



indraprastha

— INDIAN KITCHEN AND BAR —

❖ MENU ❖

SOUP



VEG MANCHOW

A Chinese-style soup made with sautéed vegetables, garlic, ginger, soya sauce and ground pepper

FULL \$ 6.99
1/2 \$ 7.99

CHICKEN MANCHOW

Savory, Spicy and tangy made with vegetables and spices

\$ 7.99 \$ 8.99



MUTTON BONE SOUP

A quick pressure-cooked soup using bones of mutton with light spices, sliced onions, coriander and green chillies

FULL \$ 8.99
1/2 \$ 9.99

APPETIZERS (VEGETARIAN)



SAMOSA

Deep fired triangular south Asian pastry with savory filling including ingredients such as potatoes, onions, and peas.

\$ 6.99

PALLI MASALA

Savour the delightful crunch of peanuts coated in a blend of aromatic spices from India.

\$ 6.99

VEG MANCHURIAN

Classic Indo-Chinese dish made with mixed vegetable balls tossed in Manchurian sauce

\$ 14.99



MASALA KAJU

Roasting enhances the flavor and aroma of the cashews.

\$ 8.99

GOBI MANCHURIAN

Classic Indo-Chinese dish made with crispy cauliflower florets tossed in Manchurian sauce

\$ 15.99

GANGSTER GOBI

Fried cauliflower florets in house special gun powder masala (mixture of lentils and south Indian spices)

\$ 15.99

PERI PERI PANEER 🌶️ **\$ 14.99**

Fried cottage cheese cubes tossed in peri-peri spices

DESI NACHOS **\$ 13.99**

Experience a fusion of Mexican and Indian flavors with our Desi Nachos. Crispy tortilla chips topped with spicy tikka masala sauce, melted cheese, and fresh cilantro - a unique culinary delight awaits!

PERI PERI FRIES 🌶️ **\$ 9.99**

Indulge in a tantalizing treat with our Peri Peri Fries! Enjoy crispy fries tossed in a fiery blend of peri peri spices, offering a bold and zesty flavor experience at our Indian restaurant.

FRIED VEG MOMOS **\$ 13.99**

These delectable dumplings are filled with a flavorful vegetable medley, expertly fried to golden perfection.

VEG LOLLIPOPS **\$ 14.99**

These savory bites are a delicious blend of mashed vegetables and spices, shaped into bullets and fried to perfection, offering a delightful snacking experience.

➤ APPETIZERS ➤
(NON - VEGETARIAN)



CHICKEN 555 🌶️🌶️ **\$ 15.99**

Fried chicken pieces tossed in house special savory sauces

CHICKEN 65 🌶️ **\$ 15.99**

Fried chicken marinated in house spices and tossed in yogurt-based house sauce

GUNPOWDER CHICKEN 🌶️ **\$ 16.99**

Fried chicken tossed in house special gun powder masala (mixture of lentils and south Indian spices)

CHICKEN PAKORA 🌶️ **\$ 15.99**

A flavorful combination of tender chicken marinated in spices, coated in a crispy gram flour batter, and deep-fried to perfection.

GUNTUR CHILLI CHICKEN 🌶️🌶️ **\$ 15.99**

Fried Chicken pieces tossed in hot and spicy sauce (made with Guntur Chillies)

DRUMS OF HEAVEN **\$ 15.99**

Fried Chicken wings marinated in house spices and coated in savory batter

CRISPY QUIL **\$ 15.99**

Roasting enhances the flavor and aroma of the Quil.

MASALA CHICKEN LOLLIPOPS 🌶️ **\$ 17.99**

Fried Chicken wings marinated in house spices, coated in savory batter and tossed in house sauce

PERI PERI CHICKEN LOLLIPOPS 🌶️ **\$ 17.99**

Fried chicken marinated in peri-peri spices

HONEY GARLIC CHICKEN LOLLIPOPS **\$ 17.99**

Tender chicken drumettes marinated in a sticky honey garlic glaze, offering a delightful burst of flavors with each bite.

