

Raasa
RESTAURANT & BAR

SOUPS

Corn Soup Sweet corn, cashews, vegetable stock, curry leaf oil, herbs	\$9.00
Veg Manchow Soup Sweet corn, cashews, vegetable stock, curry leaf oil, herbs	\$9.00
Hot and Sour Soup (Veg) Sweet corn, cashews, vegetable stock, curry leaf oil, herbs	\$9.00
Chicken Manchow Soup Heirloom tomatoes, basil, spices, tomato gelée, cumin lavash	\$12.00
Hot and Sour Soup (Chicken) Sweet corn, cashews, vegetable stock, curry leaf oil, herbs	\$12.00

CHAAT'S

Pani Puri Semolina puris, spiced water, potato, chickpeas, tamarind chutney	\$12.00
Dahi Puri Puris, yogurt, potato, chickpeas, tamarind chutney, spices	\$8.00
Sev Puri Puris, potato, onions, chutneys, sev	\$7.00
Masala Puri Crushed puris, potato masala, peas curry, chutneys, spices	\$8.00
Samosa Chaat Samosa, chickpea curry, yogurt, chutneys, spices	\$10.00
Ragada Chaat White peas curry, potato patties, chutneys, spices	\$10.00
Papdi chaat Papdi, potato, yogurt, chutneys, spices	\$8.00

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STARTERS

VEG

Half Full

Veg Manchurian

Mixed vegetables, garlic, ginger, soy sauce, spring onions

\$8.00 \$16.00

Gobi Manchurian

Avocado, tomato, onion, lime, cilantro

\$8.00 \$16.00

Crispy Brussels Sprouts

Brussels sprouts, garlic, herbs

\$8.00 \$15.00

Crispy Corn

Corn kernels, spices, herbs, lemon

\$7.00 \$10.00

Boiled Peanuts

Warm, seasoned peanuts cooked until tender. A simple, comforting snack.

\$7.00 \$12.00

Fries

Classic golden fries served hot and lightly salted.

\$7.00 \$12.00

Poblano Paneer

Soft paneer cubes tossed with roasted poblano peppers, onions, and Indo-Chinese spices.

\$16.00

Gobi 65

Crispy fried cauliflower florets coated in a spicy South Indian 65 masala.

\$15.00

Paneer Dragon

Crispy paneer sautéed in tangy soy, garlic, and chili sauce.

\$14.00

Paneer 65

Deep-fried paneer cubes tossed in aromatic curry leaves and bold 65 spices.

\$15.00

NON VEG

Half Full

Chicken 65

Chicken, garlic, spices, curry leaves

\$10.00 \$15.00

Hot Wings

Chicken wings, hot sauce, butter, spices

\$10.00 \$15.00

Goat Fry

Goat meat, onions, spices, herbs

\$12.00 \$20.00

Fish Bites

Fish, spices, lemon

\$8.00 \$14.00

Garlic Shrimp

Shrimp, garlic, butter, spices

\$10.00 \$16.00

Chilli chicken

Chicken, garlic, ginger, green chilies, soy sauce, bell peppers, spring onions

\$10.00 \$16.00

Karepaku Chicken

Chicken, curry leaves, garlic, onions, spices

\$12.00 \$17.00

Poblano Chicken

Juicy chicken stir-fried with roasted poblano peppers and house spices.

\$18.00

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Chicken 555 Spicy deep-fried chicken loaded with garlic, green chilies, and chef's special seasoning.	\$15.00
Cashew Chicken Tender chicken cooked with roasted cashews in a mildly spiced creamy sauce.	\$15.00
Apollo Fish Crispy fried fish tossed with garlic, green chilies, yogurt, and house masala.	\$16.00
Avakaya Chicken Spicy chicken cooked with traditional Andhra mango pickle flavors.	\$17.00
Karam Podi Chicken Fried chicken coated with flavorful South Indian spice powder.	\$17.00
Allam Chicken Tender chicken cooked with fresh ginger and bold spices.	\$17.00
Chicken Munthuriya Crispy chicken tossed with spicy Indo-Chinese sauces.	\$17.00

