

Signature COCKTAILS

THE MORTAR & PESTLE

KENTUCKY VINATAGE BOURBON
HONEY
ORANGE PEEL
ROSEMARY
BLACK CARDAMOM



Boozy, yet refreshing, the ingredients in our namesake cocktail are pestled in a mortar with seasonal variations. This julep riff softens the bourbon and elevates the herbs. - 11



AMBIKA'S GROVE

BOMBAY SAPHIRE EAST GIN
LEMON
MANGO
EGG WHITE
SUMAC
BITTERS

Her color is golden, her vehicle is a lion, she has four arms, in her two right hands, she carries a mango & in the other, a branch of a mango tree. Ambika, the Mother Goddess of Jainism is the patron deity of material prosperity, childbirth and protection of women. A velvety cocktail with bright flavors and subtle backing notes of vanilla & citrus. - 11

JERICHO ROAD

CASA PACIFIC REPOSADO TEQUILA
PIEDRE ALMAS MEZCAL
GRAPEFRUIT
ANCHO PEPPER LIQUEUR
BITTERS



This smoky & spicy margaritaesque cocktail is excellently balanced with Mexican spirits, Ancho Chile Liqueur, Bitters & finished with Paprika Oil. Yum Good. - 11



WEARY TRAVELER

PIERRE FERRAND 1840 COGNAC
RAS EL HANOUT
MILK
LIQUID NITROGEN
BITTERS
NUTMEG

We are all travelers in the wilderness of this world, and the best we can find in our travels is an honest friend and a good drink. This unique take on a classic milk punch is chilled with liquid nitrogen and dressed with freshly grated nutmeg. - 11

JUNKYARD HEART

MODEST VODKA
LIME & MINT
GINGER BEER
BITTERS



The Moscow Mule & Mojito hooked up one muggy Indian summer night and The Junkyard Heart was born offering a light and refreshing flavor that does a Ginger heavy Tandava dance on your pallet. - 11

BANGALORE OLD FASHIONED



INDIAN & CARIBBEAN RUM
GARAM MASALA
BITTERS

Bangalore is home to the Amrut Distillery, which produces Old Port Rum. This subtle yet spicy old fashioned is rounded out with Garam Masala & Bitters. - 10

KHALEESI

COCCHI VERMOUTH DI TORINO
LEMON
DEMERARA
BITTERS



A crisp, refreshing, bubbly, fizzy & easy to overindulge, low proof cocktail is very popular in Europe. The word comes from the German spritzen "spatter, squirt, spray, sprinkle", i.e. adding house made seltzer & thus diluting the vermouth so that it can be consumed in larger, thirst-quenching amounts. - 9

RED SEA PORT AUTHORITY



CITY OF LONDON GIN
COCCHI VERMOUTH DI TORINO
COFFEE INFUSED CAMPARI
BITTERS

A classic Negroni with Philz Red Sea Blend Coffee infused Campari. The coffee notes grow as the cocktail warms slightly. - 11

ROYAL INDIAN

SAFFRON INFUSED BOMBAY SAPHIRE GIN
LEMON
PINEAPPLE
ORGEAT
EGG WHITE
SMOKED GRAPE SEED OIL
BITTERS



A riff on the classic tiki cocktail, The Royal Hawaiian, this gin based cocktail marries tropical flavors with saffron & smoked grape seed oil. - 13

ESCAPE FROM THE BAY

KRONAN SWEDISH PUNSCH
PINEAPPLE
LEMON
GRAPEFRUIT
WHITE LION ARRACK



Tiki Tiki Tiki !! This well-balanced libation is hard to resist, with tropical overtones & a very unique Sri Lankan coconut spirit. Enjoy the Sri Lankan party in your mouth. - 10



WEEDS

OLD PORT RUM
LINIE AQUAVIT
CARROT JUICE
LIME & MINT
DEMERARA
CORIANDER TINCTURE

The carrot family is classified as a weed. In this family of weeds we have coriander, caraway and mint to name a few. In this cocktail they all come together in a beautiful way. With the carrot juice, this cocktail is practically good for you. - 10

