



COCKTAILS



The Salon at SONA is thrilled to present this exclusive cocktail offering, hand-crafted by Samantha Casuga, Lead Bartender of New York's legendary Temple Bar

RAITA FIZZ 22

Hendrick's, Cucumber Raita, Absinthe, Lemon, Egg White, Soda

LASSI SOUR 21

Milagro Silver, Mango, Cardamom, Honey, Coconut Yogurt, Lime Juice

MANGO GIBSON MARTINI 21

Grey Goose, Dry Vermouth, Pickle Brine, Pickled Mango

TIGER NEGRONI 20

Copalli Cacao, Campari, Banana, Sweet Vermouth, Curry Leaf

HIGH TEA HIGHBALL 23

D'Ussé VSOP, House of Waris Turmeric Honeybush Tea, Ginger, Tonic

BENGAL LOUNGE 21

Empress Gin, Grapefruit, Rose, Cinnamon, Lemon, Champagne



COCKTAILS



SONA SPIRITS

THE OTHER WOMAN 25

llegal Mezcal, Laphroaig 10yr Islay Scotch, Blackened Bird's Eye Chili Tincture, Grapefruit Bitters, Agave

TAJ EMINENCE 21

Tanduay Rum, Chinola, Hibiscus, Rose Combier, Lime

TAPACHE 20

Dulce Vida, Jalapeno-Pineapple, Watermelon, Lime, Agave, Blue Curacao

GOLD NEGRONI 19

Jaisalmer Gin, Spiced Saffron Liqueur, Dry Vermouth

75 SUITORS 20

Hendricks Flora, Aperol, Strawberry, Rosemary, Lemon, Eau de Rose, Simple, Prosecco

SPICY CHILI MARGARITA 20

Milagro Silver Tequila, Chile Liqueur, Lime, Bird's Eye Chili, Cilantro, Agave

BLACK THAI 21

Smoke Lab Vodka, Thai Basil Black Pepper Pure, Melon Liqueur, Lime

KUCHIPUDI 24

Vida Mezcal, Elderflower Liqueur, Wasabi, Ginger, Bird's Eye Chili, Mint, Buzz Button, Lime, Agave

LAVENDER BLISS 21

Tito's Vodka, Genepy, Persimmon Liqueur, Lavender, Cranberry

GIN & TONICS 22

Nn. 1*

Bombay Sapphire Gin, French Ginger Liqueur, Saffron, Cinnamon, Peppercorn, Eau de Orange Blossom, Fever Tree Tonic

Nn. 2*

Empress Gin, Lychee Liqueur, Lychee, Lemon, Honey, Fever Tree Tonic

No. 3*

Malfy Blood Orange Gin, Mint, Elderflower, Grapefruit, Fever Tree Tonic

Nn. 4*

Hendricks Gin, Aloe, Cucumber, Rosemary, Fever Tree Tonic

*Keep the Straw? +7

SPIRIT SHY 14

THE LYCHEE LIBRA

Rosemary Infused Butterfly Pea Tea, Lychee, Lemonade

MANGO MALAI

Mango Puree, Yogurt

KOKUM MOJITO

Kokum, Mint, Lime, Simple, Soda

COCO-LICIOUS

Coconut Puree, Lime, Simple, Cardamom



FOOD



SPICED AVOCADO CHAAT 18

Smashed Avocado & Serrano Pepper Chaat Served with Fresh Jicama (VG)

FRESH OYSTERS-1/2 DOZEN 20

Roasted with Green Garlic Butter

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Raw Blue Point with Mignonette Sauce Add Caviar Bumps +30

CRAB PURI CAVIAR 24

Butter Garlic Crab in a Crisp Puri Topped with Kaluga Amber Caviar

MADRAS MUSHROOMS 18

Potato-Stuffed Baby Bellas Crowned with Manchego Cheese (V,GF)

