



LIVE Entertainment

6:30 - 8pm

Every Friday
Live Sitar

Every Saturday
Belly Dancing

DAILY
Lunch Buffet
11:30 - 2:30pm

DRINK Menu



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Beer & Ciders

Draught Beer Sleeve (16 oz) \$6 Pitcher (52 oz) \$17
 Philips Blue Buck, Pilsner, Seasonal

Domestic Beer Bottle
 Kokanee, Budweiser, Coors Light \$6
 Sleeman Honey Brown \$6.5

Imported Beer Bottle
 Corona \$6.5 Tiger \$7 Stella \$7 Heineken \$7

Tall
 Hacker-Pschorr \$8 Raderberger \$8 Guinness \$8
 1664 Blanc \$8 Strongbow \$8

Cider Growers Extra Dry Apple, Peach or Mango Cider \$6
Cooler Smirnoff Ice \$6

Wines

	6 oz. Glass	1/2 Litre	Litre
House White Pinot Grigio or Chardonnay	\$6	\$16	\$28

House Red Malbec or Merlot	\$6	\$16	\$28
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White Wine by the bottle

Woodbridge by Robert Mondavi Chardonnay (US)	\$28
Gray Monk Reisling (BC)	\$31
Sumac Ridge Gewurztraminer (BC)	\$33
Kim Crawford Sauvignon Blanc (NZ)	\$42
J Lohr Chardonnay (US)	\$51

Red Wine by the bottle

Finca Los Primos Malbec (ARG)	\$28
McLarens on the Lake Shiraz (AUS)	\$29
Mirassou Pinot Noir (US)	\$30
Jackson Triggs Cabernet Sauvignon (BC)	\$30
Appothic Blend (US)	\$34
1884 Malbec (ARG)	\$40
J Lohr Cabernet Sauvignon (US)	\$51

Martinis (2 oz) \$9

Karmic Currentini
 Black current vodka, cassis liqueur and grapefruit juice

Bollytini
 Vodka, lychee liqueur, lime juice and pomegranite juice

Mangotini
 Vodka, mango liqueur and mango juice

Sour Apple Martini
 Vodka, sour apple liqueur and lime juice

Cucumber & Cilantro Martini
 Gin, melon liqueur, cucumber, cilantro, green chili and lime juice

Signature Cocktails (1.5 oz) \$8

Goa Breeze
 Rum, coffee liqueur, pineapple juice and coconut water

Indian Sunset
 Vodka, ginger liqueur, mango juice, lime juice and passion fruit juice

Turmeric Margarita
 Tequila, triple sec, lime juice, orange juice and tamarind pulp

My Bombay
 Dark rum, lime juice, watermelon juice, mint leaves and club soda

Snake Charmer Whiskey, lychee juice, mint leaves, lime and cranberry juice

Caesar
 Vodka, clamato juice, Worcestershire and Tabasco Sauce

Highballs

Single (1 oz) \$5 Double (2 oz) \$10
 Smirnoff Vodka, Bacardi White Rum, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Crown Royal Whiskey, Jack Daniel's Whiskey, Canadian Club Whiskey, Jose Cuervo Silver and Gold Tequila, Appleton Jamaica Rum

Premium (1 oz) \$9
 Grey Goose Vodka, Glenfiddich Scotch, Johnny Walker Red and Black Label Scotch Whiskey, Ballantine's Scotch Whiskey, Petron Orange Tequila

Liquers (1 oz) \$6
 Kahlua, Baileys, Frangelico, Grand Marnier

Non-Alcohol Beverages

Mango Lassi	\$4	Soft Drinks	\$2.5
Sweet or Salty Lassi	\$4		
Juice	\$3		
Perrier	\$4	Masala Chai	\$3
San Pelligrino	\$4	Tea or Coffee	\$2
		Non-alcohol beer	\$4

Desserts

RasMalai \$5
 Homemade paneer (cheese balls) soaked in chilled cream flavored with cardamom.

Gulab Jaman \$4
 Deep fried milk cream balls dipped in sugar syrup.

Mango Ice Cream \$4


Rice Pudding \$5
 Basmati rice cooked in sweetened milk topped with raisins

Mango Mousse \$5
 Whipped cream and mango pulp topped with tropical fruit

TAXES NOT INCLUDED



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