CURRIES

VEG CURRIES

Dal Curry Lentils, onions, tomatoes, spices	\$10.00
Mixed Veg Curry Mixed vegetables, onions, tomatoes, spices	\$14.00
Kadai Paneer Paneer, bell peppers, onions, tomatoes, kadai spices	\$16.00
Palak Paneer Paneer, spinach, garlic, spices	\$16.00
Paneer Butter Masala Paneer, tomato gravy, butter, cream, spices	\$15.00
Paneer Tikka Masala Grilled paneer simmered in a rich tomato-onion gravy with cream and aromatic spices.	\$15.00
Malai Methi Paneer Paneer cubes cooked in a creamy fenugreek-infused white gravy.	\$15.00

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NON VEG CURRIES

HALF FULL

Butter Chicken

Chicken, tomato gravy, butter, cream, spices

\$16.00

Chicken Curry

Chicken, onions, tomatoes, spices

\$9.00 \$17.00

Natukodi Chicken Curry

Country chicken, onions, tomatoes, spices

\$17.00

Shrimp Curry

Shrimp, onions, tomatoes, spices

\$19.00

Goat curry

Goat meat, onions, tomatoes, spices

\$10.00 \$19.00

Goat Sukka

Goat meat, onions, tomatoes, spices

\$10.00 \$18.00

Chicken Fry

Goat meat, onions, tomatoes, spices

\$15.00

Mughlai Chicken Curry

Goat meat, onions, tomatoes, spices

\$16.00

Malai Chicken Curry

Goat meat, onions, tomatoes, spices

\$16.00

Chicken Tikka Masala

Goat meat, onions, tomatoes, spices

\$16.00

Kadai Mutton

Goat meat, onions, tomatoes, spices

\$18.00

Gongura Chicken

Goat meat, onions, tomatoes, spices

\$17.00

Chettinad Goat

Goat curry cooked with Chettinad spices and roasted masala.

\$19.00

Fish Pulusu (Nellore)

Goat meat, onions, tomatoes, spices

\$19.00

Avakaya Chicken Curry

Chicken curry flavored with spicy Andhra mango pickle.

\$17.00

Mutton Rogan Josh

Tender mutton slow-cooked in a rich, aromatic Kashmiri spiced gravy.

\$19.00

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BIRYANI'S

NON VEG BIRYANI'S

FULL FAMILY

Chicken Biryani

Aromatic rice layered with marinated chicken, herbs, fried onions, and warm spices.

\$18.00 \$40.00

Chicken 65

Crispy fried chicken tossed with garlic, curry leaves, and bold spices.

\$18.00 \$40.00

Goat Biryani

Tender goat layered with basmati rice, herbs, and slow-cooked spices.

\$20.00 \$47.00

Shrimp Biryani

Fragrant rice cooked with shrimp, herbs, and coastal-style spices.

\$20.00

VEG BIRYANI'S

Veg Keema Biryani

Minced vegetable medley cooked with spices and layered with rice and fried onions.

\$18.00 \$42.00

Paneer Biryani

Marinated paneer layered with rice, herbs, and aromatic spices.

\$17.00 \$38.00

Mushroom Biryani

Fragrant basmati rice layered with seasoned mushrooms, aromatic spices, and fresh herbs.

\$18.00 \$38.00

FRIED RICE & NOODLES

Classic Veg Fried Rice & Noodles

Mixed vegetables stir-fried with rice/noodles and savory sauces.

\$15.00

Classic Egg Fried Rice & Noodles

Fluffy eggs tossed with aromatic rice, veggies, and signature wok flavors.

\$15.00

Classic Chicken Fried Rice & Noodles

Fragrant rice tossed with tender chicken, veggies, and signature wok seasoning.

\$16.00

Classic Shrimp Fried Rice & Noodles

Juicy shrimp wok-tossed with fragrant rice, veggies, and light seasoning.

\$16.00

PULAO'S

Chef's Special Chicken Pulao

Fragrant basmati rice slow-cooked with tender chicken, whole spices, caramelized onions, and fresh herbs, delivering rich aroma and royal flavors.