BANDIT QUEEN

INDIAN & ISLAY WHISKEY
SWEET VERMOUTH
BITTERS



Phoolan Devi, known as the Bandit Queen, was a feared gang leader in the 80's. She was murdered in 2001 by someone from an upper caste, the very caste that forced her into becoming a dacoit after assaulting her. This Rob Roy variant blends two Indian whiskeys with a scottish whiskey & finishes with soft cherry and vanilla tones. - 11

LAND OF MILK & HONEY

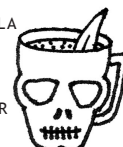
GINGER TEA INFUSED MODEST VODKA
LEMON
HONEY
GREEK YOGURT
SPICED ORANGE LIQUEUR
BITTERS



Milk & Honey, the food of the gods. Wonderfully rich yet delicate all at the same time with aromas of citrus & flavors of the nectar of the gods garnished with Star Anise. - 12

MEXICAN BISHOP

CASA PACIFIC REPOSADO TEQUILA
AMONTILLADO SHERRY
PINEAPPLE
LIME
PINK PEPPERCORN & CORIANDER
BITTERS



A dry tiki style cocktail with island flavors paired with Amontillado sherry & tequila. Flavors from around the globe come together here in a ceramic skull. - 11

PUNCH



Daily Special



HAVE A

House made east india company?

TONIC

saigon, ceylon & cassia
cinnamon, eucalyptus,
grapefruit, elder berries,
rosemary, lemongrass
& cinchona

OR

LA PALOMA

grapefruit soda
delicately scented
with coriander &
green cardamom

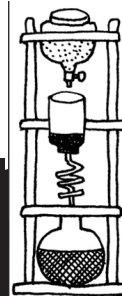
WITH

ANY 1 INFUSED SPIRIT

- 1 rooibos infused citadelle gin
- 2 house chai & hibiscus infused royal dock gin
- 3 smoked earl grey infused city of london gin
- 4 ginger tea infused gruvon vodka
- 5 cinnamon, allepo pepper & ginger tea infused casa pacific reposado tequila



DAILY DRIP



SPIRIT

INFUSED

WITH A

ROTATING

SELECTION OF

BOTANICALS

BAR FOOD

SWEET POTATO FRIES & Spicy Ketchup [V] [GF] - 5

RANCHI CLUB MASALA CHIPS [V] - 5.5

VADA PAV-MUMBAI VEGGIE SLIDERS [VG] - 5.5

CHILI CON QUESO & ADZUKI BEAN CHIPS [VG] [GF] - 7.5

ADZUKI BEAN CHIPS & A3'S GUAC [V] [GF] - 8

SALA NACHOS [VG] [GF] - 9
BEEF / CHICKEN / CAULIFLOWER

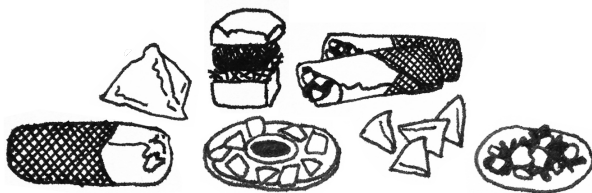
GUAC & BACON DEVILLED EGGS [GF] - 8
Available without Bacon

NAAN BITS & TIKKA MASALA DIP - 5.5

DILLI CHINESE CHILI GOBI (Cauliflower) [V] - 7.5

CALCUTTA CHINESE TANGRA CHILI CHICKEN - 9

INDIAN CHINESE PORKY WINGS [GF] - 10



TRUCK FAVORITES

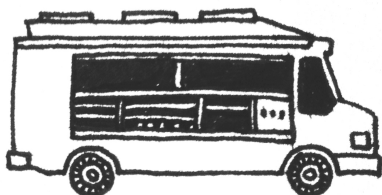
DECONSTRUCTED SAMOSA [V] - 7
CHICKEN / PANEER / BEEF

BURRITOS [V] - 8.5
CHICKEN / PANEER / HELLA' VEGAN

SAMOSA Chana Massala & Chutneys [V] - 6

SEXY FRIES [V] [GF] - 8.5
CHICKEN / PANEER

KATHI ROLLS & Masala Chips [V] [GF] - 8.5
CHICKEN / PANEER / VEGGIE



Due to the ongoing drought, water will be served on request.

