



wine



sparkling

JAUME SERRA CRISTALINO BRUT CAVA* | Spain 6 17

Because sparkling wines pair so well with Indian food, we offer this award-winning Cava by the glass. Estate-grown grapes. Delicious green apple flavors; fine, appealing bubbles. Clean, crisp finish.

CHARLES DE FÈRE CUVÉE JEAN-LOUIS BRUT* | France - 25

Bright and fruity, this wine exudes aromas typical of Chenin Blanc—apples, apricots and a hint of honey. Fine, abundant bubbles.

dry crisp whites

YALUMBA VIOGNIER | Australia 8 25

From Australia's oldest family-owned winery comes this rich and flavorful Viognier with aromas of orange blossom and fresh ginger.

DOMAINE TALMARD MÂCON CHARDONNAY* | France 9 29

The essence of pure varietal Chardonnay, unmarked by any oak, making it pair well with a range of our dishes. This bright, fresh wine bursts with apple, peach and grapefruit flavors.

SIMONNET-FEBVRE CHABLIS | France - 48

Rich, complex nose characterized by floral and mineral. Wonderful structure in the mouth and the charming typical chardonnay aromas of butter, brioche and meadow mushrooms.

aromatic whites

LEFT FOOT CHARLEY DRY RIESLING* | Michigan 10 32

Originally from German stock, this Riesling grown outside Traverse City is drawing national attention and finding its way to NYC wine lists.

Dry with lime, mineral, quince.

NATURA GEWÜRZTRAMINER* | Chile - 21

Gewürztraminer is often paired with Indian food, particularly to calm the heat.

Not overly sweet. Floral and fruity with a persistent finish. Certified Organic.

*recommended for pairing with a range of our dishes

lighter reds

SEAN MINOR CARNEROS PINOT NOIR | California 11 36
Plum, blueberry and strawberry nuances. Bright cherry with earthy and sweet oak notes. Spicy finish framed by fresh fruit.

GRANGER BEAUJOLAIS VILLAGES GAMAY* | France 10 32
A fruity and simple French red that pairs well with our foods.
Red fruits and berries on the nose; flavor of dry red fruits with mineral notes, along with subtle tannins.

medium red

RENATO RATTI NEBBIOLO* | Italy - 40
Fine, delicate and persistent bouquet with characteristic trace scents of strawberry and raspberry. Pleasantly bitterish, velvety, at once elegant and full.

bold reds

DRY CREEK HERITAGE VINES ZINFANDEL* | California 10 34
A bolder red with amazing depth and structure that won't clash with Indian food.
Layers of blueberry, allspice, red currants and blackberries fill the glass. Silky and smooth mouthfeel. The fruit shines through with a juicy, mouthwatering quality.

HEARTLAND SPICE TRADER SHIRAZ/CABERNET SAUVIGNON | Australia 9 30
Dark and juicy with a burst of intense primary fruit greeting the palate with blueberries, blackberries and currants.

VALENTIN BIANCHI MALBEC | Argentina - 23
From this 3rd-generation, family-owned Argentine winery founded by an Italian comes the perfect expression of the highly-praised Malbec grape.
Aromas of ripe plums, cherries, hints of vanilla and coffee; massive, yet silky, mouthfeel, with a long finish.

wine and Indian food

Finding a wine to stand up to the aggressive flavors of Indian food can be tricky, but we are up to the task! Because all our dishes, regardless of heat level, feature a blend of spices, the traditional meat/wine pairings are not relevant. Most sommeliers will agree, best for Indian foods are sparkling wines and crisp dry or aromatic whites. If you prefer red, stick to a fruity red and avoid high-tannic reds that will fight with the spices. Knowing that most parties will share multiple dishes at the table, we have tasted dozens upon dozens of wines with our foods and selected only those that will pair nicely with a wide range dishes. You won't see high-tannic reds and oaky chardonnays here, but we hope you'll travel through the menu and try a wine you might not normally order—you may be surprised! We feel confident that you'll find every wine we've listed an excellent complement to our food.



beer



lager

KINGFISHER | Bangalore, India | 12oz bottle | ABV: 4.8% | **6**
The best-selling Indian lager worldwide.

TAJ MAHAL | Bangalore, India | 330mL bottle | ABV: 4.5% | **6**
American-style adjunct lager; simple and light.

pilsner

MAHARAJA PILSNER | Mumbai, India | 330mL bottle | ABV: 5% | **7**
German-style pilsner from India.

wheat

BELL'S OBERON | Kalamazoo, MI | 12oz bottle | ABV: 5.8% | **5**
Classic summer American pale wheat ale mixing a spicy hop character with fruity aromas.

pale ale

BODDINGTON'S PUB ALE | UK | Pint draught can | ABV: 4.7% | **6**
Billed as "The Cream of Manchester," this smooth and creamy pub ale is served in a draught can to make it even smoother and creamier.

red ale

BELL'S AMBER | Kalamazoo, MI | 12oz bottle | ABV: 5.8% | **5**
Toasted grain & light caramel with a range of floral, citrus and herbal hop, capped by a clean bitterness. Very balanced.

american india pale ale

FOUNDERS CENTENNIAL IPA | Grand Rapids, MI | 12oz bottle | ABV: 7.2% | **5**

Award-winning, American-style, dry-hopped IPA brewed in Michigan.
Citrus accents; sweet, yet balanced.

belgian style ale

BREWERY VIVANT TRIOMPHE BELGIAN STYLE IPA | Grand Rapids, MI | Pint can | ABV: 6.5% | **8**

Classic Belgian-style complexity and slight sweetness with a kick of American-grown hops to turn the style on its head. Light caramel color, strongly bitter with a fruity, citrus aroma. Pairs well with spicy food.

brown ale

DOGFISH HEAD INDIAN BROWN ALE | Milton, DE | 12oz bottle | ABV: 7.2% | **6**

A cross between a Scotch Ale, an India Pale Ale and an American Brown, this beer is well-hopped and malty at the same time (it's magical!). Pairs well with Indian food.

stout

LION STOUT | Sri Lanka | 330mL bottle | ABV: 8.8% | **7**

A dark caramel, dense-headed brew, with sweet notes of chocolate and coffee in a foundation of roasted barley. Pairs well with coconut curries.

what does India Pale Ale have to do with India?

India Pale Ales were first brewed in England and exported for the British troops in India during the late 1700s. To better withstand the voyage and the warmer climate, IPAs were basically tweaked Pale Ales that were more malty, higher in alcohol and well-hopped, as hops are a natural preservative. The English IPA now has a lower alcohol due to taxation over the decades. The American IPA is a very different beer than today's English IPAs. The hops used are typically American with a big herbal and/or citric character; bitterness is high as well. Should you drink IPAs with Indian food? That depends on your goal. The hops amplify the spice at first, but ultimately carry it away. The amped up hops in American-style IPAs make them perfect for cutting through creamy yogurt-based sauces in dishes like Chicken Korma. However, if your goal is to cool the heat, try a lager, wheat, amber ale or sweet stout.