\$18.00

Traditional Goat Pulao

Premium basmati rice cooked with succulent mutton, slow-braised in aromatic spices for a deep, hearty flavor inspired by royal Indian kitchens.

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RAASA SPECIALS

Butta Biryani \$30.00

Aromatic basmati rice cooked with tender sweet corn, fragrant spices, and herbs. Light, flavorful, and perfect for those who love a delicious vegetarian twist on traditional biryani.

Ragi Mudde Natukodi Pulusu \$25.00

Soft ragi balls served with spicy, homestyle country chicken gravy, rich in traditional flavors.

Meen Pollichathu (roasted fish with leaf) \$25.00

A traditional Kerala-style delicacy where marinated fish is wrapped in banana leaves and slow-roasted to perfection. Infused with spicy masala, coconut, and aromatic curry leaves, offering a smoky, melt-in-the-mouth coastal flavor.

Jonna Rotte (jowar roti) \$5.00

A traditional, gluten-free Indian flatbread made from jowar flour. Soft, rustic, and earthy in flavor - pairs perfectly with spicy curries and pulusus.

Masala Chai Tiramisu \$6.00

Layers of chai-soaked ladyfingers infused with warming spices of cinnamon, cardamom, ginger, and clove, paired with a light, airy mascarpone cream

\$16.00

KABABS

Half Full

Paneer Tikka Kebab \$15.00 \$18.00

Soft paneer cubes marinated in spiced yogurt, grilled with bell peppers and onions for a smoky, charred flavor.

Chicken Tikka Kabab \$15.00 \$19.00

Juicy boneless chicken pieces marinated in yogurt, spices, and smoked in the tandoor for a char-grilled finish. Tender, flavorful, and a classic North Indian starter.

Whole Chicken Tandoori \$18.00 \$30.00

A full chicken marinated overnight in yogurt, fiery spices, and aromatic herbs, then slow-roasted in the tandoor for a smoky, char-grilled finish.

Tandoori Whole Fish \$19.00

Whole fish marinated in a zesty blend of yogurt, spices, garlic, and lemon, then roasted in the tandoor for a smoky, charred finish.

Tandoori Chicken \$18.00 \$18.00

Classic whole-leg chicken marinated in yogurt, red chilli, and aromatic spices, then roasted in a hot tandoor for a smoky, charred flavor. Juicy inside, perfectly spiced, and packed with North Indian authenticity.

Garlic Chicken Kebab \$19.00

Juicy chicken marinated in garlic, yogurt, and aromatic spices.

Fish Tikka Kebab \$19.00

Boneless fish pieces marinated and grilled with traditional spices.

Shrimp Tikka \$19.00

Shrimp marinated in yogurt and spices, grilled until smoky and tender.

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BREADS

Butter Naan

Soft, fluffy Indian bread cooked in the tandoor and brushed generously with butter. Perfect for pairing with rich gravies and curries.

\$3.00

Bullet Naan (Spicy)

A fiery twist on the classic naan—soft tandoor-baked bread smeared with spicy chilli butter and topped with crushed red chillies. Hot, flavorful, and perfect for spice lovers.

\$3.00

Garlic Naan

Soft tandoor-baked naan infused with fresh garlic and brushed with butter for rich aroma and flavor. A perfect companion to any curry.

\$3.00

Plain Naan

Soft and fluffy tandoor-baked Indian bread with a light, chewy texture. A perfect classic accompaniment to any curry or gravy.

\$2.50

Tandoori Roti

Whole wheat flatbread cooked in a traditional tandoor for a smoky flavor and soft-yet-crispy texture. A healthy and classic pairing for any Indian curry.

\$6.00

DESSERTS

Apricot Delight

A rich and creamy dessert made with soft, soaked apricots layered with thickened milk and nuts. Sweet, fruity, and irresistibly smooth — a perfect end to any meal.

\$9.00

Molten chocolate Lava Cake

Molten chocolate cake complemented by a brown butter ice cream and a cocoa-jaggery tuile.

