



Bar Menu – January 2022

Wines By the Glass

Sparkling

\$12/45 NV Patriarche Père & Fils, Brut, Crémant De Bourgogne, France
\$12/45 NV Patriarche Père & Fils, Brut Rosé, Crémant De Bourgogne, France

Rose

\$12/45 2020 Elicio, Grenache & Syrah, Rhone Valley, France

White

\$10/38 2018 David & Nadia, 'Topography', Chenin Blanc, Swartland, South Africa
\$12/45 2019 Domaine de Grand Moulin, Sauvignon Blanc, Touraine, France
\$13/48 2015 Weingut Hexamer 'Porphy', Riesling, Nahe, Germany
\$13/60 2018 H&M Hofer, Gruner Veltliner, Weinland, Austria(1L)
\$14/50 2019 Genetie Macon Charnay Les Macon 'Les Piliers', Chardonnay, Burgundy, France

Red

\$14/50 2019 Sebastian Basset, Beaujolais Villages, Gamay, Beaujolais, France
\$15/55 2019 Colin Barollet, Bourgogne, Pinot Noir, Burgundy, France
\$13/48 2019 Famille de Boelle, 'Assiégés', Red Blend, Côtes du Rhône, France
\$14/50 2017 Fall Line, 'Exhibition', Bordeaux Blend, Yakima Valley, Washington

Wines By the Bottle

Sparkling

\$112 NV Gonet-Medeville 'Tradition 1er Cru', Brut, Champagne, France
\$57 2020 Tour des Gendres, Pet-Nat, Sauvignon Blanc/Chenin Blanc, Bergerac, France
\$59 2020 Flower Girl, Pet-Nat Rose, Cabernet Franc, Western Cape, South Africa

White

\$42 2018 Domaine Vinet Domaine de la Quilla, Muscadet, Loire Valley, France
\$46 2020 Columna, Albarino, Rias Baixas, Spain
\$72 2016 Okonoierat Rebholz 'Biokweiler', Riesling 'Troocken', Pfalz, Germany
\$58 2019 Domaine de la Robinière 'Vincent et Julien Raimbault' Vouvray, Loire Valley, France
\$48 2020 Gulp/Hablo, Sauvignon Blanc/Verdejo, *Orange Wine*, Castilla la Mancha, Spain
\$44 2021 Black Cottage, Sauvignon Blanc, Marlborough, New Zealand
\$72 2020 Domaine Hippolyte Riverdy, Sauvignon Blanc, Sancerre, France
\$88 2020 Gavalas, Assyrtiko, Santorini, Greece
\$82 2018 Gilbert PICQ & ses Fils, Chardonnay, Chablis, France

Red

\$60 2020 Niepoort, 'Drink Me, Nat'Cool', Baga, Bairrada, Portugal(1L)
\$62 2019 Presqu'île, Pinot Noir, Santa Barbara, California
\$118 2019 Domaine Frederic Esmonin Gevrey-Chambertin 'Clos Prieur', Pinot Noir, Burgundy, France
\$45 2019 Paolo Demarie, Langhe Nebbiolo, Piemonte, Italy
\$102 2019 Domaine de Châteaumar 'Secret de Nos Vignes', Red Blend, Châteauneuf-du-Pape, France
\$104 2016 Latta 'Dana Dibble' Freewater Rocks, Syrah, Walla Walla Valley, Washington
\$63 2016 Château Plaisance, Montagne Saint Emilion, Red Blend, Bordeaux, France
\$82 2016 Tolaini 'Legit', Cabernet Sauvignon, Tuscany, Italy
\$92 2017 Gard Vintners, Cabernet Sauvignon, Royal Slope, Washington

Cocktails

Shikanji 12

tequila, mezcal, fig, blood orange, chaat syrup

Persimmon Paan Smash 11

persimmon gin, apricot, cardamom, mint, paan, citrus

Kala Khatta Sangria 10

vodka, fiero, white wine, kala khatta, lime leaf, milk wash

Dirty Chai 13

rum, scotch, calvados, spiced apple, chai, coconut milk

Gingerbomb 13

paul john whiskey, blackberry, ginger juice, citrus

Rasai Old Fashioned 12

amrut old port rum, pineapple, jaggery, cinnamon, laphroaig spritz

Kolkata Derby 11

turmeric bourbon, sage, grapefruit, fee foam

Pumpkin Spice 13

chai cognac, curacao, pumpkin syrup, citrus

Khus Cooler 12

lavender vodka, khus, cucumber, blood orange foam

Melon Menage 12

rum blend, melon medley, lemongrass, kefir, ginger-melon bubbles

Mango Vesper 13

pickled mango gin, lillet blanc, citric acid, cucumber

Peaches & Cream 13

peach infused rye, cinnamon, cardamaro, citrus, dahi-yogurt foam

Cocktail of the Week 10

ask your server about our weekly rotating specials