

BEER & WINE MENU

PAIR WITH OUR DELICIOUS INDIAN DISHES FOR THE PERFECT DINING EXPERIENCE!



TAJ MAHAL (4.5%) \$12

A smooth and refreshing premium lager from India.

Pair with:
Butter Chicken, Chicken Tikka, or Vegetable Samosas.



FLYING HORSE (5.8%) \$12

A crisp, light-bodied Indian lager with a hint of sweetness.

Pair with:
Tandoori meats, Grilled Fish, or Lamb Seekh Kebabs.



KINGFISHER (4.8%) \$6 / \$12

Classic and refreshing Indian beer with a balanced flavor.

Pair with:
Paneer Tikka, Prawn Masala, or Biryani.



MAHARAJA (5%) \$6

A flavorful Indian pale ale (IPA) with a perfect blend of hops.

Pair with:
Spicy Curries, Lamb Rogan Josh, or Chicken Vindaloo.



STONE IPA (6.9% ABV) \$6

A bold and hop-forward American IPA with citrus and piney notes.

Pair with:
Lamb Biryani, Lamb Shank



RUPEE INDIA PALE ALE (6-7% ABV) \$6

A bold, hoppy beer with vibrant citrus and pine flavors

Pair with:
Grilled Tandoori Chicken, Dal Bukhara, Kofta



RUPEE BASMATI RICE LAGER (5% ABV) \$6

A crisp, light lager brewed with basmati rice, offering smooth, refreshing flavors with a subtle sweetness.

Pair with:
Fish Curry, Vegetable Pakoras, or Palak Paneer.



RUPEE MANGO WHEAT ALE (5% ABV) \$6

A refreshing wheat ale brewed with mango, offering fruity sweetness and a smooth, light body.

Pair with:
Chicken Korma, Lamb Masala, or Mango Lassi.



OLD MONK (8%) \$12

Distinctive and rich dark rum with caramel and spice undertones.

Pair with:
GSR Butter Chicken, Lamb Korma



HAYWARDS 5000 (8%) \$12

Affordable and light Indian lager for easy enjoyment.

Pair with:
Samosas, Pakoras, or any fried appetizers

RALEIGH NOT ANOTHER HAZY (7%) \$12

Juicy, hazy IPA with tropical fruit flavors and a smooth, cloudy appearance. Its balanced bitterness and bold hop profile make it a great match for spicy foods, Bison Galouti, and fried snacks.

ABOUT INDIAN BEER

Indian beer is known for its refreshing, flavorful, and diverse options, catering to various preferences. The most popular styles include lagers and strong beers, which suit India's warm climate and pair well with spicy Indian cuisine.

RED WINES



HULLABALOO ZINFANDEL - 2021 – BOTTLE \$29

A fruit-forward Zinfandel with notes of ripe berries and subtle spice.

Pair with:
Chicken Tikka, Sikandri Raan, or Spicy Curries.



VALLE HERMOSO MALBEC 187ML \$8

Rich with dark berries, plum, and a touch of spice.

Pairs with:
Basil Tikka, Salmon, or Dum Nariyal Shrimp.

**LINE 39 CABERNET SAUVIGNON - 2021 (375ML)**

\$16

Smooth, dark berries, plum, hints of vanilla.

Pair with: Grilled meats, Lamb Vindaloo, or Tandoori dishes.

**HARVEY & HARRIET RED BLEND (BOTTLE)**

\$49

Bold with dark berries, chocolate, and spice.

Pairs with grilled steaks, lamb Sikandri, and President platter.

**SÉNSI PINOT NOIR - 2017 - BOTTLE**

\$29

A balanced wine with cherry, raspberry flavors, and delicate earth and spice notes.

Pairs with Chicken or Lamb.

**DOÑA PAULA MALBEC (BOTTLE)**

\$27

Full-bodied with blackberry, plum, and spice.

Pairs with grilled meats, barbecue dishes, and cottage cheese.

**VALLE HERMOSO MERLOT 187ML**

\$8

Smooth, fruity with plum, cherry, and spice.

Pairs with President Platter or Sikandari Raan.

**WILLIAM HILL MERLOT (BOTTLE)**

\$35

Smooth with ripe plum, black cherry, and hints of chocolate and spice.

Pairs with roasted meats, Butter chicken, and garlic naan.

**VALLE HERMOSO CABERNET SAUVIGNON 187ML**

\$8

Rich, dark fruit, oak, and spice

Pairs with Lamb Shank, Tandoori Chicken, or Bison.

**WILLIAM HILL SELECT CABERNET SAUVIGNON (BOTTLE)**

\$34

Rich, full-bodied with dark berries, black cherry, and hints of vanilla and oak.

Pairs with lamb shank, Tandoori meats, and cottage cheese.

WHITE WINES

**LINE 39 CHARDONNAY - 2023 (375ML)**

\$16

A fresh Chardonnay with green apple, pear, and subtle oak.

Pairs with Fish Curry, Butter Chicken, or Paneer Butter Masala.

**VALLE HERMOSO CHARDONNAY 187ML**

\$8

Crisp with citrus, green apple, and tropical fruit.

Pairs with seafood or President Platter.

**VALLE HERMOSO CHARDONNAY (BOTTLE)**

\$28

Offers rich tropical fruits, vanilla, and toasted oak.

Pairs with poultry, seafood, or lamb shank.

**VALLE HERMOSO PINOT GRIGIO 187ML**

\$8

Crisp with green apple, pear, and citrus.

Pairs with seafood or vegetarian dishes.

**VALLE HERMOSO SAUVIGNON BLANC 187ML**

\$8

Zesty with citrus, lime, and herbal notes.

Pairs with seafood, light appetizers, or Lamb Chop.

**MATCHBOOK CHARDONNAY (BOTTLE)**

\$28

Rich with tropical fruits, vanilla, and toasted oak.

Pairs well with poultry, seafood, or lamb shank.

**MY FAVORITE NEIGHBOR BLANC (BOTTLE)**

\$29

Vibrant with citrus, green apple, and floral aromas.

Pairs with GSR Butter Chicken, grilled seafood, or light chicken appetizers.

**PINOT GRIGIO (BOTTLE)**

\$28

Crisp with citrus flavors, green apple, and a clean, dry finish.

Pairs well with seafood, kale palak chaat, and cheese kulcha.

TOHU SB 2024 (BOTTLE)

\$34

Vibrant Sauvignon Blanc with citrus, passion fruit, and herbal notes. Pairs with seafood, President platter, goat cheese, and light fried appetizers.