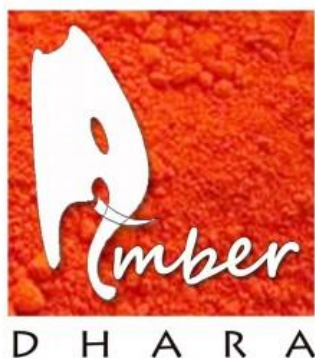




Summer 2012 Dinner Menu

SMALL PLATES

- Grilled Zucchini Blossom** | Mizuna, tatsoi, peaches, goat cheese, cilantro-lime vinaigrette 6
- ✓ **Samosa** | Potato & green pea dumplings 6
- ✓ **Organic Quinoa & Pistachio Salad** | Cucumber & capers 7
- Green Moong Tikki** | Gallets of minced moong beans, fresh mint, Awadhi spices 7
- ✓ **Cilantro Fingers** | Maharashtrian-style fresh cilantro, coriander seeds, chickpea flour 6
- Goat Cheese Naan** | Leavened bread, sour cream, fennel, pine nuts and zatar 7
- Baluchi Baingan** | Batter-fried eggplant, tomato-orange chutney, garlic sour cream 6
- Steamed Mussels in Coconut Cream** | Ginger, curry leaves, tomatoes 11
- Scallops** | Israeli couscous, moong lentil kichdi, basil chutney 12
- Roasted Pimiento Garlic Chicken Kebab** | Tandoor roasted 9
- Duck ke Parchey** | Pan-seared duck skewers 12
- Masala Ojhari on Paratha** | Spiced pork belly, leavened bread 10
- Venison Chapli Kebab** | Freshly toasted spices, flattened and grilled 13

TANDOOR

(Indian Clay Pot Oven)

Tandoor Kebabs served with side salad & chutney

- Chili Garlic Paneer Tikka** | Slow-roasted cottage cheese kebabs 14
- Portobello Mushroom Chatpatta** | Spice-infused, tandoor grilled 12
- Atishi Prawn Tikka** | Chili pickle, yogurt and Mexican Bay tiger prawns 18
- Tandoori Salmon** | Chinook salmon marinated overnight, yogurt, chili 17
- Pacific Bass Tikka** | Tandoor-roasted White Bass tikka 18
- Tandoori Cornish Hen** | Whole-roasted Cornish Hen 15
- Trio of Chicken Tikka** | White-meat chicken, blue cheese, saffron, chili 16
- Frontier Lamb Rack** | 48-hour marinated lamb rack, ginger, frontier spices 24
- Wild Boar with Apple Chutney** | Marinated overnight in Amber's spice blend, slow-roasted 19



Indicates vegan dishes

Please let your server know if you have any special dietary requirements or allergies as some of our dishes contain nuts and/or dairy.

\$1.50 per person service charge will be added to each check to support SF employer mandates.

18% of your pre-tax bill will be added for parties of 6 or more.

ENTRÉES

- Paneer Till ke Tukde** | Sesame-coated cottage cheese, tomato sauce, hand-pounded spices 14
- Badami Bhara Baingan** | Baby eggplant, caramelized onions and almonds 14
- Chwonke Palak, Singada and Edamame** | Cumin, garlic spinach, water chestnut 14
- Wild Mushroom Pulao** | Aged basmati rice, cardamom, wild-picked mushrooms, truffle oil 16
- Karavali Prawns** | Stir-fried Louisiana Bay tiger prawns with pepper in coconut curry 19
- Clove-Scented Black Cod** | Bengali-style clove and cardamom flavored yogurt curry 21
- Deconstructed Butter Chicken** | White-meat tandoori chicken, butter sauce, kasoori methi dust, crème fraîche 17
- Kashmiri Murg Dhaniwal** | Kashmiri-style chicken, cilantro and yogurt sauce 17
- Hyderabadi Chicken Biryani** | Fragrant basmati rice, cooked dum style, Mary’s Farm chicken, saffron, rose water 19
- Rogan Josh** | Stewed Niman Ranch lamb chunks, fennel seeds, brown onion 19
- Kache Mirch ka Gosht** | Niman Ranch lamb, yogurt, ginger, green pepper, chili 19

