

# cardamom

FRESH INDIAN



## *drinks & starters*

full menu is available for bar seating—please ask



# signature cocktails



## **CARDAMOM COLLINS**

8

grapefruit vodka, housemade cardamom syrup, fresh lemon juice, soda

## **PEGU CLUB**

8

1920s cocktail from the famed gentlemen's club in Rangoon, Burma  
tanqueray gin, orange curaçao, fresh lime juice, angostura bitters, orange bitters

## **GINGER GOLD RUSH**

12

maker's mark bourbon, domaine de canton (french ginger liqueur with cognac),  
fresh lemon juice, bourbon cocktail cherry

## **TAMARIND MARGARITA**

12

1800 premium tequila, cointreau, tamarind, fresh lime juice, himalayan pink salt rim

## **MANGOPEÑO**

10

Spicy meets sweet  
absolut vodka, aperol, mango purée, fresh lemon juice, jalapeño, topped with cava

## **ULTIMATE GIN & TONIC**

11

Invented in the 1800s by British in India; ours is made with authentic quinine tonic  
hendrick's botanical gin, fever-tree premium indian tonic, mango wedge

**MUMBAITINI** 11

From Taj Mahal Hotel, New Delhi

grey goose vodka, fresh curry leaves, fresh ginger root, fresh lime juice

**MODERN ROYALE** 10

absolut vodka, st. germain (elderflower liqueur), lemon, lime & grapefruit juices, topped with cava

**CARDAMOM OLD FASHIONED** 10

maker's mark bourbon, housemade cardamom syrup, cardamom bitters, bourbon cherry

**MARIGOLD** 8

From Indian Accent, New Delhi

gosling's black seal rum, spiced tea, orange, cranberry & lime juices

**LYCHEE COCKTAIL** 11

1800 premium tequila, soho lychee liqueur, lychee juice, fresh lemon juice

**DESI HIGHBALL** 8

An Indian twist on the rum & coke

gosling's black seal rum, cola, cilantro, lime juice, tabasco, pinch of chat masala

**COCONUT COOLER** 8

white rum, coconut cream, mint, fresh lime juice, housemade cardamom syrup, soda



# wine



## sparkling

**JAUME SERRA CRISTALINO BRUT CAVA\*** | Spain 6 17  
Sparkling wines pair well with Indian food, so we offer this award-winning Cava by the glass. Estate-grown grapes. Delicious green apple flavors. Fine, appealing bubbles. Clean, crisp.

**CHARLES DE FÈRE CUVÉE JEAN-LOUIS BRUT\*** | France - 25  
Bright and fruity, with aromas typical of Chenin Blanc: apples, apricots and a hint of honey. Fine, abundant bubbles.

## dry, crisp whites

**MIRZA GHALIB VIOGNIER\*** | France 9 29  
Mirza Ghalib wines have been designed expressly for pairing with Indian foods. Aromas of yellow apple, ginger, honeydew. Dry with a medium finish. Simple, pleasant.

**DOMAINE TALMARD MÂCON CHARDONNAY\*** | France 9 29  
Pure varietal Chardonnay, unmarked by any oak, making it pair well with a range of our dishes. Bright, fresh. Bursting with apple, peach and grapefruit flavors.

**SIMONNET-FEBVRE CHABLIS** | France - 48  
Rich, complex nose characterized by floral and mineral. Wonderful structure in the mouth. Aromas of butter, brioche and meadow mushrooms.

\*recommended for pairing with a range of our dishes

## aromatic whites

**LEFT FOOT CHARLEY PROSE RIESLING\*** | Michigan 9 29

Originally from German stock, this Riesling grown outside Traverse City is drawing national attention and finding its way to NYC wine lists  
Lovely, drier riesling. Bright, floral, with notes of nectar, pear and hay.

**VILLA WOLF GEWÜRZTRAMINER\*** | Germany - 23

Gewürztraminer is often paired with Indian food, particularly to calm the heat  
Not overly sweet. Aromatic, floral, off-dry style.

## rosé

**MIRZA GHALIB ROSÉ\*** | France 9 29

Mirza Ghalib wines have been designed expressly for pairing with Indian foods  
100% Syrah rosé with aromas of strawberries, papaya, pomegranate, dusty red apples.