VEGAN [V] VEGETARIAN [VG] GLUTEN-FREE [GF]

We offer many dishes that conform to Vegan, Gluten Free and Vegetarian diets that are indicated as such on the menu. Please make your server aware of your dietary preference, if any. Some GF items may have a surcharge. Orders placed without indicating your dietary preference will be served as-is.

CLASSIC

COCKTAILS



PISCO PUNCH

PISCO
LEMON
PINEAPPLE-VANILLA



VIEUX CARRE

RYE
COGNAC
SWEET VERMOUTH
BENEDICTINE
BITTERS

Invented by Duncan Nicol at the Bank Exchange at the end of the 19th century in San Francisco, this cocktail is steeped in Bay Area tradition. The Bank Exchange was located in the south-east corner of Montgomery & Washington, which is now home to the iconic Transamerica building. - 10

ENHANCE WITH ENCANTO DISTILLER'S RESERVE - 12

The French Quarter, also known as the Vieux Carré, is the oldest neighborhood in the city of New Orleans. The drink was invented at the Hotel Monteleone by Walter Bergeron in the 1930's & is potent yet smooth just like the Crescent City. Ask for the special AK version and you'll be drinking our owner's favorite cocktail. - 11

ENHANCE WITH RITTENHOUSE RYE - 13

SIDECAR

COGNAC
SPICED ORANGE LIQUEUR
LEMON
BITTERS



The origin of the Sidecar is cloudy, though it is said to have been invented near the end of World War I in either London or Paris. The Ritz Hotel in Paris claims origin to this cocktail however it's invention is also credited to the drink to an American Army captain in Paris during World War I & named after the motorcycle sidecar in which the good captain was driven to & from the little bistro where the drink was born & christened. - 10

HEMINGWAY DAIQUIRI

RUM
GRAPEFRUIT
LIME
LUXARDO MARASCHINO



Ernest Hemingway to this day has a stool at La Floridita Bar in Havana Cuba, where the Daiquiri was said to have been invented. Hemingway was a diabetic & preferred his daiquiris less sweet. Substituting a larger amount of grapefruit & maraschino liqueur for lime & sugar, Hemingway found the perfect cocktail, & demanded that the head bartender at La Floridita make all his Daiquiris. - 9

ENHANCE WITH FLOR DE CANA 7Y - 11

BOULEVARDIER

RYE
COCCHI VERMOUTH DI TORINO
CAMPARI
BITTERS



"Now is the time for all good barflies to come to the aid of the party ..." - Harry McElhone of Harry's New York Bar in Paris Prohibition sent our most dedicated gurus in search of a place of refuge while cold sobriety infected the red, white, and blue. The dichotomy of American Whiskey and European expressions gifted us this character building libation. - 10

ENHANCE WITH WILLIET 7YR RYE - 12



LAST WORD

GIN
GREEN CHARTREUSE
LIME
MARASCHINO

This prohibition-era beauty was created at the Detroit Athletic Club, and quite possibly could have been lost in time until a compassionate vaudevillian brought her back with the classic "Bottoms Up!" Herbaceous and cloying cherry meet the king's gin and scurvy killing lime to create this quaffable tippie. - 10

ENHANCE WITH ANCHOR JUNIPERO GIN - 12

BEE'S KNEES

GIN
LEMON
HONEY



This concoction was conceived during Prohibition, when most liquor was low-quality bathtub gin that needed plenty of masking with other flavors, in this case, honey plays that role well. To call something the "bee's knees", a popular phrase in the 1920's, is to say that it's top notch & grand. - 10

ENHANCE WITH ST. GEORGE TERROIR - 12

CAIPIRINHA

CACHACA
MUDDLED LIME
BITTERS



This famed Brazilian national drink was thought to have been invented in the 1910's. This classic comes most likely from the state of Sao Paulo & was used to treat the Spanish flu with the addition of garlic & honey. - 10

— cocktail menu curated by Bittercube —

PLEASE ASK TO SEE OUR

SPIRITS LIST