MUTTON PEPPER ROAST 🌶️ **\$ 18.99**

Tender mutton pieces marinated in a flavorful blend of aromatic spices and roasted to perfection, offering a spicy and peppery kick that's sure to tantalize your senses.

BUTTER CHICKEN NACHOS **\$ 16.99**

Crispy tortilla chips topped with creamy butter chicken, melted cheese, vibrant cilantro, and a touch of spice - a creative twist on a classic favorite that promises a deliciously satisfying bite.

FRIED CHICKEN MOMOS **\$ 16.99**

These succulent dumplings are filled with a delectable chicken mixture, expertly fried to a crispy golden brown. A flavorful and crispy appetizer option that is sure to leave you craving for more.

➤ OCEAN BASKET ➤



FISH PAKORA 🌶️

Basa fillet seasoned, fried and tossed in hot and spicy sauce (made with Guntur Chillies)

\$ 16.99

GUNTUR CHILLI FISH 🌶️🌶️🌶️

Fried Basa Fillet marinated with savory batter spiced with Indian flavors

\$ 17.99



LOOSE PRAWNS 🌿

Fried Shrimp pieces marinated with savory batter and sautéed in garlic and curry leaves.

\$ 17.99

➤ TANDOORI GRILL ➤ (VEGETARIAN)



TANDOORI SOYA CHAAP

Tender pieces of soya chunks marinated in a house special tandoori sauce and slow cooked in clay oven

\$ 17.99

MALAI SOYA CHAAP

Tender pieces of soya chunks marinated in a creamy sauce and slow cooked in clay oven

\$ 17.99

PANEER TIKKA

These delectable skewers feature marinated paneer (Indian cottage cheese) grilled to perfection, packed with flavors of aromatic spices, tangy marinade, and charred edges. A vegetarian delight that promises a perfectly spiced and smokey experience for your palate.

\$ 17.99



MALAI PANEER TIKKA

Delicate cubes of paneer marinated in a creamy blend of yogurt, fresh cream, and spices, then grilled to perfection. This dish offers a rich and velvety texture with a hint of smokiness, creating a heavenly melt-in-your-mouth experience. A must-try for paneer lovers seeking a touch of indulgence.

\$ 17.99

HARIYALI PANEER TIKKA 🌿

Tender pieces of cottage cheese marinated in a cilantro and mint sauce and slow cooked in clay oven

\$ 17.99

ACHARI PANEER TIKKA 🌶️

Tender pieces of cottage cheese marinated in a chilli mango pickle sauce and slow cooked in clay oven

\$ 17.99

VEG TANDOORI MOMOS

Savory vegetable filling marinated in traditional tandoori spices, grilled to perfection for a delightful twist on classic momos.

\$ 16.99

➤ TANDOORI GRILL ➤

(NON - VEGETARIAN)



CHICKEN TIKKA **\$ 16.99**
Tender chicken breast pieces marinated in a creamy sauce and slow cooked in clay oven

MALAI CHICKEN TIKKA **\$ 17.99**
Tender chicken breast pieces marinated in a creamy sauce and slow cooked in clay oven

ACHARI CHICKEN TIKKA **\$ 17.99** 🌶️
Tender chicken breast pieces marinated in a chilli mango pickle sauce and slow cooked in clay oven

TANGDI KABAB **\$ 16.99**
Chicken drumsticks marinated in house special tandoori masala and slow cooked in clay oven

CHICKEN TANDOORI MOMOS **\$ 17.99**
Steamed dumplings filled with spiced tandoori chicken, fresh herbs, and aromatic spices. Served with a tangy mint yogurt sauce.

RESHMI KABAB **\$ 17.99**
These succulent skewers feature tender marinated chicken or lamb, grilled to perfection, and infused with aromatic spices.

CHICKEN SEEKH KEBAB **\$ 17.99**
Tender minced chicken kebabs are spiced to perfection, skewered and grilled to juicy perfection, offering a smoky aroma and a burst of spices in every bite. A classic and must-try dish for kebab lovers.