TANDOORI BREADS

- Stone-Ground Whole Wheat Roti**, olive oil 3
- Punjabi Corn Bread** 3
- Classic Naan / Garlic Naan** 3
- Green Pea Kulcha** 4
- Parmesan Pesto Naan** 4
- Assorted Bread Basket** | Classic Naan, Green Pea Kulcha, Lacha Paratha 9

SIDES

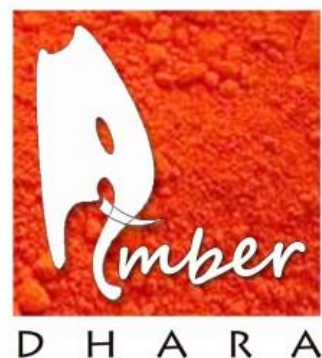
- Dal Amber** | Black lentil, tomatoes and spices 6
-  **Jaisalmeri Bhindi** | Crispy fried okra, fennel, tomato and dry mango powder 8
- Aloo Jeera Hingwala** | Cumin- and asafetida-tempered potatoes 6
-  **Aged Basmati Rice** 2
-  **Organic Brown Basmati Rice** 3
-  **Raita** | Cucumber, mint, raisin and yogurt 4
-  **Pappad Basket** 4



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Hakutsuru Sakes

15

Organic Junmai (300 mL)

Sharp and exhilarating. Dry and Light-bodied.

Sayuri Nigori (300 mL)

Refreshing aroma, natural sweetness and smooth aftertaste.

Superior Junmai Ginjo (300 mL)

Silky and well-balanced smoothness.

Non-Alcoholic Beverages

Lassi | Sweet, salty or mango 5

Smoothie | Berry or banana 5

Fresh Seasonal Juices 5

Fentimans Organic Sodas, UK 5

Fever Tree Natural Sodas, UK 8

Abita Root Beer, Abita Springs, LA 4

Virgin Spice Market Punch 5

Virgin Farmers Market Collins 5

Signature Cocktails

11

These cocktails were designed around the Ayurvedic healing concept using herbs, spices and fresh fruits.

Chakratini

Aperol, Francoli Limoncello, Absinthe Kubler, Kashmir paprika, orange zest

Darjeeling Limited

Deanston Whisky, spice-infused Darjeeling tea*, Homemade Spiced Honey Nectar*, soda water, lemon twist

Blessed Monk

Hanger 1 Buddha's Hand Citron Vodka, Fair Goji liqueur, lemon basil, lemongrass, Malabar pepper corn, coconut water

Cocky Sultan

Four Roses Yellow Label Bourbon, Homemade Spiced Honey Nectar*, mint leaves, blood orange bitters, lemon wedges, toasted almond

Belly Dancer

Del Maguey Vida Mezcal, Rhum Clement Creole Shrub, Aphrodisiac Nectar*, fresh citrus juice, Madras Spice Rim*

Spice Market

Oronoco Rum, fresh tamarind & orange juice, Homemade Spiced Honey Nectar*, Roasted Five-Spice Blend*, brandied orange zest

Queens' Conquest

Bombay Sapphire Gin, Pür Spirits Elderflower Liqueur, Fentimans Organic Tonic Water, cucumber, lychee, citrus wedges, citrus blossoms

* Homemade spice blends and nectars made with fresh seasonal ingredients

American Favorites

10

Chartreuse Swizzle

Green Chartreuse, Velvet Falernum, fresh lime juice, fresh pineapple juice

Perfect Manhattan

Bulliet Rye, Vya Sweet & Dry Vermouth, Angostura bitters, lemon twist

Bourbon Old Fashioned

Bulliet Bourbon, Angostura bitters, sugar cube, orange wedge, orange slice, brandied cherries

Negroni

Blade Gin, Vya Sweet Vermouth, Campari, orange wedge

Gin Ricky

Blade Gin, lime juice, soda water, lime wedge

Champagne Cocktail

Gruet sparkling wine, brandy, Angostura bitters, sugar cube, lemon twist

Sazerac

Deanston Whiskey, Peychaud Bitters, Pernod, lemon twist

Latin Fiesta

9

Mojito

Bacardi Limón rum, muddled lime, mint, seasonal fruit, club soda, lime wedge

Margarita

Jose Cuervo Tradicional Tequila, citrus juices, seasonal fruit, agave nectar, salt rim

