

Sips

HAPPY HOUR

DRINKS

WINE

HOUSE CABERNET SAUVIGNON \$7

KIM CRAWFORD SAUVIGNON BLANC \$7

ALL DRAFT BEERS \$6

COCKTAILS \$8

OLD FASHIONED

Bourbon, Angostura Sugar Syrup, H2O

TEQUILA SUNRISE

Hornitos Tequila, Granadine, Orange juice

MANGO MARGARITA

Hornitos tequila, cointreau, Lime juice, Simple syrup, Mango Pulp

MOCKTAILS \$6

MOJITO

Fresh Mint Leaves, Lime Juice, Sugar, Soda Water

VIRGIN COSMOPOLITAN

Cranberry Juice, Lime Juice, Orange Juice, Simple Syrup

VIRGIN PIÑA COLADA

Coconut Cream, Pineapple Juice, Ice

APPETIZERS

CHICKEN 65 \$9

Crisp & Spicy Chicken fritters toasted with red chili and curry leaves.

KALE & SPINACH CHAT \$8

Spinach and Kale leaves coated with gram flour batter and deep-fried crispy, layered with chickpeas, mint and tamarind chutney.

MIXED VEG PAKORA   \$8

Crispy Onion fritters prepared in south Indian style with curry leaves.

BASIL RASAM   \$5


Light soup made with tamarind, garlic, pepper red chilies and basil.

APOLLO CHICKEN \$10

Chicken Thighs, Onion, Tomato, Curry leaves, Garlic, Cumin, Spices

 - VEGAN

 - GLUTEN FREE

 - SPICY