

MIIRCH SOCIAL

EAT | DRINK | SOCIALIZE

WINE

WINES ARE LISTED IN ORDER FROM SWEETEST TO DRIEST

RED

GLASS / BOTTLE

PINOT NOIR, BLACK STALLION, CARNEROS, CALIFORNIA.....	14 / 54
GARNACHA, SANGRE DE TORO, SPAIN SYRAH, THE PUNDIT, COLUMBIA VALLEY.....	8 / 32
WASHINGTON, CABERNET SAUVIGNON, CASAMADERO.....	12 / 46
VALLE DE PARRAS, MEXICO, RED BLEND, GERARD BERTRAND.....	14 / 50
LANGUEDOC-ROUSSILLON, FRANCE, CABERNET SAUVIGNON, FARM.....	10 / 38
NAPA VALLEY, CALIFORNIA.....	95
BRUT ROSE, DOMAINE CHANDON, NAPA VALLEY, CA.....	16
TEMPRANILLO, EMILIO MORO PESQUERA DE DUERO, SPAIN.....	18
MERLOT, DUCKHORN ST. HELENA, CA.....	120

WHITE

GLASS / BOTTLE

RIESLING, THOMAS SCHMITT, SPATLESE, GERMANY.....	10 / 35
PINOT GRIS, KING'S ESTATE, WILLAMETTE VALLEY, OREGON.....	12 / 46
ROSE, BERTRAND ORGANIC FRANCE, SAUVIGNON BLANC, GERARD BERTRAND.....	12 / 46
PERLES, FRANCE.....	11 / 43
CHARDONNAY, BUTTER, JAM CELLARS, CALIFORNIA.....	10 / 32
CHARDONNAY, ANTICA, NAPA VALLEY CALIFORNIA.....	68
VINHO VERDE, ESPORAO, MINHO, PORTUGAL.....	10
CHENIN BLANC, SALDO BY THE PRISONER, ST. HELENA, CA.....	17
CAVA, SEGURA VIUDAS, BARCELONA, SPAIN.....	10
PROSECCO, LA MARCA, TREVIGIANA, ITALY.....	12
SAUVIGNON BLANC 2022, CLOUDY BAY, MARLBOROUGH, NEW ZEALAND.....	80
BRUT CHAMPAGNE, VUEVE CLICQUOT (YELLOW LABEL), REIMS, FRANCE.....	140

BEER

DRAFT BEERS \$7

BELCHING BEAVER PEANUT BUTTER STOUT
HARP ALE
ANGRY ORCHARD HARD APPLE CIDER
MODELO
805
SPACE DUST IPA
STELLA
BALLAST POINT SCULPIN IPA
BLUE MOON
GOLDEN ROAD MANGO CART
BOOTLEGGERS BREWERY ROCCO RED
GUINNESS (\$9)

BOTTLED BEERS \$6

KINGFISHER
CORONA
HEINEKEN
FRAMBOISE LAMBIC RASPBERRY
TAJ MAHAL \$9

BEER DRINKS \$8

BLACK AND TAN
COMBINATION OF GUINNESS AND HARP OR BASSALE

RED REDEMPTION
COMBINATION OF GUINNESS AND KILLIAN'S IRISH RED

SNAKE BITE
COMBINATION OF GUINNESS AND ANGRY ORCHARD
HARD APPLE CIDER

BLACK VELVET
COMBINATION OF GUINNESS AND CHAMPAGNE

BLACK AND BLUE
COMBINATION OF GUINNESS AND BLUE MOON

PB & J
COMBINATION OF PEANUT BUTTER STOUT AND
LINDEMANS RASPBERRY LAMBIC

COCKTAILS \$14

THE MIIRCH MEZCAL MANHATTAN

SMOKY MEZCAL, HOUSE-MADE SMOKY ORANGE MARMALADE SYRUP AND A FLOATER OF FLORAL ROOH AFZA SHARBAT

MANGO MASALA SOUR

HOUSE-MADE MASALA CHAI INFUSED VODKA, MANGO PULP AND A FRESH PISTACHIO & LEMON SOUR MIX.

AYURVEDA

MONKEY SHOULDER BLENDED SCOTCH, CHOCOLATE & GINGER BITTERS, AMARO, HONEY SYRUP & LEMON JUICE

EAST MEETS WEST

KENTUCKY STRAIGHT BOURBON WITH OUR HOUSE MADE MIXED BERRY MINT SOUR MIX AND LIME JUICE

TARBUJE ROSE COOLER

SUMMER SANGRIA DRINK MADE WITH WATERMELON, ROSE WINE & TEQUILA

SALAAM BOMBAY

SPICED RUM, FRESH LIME JUICE & TAMARIND CHUTNEY RIMMED WITH MASALA & CHILI SALT

MUMBAI MULE

HOUSE CHAI INFUSED VODKA, FRESH LIME JUICE WITH TURMERIC SYRUP AND A CRISP GINGER BEER FLOAT

TURMERIC REFRESHER

FRESH LEMONADE & TURMERIC

BERRY MINT REFRESHER

FRESH LEMONADE WITH MIXED BERRIES AND MINT

MOCKTAILS \$6

MANGO LASSI

TRADITIONAL DESSERT DRINK. COMBINATION OF MANGO, YOGURT, AND SUGAR WITH A DOLLOP OF WHIP CREAM AND LIGHTLY SPRINKLED WITH PISTACHIO CRUMBLES