TANDOOR CHICKEN - HALF **\$ 14.99** 🌶️
Chicken leg quarters & drumsticks marinated in yogurt & fresh ground house spices, and slow cooked in clay oven

TANDOOR CHICKEN - FULL **\$ 23.99** 🌶️
Chicken leg quarters & drumsticks marinated in yogurt & fresh ground house spices, and slow cooked in clay oven



➤ INDO-CHINESE ➤



FRIED RICE 🌶️
(VEG) (EGG) (CHICKEN) (SCHEZWAN VEG / EGG / CHICKEN)
\$ 14.49 \$ 14.99 \$ 15.99 \$ 14.99 / \$ 15.99 / \$ 16.99

NOODLES 🌶️
(VEG) (EGG) (CHICKEN) (SCHEZWAN VEG / EGG / CHICKEN)
\$ 14.49 \$ 14.99 \$ 15.99 \$ 14.99 / \$ 15.99 / \$ 16.99



➤ BIRYANIS ➤ (VEGETARIAN)



HYDERABADI VEG DUM BIRYANI 🌶️ \$ 13.99
Authentic Hyderabad biryani, Dum / Slow-cooked with mixed vegetables

VEG KHEEMA BIRYANI 🌶️ \$ 14.99
Aromatic biryani features a flavorful blend of minced vegetables cooked with fragrant basmati rice and an array of traditional spices, offering a hearty and satisfying dish that is packed with rich flavors and textures. A delightful option for those seeking a meatless yet wholesome biryani experience.

GOBI AND CASHEW NUT BIRYANI \$ 16.99
Fried cauliflower florets and cashews cooked in mild house special gravy, Dum / Slow-cooked with rice

PANEER GHEE ROAST BIRYANI 🌶️ \$ 16.99
Ghee-infused fried cottage paneer pieces tossed in house special gravy and cashews, Dum / Slow-cooked with rice



PANEER 65 BIRYANI 🌶️ \$ 16.99
Fried cottage cheese pieces tossed in yogurt-based house sauce, Dum / Slow-cooked with rice

PANEER TIKKA BIRYANI 🌶️ \$ 16.99
Cottage cheese pieces, bell pepper and onions, Dum / Slow-cooked with rice

ROYAL SEEMA PANEER BIRYANI 🌶️🌶️ \$ 16.99
This specialty dish showcases chunks of paneer marinated in authentic Rayalaseema spices, layered with fragrant basmati rice, caramelized onions, and a blend of traditional herbs and spices. With its fiery taste and robust character, this biryani offers a unique culinary journey for those seeking a flavorful and aromatic dining experience.

➤ BIRYANIS ➤ (NON - VEGETARIAN)

CHICKEN DUM BIRYANI 🌶️ \$ 16.99
Chicken Dum Biryani features juicy marinated chicken, fragrant basmati rice, and aromatic spices, slow-cooked to perfection for a symphony of flavors.

CHICKEN GHEE ROAST BIRYANI 🌶️ \$ 17.99
Ghee-infused fried chicken pieces tossed in house special gravy and cashews, Dum / Slow-cooked with rice

CHICKEN 65 BIRYANI \$ 17.99
Chicken 65 Biryani pairs spicy Chicken 65 with fragrant basmati rice for a bold and unique culinary experience.

ROYAL SEEMA CHICKEN BIRYANI 🌶️🌶️ \$ 17.99
Marinated chicken pieces tossed in house special Royal seema (red chilli) paste, Dum/Slow-cooked with rice

CHICKEN FRY PIECE BIRYANI 🌶️ \$ 17.99
Fried Bone in Chicken pieces with aromatic spices, Dum/Slow-cooked with rice

ULAVACHARU CHICKEN BIRYANI 🌶️ \$ 17.99
This aromatic biryani combines tender chicken pieces with a tangy and spicy horse gram-based (ulavacharu) sauce, layered with fragrant basmati rice and traditional spices. A fusion of South Indian and North Indian influences, this dish offers a unique and satisfying culinary experience for biryani enthusiasts.