GOLDEN CALAMARI 20

Cumin Crusted Calamari with India House's Signature Sauce

CHICKEN SEEKH KEBABS 21

House-Spiced Ground Chicken with Fennel Slaw & Cool Mint Chutney

THE BOMBAY SLIDERS 22

Beef Patty & Pepper Jack Cheese in Pav Bread

SAMOSA PINWHFFI S 18

Aloo & Paneer-Layered Puff Pastry with a choice of Tangy Tamarind or Cool Mint Chutney (V)

MASALA FRIES 12

Magic Masala-Dusted Fries with Spiced Ketchup

CHOCOL ATE MEL A 12

Chocolate Brownie Bites with Vanilla Chai Ice Cream

CINNAMON SONHOS 12

Sugar-Coated Love Bombs...A Goan Delicacy

THE SONA SORBET 12

Chef's Seasonal Selection



TEA



The Salon at SONA is proud to present House of Waris Botanicals, a thoughtfully sourced collection of the finest organic teas in the world and exquisite herbal blends



BLACK TEA 7

ORGANIC EARL GREY
ORGANIC CHAI*





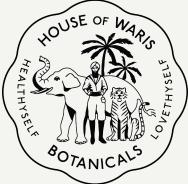


HERBAL TEA 8

MYSTIC MINT
ORGANIC TURMERIC HONEYBUSH*
GINGER LEMON*
HIBISCUS CITRUS*

*CAN BE SERVED OVER ICE







WINE & BEER



SPARKLING

Jeio, Prosecco, Veneto, IT (NV) 19 Fiol Rosé, Prosecco, Veneto, IT (2020) 20 Louis de Sacy, Brut Originel, Champagne, FR (NV) 27

ROSÉ

Peyrassol La Croix, Provance, FR (2021) Rosé 20 Le Roi Des Pierres Sancerre Rose, Loire Valley, France (2021) Sancerre 22

WHITF

Pago del Cielo, Rueda, SP (2020) Verdejo 18

Veramonte Sauvignon Blanc "Reserva" Casablanca Valley, Chile (2021) 22

Domaine Luquet, Saint-Véran, Bourgogne, FR (2020) Chardonnay 21

Casa Ferreirinha "Planalto" Reserva, Douro, Portugal (2021) Blend 19

RFD

Christopher Lepage, Côte Saint Jacques, Bourgogne, FR (2020) Pinot Noir 23

Domaine de Beaurenard, Côtes du Rhône, FR (2021) Grenache/Syrah 21

Altos Ibéricos, Rioja Crianza, SP (2017) Tempranillo 19

HG III Proprietary Blend, Napa Valley, CA (2021) Cabernet Sauvignon/ Merlot/ Petit Sirah Blend 24

BFFR

Duvel Tripel Hop, Belgian Golden Strong Ale ABV 9.5% 14
Reissdorf Kölsch ABV 4.8% 12
Founders Centennial IPA ABV 7.2% 10
Ommegang, Witte Wheat Ale ABV 5.2% 9
Kingfisher Pale Lager ABV 4.8% 8

FROM TEXAS - WITH LOVE

The year was 1974 and, while he had a dependable job as an engineer at Xerox, Madan Goyal looked around and realized there was not a single Indian restaurant not just in his newly adopted city of Dallas, but in the entire (very large) state of Texas.

With the grit of an immigrant—and while never leaving his full-time job—he put the building blocks together to open Texas' first Indian restaurant.

India House opened on May 15, 1975 and, all credit to Madan and his bold dream,

Texans got their first official taste of Indian food.

A mere 2 months earlier, on March 16, Madan's youngest child was born—a son named Maneesh...that's me.

My boyhood was spent finding myself (and creating mischief) at *India House*. It left an indelible mark. I didn't know much, but I vowed to one day follow in my Dad's footsteps.

It took me four-and-a-half decades but I did it. In March 2021, I opened SONA, the Indian restaurant of my, and his father's, dream.

Welcome.

Sit back and have a drink — perhaps you'll even find my Dad proudly walking around.

Maneesh K. Goyal



