

Cocktails

Our bar kindly refuses modifications unless there is a prevalent dietary restriction.

Zendegi 2oz | \$18

Coconut-Washed Bourbon, Coriander, Blueberry, Spiced Almond Demarara, Toasted Coconut, Egg White

Heritage 1.5oz | \$17

Junmai Sake, Yogurt Soju, Mango, Lime Cordial, Chili Oil

Zarak Old Fashioned 2.5oz | \$19

Sumac-Infused Rye, Bulleit 10 Year Old Bourbon, Caramel, Vanilla & Fig Bitters, Biscuit

Xi Fei 2.5oz | \$18

Maotai Chun Astrology Baijiu, Tanqueray Gin, Lychee, Choya 23 Umeshu Plum Wine, Creme de Cassis, Purple Clay Teapot + Smoke

Dr. Damji's Negroni 2.5oz | \$19

Fig-Infused Hendrick's Gin, Campari, Odd Society Bittersweet Vermouth, Citrus, Glass Cloche + Smoke

Kunduz 1.5oz | \$17

Casamigos Reposado Tequila, Lychee, Thai Chili, Lime, Lemongrass

Band-e-Amir 2oz | \$18

Empress 1908 Gin, Arbutus Distillery Creme De Lavende, Passionfruit, Lemon, Egg White

Mahtab 2oz | \$23

Saffron-Infused Patrón Añejo Tequila, Benedictine, Cardamom Honey Water, Safflower

Not an Espresso Martini 2oz | \$16

Cardamom-Infused Tito's Vodka, Zarak Roast Cold Brew, Caramel

Zero Proof

Gulrang Rose | \$12

Free Spirits Gin, Rose, Grapefruit, Lemon, Soda, Cardamom

Bamyan | \$10

Kesar Mango Pulp, Fresh Mint, Melona Bar

Kapisa | \$9

Peach, Jasmine Tea, Mango, Cream Foam, White Chocolate

Parwan | \$9

Passionfruit, Fresh Mint, Brown Sugar, Lime, Soda

Arezo | \$10

Pomegranate, Grenadine, Fresh Mint, Dickie's Ginger Beer

Chai Khana

Afghan Tea | \$5

Nazo Green Tea, Ground Cardamom

Chai | \$6

Black Tea, Granville Island Company Chai Spice

Turkish Coffee | \$6

Continental Coffee House Potenza Blend, Turkish Delight

Saffron Teapot | \$11

Herat Saffron, Cardamom, Citrus



Beers on Tap (16oz)

R&B Stolen Bike Lager 8
Four Winds Huftgold Pilsner 8
Powell Brewing Dive Bomb Black Ale 8
Main St. Brewing Naked Fox IPA 8

Bottles

Steel & Oak Red Pilsner 8
Yellow Dog IPA 8

La Petite Abeille Ciders

White Currant Cider (375ml) 16
Black Currant Cider (375ml) 16
Pear Cider (750ml) 55
Rosé Cider (750ml) 55

Whiskey (1oz/2oz)

Nikka Barrel 11/18
Nikka Coffey Malt 12/19
Maccallan 15 Y/O 18/27
Glenfiddich 18 Y/O 16/25
Lagavulin 16 Y/O 15/22
Writers' Tears 10/16
Bowmore 18 Y/O 15/22
Dalmore 15 Y/O 18/27
Ardbeg Uigeadail 17/26
Tomatin Legacy 11/18
Highland Park 18 Y/O 15/22

Other Spirits (1oz/2oz)

Casamigos Reposado 12/16
Casamigos Blanco 12/16
Gold Patron 12/16
Adictivo Extra Anejo 15/22
Merser & Co. Rum 12/16
Wray & Nephew White Rum 12/16
Empress Gin 12/16
Aviation Gin 12/16

Francois Voyer XO Premier Cru Cognac 16/25
Penfolds Lot. 1990 Pot Distilled Single Batch X.O. Brnady 18/27
Hennessy V.S.O.P 11/18
Hennessy X.O. 18/27

Red

Cabernets (Natural Wine), Little Farm. 2021. British Columbia

5oz 16 | Bottle 75

Monastrell (Mourvedre), Wrongo Dongo. 2020. Murcia, Spain. Plum, oak, chocolate

5oz 15 | Bottle 68

Single Vineyard Tempranillo, Volver. 2018. Jumilla, Spain. Oak, plum

5oz 15 | Bottle 68

Pinot Noir, Quail's Gate. 2021. British Columbia

5oz 16 | Bottle 75

Malbec, Mythic Mountain. 2020. Mendoza, Argentina. Dark cherries, vanilla

5oz 15 | Bottle 68

Chateau Coupe Roses (Shiraz Blend), La Bastide. 2020. Minervois, France. Blackberry, cherry, raspberry