WATERMELON COOLER

REMARKABLY REFRESHING BLEND OF WATERMELON COMBINED WITH A HINT OF MINT LEMON JUICE AND INDIAN SPICES

ICED AND SPICED REFRESHER

SWEETENED ICED LEMONADE WITH RICE NOTES OF PEPPER CHILI AND MINT

GUAVA DELIGHT

PINK GUAVA JUICE BLENDED WITH SUBTLE NOTES OF MINT LEMON JUICE AND OTHER INDIAN SPICES AND SERVED WITH A SPICY CHAT MASALA RIM

SPICED CHAI LATTE

HOUSE-MADE COLD-BREWED SPICED CHAI TEA MIX SERVED OVER ICE WITH A SPLASH OF VANILLA CINNAMON CREAM

ORANGE CREAMSICLE

CHILDHOOD MEMORIES IN THE FORM OF A CREAMY ORANGE DRINK WITH CINNAMON ALMOND AND VANILLA FLAVORS

DRINKS \$4

CRANBERRY JUICE

ORANGE JUICE

ICED TEA

GINGER ALE

PEPSI

DIET PEPSI

SIERRA MIST

DR. PEPPER

THUMBS UP

LIMCA

MASALA CHAI TEA

SMALL BITES

CHAAT10 ASSORTED CRISPS, CHICKPEAS, MINT TAMARIND CHUTNEY, AND YOGURT (VG)	CHILI CHICKEN/PANEER16/15 YOUR CHOICE OF ONE OF THE ABOVE TOSSED IN A CHILI AND GARLIC SAUCE VEGETARIAN WHEN MADE WITH PANEER
SAMOSAS11 3 PCS- PASTRIES STUFFED WITH SPICED POTATOES AND PEAS SERVED WITH CHUTNEY (VG)	TANDOORI CHICKEN WINGS13 TENDER SMOKED WINGS WITH NINE SPICE BLEND
SAMOSA CHAAT12 CRUSHED SAMOSAS, CHICKPEAS, CUMIN TEMPERED YOGURT AND CHUTNEYS (VG)	TELLICHERRY SHRIMP18 PAN-SEARED BLACK PEPPER SHRIMP SERVED WITH BUTTERY GRITS (GF)
MOONG SPROUT CHAAT16 MOONG DAL, BROWN CHICKPEAS, AVOCADO AND SEV (V) (GF)	AMRITSARI KULCHA8 FLATBREAD STUFFED WITH POTATOES PANEER AND RED SHALLOTS (VG)
GOL GAPPA SHOTS10 GOL GAPPAS WITH TAMARIND & MINT WATER (V) (SPIKE WITH RUM, ADD \$5)	FISH PAKORA17 BATTERED FISH FRIED AMRITSARI STYLE
ONION & GORGONZOLA NAAN (VG).....6	TIKKA TACOS14 SHREDDED CHICKEN OR VEGGIE (BLACK BEANS & POTATOES) BOTH GARNISHED WITH ONION & CILANTRO & SERVED WITH TAMARIND & CILANTRO SERRANO CHURNEY
CHEESE & JALAPEÑO KULCHA8 FLATBREAD STUFFED WITH WISCONSIN CHEDDAR, MOZZARELLA, AMUL CHEESE & JALAPEÑO (VG)	

SALADS

BERRY AND AVOCADO ARUGULA SALAD14 BERRIES, TOASTED ALMONDS, MANGO SLICES, ARUGULA MIX, FETA CHEESE, MANGO DRESSING (ADD PROTEIN \$3) (VG) (GF)	BEETROOT AND GOAT CHEESE SALAD14 SOUTHERN SPICED BEET, MIXED GREENS, WALNUTS, POMEGRANATE, GOAT CHEESE, VINAIGRETTE (VG) (GF)
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HANDHELDS

SERVED WITH MASALA FRIES OR TOSSED SALAD

KATHI ROLL15 PANEER, CHICKEN OR LAMB INDIA'S FAVORITE WRAP AND GLAZED PARATHA WITH YOUR CHOICE OF THE ABOVE	BESAN TACOS16 PANEER, CHICKEN TIKKA, & LAMB GRAM FLOUR TORTILLA STUFFED WITH MIX SPICED PROTEIN (V)
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INDIAN PIZZA