BEZAWADA BONELESS CHICKEN BIRYANI 🌶️ \$ 17.99
This special biryani features succulent boneless chicken marinated in a blend of flavorful spices, cooked with fragrant basmati rice, and garnished with aromatic herbs and fried onions. A delectable and comforting dish that promises to deliver a burst of flavors with every spoonful, offering a culinary experience that is sure to leave you craving for more.

BUTTER CHICKEN BIRYANI \$ 17.99
Tender boneless marinated chicken pieces cooked in clay oven and mixed with house special butter sauce.

HYDERABADI MUTTON BIRYANI 🌶️ \$ 18.99
Featuring tender mutton pieces marinated in a blend of aromatic spices, layered with long-grain basmati rice, saffron-infused milk, and caramelized onions, this traditional dish is slow-cooked to perfection in the signature Hyderabad style. A fragrant and richly flavored biryani that embodies the essence of authentic Indian culinary heritage.

MUTTON GHEE ROAST BIRYANI 🌶️ \$ 18.99
Ghee-infused fried bone-in lamb pieces tossed in house special gravy and cashews, Dum/Slow-cooked with Rice

SHAHI GOSHT MUTTON BIRYANI \$ 18.99
Indraprastha special premium biryani with bone in lamb pieces, Dum-cooked in Mughlai style

MLA POTLAM BIRYANI 🍛 \$ 23.99

Ghee-infused fried chicken pieces tossed in house special gravy and cashews, Dum/Slow-cooked with rice

FISH GHEE ROAST BIRYANI 🍛 \$ 18.99

Ghee-infused fried fish pieces tossed in house special gravy and cashews, Dum/Slow-cooked with rice

SHRIMP GHEE ROAST BIRYANI 🍛 \$ 18.99

Ghee-infused fried shrimp tossed in house special gravy and cashews, Dum/Slow-cooked with rice

NALLI GOSHT BIRYANI \$ 23.99

This royal dish features succulent lamb shanks (nalli gosht) slow-cooked to perfection, layered with fragrant basmati rice, and a blend of traditional spices, offering a luxurious and indulgent biryani experience. Perfect for those craving a decadent and flavorful meal option.

➤ EGG ◀

EGG ROAST BIRYANI 🍛 \$ 15.99

This fragrant biryani features perfectly cooked basmati rice layered with spicy egg roast, aromatic spices, and caramelized onions, creating a tantalizing blend of flavors and textures. A delicious twist on the traditional biryani that promises a satisfying and fulfilling meal experience.

ULAVACHARU EGG BIRYAN 🍛 \$ 15.99

This specialty biryani showcases hard-boiled eggs simmered in a tangy and spicy horse gram-based (ulavacharu) sauce, combined with fragrant basmati rice and aromatic spices, resulting in a dish that is both hearty and full of distinctive South Indian flavors. A must-try for those looking to explore a delicious blend of traditional ingredients and bold tastes.

➤ CURRIES ◀ (VEGETARIAN)



MIX VEG CURRY \$ 14.99

A vibrant combination of assorted seasonal vegetables cooked in a savory gravy infused with aromatic spices, creating a hearty and nutritious dish. This vegetarian delight is perfect for those seeking a wholesome and flavorful curry that is both satisfying and full of goodness.

VEG KORMA \$ 15.99

Mixed vegetables made with delicious blend of Indian spices and creamy gravy

PANEER SHAHI KORMA \$ 16.99

Paneer Shahi Korma features succulent paneer in a creamy cashew-almond gravy, enriched with spices, saffron, and fresh cream.

PANEER BUTTER MASALA \$ 16.99

Cottage cheese cubes mixed with house special gravy, butter and cream

PANEER TIKKA MASALA 🍛 \$ 16.99

Cottage cheese cubes cooked in clay oven, mixed with bell peppers, onions and house special gravy

PALAK PANEER \$ 16.99

Cottage cheese cubes mixed with pureed spinach and delicious blend of Indian spices

KADAI PANEER 🍛 \$ 16.99

Roasted eggs tossed in house special gravy, Dum/ Slow cooked with rice

MALAI KOFTA \$ 16.99

Mix vegetables and cottage cheese balls served with a rich creamy gravy made with onions