\$13.00

Apricot Delight

Saffron orange financier, coconut–vanilla semifreddo, and a mango–passion fruit sorbet covered with meringue

\$9.00

Gulab Jamun

Milk-rich sponge soaked in a light cardamom and saffron syrup, served with fragrant rose petal ice cream.

\$7.00

Orange Cake

Whole orange cake, delicately soaked in aromatic orange blossom syrup, layered with a silky white chocolate and yogurt ganache

\$7.00

Choice of artisanal ice creams

Almond, Pistachio, Chocolate, Strawberry-Lavender, and Madagascar Vanilla

\$7.00

Rasmalai

Soft cottage cheese patties soaked in sweet saffron-infused milk.

\$7.00

Ice Cream – Mango, Chocolate, Vanilla

Choice of mango, chocolate, or vanilla ice cream.

\$7.00



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DRINKS

Mango Lassi

\$7.00

A thick, creamy blend of ripe mangoes and yogurt, lightly sweetened and chilled to perfection. Refreshing, fruity, and the perfect drink to cool your palate.

Chikoo Shake

\$7.00

A creamy, naturally sweet milkshake made from fresh chikoo blended with chilled milk. Rich, smooth, and packed with earthy caramel-like flavor — a wholesome treat in every sip.

Sprite

\$4.00

A bubbly, lemon-lime soft drink served chilled. Light, crisp, and perfectly refreshing with any meal.

Coke

\$4.00

Classic, refreshing Coca-Cola served chilled. Perfect to pair with any meal.

CATERING SERVICES

We offer complete catering solutions designed to elevate every event, from private gatherings to grand celebrations.

Our catering brings together exceptional cuisine, professional service, and seamless execution. From corporate events and weddings to private parties and festive occasions, we curate customized menus and deliver a refined dining experience inspired by the flavors and standards of our restaurant and bar.

With fresh ingredients, authentic taste, and elegant presentation, our team ensures every event is executed with precision, so you can relax and enjoy the moment. Exceptional food. Professional service. Memorable experiences.

Contact us
Phone: +1 (945) 213-7536
Email: raaus@gmail.com

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BREAKFAST

Tea	\$3.00
Filter Coffee	\$4.00
Idly (3 PCS)	\$8.00
Ghee Idly	\$9.00
Idly Samber	\$9.00
Vada (2PCS)	\$6.00
Samber Vada	\$10.00
Dahi Vada(2 PC)	\$9.00
Pongal	\$8.00
Poori with Chole	\$14.00
Poori with Curry	\$12.00
Dosa	\$9.00
Egg Dosa	\$14.00
Masala Dosa	\$12.00
Cheese Dosa	\$13.00
Plain Dosa	\$10.00
Onion Dosa	\$11.00
Ghee Dosa	\$12.00
Ghee Karam Dosa	\$12.00

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SPECIAL KUNDA BIRYANI

Kunda Chicken Biryani \$35.00

Clay pot-cooked chicken biryani layered with fragrant basmati rice and aromatic spices.

Kunda Goat Biryani \$40.00

Traditional clay pot biryani with tender goat meat, herbs, and rich spices.

Kunda Shrimp Biryani \$34.00

Flavorful shrimp biryani slow-cooked in a clay pot with fragrant rice and spices.

Kunda Mushroom Biryani \$32.00

Clay pot biryani layered with seasoned mushrooms, aromatic herbs, and basmati rice.

Kunda Paneer Biryani \$35.00

Fragrant basmati rice layered with marinated paneer and traditional Indian spices.

Kunda Mixed Veg Biryani \$34.00

Clay pot biryani loaded with fresh vegetables, herbs, and aromatic spices.



Raasa

RESTAURANT & BAR



VEG TASTING MENU

Amuse-Bouche: Pea & Mint Cloud with Edible Flowers

Aerated pea foam topped with floral dust.

Charred Corn & Coconut Gelee

Cubes of corn gelée, coconut spheres, smoked paprika mist.

Deconstructed Paneer Tikka

Compressed paneer with tamarind pearls, dehydrated spices, micro cilantro.

