



FANTASY HOUR MENU

WAGYU KULCHA bone marrow butter,
yogurt & dill chutney \$6

JASSI's HUMMUS pickle, naan \$8

CRISPY KALE CHAAT raspberry
chutney, pickled onion, garbanzo beans
\$10

YELLOW FIN TUNA TARTARE *
quinoa tabbouleh, avocado
granny smith chokha \$12

FRIED CHICKEN BURGER American
cheese, mint yogurt, masala fries \$10

JACKFRUIT BURGER American
cheese, sriracha mayo, masala fries \$10

BAKED LAMB NACHOS mint &
jalapeno sour cream \$10

CIGAR ROLL bell pepper, savoy
cabbage, soy \$10

DOMESTIC BEER \$5

IMPORTED BEER \$6

WINES BY THE GLASS \$8

Chardonnay
White Bordeaux
Super Tuscan
Côtes du Rhône

COCKTAILS \$10

RITTENHOUSE OLD FASHIONED

Rittenhouse rye, Angostura bitters,
Angostura orange bitters, turbinado

SHIKANJI MULE

Tito's, Amrina spiced syrup, lime juice,
Fever Tree ginger beer

YUZU & LIME FRENCH 75

Roku gin, St. Germain, Fever Tree yuzu,
lime, lemon, simple syrup, sparkling wine

we prepare our dishes with produce from local farms, sustainable seafood & natural free-range poultry & meats wherever possible, *this item may be ordered raw/ undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions, kindly inform your server of any food allergies.