



Bar

Indian Table has a curated bar menu that seamlessly blends Indian spices and herbs (Star anise, curry leaves, Indian mangosteen petals, ginger) to name a few.

To prepare delicious cocktails. and also introduced Indian Gins and single malts based on his experience in India.

Chef Eric McCarthy also introduced alcohol indigenous to his home state of Goa called Feni, which is a double distillate of cashew apple juice.

Besides having a wide variety of wine and beer, the bar at Indian Table also has a mocktail menu.

Old Classics 0 Coquetel

Sidecar	\$16
Cognac, Lemon juice, Cointreau	
Pisco Sour	\$16
Pisco, Egg white, lemon juice, angostura bitters swirl	
Aperol Spritz	\$16
Aperol, prosecco, soda water	
Paloma	\$16
Casamigos Tequila Blanco, lime juice, grapefruit, soda, sprinkle of salt	
Moscow Mule	\$16
Vodka, Lime and Ginger Beer	

Indian /Imported Beers

Kingfisher (Traditional Indian Style Lager 12oz)	\$10
Taj (Traditional Indian Style Hopped Lager 22oz)	\$14
Rupee (Basmati Rice Lager 12oz)	\$10
Super Bock (Portuguese Premium Lager 12oz)	\$10

Mocktails

Mango Lassi	\$7
Alphonso mango puree, yogurt homemade smoothie	
Eric's Ginger Pineapple	\$7
Chef creation, fresh ginger root, pineapple, jaggery, lime juice	
Maka Zai	\$7
Kokum agal, spiced pomegranate juice, fresh mint sprigs, sweet and sour	
Sparkling Water (S. Pellegrino 16oz.)	\$7
Indian Sodas (Thums Up / Limca)	\$5
Sodas (Coke, Diet Coke, Sprite, Ginger Ale)	\$5

O Coquetel De Goa

Feni Cocktails: – Feni is made from the distilled cashew apple and is indigenous to the state of Goa.

Susegad \$16

Blood orange purée, ginger liqueur, Indian Lime Soda Limca.
(Derived from the Portuguese SUSEGADO which defines the culture of Goa as “Laidback”)

São João (The Festival of St John) \$16

Yuzu purée, Bacardi-infused blue pea tea, muddled mint & lime soda (Limca)

Soro Jivak Boro ("Good For Health") \$16

Cashew Infused in Traditional Vintage Jars 'Garafaos' with ginger, clove, cinnamon, Cognac, lime juice, honey, and hot water.

Bombay to Goa \$16

Cashew Feni, passionfruit purée, peach liqueur, Tikki bitters, Ginger Beer

Tinto Fest (Goa's Annual Market Festival) \$16

Chili-infused cashew feni, blackberry purée, “kokum agal” Indian mangosteen vanilla cordial.

Finding Feni \$14

Drink it up neat as you would in a Tavern in Goa or pair it w/ an Indian Limca soda.

Specialty Cocktails

Candolim Vaddo \$16

Gin Tanqueray Rangpur Lime, curry leaves, salted cucumber extract, and Fever Tree Tonic water.

Goa Trance \$17

Clarified coconut milk punch with a tropical fusion of pineapple, passionfruit, banana, velvet falernum, orgeat, and Bacardi Rum.

Buddha in a Bliss \$16

Vodka Ketel One cucumber & mint, Thai basil, lemongrass, black peppercorns, pineapple puree, and coconut milk foam

Spicy Bella (GOA OLD- FASHIONED) \$16

Rye Whisky, all spiced drum liqueur, cardamom bitters, smoked star anise

Smokey Hippy \$16

Del Maguey Vida Mezcal, Tequila, herb rosemary, sandalwood cordial, cranberry juice, sweet & Sour.

SPIRITS

VODKA

Titos	\$14
Grey Goose	\$15
Ketel One	\$15

GIN

Tanqueray	\$15
Hendricks	\$16
Jaisalmer (Crafted Indian)	\$16

RUM

Bacardi White	\$12
Ron Zacapa 23yrs	\$16

SOUTH OF BORDER

Patron	\$16
Casamigos (Blanco, Añejo, Reposado)	\$14
Mezcal	\$14

BLENDED SCOTCH

Johnnie Walker Black 12yrs	\$16
Johnnie Walker Gold Label	\$18
Chivas Regal 18yrs	\$22

BOURBON/RYE/WHISKEY

Basil Hayden	\$16
Bulleit	\$14
Makers Mark	\$15
Jack Daniel's No 7	\$14

SINGLE MALT SCOTCH

Macallan 12yrs	\$18
Oban 14yrs	\$18
Glenlivet 12yrs	\$18
Yamazaki 12yrs	\$30
Kamet Indian Single Malt	\$16
Amrut Peated Indian Single Malt	\$20
Amrut Indian Single Malt	\$16

COGNAC

Hennessy VSOP	\$15
Courvoisier VSOP	\$16
Martell VSOP	\$16