

PONDICHERI

DRINKS

HAPPY HOUR DAILY 4–7PM

\$5 DRAFT BEERS, \$9 COCKTAILS, 25% OFF WINE

BUBBLES

raventos i blanc brut 14 | 52

Prosecco from Penedès, Spain, a terroir with great potential for sparkling wine

pair with: sunrise thali, coconut crab, coastal prawns

brick & mortar sparkling rosé 14 | 52

Sparkling buttery beauty from the lovely Sonoma, California coast ('22)

pair with: paneer bonda chaat, breakfast frankie

WHITES

fidora pinot grigio 12 | 44

Biodynamic, organic & crisp from Venezia DOC ('23)

pair with: pomegranate pani poori, rajma chaat, samosas, chicken dishes

monte xanic sauvignon blanc 14 | 52

Soft & tart from Baja Sur in the Guadalupe Valley of Mexico ('24)

pair with: railway omelet, any chicken dishes, pav bhaji, frankies

lepetit coquerel sauvignon blanc 14 | 52

Citrus forward from small batch vineyard north of Calistoga in Napa Valley ('24)

pair with: vishnu thali, egg dishes, dosas, seafood dishes

santiago ruiz albariño 15 | 56

Complex, crisp from El Bierzo, Spain ('23)

pair with: chaats, frankies, citrus salad

emilio moro tempranillo 13 | 48

Jasmine and herb scented from Godello grapes, El Bierzo, Spain ('23)

pair with: earth thali, any seafood dishes, dosas

damien martin chardonnay 15 | 56

Aromatic, citrusy and sustainable from Bourgogne, France ('23)

pair with: chaats, frankies, paneer dishes

ROSÉ

goose ridge rosé 12 | 44

Notes of melon, pear, well balanced citrus and berry cream from Washington ('23)

pair with: paneer bonda chaat, coconut crab

REDS

borealis pinot noir 15 | 56

Light with notes of cherry and herbs from Oregon ('22)

pair with: butter chicken, chicken kebabs, coastal prawns

westside crossing pinot noir 15 | 56

Savory with spicy and earthy notes from Russian River Valley, California ('20)

pair with: pondicheri salad, paneer, duck puff patties

lubanzi cinsault 13 | 48

Soft and smooth from South Africa ('24)

pair with: chickpea tofu, saag, butter chicken

matané primitivo 16 | 58

Luscious, savory with notes of cacao and ripe plums from Puglia, Italy ('21)

pair with: lamb keema, chops, nihari, bone marrow

the giants among us cabernet sauvignon 14 | 52

Intense ripe cherries & currants with notes of spice and toast from Goose Gap, WA ('21)

pair with: texan thali, other meat dishes, duck puff patties

musita syrah 13 | 48

Bright and peppery from Italy ('20)

pair with: any lamb dishes, nihari, shrimp yetti stew

sasso di sole sangiovese 13 | 48

Young from DOC Orcia Rosso Italy ('22)

pair with: bone marrow, saag, any lamb dishes

altos las hormigas malbec 14 | 52

Intense and spicy born in great terroir with floral notes from Mendoza, Argentina ('22)

pair with: seekh kebabs, nihari, lamb dishes

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COCKTAILS

- sangria** saffron, spices & oranges 10
- honey blues*** butterfly pea vodka, lavender honey, ginger & lemon juice 14
- golden mule*** turmeric moscow mule 14
- lush lassi*** mango coconut lassi, rum & cardamom 14
- blueberry sparkle** blueberry, rosemary, gin & bubbles, low ABV 14
- jardin*** spicy concoction of cucumber, bitter melon, serrano, gin, ginger & mint 14
- roserita** hibiscus, arjuna & lime 14
choice of tequila OR mezcal
- pollinator** chamomile mezcal sour 14
- ruby sour** pomegranate, bourbon & lemon 14
- chai old fashioned** bourbon infused chai (caffeine-free) 14
- espresso martini** coffee, oat milk & spices 14

Want a drink on the lighter side? Order one of our low ABV options ~ same great flavors...less alcohol! (*denotes low ABV option) 12

PITCHERS ON THE PATIO

- cocktail pitcher** (serves 5) 55
choose from roserita OR golden mule
- mimosa** fresh squeezed orange juice & champagne 8 | 35

BEER

- local draft beer** check our blackboard for details 7
- pitcher draft beer** (serves 3-4) check our blackboard for details 22
- shandy** limca & beer 8

FREE SPIRITED

- le natural zero** un-oaked & de-alcoholised zero alcohol white wine 10 | 34
- honey blues** butterfly pea & lavender honey lemonade 6
- blueberry sparkle** blueberry & rosemary soda 6
- pom fizz** pomegranate & lime soda 6
- jardin** spicy mix of cucumber, bitter melon, serrano, ginger, mint & moringa 7
- fresh orange juice** squeezed to order 7
- iced tea** assam black tea with cinnamon 3
- mango lassi** mango, yogurt & cardamom 4
- honey lime soda** fresh lime, honey & soda 4
- golden soda** house made lemonade with ginger & turmeric 4

TEA & TISANES

- masala chai** ginger, mint, warm spices & whole milk 5
- iced almond masala chai** house made almond milk 6
- golden masala milk** saffron, turmeric, cardamom, ashwagandha, triphala, orange blossom golden syrup with your choice of milk 5
- shakti** almond, cumin, coriander, orange peel 5
- adrak** cardamom, mace, ginger, lemon 5
- jiva** fresh turmeric, cinnamon, fennel, mint 5

COFFEE

- | | | |
|---|-----------------------|----------------|
| espresso 4 | americano 4 | |
| cappuccino 4.5 | flat white 4.5 | latte 5 |
| pondi latte with cardamom & mace syrup 5.5 | | |
| mocha latte chocolate & spices 5.5 | | |
| drip coffee 4 | iced coffee 5 | |
| milk choices: whole milk almond milk oat milk | | |