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**
Illegal 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**

| No. 1* | Bombay Sapphire Gin, French Ginger Liqueur, Saffron, Cinnamon, Peppercorn, Eau de Orange Blossom, Fever Tree Tonic |
| No. 2* | Empress Gin, Lychee Liqueur, Lychee, Lemon, Honey, Fever Tree Tonic |
| No. 3* | Malfy Blood Orange Gin, Mint, Elderflower, Grapefruit, Fever Tree Tonic |
| No. 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
SPICED AVOCADO CHAAT **18**
Smashed Avocado & Serrano Pepper Chaat Served with Fresh Jicama (VG)

FRESH OYSTERS—½ DOZEN **20**
Roasted with Green Garlic Butter
or
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 PINWHEELS **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

CHOCOLATE MELA **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
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**
- ORGANIC EARL GREY
- ORGANIC CHAI*

**GREEN TEA**
- ORGANIC JASMINE*

**HERBAL TEA**
- 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

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

WHITE
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

RED
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

BEER
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
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
36
EAST
20TH ST.
NYC