

We are a tipless business, our prices account for taking care of our crew.

We use local and organic ingredients whenever possible.

Our kitchen and food is 100% Gluten Free.

Small Snacks

Chips & Salsa

Juanitas, House Tadka Salsa **\$5**

Crispy Chickpeas (Vegan)

Deep fried chickpeas tossed in our house garam masala and smoked paprika **\$7**

Papadams (Vegan)

Lentil flour crackers. Spicy Green, Tamarind Date, and Cranberry Black Cardamom Chutneys **\$8**

Medium

Aloo Salad (Eggs, Dairy)

Fingerling and new potatoes. Secret spice Kewpie. Sultanas **\$14**

Burrata Chat (Dairy)

Burrata. Quince chutney. Chaat masala. Ghee crostini. **\$18**

Brussels Sprout Salad (Vegan)

Shaved Brussels sprouts. Spicy candied cashews. Pickled onions. Chickpea miso, curry leaf, and apple sauce dressing. **\$16**

Radicchio Salad (Vegan)

Radicchio. Achaari tempeh crumbles. Coconut milk and herb dressing. **\$16**

Not so Delicate Delicata (Vegan, Spicy)

Tandoori spice roasted delicata. Pepitas. Preserved lemon cashew cream. **\$17**

Pakora Trout (Vegan, Spicy)

Chickpea flour battered fried whole trout. Apple, leek, and radish salad with tadka vinaigrette. **\$23**

Kheema Mac (Dairy)

Ground lamb and kale curry. GF macaroni. Panch Phoron cheese sauce. **\$21**

Large Thalīs

Served with bottomless seasonal achar, cabbage salad, flatbread, and jowar pulao.

Kale Kofta (Vegan)

Chickpea flour and kale fritters. Chana dhal. **\$28**

Mushroom Saag (Dairy)

Ghee seared Trumpet Royale. Spinach Saag. **\$36**

Masala Porchetta

Spice and herb stuffed pork belly. Black bean rajma. Lime achar braised greens. **\$47**

Butter Chicken 2.0 (Dairy, Limited Quantities Nightly)

Confit Mary's leg quarter. Makhani sauce. Pickled ginger. **\$49**

Lamb Shank (Limited Quantities Nightly)

Chickpea miso, gochujang, and garam masala braise. Tandoori masala parsnip fries. **\$63**

Alcoholic Beverages

Mumbai Mule		\$18
Curry leaf and serrano infused tequila, fresh lime juice, Reed's ginger beer. Spicy.		
Cardamom Old Fashioned		\$18
Cardamom infused rye whiskey, bitters, cardamom syrup, orange twist.		
Chai Toddy		\$16
Old Monk Indian Rum, hot chai, whipped cream, lemon zest.		
Maka di Beer, Craft Brewed in Goa		\$8
Belgian Tripel (25 IBU, 7-8%ABV)	Honey Ale (22 IBU, 7-8%ABV)	
Belgian Blanche(23 IBU, 4-5%ABV)	Bavarian Keller (15 IBU, 4-5%ABV)	
Lemon Shandy (10 IBU, 3%ABV)	Rice Lager (25 IBU, 4.8%ABV)	
Jackalope Wine, Made in Portland		\$16/\$58
Red Blend, Rosé, Vingoner		
N/A Beverages		
Masala Lab Chai		\$6
Classic Indian chai spices, dandelion root, coconut milk, coconut sugar. Hot or iced. One refill.		
Herbucha Kombucha		\$7
Ginger, Pomegranate, or Rose flavors.		
Chaibucha on Tap		\$7
Herbucha kombucha infused with our chai concentrate.		
Juice		\$4/5
Grapefruit, Mango, Orange		
Sodas		\$5
Reed's Ginger Beer, Virgil's Root Beer		