CHICKEN TIKKA PIZZA17 TIKKA SAUCE, MOZZERELLA, PEPPERS, ONIONS, SHREDDED CHICKEN, CILANTRO SERRANO DRIZZLE, FRESH ONION AND CILANTRO GARNISH	CASHEW PANEER PIZZA17 CASHEW CREAM SAUCE, MOZZERELLA, PANEER AND TOASTED CASHEWS
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SLIDERS

KHEEMA PAV16 MINCED LAMB CURRY SERVED WITH THREE BUTTERED BUNS	VADA PAV14 A BOMBAY FAVORITE. MASHED POTATO CAKES, BREAD BUNS, ASSORTED CHUTNEYS, GARLIC CHUTNEY SERVED WITH MASALA FRIES, TRUFFLE FRIES OR A TOSSED SALAD (VG)
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DESSERTS

RAS MALAI11	GULAB JAMUN CHEESECAKE11
KULFI FALOODA11	

(VG) VEGETARIAN

(V) VEGAN

(GF) GLUTEN FREE

FROM OUR TANDOOR

PANEER KA KHAAS PANEER COOKED IN TANDOOR MARINATED IN YOGURT AND SPICES	18
WALIA'S TRUFFLE CHICKEN MIIRCH SPECIAL CREAMY MARINADE LIGHTLY SPICED AND ROASTED	20
SMOKEY CHICKEN TIKKA INDIAN SPICES SMOKED WITH CLOVE AND ROASTED IN TANDOOR	20

SEABASS TIKKA LIGHTLY SPICED AND TENDER ROASTED	28
LAMB SEEKH SEABASS KABAB TENDER MINCED KEBAB MADE WITH SPICES	20
IRANIAN PISTACHIO LAMB CHOPS PISTACHIO ENCRUSTED NEW ZEALAND LAMB CHOPS, CHAR-GRILLED SERVED WITH VEGETABLES	25

TRADITIONAL

PANEER BUTTER MASALA PANEER IN A CREAMY TOMATO SAUCE	18
KADHAI PANEER PANEER WITH PEPPERS AND ONIONS STIR-FRIED	18
BEND IT LIKE GOBHI PAN TOSSED BROCCOLI, CAULIFLOWER AND RUSSET POTATOES	18
CASHEW VEGGIES KORMA MARKET FRESH VEGETABLES IN A RICH CASHEW SAUCE	18
AMRITSARI CHOLE A LOCAL FAVORITE. CHICKPEA CURRY FROM PUNJAB	15
SAAG CHOICE OF PANEER, CHICKEN OR LAMB IN A SPINACH AND RAPINI CURRY	16/17/18
BLACK DAAL CREAMY BLACK LENTILS, SIMMERED FOR 48 HOURS	15
YELLOW DAAL DHABA NUTRIENT-RICH LENTILS TEMPERED WITH MUSTARD SEEDS AND CURRY LEAVES	15
CHICKEN TIKKA MASALA CLAY OVEN ROASTED MARINATED WHITE MEAT IN A TOMATO, CASHEW AND CARAMELIZED SHALLOT SAUCE	19

HONEY BUTTER CHICKEN TANDOORI DARK MEAT IN A VELVETY FENUGREEK TOMATO SAUCE	19
BLISSFUL ROGAN JOSH KASHMIRI DELICACY OF LAMB IN FENNEL FLAVORED ONION SAUCE	22
OLD SCHOOL VINDALOO PANEER, CHICKEN, LAMB, OR SHRIMP IN A TANGY VINEGAR AND CHILI SAUCE	20/21/22/23
GOAN PRAWN CURRY COCONUT MILK AND CURRY LEAF WITH TIGER PRAWNS	22
MALWANI FISH KINGFISH FILLETS SIMMERED IN A MAHARASHTRIAN TEMPERING	22
BIRIYANI VEGETABLE, CHICKEN OR LAMB TRADITIONAL LAYERED RICE DELICACY WITH SPICES TOPPED WITH FRIED ONIONS AND SERVED WITH RAITA	20/22/23
BUTTER CHICKEN/PANEER POUTINE A CANADIAN CLASSIC, CHEESE CURDS, SIGNATURE CREAMY BUTTER SAUCE, PARMESAN	16/15
CASHEW AND TRUFFLE CHICKEN WALIA'S TRUFFLE CHICKEN, GREEN CHILI, AND CREAMY CASHEW SAUCE	22

BREADS & SIDES

GARLIC AND CHIVE NAAN	6
BUTTER NAAN	5
CHILI ONION ROTI	6
MALABAR PARATHA	4

AJWANI PARATHA (WHOLE WHEAT)	7
TANDOORI ROTI (WHOLE WHEAT)	5
CAESAR SALAD	9
SIDE SALAD	6
MANGO SLAW	7

VG VEGETARIAN

V VEGAN

GF GLUTEN FREE