

COCKTAIL MENU

STORY

The Philosophy behind our drinks menu is “Unusual and Unexpected”. We have sourced the finest ingredients from across India to create a menu, full of playful surprises and highly curated spirit comprising some of the finest offerings. Our cocktails and mocktails are made of with local touch and home made ingredients.



THE REAL MARGARITA \$14.99
Tequila
Orange Liqueur
Fresh Lime Juice
Simple Syrup



MANGO LASSI MARGARITA \$14.99
Tequila
Mango Lassi



TAMARIND GINGER MARGARITA \$14.99
Tequila
Fresh Lime Juice
Tamarind Extract
Fresh Ginger



STRAWBERRY MARGARITA \$14.99
Tequila
Orange Liqueur
Fresh Lime Juice
Strawberry Puree



CUCUMBER JALAPENO MARGARITA \$14.99
Tequila
Orange Liqueur
Cucumber & Jalapeno extract
Fresh Lime Juice



PINEAPPLE COCONUT MARGARITA \$14.99
Tequila
Fresh Lime & Pineapple Juice
Coconut Cream



THE REAL MOJITO \$13.99
Bacardi White Rum
Mint Leaves
Lime
Sugar



MASALA WATERMELON MOJITO \$13.99
Bacardi White Rum
Fresh watermelon cubes
Sugar
Chaat Masala
Mint Leaves
Lime



MANGO MOJITO \$13.99
Bacardi White Rum
Mint Leaves
Lime
Mango Chunks
Sugar



JALJEERA MOJITO \$13.99
Bacardi White Rum
Jaljeera Powder
Chaat Masala
Mint Leaves
Lime



STRAWBERRY MOJITO \$13.99
Bacardi White Rum
Mint Leaves
Lime
Strawberry Puree
Sugar



THE REAL MARTINI \$13.99
Gin
Dry Vermouth



JAMUNTINI \$13.99
Gin
Dry Vermouth
Jamun Puree



MEET YOUR SELF (ZAYKA'S SIGNATURE COCKTAIL) \$14.99
Gin (Bombay Sapphire)
Green chilli
Lime Juice
Homemade pickle



GOAN COOLER \$14.99
Gin (Bombay Sapphire)
Khus Syrup
Salt
Green Chilli
Tamarind Paste



OLD FASHIONED \$14.99
Bourbon
Sugar cube
Angostura bitters



COSMOPOLITAN \$13.99
Vodka
Cranberry juice
Cointreau
Lime juice



GOAN SUMMER MULE \$13.99
Vodka (Tito's)
Home Made Green Apple Puree
Pinch of ginger



BOMBAY BLUES \$13.99
Vodka
Mint
Lime juice
Blue curaçao liqueur



LONG ISLAND ICED TEA \$14.99
Vodka
Rum
Gin
Tequila
Triple sec
Lime juice
Coke



PANI PURI SHOTS \$14.99
Vodka
Pani puri mix

MOCKTAIL



IMLI SHIKANJI \$9.99
Tamarind pulp
Sugar
Black salt
Cumin powder



ANANAS AMBROSIA \$9.99
Pineapple pulp/concentrate
Pineapple chunks
Coconut cream
Lime juice
Sugar syrup



TARBOOJ TWIST \$9.99
Watermelon cubes
Lime juice
Sugar syrup
Pinch of ginger
Pinch of chaat masala



TOO DESI \$9.99
Mango pulp
Mango chunks
Lime juice



JULIE JULIE JAMUN \$9.99
Jamun pulp
Sugar syrup
Lime juice
Black salt



SCAN QR
FOR HARD DRINKS

BEER				INDIAN BEER			
Miller Light	\$4.99	Coors Light	\$4.99	Flying Horse	\$9.99		
Samuel Adams	\$4.99	Corona	\$4.99	Taj Mahal	\$9.99		
		Heineken	\$4.99	Haywards 5000	\$9.99		
				Old Monk 10000	\$9.99		