Caipirinha

Leblon Cachaça, muddled lime & sugar, seasonal fruits, lime wedge

Pisco Sour

Kappa Pisco, citrus juices, seasonal fruits, agave nectar, bitters

On Tap

5

Drake's Hefeweizen, San Leandro, CA

21st Amendment, IPA, San Francisco, CA

Kingfisher, Mendocino, CA

Beers & Ciders

Woodchuck 802 Dark & Dry

12oz., Middlebury, VT

5

Woodchuck Granny Smith

12 oz., Middlebury, VT

5

Crispin Cider Honey Crisp

22 oz., Colfax, CA

10

Crispin Cider Lansdowne

22 oz., Colfax, CA

10

Dogfish Head 90 Minute IPA

12oz., Milton, DE

7

Anchor Brewery Liberty Ale

12oz., San Francisco, CA

5

Anchor Brewery Anchor Steam

12oz., San Francisco, CA

5

Sierra Nevada Pale Ale

12 oz., Chico CA

5

Blue Moon

12oz., Golden, CO

5

Pabst Blue Ribbon

16oz., Milwaukee, WI

4

Magic Hat #9

22 oz., South Burlington, VT

8

The Bruery Saison Rue Farmhouse Ale

750 ml, Orange County, CA

18

Green Flash Rayon Vert BPA

12 oz., San Diego, CA

6

Green Flash West Coast IPA

12 oz., San Diego, CA

6

Mission Blonde Kolsch-Style Ale

12 oz., San Diego, CA

5

Mission Blonde Hefeweizen

12 oz., San Diego, CA

5

Abita Amber Lager

12 oz., Abita Springs, LA

5

Abita Light

12 oz., Abita Springs, LA

5

Telegraph Cerveza de Fiesta Pilsner

750 ml., Santa Barbara, CA

10

Flying Horse Royal Lager

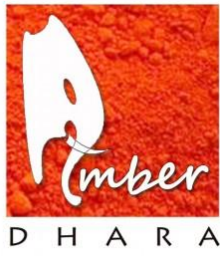
650 ml., India

8

Taj Mahal

20 oz., India

8



Wine List Summer 2012

Sparkling / Whites

	Glass / Bottle
Gruet, Blanc de Noirs, New Mexico, N.V.	9 / 36
Scarpetta, Timido Spumante Brut Rose, Italy, N.V.	36
Domain J. Laurens, Cremant de Limoux, Brut, Languedoc-Roussillon, France, N.V.	9 / 36
Tenuta De Angelis, Falerio dei Colli Asolani, Marches, Italy, `10	32
New Harbor, Sauvignon Blanc, Marlborough, New Zealand, NV	8 / 32
Cantine Volpetti, Cesanese del Piglio, Lazio, Italy, `08	10 / 36
Stephan Ehlen, Erdener Treppchen Riesling, Spätlese, Feinherb, Mosel, Germany, `10	42
Langwerth Von Simmern, Eltviller, Riesling, Kabinette, Trocken, Rheingau, Germany, `10	10 / 36
Château du Cedre, Cedrus, "Le Blanc" IGP Cotes de Gascogne, France, `10	7 / 25
Fable, White Blend, "Jackal Bird", Western Cape, South Africa, `10	52
Sigalas, Asirtiko-Athiri, Santorini, Greece, `10	8 / 32
Costières-de-Nîmes, Château de Campuget Prestige Viognier, Rhone, France, 10'	30
Sonoma Cutrer, Chardonnay, Russian River, Sonoma, CA, `10	14 / 52
Domain Auvigue, St. Veran, "Moulin du Pont", Mâconnais, Burgundy, France, `09	40
Adelaida, Finder, Central Coast, CA, `10	14 / 52
Châteaux La Tarciera, Muscadet Sèvre-et-Maine Sur Lie, Loire, France, `10	7 / 25
Cristom, Pinot Gris, Eola-Amity Hills, Willamette Valley (Estate), Oregon, `09	10 / 36
Leth, Gruner Veltliner, Steinagrund, Austria, `10	36
Crios de Susana Balbo, Torrontes, Argentina, `11	8 / 32