DAL TADKA \$ 14.99

Split Indian Red Lentil (Masoor dal) cooked with tomato, onion and delicious blend of Indian spices

DAL MAKHANI \$ 15.99

A simple dish in a league of its own, black lentil cooked overnight with delicious blend of Indian spices

BAGARA BAINGAN \$ 15.99

Hyderabad-style dish made with fried eggplant in a masala curry with sesame seeds and tamarind sauce

CASHEW PHOOL MAKHANI \$ 16.99

A luxurious dish featuring tender lotus seeds simmered in a creamy and flavorful tomato-based sauce. Enhanced with cashew nuts, butter, cream, and a blend of aromatic spices, this vegetarian delicacy offers a rich and velvety texture with a unique nutty flavor. Perfect for those seeking a decadent and exotic dish that showcases the delicate taste and texture of lotus seeds.

(EGG)

EGG ROAST MASALA 🌶️

\$ 15.99

Hard-boiled eggs are cooked in a savory and aromatic masala made with onions, tomatoes, and a blend of spices, creating a dish that is both comforting and full of bold flavors. Perfect for those looking for a hearty and satisfying meal option that pairs perfectly with rice or bread

➤ CURRIES ➤ (NON - VEGETARIAN)



BUTTER CHICKEN

\$ 17.99

Tender boneless marinated chicken pieces cooked in clay oven and mixed with house special butter sauce

CHICKEN TIKKA MASALA 🌶️

\$ 17.99

Tender boneless marinated chicken pieces cooked in clay oven and mixed with bell peppers, onions and house special sauce

KADAI CHICKEN 🌶️🌶️

\$ 17.99

Tender boneless chicken pieces tossed with bell peppers, onions cooked in delicious blend of Indian

CHICKEN SHAHI KORMA

\$ 17.99

Mughlai style Creamy, aromatic chicken curry mixed with delicious blend of Indian spices and house special gravy

GUNTUR CHICKEN CURRY 🌶️🌶️

\$ 17.99

Andhra-style chicken curry made with hot and spicy gravy (made of Guntur chillies)

MUGHLAI CHICKEN CURRY

\$ 17.99

This decadent dish features tender chicken simmered in a rich and creamy sauce made with a blend of cashews, yogurt, cream, and aromatic spices, creating a luscious and flavorful curry fit for royalty. A regal and indulgent culinary experience that captures the essence of Mughlai cuisine.

KANDAHAR CHICKEN CURRY 🌶️

\$ 17.99

flavorful preparation features tender chicken cooked with a blend of traditional Kandahari spices, creating a dish that is bold, aromatic, and rich in flavor. Must-try for those looking to experience authentic Afghan cuisine.

MUTTON SHAHI KORMA

\$ 19.99

Mughlai style Creamy, aromatic bone-in lamb pieces mixed with delicious blend of Indian spices and house

MASALA MUTTON CURRY 🌶️🌶️

\$ 19.99

Bone-in lamb pieces cooked with house special blend of spices and onion gravy

LAMB ROGAN JOSH

\$ 19.99

Classic bone-in lamb pieces cooked in a rich flavorful house special sauce.

MASALA SHRIMP CURRY 🌶️🌶️

\$ 19.99

Masala Shrimp Curry features juicy shrimp in a spicy, tangy masala gravy with aromatic spices, onions, tomatoes, and coconut milk.

MUTTON NALLI NIHARI

\$ 19.99

Mutton Nalli Nihari features tender mutton shanks in a rich, spiced gravy, offering a hearty and aromatic culinary experience.