Tomato & Curry Leaf Espuma

Served in a martini glass, released tableside from a smoke dome.

Jackfruit "Lobster" Tail

Pulled jackfruit with coconut foam, citrus gel, edible coral tuile.

Pumpkin & Sage Raviolo

Large raviolo with spiced pumpkin filling, black garlic foam, almond soil.

Charred Broccoli & Cashew Soil

Roasted broccoli, nutty crumble, pomegranate reduction.

Rosewater & Pistachio Sphere

Chocolate shell melted tableside with saffron cream.

Chai-Spice Air with Chocolate Soil

Deconstructed chai and chocolate, edible aroma steal

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Raasa
RESTAURANT & BAR

MIXED
TASTING
MENU

Saffron Air with Tamarind Crystals

Light saffron foam, tangy tamarind “caviar,” served in a shot glass.

Compressed Watermelon & Black Salt Sphere

Spheres burst in the mouth with smoked cumin mist.

Miniature Chicken Tikka Lollipops

Coated in dehydrated raita powder, served on edible charcoal sticks.

Chili-Lime Tomato Cloud

Served in a martini glass, released tableside from a smoke dome.

Lamb Raviolo in Curry Leaf Broth

Large single raviolo, black garlic jus, micro herbs.

Paneer “Foie Gras”

Smoked paneer terrine, mango gastrique, and almond soil.

Yuzu Tamarind Sorbet

Presented under a dry-ice mist.

Cardamom Sphere with Pistachio Crumble

Chocolate sphere melts tableside with warm saffron cream.

Chili-Chocolate Soil with Rose Air

Deconstructed spiced chocolate dessert with edible flower.

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RAASA FUSION SPECIAL

Half Full

Butternut Squash Soup

Roasted squash, cream, nutmeg Crème fraîche, pumpkin seeds

\$12.00

Coconut & Mango Gazpacho

Chilled, smooth mango and coconut soup with a hint of ginger, served with edible flower accents and toasted coconut shavings.

\$12.00

Smoked Heirloom Tomato Shorba

Poured tableside from a copper kettle over a tomato gelée and basil oil pearls. • Served with a miniature cumin lavash crisp.

\$12.00

Chicken 65

Crispy, bite-sized chicken tossed in a bold, pepper-forward seasoning with garlic and herbs. Juicy, crunchy, and packed with flavor.

\$10.00 \$15.00

Hot Wings

Golden-fried wings coated in a house-made spicy hot sauce. Crunchy, tangy, and perfect for heat lovers.

\$10.00 \$15.00

Goat Fry

Tender goat sautéed with caramelized onions, herbs, and warm spices for a rich, bold, and hearty appetizer.

\$12.00 \$20.00

Fish Bites

Lightly seasoned fish bites, crisp-fried to golden perfection. A simple, flavorful seafood starter.

\$8.00 \$14.00

Garlic Shrimp

Shrimp sautéed in garlic butter with mild spices. Aromatic, savoury, and perfect for seafood enthusiasts.

\$10.00 \$16.00

Charred Baby Corn Ribs

Corn scored and charred like ribs, gunpowder spice rub, coconut yogurt drizzle Served on a sizzling plate or a lava stone

\$15.00

Tandoori Shrimp & Corn (Pudding)

Fire-kissed shrimp over a spiced corn purée, drizzled with tamarind glaze.

\$15.00

Chicken 65

Crispy, bite-sized chicken tossed in a bold, pepper-forward seasoning with garlic and herbs. Juicy, crunchy, and packed with flavor.