Reds

Heintz, Pinot Noir, Heintz Ranch, Sonoma Coast, CA, `08	11 / 40
Frederic Esmonin, Bourgogne Rouge, "Hautes-Cotes de Nuits", Burgundy, France, `10	14 / 52
Fairhall Downs, Pinot Noir, Estate, Marlborough, New Zealand, `07	40
Zantho, Zweigelt, Burgenland, Austria, `09	30
Panzanella, Rosso di Toscana, Le Piazzaole, Tuscany, Italy, `09	9 / 32
Nelms Road by Woodward Canyon, Merlot, Walla Walla Valley, Washington, `09	14 / 52
Horse & Plow, Harvester Red, Old Vines, North Coast, CA, `10	36
La Bastide St. Vincent, Vin de Pays de Vaucluse, Southern Rhone, France, `09	8 / 32
Tedeschi Capitel San Rocco, Valpolicella Rippaso, Veneto, Italy, `07	45
Cantine Colosi, Nero d'Avola, Sicily, Italy, `10	36
Alonso del Yerro, Ribera Del Duero, Spain, `08	52
Bodega Numanthia-Termes, "Termes", Toro, Spain, `09	9 / 32
Errazuriz, Carmenère, Single Vineyard, Maipo, Chile, `10	30
Gonet-Medeville, Cru Monplaisir, Bordeaux Superieur, Bordeaux, France, `10	11 / 40
Torbreck, Shiraz, "Woodcutter's", Barossa Valley, Australia, `10	11 / 40
Carol Shelton, Old Vine Zinfandel, "Wild Thing", Cox Vineyard, Mendocino, CA, `08	10 / 36
Châteaux du Cèdre, Malbec, Cahors, France, `08	52
Tenuta Cisa Asinari dei Marchesi di Grésy, Nebbiolo, Martinenga, D.O.C., Piedmont, Italy, `10	45

Reserve Wines (Bottles Only)

Amazing and award-winning wines of California from diverse micro climates and eco-friendly wineries with a zero-carbon footprint.

Sparkling & White

Don Baumhefner, Chateau Beaux Hauts, R.D. Extra Brut, Russian River Valley, 92’	75
Schramsberg, Brut Rosé, Napa, 08’	75
Mathiasson, White Blend (Sauv. Blanc, Ribolla Gialla, Fruilano, Semillon), Napa Valley, 10’	75
Arietta, “On the White Keys” (Sauvignon Blanc, Semillon), Napa Valley, 11’	100
Whetstone, Viognier, Catie’s Corner, Russian River Valley, 10’	75
Chanin, Chardonnay, Los Alamos Vineyard, Santa Barbara County, 10’	75
Paul Hobbs, Chardonnay, Ritchie Vineyard, Russian River Valley, 09’	120

Red

Freeman, Pinot Noir, Sonoma Coast, ’10	75
Flowers, Pinot Noir, Sonoma Coast, ’09	100
Corison, Cabernet Sauvignon, Napa Valley, ’09	100
Newton, The Puzzle (Bordeaux Blend), Napa Valley, ’08	120
Scribe, Syrah, Scribe Outpost East, Napa Valley, ’08	75
Wind Gap, Syrah, Sonoma Coast, ’09	75
Stags’ Leap, Petite Syrah, Napa Valley, ’08	75
Neyers Ranch, Cabernet Sauvignon, Conn Valley, Napa, ’09	75
Ridge, Zinfandel, “Lytton Springs”, Dry Creek Valley, ’08	75
Turley, Zinfandel, Dusi Vineyard, Paso Robles, ’10	75

Fun Flights

15

Indigenous White Blends

- Adelaida, Finder, Central Coast, CA, `10
- Château du Cedre, Cedrus, “Le Blanc” IGP Cotes de Gascogne, France, `10
- Sigalas, Asirtiko-Athiri, Santorini, Greece, `10

Terrior-Driven Reds

- Pauzanello, Rosso di Toscana, Le Piazzaole, Tuscany, Italy, `09
- La Bastide St. Vincent, Vin de Pays de Vaucluse, Southern Rhone, France, `09
- Bodega Numanthia-Termes, “Termes”, Toro, Spain, `09

Sommelier - Nirupama Srivastava, CMS level 2.