

WINE

Red Wine

	5oz	8oz	Bottle
Los Cardos Malbec, Mendoza, Argentina 2021	9	14	42
Le Junta Cabernet Sauvignon, Central Valley, Chile 2022	8	12	39
Nugan 3rd Gen. Shiraz, New South Wales, Australia 2022	9	14	42
Luckett Grape Thief Red, Nova Scotia, Canada			55
Domaine Bousquet Org. Malbec, Mendoza, Argentina 2022			65
Francis Ford Diamond Claret, California, USA 2021			75
Lohr 7 Oaks Cabernet Sauvignon, California, USA 2020			69
Coto Deimaz Gran Reserva, Rioja, Spain 2017			85

White Wine

	5oz	8oz	Bottle
Gran Hacienda Sauvignon Blanc, Central Valley, Chile 2023	9	14	42
Principato Pinot Grigio, Tre Venezie, Italy 2022	8	12	39
Terra Vega Chardonnay, Central Valley, Chile 2023	9	14	42
Dr. Zenzen Elite Riesling, Rheinhessen, Germany, 2022			55
Spy Valley Sauvignon Blanc, South Island, NZ 2022			65

Sparkling

	250ml	750ml
Masottina Prosecco, Veneto, Italy	20	50

BEER

BOTTLE

Kingfisher	8	Alexander Keith's	7
Heineken	7	Strong Bowl Cider	7
Corona	7		

DRAUGHT

Nine Lock Dirty Blonde	7
Irish Red, Garrison	7
Tall Ship, Garrison	7

SPIRITS

Vodka

Barreling Tide Vodka	5
Absolut, Sweden	6
Tito's	8
Belvedere, Poland	9
Grey Goose, France	9

Rum

Barreling Tide Rum	5
Captain Morgan Spiced	6
Havana Club 7	7

Whisky

SINGLE MALTS

Laphroaig 10Yo, Islay	12
Ardbeg 10 Yo, Islay	12
Glenlivet, Speyside	10
Glenfiddich 12 Yo, Speyside	10

BLENDED SCOTCH

JW Blue Label	28
JW Black Label	10
Chivas Regal 12 Yo	10

BOURBON

Makers Mark Kentucky	7
Bulleit Bourbon	8

Gin

Barreling Tide Gin	5
Bombay Sapphire	7
Tanqueray Ten	9
Hendricks, Scotland	9

Tequila

Jose Cuervo Reposado	6
1800 Blanco Tequila	7
1800 Reposado Tequila	8
Patron Silver	12

LET'S DRINK

SIGNATURE COCKTAILS

The Laverstroke | 14

Bombay Sapphire, martini bianco, fresh ginger ale, elderflower cordial

Midnight Dream | 14

Barreling Tide gin, St Germain, haskap liqueur, orange bitters, lime, syrup, egg white

Night Whisper | 14

Rum, dark crème de cacao, cranberry juice, grenadine, lime juice

Snow Over | 14

Barreling Tide vodka, kahlua, bailey's, caramel liqueur, coffee, egg white

Hot Lips | 14

Barreling Tide vodka, cointreau, cranberry juice, chilli, grenadine, lime juice

Irish Ginger Road | 14

Whiskey, grand marnier, ginger beer, orange bitter

CLASSIC COCKTAILS

Aperol Spritz | 12

Prosecco, aperol, club soda

Sangria | 12

Wine, fresh fruit, brandy, simply syrup

Cosmopolitan | 12

Barreling Tide vodka, triple sec, cranberry juice, lime, simple syrup

Espresso Martini | 12

Barreling Tide vodka, kahlua, espresso, simple syrup

Long Island Iced Tea | 12

Barreling Tide vodka, rum, gin, jose cuervo tequila, triple sec, coke, lime juice

Martini | 12

Barreling Tide vodka/ gin, vermouth, olive/ twist

Daiquiri | 12

Barreling Tide rum, lime juice, simple syrup

Mojito | 12

Barreling Tide rum, mint leaves, sugar, lime juice, club soda

Whisky Sour | 12

Whisky, lime juice, simple syrup, egg white

Old Fashion | 12

Makers Mark, sugar cube, angostura bitter

Singapore Sling | 12

Barreling Tide gin, cherry brandy, lime juice, grenadine.

Negroni | 12

Barreling Tide gin, campari and sweet vermouth

Margarita | 12

Jose Cuervo Reposado, triple sec, lime juice, simple syrup

Tequila Sunshine | 12

Jose Cuervo Reposado, triple sec, orange juice, grenadine

White Russian | 12

Barreling Tide vodka, kahlua, whipping cream

LET'S DRINK

DESI NIGHT SPECIALS

Kadak Chai | 2.99

Indian style tea brewed with whole spices.

