

# Social Hour

Sunday-Thursday | 4pm - 7pm  
All Evening on the Patio

## Cocktails | 8

### Hibiscus Royale

Edible Hibiscus Flower, Adami Prosecco

### CB G&T

Ford's Gin, Cardamom, Basil, Lime, Indian Tonic

### Posh Spice

Saffron-infused Jack Daniel's, Kina L'Avion D'OR, Blackstrap Bitters

## Wine | 8

### Duchman Trebbiano

High Plains, Texas 2018  
Guava, Lemon, Chalk

### Atteca Garnacha

Calatayud, Spain 2017  
Blackberry, Plum, Vanilla

### Poema Cava

Penedes, Spain N/V  
Peach, Pear, Toasted Bread

## Daily Specials

Sunday Funday	\$8 Frosé
Mule Monday	\$6 Mumbai Mules
Texas Tuesday	\$2 off all Texas Liquors
Wine Wednesday	Half Price Wines by the Glass
Tequila Thursday	\$8 Ginger & Jalapeño Margaritas



# BAR BITES

available anytime in the bar & patio

<b>HOUSE SLIDERS</b> with chaat masala fries	8/12
chicken   lamb   bison   paneer	
swiss   cheddar   bleu   tamarind	
avocado   fig chutney   mushrooms   mint	
<b>CHICKEN WINGS</b>	10
sweet & spicy sauce	
<b>CALAMARI</b>	12
chaat masala, vindaloo aioli	
<b>SHRIMP</b>	12
coconut-crust, chili sauce	
<b>LAMB BELLY</b>	16
candied green chili & garbanzo succotash	
<b>VINDALOO MEATBALLS (2)</b> with garlic naan	16
lamb   chicken   bison	
<b>PAPADUM NACHOS</b>	12/16
rajma or lamb keema, house-made queso and guacamole	
<b>INDO-MEDI TRIO</b>	16
bengan bartha, hummus, tabouleh, papdi chip	
<b>BHINDI PAKORAS</b>	10
indian pickle emulsion	
<b>PALAK CHAAT</b>	10
spinach, kale, basil, mint & tamarind chutney, yogurt	
<b>BEEF TARTARE</b>	10
beets, gherkins, capers, truffle aioli, masala cashews	
<b>CHEESE BOARD (SERVES 2)</b>	28
five cheeses, fruit, nuts, honeycomb, berry jam	

