



Torch Of India Beers, Wines and Drinks

NON - ALCOHOLIC BEVERAGES

BEV1: MANGO SAFFRON LASSI (LACTO VEG) <i>Churned Home made Yogurt smoothie Drink with Indian Mango Puree and Saffron</i>	\$2.95
BEV2: SWEET LASSI (LACTO VEG) <i>Churned Home made sweetened natural yogurt smoothie Drink</i>	\$2.50
BEV 3: PLAIN LASSI (LACTO VEG) <i>Churned Home made natural yogurt smoothie Drink</i>	\$2.50
BEV 4: ROSE LASSI (LACTO VEG) <i>Churned Home made fresh Yogurt Drink with Rose Water</i>	\$2.95
BEV 5: MANGO SAFFRON JUICE (VEGAN) <i>Refreshing Cooler Drink with Indian Mango Puree</i>	\$2.50
BEV 6: ROSE WATER COOLER (VEGAN) <i>Refreshing Cooler Drink with Rose Water extract</i>	\$2.25
BEV 7: CHAI (LACTO VEG) <i>Indian hot Tea With Cardamom, Cinnamon And Fresh Ginger Steeped With Milk</i>	\$2.25
BEV 8: ICED CHAI (LACTO VEG) <i>Indian Iced Tea With Cardamom, Cinnamon And Fresh Ginger (With Or Without Milk)</i>	\$2.25
BEV 9: SOUTH INDIAN COFFEE (LACTO VEG) <i>Coffee brewed from beans from the famous coffee plantations in South India (With Or Without Milk)</i>	\$2.25
BEV 10: SODAS <i>Pepsi, Diet Pepsi, Sprite, Lipton Iced Tea, Lemonade, Mountain Dew</i>	\$2.25
BEV 11: BOTTLED WATER	\$2.25

BEER DESCRIPTION	FOOD PAIRING	AWARDS	BOTTLE
<p>SIERRA NEVADA PALE ALE Sierra Nevada Brewing Company Petaluma, Chico, California USA <i>It has a deep amber color and a exceptionally full-bodied, complex character. The fragrant bouquet and spicy flavor are the results of the generous use of the best Cascade hops.</i></p>	<p>Versatile American pale beer with All Indian Foods, particularly Vegetarian, Poultry, Seafood</p>	<p>Rate Beer Ranking 96 Points</p>	<p>\$4</p>
<p>ANDERSON VALLEY HOP OTTIN IPA Anderson Valley Brewing Company Boonville, CA <i>Hop Ottin' starts with a strong floral aroma, which winds into a deep and complex body. In an intriguing balance, honey-drenched malts coat rich hop undertones. At length, the hops prevail, with a satisfyingly crisp finish</i></p>	<p>Versatile India pale beer with All Indian Foods, particularly Vegetarian, Poultry, Seafood</p>	<p>Rate Beer Ranking 97 Points; Gold medal award winner 2005 CSF</p>	<p>\$4</p>
<p>ANCHOR PORTER San Francisco, CA <i>Unique dark brew, natural ingredients Specially roasted dark malts are usedm intensely rich flavor and thick creamy head. .</i></p>	<p>Darker Beer with Tandoori Food, Lamb and Spicier food</p>	<p>Rate Beer Ranking 99 points</p>	<p>\$4</p>
<p>KINGFISHER LAGER United Breweries, India <i>It is brewed from the finest quality malted barley and hops. It smells clear and fresh. It really has a nice, mild aroma. A smooth, malty taste with a sweet aftertaste. Smells of pale malt with a mild hint of faint citrus hops</i></p>	<p>Pale Lager with light bitterness with All Indian Food</p>	<p>Won the World's best Lager Award at the Stockholm Beer Festival in 1994</p>	<p>Small \$4 Large \$7</p>
<p>TAJ MAHAL PREMIUM LAGER United Breweries, India <i>Good, bright golden color with a huge foamy white head. Clean, somewhat malty flavor with a trace of bitterness. Soft malt flavor.</i></p>	<p>Pale Lager with All Indian Food</p>	<p>Won one of the Monde Selection Awards 1994</p>	<p>Small \$4 Large \$7</p>

WHITE WINES	FOOD PAIRING	AWARDS	GLASS	BOTTLE
<p>CHARDONNAY 2007 Columbia Crest Grand Estates Washington State <i>Lithe, open-textured and inviting, offering a very pretty mouthful of delicately spicy pear and fig flavors that linger on the silky finish</i></p>	<p>Silky Creamy flavor goes well with Sea Food, Vegetarian, Chicken, Mild to Medium Spice</p>	<p>Wine Spectator – 89 Points</p>	<p>\$8</p>	<p>\$25</p>
<p>SAUVIGNON BLANC 2007 Beringer Napa valley, CA <i>Intense grapefruit, peach, citrus and tangerine flavors, with a zingy mouthwatering acidity and persistence on the finish</i></p>	<p>Crisp lighter wine with Sea Food, Vegetarian, Chicken, mild to medium spice</p>	<p>Wine Spectator Ranking 87</p>		<p>\$25</p>
<p>PINOT GRIGIO 2008 Cantina Cortaccia Italy <i>Rich, with dried pineapple and apricot aromas and just a hint of white pepper. Full and flavorful, with lots of dried fruits. A stylish young Pinot Grigio.</i></p>	<p>Crisp dry, low acidity with Sea Food, Vegetarian, Chicken, mild to medium spice</p>	<p>Wine Spectator Ranking 90</p>		<p>\$30</p>
<p>FUME BLANC 2008 Hogue Washington State <i>Bright and refreshing, with a floral edge to the grapefruit and pear flavors.</i></p>	<p>Some full bodied Oak flavor with Spicier Sea Food, Vegetarian, Chicken</p>	<p>Wine Spectator – 88 Points</p>		<p>\$20</p>

RED WINE	FOOD PAIRING	AWARDS	GLASS	BOTTLE
SHIRAZ 2006 Columbia Crest Grand Estates Columbia Valley, Washington State <i>Smooth and generous. A plush mouthful of plum, blackberry and spice flavors that linger on the open-textured finish</i>	Fruit Rich, Softer tannins with Tandoori Food, Lamb, mild to medium spiced foods	Wine Spectator – 89 Points	\$9	\$25
CABERNET SAUVIGNON 2006 Covey Run Columbia Valley, Washington State <i>Deftly balanced, supporting its bright raspberry, red cherry and delicate herb aromas and flavors with refined tannins. A stylish wine that never flags</i>	Rich deep balanced tannins with Tandoori Food, Lamb, well with spicier foods	Wine Spectator – 88 Points		\$25
MALBEC 2008 Altocedro Argentina <i>Ripe and racy, with invigorating acidity driving the delicious raspberry, boysenberry and licorice notes. The long finish lets graphite and incense notes chime in</i>	Fruity velvety with Tandoori Food, Lamb, Great with Extra Spicy Food and Tomato curries	Wine Spectator- 89 Points		\$30
ZINFANDEL 2008 Pedroncelli Sonoma Valley, CA <i>Ripe and jammy, but nicely structured, with ripe cherry, licorice and roasted herb flavors</i>	Peppery spice flavor with Tandoori Food, Lamb and Spicier foods	Wine Spectator- 88 Points		\$30
MERLOT 2006 Genesis Columbia Valley, Washington State <i>Velvety, with a nice savory edge to the blueberry and dark plum flavors, which shine through fine tannins on the refined finish.</i>	Soft, Fruity, lower tannins Tandoori Food, Lamb, medium spiced food	Wine Spectator- 89 Points		\$28