

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 HIGBALL 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



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.		
FLEUR DE FLEURIE BEAUJOLAIS GAMAY* France	9	29
A fruity and simple French red that pairs well with our foods Lush and silky with flavors of bright red fruits. Approachable and easy to drink.		
medium red		
RENATO RATTI NEBBIOLO* Italy	-	39
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. Straightforward flavors of blackberry, red current and plums with vanilla, allspice and black soil.		
VALENTIN BIANCHI MALBEC Argentina	-	25
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)

lager

TAJ MAHAL | India | 22oz bottle | ABV: 4.5% | 11
American-style lager brewed in India.

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, Amercian-style, dry-hopped IPA brewed in Michigan.

french style ale

BREWERY VIVANT FARM HAND

Grand Rapids, MI | pint can | ABV: 5.5% | 8

This light bodied, mildly sweet *saison* is left unfiltered. Lemon-citrus tartness, easy drinking, yet complex. A delightful pair with our curries.

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. 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 | 12oz can | ABV: 6% | 5

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

rye whiskey

Jim Beam Straight Rye	6
Old Overholt	6

canadian whiskey

Crown Royal	6
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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

gin

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

vodka

Gordon's	5
Absolut Swedish, Raspberri or Citron	6
Tito's	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

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
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



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.
3

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.
3

FINE LOOSE TEA

Individual infusion teapot

BLACK

Ceylon—Lumbini Estate (Sri Lanka)
Darjeeling—Balasum Estate (India)
Assam—Hilmari Estate (India)
Coconut Oolong

GREEN

Nepal Organic Green
Moroccan Mint (green tea + peppermint)

HERBAL

Lime Ginger Rooibos (organic)
Hibiscus Berry (organic)
Turmeric Ginger (organic)
3



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.

4.50



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, carrot, zucchini and spinach
fried in chickpea-flour batter. Served with housemade
tamarind + cilantro-mint chutneys.

4.50



STIR-FRIED SHRIMP

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

7



BHARAWAN ALOO TIKKI

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

6



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.

7



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.

4.50



PAPADUM

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

2

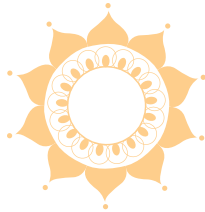


SOUP OF THE DAY

bowl 6 cup 3

● = vegetarian ● = vegan ■ = contains gluten

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



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Disclaimer: Prices and availability subject to change without notice.

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