## 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 of 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 might be surprised! We feel confident that you'll find every wine we've listed an excellent complement to our food.

## 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, berries on the nose. Flavor of dry red fruits with mineral notes. Subtle tannins.

## medium red

**RENATO RATTI NEBBIOLO\*** | Italy - 40  
Fine, delicate and persistent bouquet. 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, with a juicy, mouthwatering quality. Silky and smooth mouthfeel.

**MIRZA GHALIB CABERNET SAUVIGNON\*** | France 9 29  
Mirza Ghalib wines have been designed expressly for pairing with Indian foods  
Cabernet Sauvignon–dominant blend with Merlot and Syrah. Straightforward flavors of blackberry, red current and plums with vanilla, allspice and black soil.

**VALENTIN BIANCHI MALBEC** | Argentina - 23  
From this third-generation, family-owned Argentine winery, founded by an Italian, comes the perfect expression of the highly-praised Malbec grape  
Ripe plums, cherries, hints of vanilla and coffee. Massive, silky, mouthfeel. Long finish.



# beer



## on tap

**BELL'S SEASONAL** | Kalamazoo, MI | Pint | 4.50

Rotates: Oberon (summer), Best Brown (fall), Winter White (winter), Smitten Rye (spring)

## 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

**DOGFISH HEAD NAMASTE** | Milton, DE | 12oz bottle | ABV: 4.8% | 6

Belgian-style white beer made with dried organic orange slices, fresh-cut lemongrass, and a bit of coriander. A great thirst quencher.

## pale ale

**BODDINGTON'S PUB ALE** | Manchester, UK | pint draught can | ABV: 4.7% | 6

Billed as "The Cream of Manchester." 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 and light caramel with a range of floral, citrus and herbal hops.

## 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.

## 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.

## brown ale

**DOG FISH 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.  
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.





# cider/gluten free



**UNCLE JOHN'S CIDER** | St. Johns, MI | pint can | ABV: 6.5% | 7  
Semi-dry, fresh and crisp hard cider.

**VANDER MILL TOTALLY ROASTED** | Spring Lake, MI | pint can | ABV: 6% | 7  
Hard cider brewed with cinnamon, pecan and vanilla.

**UNITY VIBRATION GINGER KOMBUCHA** | Ypsilanti, MI | pint can | ABV: 8% | 10  
Gluten-free, grain-free "beer" made from fermented tea (kombucha),  
organic dried hops, and organic raw ginger root.

---

## 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 content due to taxation over the decades. American IPA is a very different beer than today's English IPA. The hops used are typically American, with a big herbal and/or citrus 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. If your goal is to cool the heat, however, try a lager, wheat, amber ale, or sweet stout.

## **bourbon**

Maker's Mark	7
Traverse City Whiskey Co. American Cherry	8
Basil Hayden's	9

## **whiskey**

Seagram's 7 Crown	5
Jack Daniels' Old No. 7	6
Corsair Triple Smoke American Malt	10

## **rye whiskey**

Jim Beam Straight Rye	6
Old Overholt	6

## **canadian whiskey**

Crown Royal	6
-------------	---

## **irish whiskey**

Jameson	7
Bushmills 10 Year	10

## **scotch**

Dewar's White Label	6
Chivas Regal 12 Year	7
Johnnie Walker Black	8
Johnnie Walker Blue	40

## **single malt scotch**

The Glenlivet 12 Year	9
Glenfiddich 18 Year	18
The Dalmore 15 Year	20

## rum

Bacardi Superior, Bacardi Gold	5
Captain Morgan Spiced	5
Gosling's Black Seal	6
Myers's Original Dark	6
Mount Gay Black Barrel	7
Rhum J.M Agricole Blanc 50%	9

## gin

Gordon's London Dry	5
Tanqueray	6
Bombay Sapphire	7
Plymouth	8
Hendrick's Botanical	8

## vodka

Gordon's	5
Absolut	6
Absolut Raspberri, Absolut Citron	6
Stolichnaya 80	6
Finlandia Grapefruit	6
Grey Goose	8
Grey Goose L'Orange	8

## tequila

Jose Cuervo Especial	6
1800 Silver	8
Patrón Reposado	10

## cognac & brandy

Christian Bros. VS	6
Hennessy VS	7
Courvoisier VSOP	9
Rémy Martin V	9
BarSol Pisco (Peruvian brandy)	8