➤ BREAD BASKET ◀



| | |
|--------------------|---------|
| PLAIN NAAN | \$ 2.99 |
| GARLIC NAAN | \$ 3.99 |
| CHILLI GARLIC NAAN | \$ 4.49 |

| | |
|---------------|---------|
| BUTTER NAAN | \$ 3.49 |
| TANDOORI ROTI | \$ 3.99 |
| BUTTER ROTI | \$ 4.49 |

➤ DESSERTS ◀

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|---------------------------|---------|
| GULAB JAMUN | \$ 4.99 |
| RASMALAI | \$ 5.99 |
| CHOCOLATE BROWNIE SIZZLER | \$ 8.99 |

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|-----------------|---------|
| GAJAR KA HALWA | \$ 4.99 |
| APRICOT DELIGHT | \$ 7.99 |

KINDLY NOTE

18% Service Fee is charged for Group of 5 and More Members
in our exclusive Royal darbar seating area



Indraprastha
INDIAN KITCHEN AND BAR

BAR MENU

MOCKTAILS \$ 7.99

PINK PANTHER'S STRAWBERRY

"Enjoy your spellbinding experience" with the sweeten drink made with the real fresh strawberry, tangy lemon juice with the real flavor of magic syrup and sparkling water

TROPICAL BERRY BLAST

A delicious medley of blueberries, raspberries and blackberries with a genuine touch flavour of Pineapple juice combined with the fresh lime juice and magic syrup.

BERRY POTTER- VERY BERRY

Enjoy the real taste of all berries with the authentic flavour of rose syrup topped up with Sprite Soda

HOT GAUVA

The one tantalising drink made with the fresh guava juice with a spicy kick of Chillies inside the drink, Creating a perfect blend of Sweet and Spicy.

LYCHEE MARGARITA

A sweet and refreshing mocktail with the original flavor of lychee and a hint of tartness, inspired by the classic margarita.

VIRGIN PINA COLADA

Virgin Pina Colada is a deliciously creamy, and refreshing tropical drink made with Pineapple and coconut milk.

MAGO

Enjoy the amazing flavor of mango with creamer. And experience the spellbonding thrill in the mango

LEMON PUNCH

One Forever Drink which refreshes a blend of the Indian touch sensation by the real Lime soda infused with the real taste of Soda with fresh lemon juice, magic syrup, cumin powder and Chat Masala.

COCKTAILS \$ 12.99

IP BLUE LAGOON

A bright and tropical Blue Lagoon cocktail made with vodka, gin, tangy lemon juice, sweet pineapple juice, blue curacao, and a touch of magic syrup.

IP RED LAGOON

A vibrant Red Lagoon cocktail with a burst of tropical flavors from pineapple juice, vodka, tequila, gin, and lemon juice, complemented by the unique taste of cherry brandy and the sweetness of grenadine

GRAVE YARD

Gravy yard cocktail made with a mix of rum, vodka, triple sec, gin, whisky, Taquilla on the rocks.

GINNI FIZZ

Tangy orange juice is mixed the Gin and Blue Curacao . And sweetened with simple syrup and spirit

GODAVARI GIN

A traditional Godavari special drink with a smooth mix of pulpy coconut water and Gin

MAI TAI

A deliciously fruity Mai Tai made with a mix of Rum , Vodka, Triple sec, and tangy pineapple juice, finished with a tropical twist.

JAWANI JANEMAN

A delightful and colorful Jawaani Jaaneman cocktail made with a blend of sweet liqueur, smooth gin, mixed berries, zesty lemon, and bubbly tonic water

CARRIBEAN MOJITO

A refreshing and tropical twist on the classic mojito, made with rum , topped with soda water.

SCREW DRIVER

Tasty mixture of vodka and orange juice.

CHOCOLATE KICK

A Decadent and indulgent Chocolate Martini made with a blend of smooth Vodka, rich creme de cacao, sweet chocolate syrup, a touch of magic syrup, and a splash of soda water and added fizz

BEERS : DOMESTIC \$5.99 IMPORTED AND INDIAN \$6.99

SURA

CORONA

GUINNESS

BUD LIGHT

ALEXANDER KEITH'S INDIAN PALE

SURYA RED ALE

BLUE MOON

RICKARD'S RED ALE

HEINEKEN

KINGFISHER

ASURA

STELLA

TAP BEERS PITCHER

Budweiser
Coors Light

\$6.99
\$19.99

Molson

HAPPY HOURS MONDAY TO FRIDAY 2 PM - 5 PM

(TAP BEERS)

Budweiser
Coors Light

\$ 4.99

Molson

BUCKET BEERS

All bottle beers in a bucket of 4, 5 or 6

JAGER BOMB \$ 7.99

A classic attempt to Alcohol's depressant effects with a Kick of Caffeine as Red bull.

