



\$4

CHAATS & BEERS

sevpuri chaat

teff puris, mango, avocado,
red onion, pomegranate-mint chutney,
tamarind chutney, sev

cauliflower & onion pakoras

chickpea batter, tamarind-date chutney

samosa (2 per order)

weiser potatoes, carrots, green beans,
black pepper & fennel dough,
pomegranate-mint chutney

gunpowder potatoes

gunpowder sesame masala,
preserved tomato chutney

papadums

red onion & tomato chutney,
hempseed chutney

DRAFT BEERS

firestone pivo pilsner

lost coast indica ipa

santa monica brew works wit

anderson valley boont amber ale

LOCAL FARMS WE SUPPORT

coleman farms, finley farms,
schaner farms, garcia farms
thao farms, mcgrath family farms
coastal organics, rutiz farms, life's a choke,
weiser farms, santa barbara pistachios
millikin family farms, fair hills apple farm

\$5

SNACKS & COCKTAILS

masala chicken lettuce wraps

hemp chutney, tomato chutney,
raita & sev (crunchy noodles)

kachumber

persian cucumber, tomato,
red onion, mint, cilantro,
chaat masala, lemon & cumin

goat cheese naan

mango chutney,
sambar masala, pistachios

black chickpea salad

market lettuce, tomato, avocado,
toasted dal, sev, (crunchy noodles),
hempseed dressing

HOUSE COCKTAILS

rose of jaipur

gin, sāmbar rooh afza, lemon,
grapefruit, orgeat

bangalore blues

turmeric infused gin, lime,
fever tree indian tonic

under the mango tree

mango infused tequila, lime juice,
vindaloo shrub, chile salt rim

last train to goa

bourbon, pomegranate, tart cherry,
xta, lemon, orange bitters

malabar coast

old monk rum, banana liqueur,
pineapple, coconut water, jaggery,
lime, sāmbar bitters

all well cocktails included

chef/owner: akasha richmond

chef de cuisine: kirk plummer

sous chef: adam midkiff

mixologist: clare ward

HAPPY HOUR 4-7 AT THE BAR

\$6

BITES & WINE

chindian fried squid

manchurian dipping sauce

mushroom & cheese naan

red onions, hemp chutney, mint

vindaloo bacon & mozzarella naan

curry leaf tomato sauce
arugula & turmeric vinaigrette

lamb kofta (meatballs)

mint chutney & tomato chutney

WINES BY THE GLASS

WHITES

sauvignon blanc, beaucanon

napa valley, 2012

gewertzraminer, husch

california, 2013

white blend, basa

reuda, spain 2014

REDS

cabernet blend, 642°

maremma toscana doc, 2013

rhone blend, presidio "artistic license"

santa barbara, 2012

pinot-gamay blend

france, 2013

menu may change due to
seasonal & market availability