Gur Wali Chai | 3.99

India style tea sweetened with jaggery.

Samosa Channa Chaat | 8.99

Veg. samosa topped with street food style chickpea curry, sweet yogurt, tamarind and mint chutney.

Aloo Tikka Chaat | 8.99

Onion-potato patty with street food style chickpea curry, sweet yogurt, tamarind and mint chutney.

Mix Vegetable Pakora | 5.99

Lightly battered vegetable mix fried to crisp. Served with sweet chili sauce and tamarind chutney.

Paneer Pakora | 8.99

Lightly battered cottage cheese deep-fried. Served with mint and tamarind chutney.

Tandoori Chicken Drumsticks | 8.99

Chicken Drumsticks marinated in spiced yogurt and grilled in clay oven.

Chicken Seekh Kebab | 10.99

Chicken mince seasoned, skewered and grilled fresh to order in clay oven.

Afghani Chap Tikka | 8.99

Soy sausages marinated in cashew and poppy seeds and grilled in clay oven.

Afghani Chicken Tikka | 10.99

Boneless chicken marinated in cashew and poppy seeds and grilled in clay oven.

Chicken 65 Biryani | 14.99

Fried boneless chicken cooked with masala and basmati rice.

Vegetable Manchurian | 9.99

Mixed vegetable balls sauteed in Hakka style savory chilly garlic sauce.

Cheese Chilly | 10.99

Spicy paneer cubes stir-fried with bell peppers in a savory sauce.

Chilly Chicken | 10.99

Spicy boneless chicken stir-fried with bell peppers and chillies in a savory sauce.

DESI BITES

SMALL PLATES

Beef Spring Roll | 8

Fried spiced beef rolled with cilantro and mint. Served with sweet and sour sauce.

Veg. Samosa | 8

Fried pastry stuffed with potatoes, peas, and nuts. Served with Thai sweet chili sauce & tamarind chutney.

Mix Vegetable Pakora | 7

Lightly battered vegetable mix fried to crisp. Served with Thai sweet chili sauce and tamarind chutney.

Paneer Pakora | 10

Lightly battered cottage cheese deep-fried. Served with mint and tamarind chutney.

Chicken Pakora | 8

In-house seasoned and battered chicken breast deep-fried. Served with sweet and sour sauce.

Amritsari Stuffed Kulcha | 8

Naan stuffed with spiced onion and potatoes. Served with chana gravy.

Chaat Canapés (Batata Puri) | 7

Crispy papdi crisp topped with potatoes, tomato, cilantro, tamarind, mint and savory sprinkles.

SUSHI ROLL

Shrimp Tempura Avocado Roll | Small - 10 , Big - 18

Panko breaded roll with shrimp tempura, peppers, avocado, cream cheese, topped with sweet and sour, wasabi mayo, chilli mayo and onion.

Avocado and Sweet Potato Roll | Small - 9 , Big - 16

Panko breaded Roll with avocado, sweet potato tempura, peppers, cream cheese, topped with chilli mayo, wasabi mayo, mango sauce and onion.

TACOS

Choose your shell: Naan or Roti [Gluten free option available]

Carne Asada Tacos | 16

Sliced beef steak marinated in garlic and spices, salsa, jalapeno, onion, chipotle cream and lime mint chimichurri sauce.

Tacos De Camarones | 16

Butter fried prawn, homemade salsa, cilantro, onion and chilli garlic aioli sauce.

Tacos de Birria | 16

Lamb slow cooked, onion, cilantro, peppers and red radish. Served with spicy sauce.

Tacos De Pescado | 14

Crispy lightly battered fish seasoned, coleslaw, peppers, tartar, and chipotle cream sauce.

Pollo Asado Tacos | 14

Sliced grilled chicken breast, salsa, cilantro, onion and lime cilantro crema.

Chap Tacos | 12

Tandoori chap (soy), lime avocado sauce, onion, corn, peppers, lime crema sauce.

Tacos de Papa | 12

Potato, cheese, onion, salsa, celery and sour cream crema.

DUMPLING

Beef/ Chicken/ Pork Dumpling | 8/ 8/ 7

Ground beef/ minced chicken/ minced pork, onion, garlic, vegetable.

Vegetable Dumpling | 6

Seasoned mixed vegetables, onion and garlic.

SIDES

Garden Salad | 8

Baby radish, beet, cherry tomato, cashew, cottage cheese, balsamic sour and sweet dressing.

Potato Wedges | 6

Crispy hand-cut potato, black salt, chilli parsley and parmesan cheese.