



Daru Lounge Happy Hour Menu

Breads \$3, Small Plates Veg \$5 Small Plates Non-Veg \$7

Hand-made Samosas \$5
Daily fresh vegetarian selection.

Lamb "Kabobs" \$7
Cinnamon stick "lollipops" of chili rubbed lamb
served with pickled onion, cilantro chutney and mushroom duxelle.

3 Prawns \$7
Ghee poached, cilantro ceviche, red chili "vinhaleaux"

Mantra Chips (Gool Guppa) \$5
Round wheat crisps with potatoes, chickpeas, spiced rum
and mint water and date and tamarind chutney.

"Kebab and Sharab" \$7
Rosemary, Saffron Chicken kabobs, with a frozen
Lime infused Finlandia Vodka demi-shot

Mantra Lamb Wrap-Sandwich \$7
Roasted Minced Lamb, vegetables, in Tandoori baked bread.

Daru "Naanizza" \$7
Fresh Naan "pizza". Two daily toppings from which to choose (veggie and non-veggie).

Lounge Salad \$5
Fresh greens, tomatoes, red onion, feta, chat masala-mint vinaigrette.

Chili marinated Tandoori Flank Steak \$7
With warm ragout of onions, peppers, radishes and petite salad.

Petite Mixed Grill \$7
Chicken and fish with chickpea potato salad.

Happy Hour Freshly Baked Tandoori Naan Breads \$3

Plain Naan	3
Garlic Chili Flake Naan	3
Rosemary Pesto Parmesan Naan	3
Anardana, Dill Parantha	3
Spicy Jack Cheese Naan	3

Happy Hour Well Drinks \$5, Beers \$3-\$5

Specialty Cocktails 10

Mantra Perfecta
Finlandia Vodka chilled with Aqua Perfecta Pear Liqueur. Shaken cold and served with a sugar rim.

Jaipur Dream
Malibu Rum, Bailey's Irish Cream, Crème de Banana, Splash of Coconut Milk, with a touch of Pistachio Powder

Icy Melon Martini
Chilly Finlandia Vodka, Midori, Pineapple Juice, sweet & sour with a touch of half & half

Pom-Pom Jicama Ball Martini
Pama Pomegranate, Finlandia Vodka and fresh lemon juice with a fresh Jicama sphere

Half Moon Bay Bellini Fuzz
Preseco Casl Nova Sparkling Wine with a splash of Passion Fruit and Mango

Strawberry Mint
Fresh Strawberry muddled with fresh mint and chilled with Finlandia Vodka

Mango Margarita
Triple Sec, Tequila, Mango Fresh, with Fresh Lime and Simple Sugar

All Bottled Beer \$3-\$5

Amstel Light 3
Heineken 3
Paulaner Hefe-Weizen 3
Sierra Nevada Pale Ale 3
Kaliber Non-alcoholic 3
Maharaja 3
Taj Mahal 650ml 5
Taj Mahal 3
Flying Horse 650ml 5

Sake-3 oz

Tsukinokatsura 9
Watake 'Onikoroshi' Junmai D. 9

Non-Alcoholic Specialties

Indian Summer Fruit Punch 6
Rose Water Mojito 6
Ginger Lemonade 3.5

Coke, Diet Coke, Sprite, Ginger Ale, Iced tea 2.5

Sparkling Wines

Sharffenberger Brut Sparkling Wine, Mendocino County Elegant, dry, vanilla, litchi & mango \$11
Tantinet Prosecco Veneto Italy Elegant, dry, crisp, lemon, citrus, hint of minerals, velvety \$9
Laurent Perrier, NV Brut, Champagne Crisp, good complexity, citrus& hints of white fruit (split) \$15

White

Apremont Vin de Savoie, 2005 Medium body, crisp with hints of melon, flowers, white fruit \$8
Salomon Gruner Veltliner 'Hochterrassen' 2004, Kremstal Dry, apple, citrus flavors \$9
Banyan Madera Viognier 2005 Healdsburg, Medium, fruity, cream, spice, fun wine \$9
Dr. Loosen Riesling Kabinett 'Blue Slate', 2005, Mosel Very light color, semi sweet, lemon, floral notes \$11
Joseph Drouhin Rully Blanc 2003, Burgundy Creamy and slightly rich, bright fruit and very soft vanilla oak \$11
Dehlinger "Estate" 2003, Russian River Valley Firm structure, dry, tart citrus with tropical flavors \$14
Artesa 2005, Carneros Pineapple, vanilla and tropical fruit freshness, also sweet lemon hints \$9

Red

Joseph Drouhin Chorey Les Beaune 2005, Burgundy Rich, well balanced, dark red, full bodied \$12
Villa Wolf Pinot Noir 2005, Pfalz, Germany Elegant full bodied pinot with structure \$9
Havens 2002, Napa Dense, velvety and complex on the palate, flavors of black cherry, currants, tobacco \$10
Chateau Haut Colombier 2003, Bordeaux Rich full body, toasty oak \$9
Oyster Bay Merlot 2005, Hawkes Bay, New Zealand Medium Body, Raspberry, Chocolate, Oak \$7
Dreyer Sonoma 2004, Cabernet Sauvignon Medium tannins, full bodied with flavors of rich fruit \$9
Rothschild Lefite Los Vascos Cabernet Sauvignon Reserve 2005 Chile, Great Chilean Cab from Rothchild \$11
Palmina Dolcetto Santa Barbara County 2005 Full bodied, large framed, bone dry, with jammy flavors \$9
Ridge Three Valleys Zinfandel, 2005, Sonoma County Medium bodied, well balanced red, black fruit \$11
Bridlewood Syrah 2004, Central Coast Berry Flavors, spicy, soft tannins, clean finish \$9