\$10.00 \$15.00

Scallop “65”

Diver scallops tossed in a delicate spice crust inspired by Chicken 65, topped with coconut snow and curry leaf oil drizzle

\$15.00

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Wild Mushroom Biryani	\$24.00
Mixture of wild mushrooms mildly spiced and layered with fragrant basmati rice	
Fish in Banana Leaf	\$18.00
Whole sea bass, Kerala-style coconut masala, steamed in a banana leaf. Opened tableside for aroma.	
Lamb Rogan Josh	\$22.00
Whole lamb shank in Kashmiri spices finished with traditional rogan josh sauce, and a lemon peel, cilantro, and garlic topping	
Butter Garlic Mussels (Bombay Style)	\$18.00
Indo-Chinese fusion - wok-tossed with garlic, butter, soy Black pepper, spring onions, crispy fried garlic Served on sizzling platter with buttered pav.	
Roaster Spiced Cauliflower	\$15.00
Cauliflower roasted with spices and served in a smoky fragrant tomato sauce	
Paneer Tikka Masala	\$15.00
Charred paneer cubes with creamy tomato gravy, served separately in copper bowls. The guest combines tableside, fresh cream swirl, and kasuri methi.	
Pear & Gorgonzola Salad	\$12.00
Pears, gorgonzola dolce, mixed greens, and candied pecans with a Champagne vinaigrette	
Beet, Orange, and Goat Cheese Salad	\$12.00
Roasted red beets, orange sucremes, goat cheese, and pistachios with a maple vinaigrette	
Gulab jamun cake with Rose ice cream	\$15.00
Aromatic, cardamom-spiced cake soaked with saffron syrup and served with rose petal preserve ice cream	
Chocolate Lava Cake	\$13.00
Warm chocolate cake, served with chocolate soil, brown butter ice cream and raspberry coulis	
Whole Orange Cake	\$15.00
Moist orange-infused cake layered with citrus flavors and a delicate sweetness.	
Strawberry lavender ice cream	\$15.00
Creamy strawberry ice cream infused with subtle floral notes of lavender.	
Chocolate ice cream	\$15.00
Rich and velvety chocolate ice cream with a smooth, indulgent finish.	

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RESTAURANT & BAR

CLASSIC COCKTAIL

Mariano Margarita	\$12.00
Fresh lime, tequila, and Cointreau	
Old Fashioned	\$12.00
Timeless whiskey cocktail with bitters, sugar, and citrus	
Dirty Martini / Sporko Martini	\$12.00
Classic dry gin martini with an extra brine kick at spots	
Paloma / Grapefruit	\$12.00
Grapefruit-lime tequila drinks, refreshing and citrusy	
Bourbon Sours / Whiskey Fizzes	\$12.00
Popular at lounges like Midnight Rambler or Ginger's, rich, balanced, and spirit-forward	
Smoked Jalapeno Margarita	\$12.00
Spicy and smoky	
Pornstar Martini	\$12.00
Vanilla Vodka, Chinola passion fruit liqueur, lime, champagne chaser	
Naked & Famous	\$12.00
Union Mezcal, Yellow Chartreuse, Aperol, Fresh lime juice	

MOCKTAILS

Pomegranate Paloma	\$10.00
Blend with pomegranate, lime, and sparkling grapefruit, finished with a salty rim, a tropical and tangy twist on the classic Paloma without the alcohol.	
Pineapple Upside Down Margarita (Virgin)	\$10.00
Pineapple juice, grenadine, lime, and a fizzy lift, sweet and vibrant without alcohol.	
Watermelon Mojito	\$10.00
Blend of muddled watermelon, mint, lime, and soda for a hydrating, summery flavor.	
Virgin Mojito	\$10.00
Mint leaves, lime juice, sugar, and soda, ultra refreshing and timeless.	
Orange Moon	\$10.00
Coconut water, pineapple, ginger, turmeric, cardamom, and orange, tropical with a spicy twist.	
Lavender Limonata	\$10.00
Citrus and lavender combined with fizzy Topo Chico for a floral lemonade-meets-spritzer style drink.	
Nojito (Pineapple Nojito)	\$10.00
Tropical pineapple, mint, lime, coconut rum alternative, and bubbles, a non-alcoholic island vibe	

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MARTINIS

The Classic	\$5.00
Bleu & Gold	\$5.00
French 75	\$5.00
Lemon Drop	\$5.00
Stone Fruit	\$5.00
The Espresso	\$5.00