SHOTS \$ 4.99

INDRAPRASTHA MANGO TEQUILA

Tequila shot mixed with lemon juice and fresh mango juice

IP MIX SHOT - THE PARTY

The party- started shots if 1970s, when people knew how to get down with a shot of a Classic Liquor and Vodka instead of Tequila's.

PINEAPPLE BALL

The real flavour of Pineapple juice mixed with the vodka and Lime Juice

MIND ERASER

A classic shot mixed with Vodka, Coffee liquor and tonic water.

SINGLE MALTS WHISKY (1 OUNCE)

| | | | |
|------------------|----------|--------------------|---------|
| AMRUT FUSION | \$ 8.99 | DEWARS WHITE LABEL | \$ 6.99 |
| GLENFIDDICH 12 | \$ 8.99 | CHIVAS REGAL 12 | \$ 7.99 |
| GLENFIDDICH 15 | \$ 11.99 | CANADIAN CLUB | \$ 5.99 |
| MACALLAN 12 | \$ 11.99 | CROWN ROYAL | \$ 6.99 |
| THE GLENLIVET 12 | \$ 8.99 | JIM BEAM | \$ 5.99 |
| JW BLUE LABEL | \$ 29.99 | JACK DANIELS | \$ 6.99 |
| JW RED LABEL | \$ 6.99 | JAMESON | \$ 6.99 |
| JW DOUBLE BLACK | \$ 6.99 | BALLANTINE'S | \$ 6.99 |
| JW BLACK LABEL | \$ 6.99 | | |

COGNAC (1 OUNCE)

HENESSY VS \$ 9.99

GIN (1 OUNCE)

BOMBAY SAPPHIRE \$ 5.99

TEQUILA (1 OUNCE)

| | | | |
|--------------|---------|----------------------------|---------|
| SAUZA GOLD | \$ 7.99 | OLMECA ALTOS PLATA TEQUILA | \$ 7.99 |
| SAUZA SILVER | \$ 7.99 | | |

RUM (1 ounce)

| | | | |
|---------------|---------|-------------|---------|
| BACARDI WHITE | \$ 6.99 | HAVANA-CLUB | \$ 6.99 |
|---------------|---------|-------------|---------|

VODKA (1 ounce)

| | | | |
|---------------|---------|------------|---------|
| SMIRN OFF | \$ 6.99 | GREY GOOSE | \$ 8.99 |
| ABSOLUT VODKA | \$ 7.99 | | |

LIQUOR (1 ounce)

| | | | |
|---------------------------|---------|--------------------------|---------|
| JAAGERMEISTER | \$ 5.99 | MCGUINNESS BLUE | \$ 6.99 |
| MCGUINNESS TRIPLE SEC | \$ 6.99 | CURACAO BLEU | |
| MCGUINNESS PEACH SCHNAPPS | \$ 6.99 | MARTINI VERMOUTH ROSSO | \$ 4.99 |
| MCGUINNESS CREME DE CACAO | \$ 6.99 | MARTINI VERMOUTH DRY SEC | \$ 4.99 |

RED WINE (5 ounce)

| | | | |
|----------------------|--------|---|--------|
| YELLOW TAIL - SHIRAZ | \$5.99 | BODACIOUS - MERLOT AND CABERNET SAUVIGNON | \$5.99 |
|----------------------|--------|---|--------|

WHITE WINE (5 ounce)

| | | | |
|------------------------------|--------|-------------------------|--------|
| JACOB'S CREEK - PINOT GRIGIO | \$5.99 | JACOB'S CREEK - MOSCATO | \$5.99 |
|------------------------------|--------|-------------------------|--------|

THANK YOU!!
VISIT AGAIN

www.ipmarkham.com
For Reservation & Inquiries
+1 289-554-9544

Cosburn Plaza, Markham, ON L3P 3B2, Canada

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