



FANTASY HOUR MENU

TRUFFLE POPCORN \$8

**CIGAR ROLL, BELL PEPPER, SAVOY
CABBAGE, SOY \$10**

**CRISPY KALE CHAAT, RASPBERRY
CHUTNEY, PICKLED ONION, GRANNY SMITH
APPLE \$10**

**JACKFRUIT NAANWICH, HOUSE SALAD,
MINT YOGURT \$ 10**

**AMRITSARI PRAWN NAANWICH,
HOUSE SALAD, MINT YOGURT \$12**

**BAKED LAMB KEEMA, RUMALI NACHOS,
JALAPENO SOUR CREAM \$12**

DOMESTIC BEER \$5

IMPORTED BEER \$6

WINES BY THE GLASS \$8

ATTEMPS, PINOT GRIGIO FRIULI
LA FREYNELLE WHITE BORDEAUX FRANCE
VITICCIO FERRAIO, SUPER TUSCAN, TUSCANY
TERRA DORO ZINFANDEL, AMADOR COUNTY

COCKTAILS \$10

RITTENHOUSE OLD FASHIONED

RITTENHOUSE RYE, ANGOSTURA BITTERS,
ANGOSTURA ORANGE BITTERS, TURBINADO

SHINKAJI MULE

TITO'S HANDMADE VODKA, 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