

Social Hour

Sun-Tues-Wed-Thurs | 4 pm – 7 pm

Bar & Patio

Cocktails | \$8

Hibiscus Royale

Edible Hibiscus Flower, Adami Prosecco

Kama Sutra

Southern Comfort, Malibu Black, Bacardi Silver, Orange, Cranberry

Mumbai Mule

Kafir Lime Leaf-Infused Tito's, Lime Juice, Ginger Beer

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

Beer | \$2 Off All Draft Beers

Weekday Specials

Sunday Funday	\$8 Mimosas
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

SLIDER on brioche, with vindaloo aioli, masala fries	12		
chicken	lamb	bison	paneer
swiss	cheddar	bleu	tamarind
mango chutney	fig chutney	onion jam	mint
CHICKEN WINGS	12		
chili sauce			
CALAMARI	18		
chaat masala, vindaloo aioli			
SHRIMP	16		
coconut-crust, chili sauce			
BHANGRA FRIES	16		
fully loaded – chaat masala, fresh jalapeño, tamarind chutney			
VINDALOO MEATBALLS & NAAN	18		
lamb chicken bison			
PAPADUM NACHOS	14/18		
rajma or lamb keema, house-made queso, guacamole			
HUMMUS WITH GARLIC NAAN	16		
made with chickpea, roasted red pepper, garlic, sesame			
BHINDI PAKORAS	12		
tomato-onion chutney			
PALAK CHAAT	14		
spinach, kale, basil, mint & tamarind chutney, yogurt			
BEEF TARTARE	14		
candied walnuts, feta, arugula, maple syrup, balsamic			
CHEESE BOARD (SERVES 2)	28		
five cheeses, fruit, nuts, honeycomb, berry jam			

