

HAPPY HOUR

SUN-THU (4-6PM) | FRI-SAT (4-5PM)

SIGNATURE COCKTAILS \$9

Northern Lights

Gordon's Gin, blue curaçao, violet liqueur, sweet n sour

Pineapple Paradise

Captain Morgan, pineapple, sweet n sour, blue curaçao

Peachy Season

Smirnoff, peach purée, luxardo liqueur, lime, sweet n sour

Asian Superstar

Tequila, ginger liqueur, chili liqueur, mint, dariti, star anise

Espresso Martini

Starbucks cold brew, coffee liqueur, vodka

Tamarind Margarita

Tequila, House Tamarind Mix, Cointreau, lime, tajín

THE CLASSICS \$8

Manhattan

Bourbon, Angostura, sweet vermouth, cherry

Negroni

Gordon's, campari, sweet vermouth

Mojito

Captain Morgan, mint, lime, simple syrup, soda water

Cosmopolitan

smirnoff, fresh lime juice, cranberry juice, cointreau

Old Fashioned

Bourbon, Angostura, orange, simple syrup, Maraschino Cherry

Moscow Mule

Smirnoff, ginger beer, lime

SIGNATURE MOCKTAILS \$7 (COLLABORATION MENU)

Apple Mojito

Apple juice, saffron, lime, mint, ginger beer

Litchi Linda

lychee juice, pineapple juice, fresh cream, cherry syrup

Fruit Sangria

fresh fruits, orange juice, grape juice, cranberry juice, apple juice

Mango Yuzu

Recipe By Food Network India Master Chef Ajay Chopra.

mango juice, yuzu shrub, jasmine honey, soda water, dried mango

Ruby No-jito

Recipe by Samantha Wilford, Tamasha Modern Indian, NC.

cranberry syrup, ginger ale, mint, lime, cranberries

HAPPY HOUR

SUN-THU (4-6PM) | FRI-SAT (4-5PM)

INDIAN BOTTLE BEER

12oz Bottle \$6 | 22oz Bottle \$10

Taj Mahal Lager (12oz) | Maharaja Pilsner (12oz)
Flying Horse Lager (22oz)

TAP BEER \$4

Surly Furious (IPA) | Bent Paddle (Pilsner)
Fulton Lonely Blonde

HH FOOD BITES

UNDER \$10

Masala French Fries (vg) seasoned crispy fries	\$5
Potato & Peas Samosa two pieces, with mint & tamarind dip	\$6
Dabeli Potato (cn, nfo) sliders, potatoes, red cabbage, chickpea noodles, peanut	\$8
Coconut Shrimp (df) four shrimps, coconut flakes, sriracha mayo	\$8
British Fish N Chips beer batter cod fillets, tartare sauce, chaat masala	\$9
Keema Arancini (df) arborio rice, select spices, lamb mince, crumb fried	\$10
Tandoori Tikka Wings (gf, cn) tikka masala marinated jumbo wings	\$10
Chicken n Cheese Empanadas seasonings, mozzarella cheese, sweet chili sauce	\$10

vg: vegan | gf: gluten free | cn: contains nuts | nfo: nut free option | df: dairy free