BROAD BEER

Dallas Blonde — Deep Ellum Brewing Co.	\$8.00
BlueMoon	\$8.00
Manhattan Half-Life	\$8.00
Lakewood Temptress	\$8.00
Peticolas Brewing Company – Velvet Hammer (Imperial Red Ale)	\$8.00
Believer – Nimbu Bot (A lager with lime)	\$8.00
Believer – Drift Hazy (Juicy IPA)	\$8.00
Stella Artois	\$8.00
Mango cart	\$8.00
Corona	\$8.00
Modela Especial	\$8.00

RAASA SPIRITS

SCOTCH

Serve styles: Neat | Rocks | Highball

Glenfiddich 12	\$16.00	\$140.00
Glenlivet 12	\$16.00	\$140.00
Macallan 12	\$18.00	\$180.00
Johnnie Walker Blue Label	\$28.00	\$320.00

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WHISKY

Jack Daniel's	\$7.00	\$80.00
Jameson Irish Whiskey	\$8.00	\$100.00
Maker's Mark	\$9.00	\$110.00
Indri Single Malt Whisky	\$16.00	\$200.00

RUM

Bacardi Superior (White)	\$11.00	\$100.00
Captain Morgan Spiced	\$11.00	\$100.00
Malibu Coconut	\$11.00	\$100.00
Mount Gay Eclipse	\$12.00	\$110.00

Vodka

Grey Goose	\$15.00	\$130.00
Ketel One	\$14.00	\$125.00
Ciroc	\$15.00	\$130.00
Belvedere	\$15.00	\$130.00
Smirnoff	\$11.00	\$95.00
Absolut	\$12.00	\$105.00
Sky Vodka	\$11.00	\$95.00
Absolut (Raspberry)	\$12.00	\$110.00
Smirnoff (Watermelon)	\$11.00	\$95.00
Ciroc (Red Berry)	\$15.00	\$130.00

Tequilas

Don Julio 1942	\$32.00	\$400.00
Clase Azul Reposado	\$44.00	\$550.00
Patrón Silver	\$16.00	\$200.00
Patrón 1792 Reposado	\$18.00	\$220.00
Jose Cuervo Reserva de la Familia	\$20.00	\$250.00

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WINE BUBBLES

Gratien & Meyer Cremant, France	\$15.00	\$56.00
Schramsberg Mirabelle Brut Rose, North Coast	\$18.00	\$72.00
Andre Clouet Grand Reserve Brut, France		\$85.00
Moet & Chandon Brut, France		\$95.00

WINE ROSÉ & MORE WHITES

Whispering Angel Rosé, Provence	\$16.00	\$60.00
Rumor Rosé, France	\$13.00	\$50.00
Whitehaven Sauvignon Blanc	\$15.00	\$54.00
Attems Pinot Grigio, Italy	\$13.00	\$48.00
Domaine Hubert Brochard Sancerre	\$19.00	\$75.00

WINE MORE REDS

Cline Eight Spur Zinfandel, Lodi	\$20.00	\$75.00
Duckhorn Merlot, Napa Valley		\$65.00
Janasse Châteauneuf-du-Pape, France		\$115.00

WINE PINOT NOIR

Four Graces, Willamette	\$14.00	\$52.00
Meiomi, California	\$12.00	\$46.00
Sanford, Santa Rita Hills		\$78.00

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WINE CABERNET & BLENDS

The Paring Cabernet Blend, Santa Ynez	\$15.00	\$58.00
Argiano Non Confunditur, Italy	\$14.00	\$52.00
Post Beam by Far Niente Cabernet, Napa Valley	\$22.00	\$86.00
Justin Isosceles Cabernet Sauvignon, Napa Valley		\$95.00
Hall Cabernet Sauvignon, Napa Valley		\$105.00

WINE CHARDONNAY

Sonoma-Cutrer Russian River	\$14.00	\$52.00
Talbott Sleepy Hollow, Santa Lucia Highlands	\$16.00	\$62.00
Rombauer, Napa Valley		\$70.00
La Chablisienne, Chablis Le Finage, France	\$20.00	\$75.00

ADDRESS:

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