## aperitifs

Noilly Prat Vermouth, Extra Dry or Rouge	6
Aperol	6
Luxardo Bitter	6
Campari	7

## liqueurs

Southern Comfort	6
Soho Lychee	5
Sambuca	5
Baileys	6
Kahlúa	6
Disaronno Amaretto	6
Briottet Crème de Cassis	8
Domaine de Canton (French ginger liqueur with cognac)	8
Bénédictine D.O.M.	8
Cointreau	8
St. Germain (elderflower liqueur)	8
Drambuie	9
Grand Marnier	9
Chartreuse	13



# non-alcoholic



## **NIMBU PANI**

Freshly squeezed lemon-gingerade,  
pinch of clove, cardamom.

3

## **AAMA'S MANGO LASSI or SWEET LASSI**

Indian-style yogurt smoothie.  
Mango or sweet (plain).

3.50

## **TROPICAL JUICE**

Mango, guava or lychee fruit.

2.50

## **COCONUT WATER**

2.50

## **ICED TEA**

Freshly brewed fine black tea.

2.50

## **PREMIUM GINGER BEER**

Fever-Tree brand award-winning ginger  
beer made from Indian and African  
gingers and cane sugar.

3

## **FOUNTAIN SODA**

Coke, diet coke, sprite.

2

## **CARDAMOM CHAI**

Traditional preparation

We roast and grind our own *chai masala*  
(tea spice mix), then combine with India's  
ubiquitous "Red Label" tea and milk.

3

## **SINGLE ESTATE INDIAN COFFEE**

Indian-grown coffee from Zingerman's  
Coffee Company. Or Zingerman's Decaf.

2.50

## **FINE LOOSE TEA**

Individual infusion teapot

Ceylon Single Estate (Sri Lanka, organic)

Darjeeling (India, fair trade, organic)

Coconut Oolong

Moroccan Mint (green tea + peppermint)

White Tea with Rose Blossoms (organic)

Lime Ginger Rooibos (herbal, organic)

Hibiscus Berry (herbal, organic)

Turmeric Ginger (herbal, organic)

2.50



# starters



full menu is available for bar seating—please ask

## VEGETABLE SAMOSA (2)

Popular North Indian street food

Spiced potatoes + peas inside a crispy turnover.

Housemade tamarind + cilantro-mint chutneys.

4

● ●\* ■

## MOMOS

Nepali steamed dumplings

Choose spiced ground chicken or (vegan) vegetable (cabbage, potato, cauliflower, green onion).

Roasted tomato–Szechwan pepper chutney.

Chicken Momos ■

Vegetable Momos ● ●\* ■

Sunil (appetizer size) 5

Ravi (double order) 9

## VEGETABLE PAKORA

Potatoes, onion, cauliflower, and spinach fried in chickpea-flour batter. Served with housemade tamarind + cilantro-mint chutneys.

4

● ●\*

## STIR-FRIED SHRIMP

Shrimp stir-fried with bell peppers and a touch of chili-soy sauce.

7

■

● = vegetarian ● = vegan ■ = contains gluten

\*cilantro-mint chutney (served on side) is not vegan

### **BHARAWAN ALOO TIKKI**

Crispy potato patties, stuffed with green peas, sultanas, ginger, spices. Served with housemade tamarind + cilantro-mint chutneys.

5



### **PAPRI CHAT**

Ubiquitous Indian street snack with wide variation from city to city—great to share for the table.

Homemade white flour crisps (*papri*), potatoes, chickpeas, onion, cucumber, tomato with yogurt-tamarind-mint sauce.

6



### **CHICKEN TIKKA**

Melt-in-your-mouth tender

Boneless chicken breast marinated in yogurt + spices, cooked in the tandoor with onions + green peppers. Cilantro-mint chutney.

7

### **ONION BHAJI**

Spiced chopped onion, fried in chickpea-flour batter. Served with housemade tamarind + cilantro-mint chutneys.

4



### **PAPADUM**

Crisp lentil-flour chips with black pepper. Served with housemade tamarind + cilantro-mint chutneys.

2



### **SOUP OF THE DAY**

bowl 6    cup 3