DRAFT			
Modelo Especial	\$4.99	Kingfisher (Indian)	\$4.99
Blue Moon	\$4.99	Highland Gaelic Ale	\$4.99
EPIC Hazy IPA	\$4.99		

WINES		Glass	Bottle	Glass	Bottle
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SPARKLING		
Lunetta Prosecco - Veneto Italy	\$9	
Notes of green apple & peach, perfect with fried/grilled dishes		
Gruet Brut - Albuquerque, New Mexico		\$36
Crisp and full bodied, great with spicy options		
RIESLING		
Fess Parker - Santa Barbara, California	\$10	\$30
Off-dry with notes of lemon, pairs with spicy dishes		
Shades of Blue - Mosel, Germany	\$8	\$24
Notes of pear & honey, great with Chicken or Biryani rice		
SAUVIGNON BLANC		
The Crossings - Marlborough, New Zealand	\$9	\$27
Notes of grapefruit & lemon, pairs with fried options		
Matanzas Creek - Sonoma, California	\$15	\$45
Green apple & citrus, great with vegetarian & seafood dishes		

CHARDONNAY		
The Federalist "Hamilton" - California	\$11	\$33
Notes of vanilla & buttery oak, great with curry & tandoori dishes		
Black Stallion 'Estate' - Napa, California	\$18	\$54
Fruit forward & full bodied perfect with chicken or seafood		

PINOT GRIGIO		
Benvolio - Friuli Grave, Italy	\$7	\$21
Dry, crispy & full bodied, excellent with salmon & chicken		
Charles Smith 'ViNO' - Washington	\$8	\$24
Notes of pair and apple, pairs with cheese & seafood		

INTERESTING WHITES		
Matanzas Creek Chenin Blanc - Sonoma, California	\$15	\$45
Notes of apple blossom, white peach, melon, with salinity & zesty acidity, pairs with spicy foods		
Sokol Blosser Evolution White Blend - Oregon	\$9	\$27
Notes of peaches & pineapple, great with curry dishes		

ROSE		
Preign La Vieux - Languedoc, France	\$8	\$24
Notes of fresh strawberry, great with poultry & seafood		

PINOT NOIR		
Moulin De Gassac - Pays d'Oc , France	\$9	\$27
Notes of cherry & mocha, excellent with lamb & chicken		
Boen 'Tri-Appellation' - Monterey, California	\$13	\$39
Complex & full bodied, pairs with vegetarian & rice dishes		
MERLOT		
Cycles Gladiator - Paso Robles, California	\$8	\$24
Notes of black cherry & cocoa, great with lamb		
Broadside - Central coast, California	\$12	\$36
Bold with notes of blackberry & vanilla, pairs with salmon & poultry		

CABERNET SAUVIGNON		
Wine 'Chop Shop' - California	\$11	\$33
Lighter in style with notes of cranberry, pairs with curry dishes		
The Federalist 'Hamilton' - Mendocino county, California	\$11	\$33
Deep red & black fruit with a long finish great with lamb & beef		

MALBEC		
Amalaya - Calchaqui valley, Argentina	\$11	\$33
Notes of black cherry & spice, pairs with poultry & seafood		
Colome Estate - Salta, Argentina	\$18	\$54
Ripe black plum & spiced oak notes, great with lamb & beef		

INTERESTING REDS		
Cusumano Syrah - Sicily, Italy	\$8	\$24
Notes of intense red berries & cayenne pepper, great with grilled meats		
Sokol Blosser 'Evolution' Red Blend - Oregon	\$9	\$27
Light bodied with notes of cranberry, great with biryani		

DESSERT WINES		
Robertson Natural Sweet Red Blend - South Africa	\$7	\$21
Sweet cherry & ripe berry flavors		
Michele Chiarlo Nivole moscato Canelli - Asti DOCG, Italy	\$11	\$22
Mildly sparkling with notes of peach & apricot		