Bottle 68

Bordeaux Superieur, Chateau Argadens. 2018. Bordeaux, France. Dark fruits, oak

Bottle 75

Tempranillo Romanico, Teso La Monja. 2020. Toro, Spain. Oak, blackberry

Bottle 72

Union, Little Engine. 2020. British Columbia. Blackberry, oak, mocha

Bottle 93

Saint-Amour Gamay Noir, Trelen. 2017. Beaujolais, France. Berries, leather

Bottle 82

Meritage, Burrowing Owl. 2019. British Columbia. Cassis, red currant

Bottle 119

Shiraz, Are You Game? Fowles. 2018. Victoria, Australia. Pepper, plum

Bottle 68

Bardolino Classico, Guerrieri Rizzardi. 2017. Veneto, Italy. Cherry, strawberry, pepper

Bottle 75

Gamay, Chateau De Vaux, Yannick de Vermont. 2019. Beaujolais, France. Black cherry, minerals

Bottle 85

Zinfandel, Hall Ranch. 2019. California, USA. Cinnamon, licorice

Bottle 72

Merlot, Markham. 2018. Napa Valley, USA. Plum, cherry, dark chocolate

Bottle 89

Cabernet Sauvignon Margaux, Sichel. 2018. Bordeaux, France. Tobacco, vanilla, oak

Bottle 89

Arcane Le Diable Mourvedre, Xavier Vignon. 2015. France. Oak, tobacco, chocolate

Bottle 89

Malbec, Mendel. 2019, Mendoza, Argentina. Blackberry, vanilla

Bottle 89

Cabernet Franc, Painted Rock. 2019. British Columbia. Ripe cherries, plums, anise

Bottle 121

Syrah, Domaine des Tourelles. 2016. Lebanon

Bottle 121

Chateauneuf-du-Pape Cuvee Anonyme Rouge, Xavier Vignon. 2016. France. Leather, blackberry

Bottle 131

Caro (Cabernet Sauvignon + Malbec), Catena & Rothschild. 2019. Mendoza, Argentina. Fruit, earthy spice, oak

Bottle 121

Notta Bene, Black Hills. 2020. British Columbia. Plum, raspberry, black cherry

Bottle 121

Chateauneuf-du-Pape Rouge, Domaine de Beurenard. 2018. Rhone Valley, France. Rich cherry, yellow plum, cigar

Bottle 174

Organic Cabernet Sauvignon, Paradigm. 2018. California, USA. Black cherry, blackberry jam, cassis

Bottle 184

Cabernet Sauvignon, Cakebread Cellars. 2019. Napa Valley, USA. Oak, chocolate, vanilla

Bottle 195

Merlot, Chateau Beau-Sejour Becot. 2012. Saint-Emilion Grand Cru, France. Plum, licorice

Bottle 235



White

Riesling (Natural Wine), Little Farm. 2018. British Columbia

5oz 16 | Bottle 75

Sauvignon Blanc, Wild Goose. 2021. British Columbia. Citrus, pear, white peach

5oz 15 | Bottle 68

Chardonnay, Little Engine. 2021. British Columbia. Honeydew, gooseberry

5oz 15 | Bottle 68

Pinot Grigio, Cantina Lavis. 2021. Trentino, Italy. Pineapple, peach

5oz 15 | Bottle 68

Gewurtztraminer, Quail's Gate. 2020. British Columbia. Butterscotch, apple

5oz 15 | Bottle 68

Rosé, Juliette La Sangliere. 2021. Vin de Pays, France. Strawberry, watermelon

5oz 15 | Bottle 68

Sauvignon Blanc, Burrowing Owl. 2021. British Columbia. Grapefruit, honeycomb

Bottle 75

Spice Jar (Viognier, Gewurtztraminer), Lake Breeze. 2020. British Columbia.

Bottle 75

Pinot Gris, Laughing Stock. 2021. British Columbia. Pale lemon, citrus

Bottle 82

Rosé, Painted Rock. 2021. British Columbia. Sweet cherry, red currant, rhubarb

Bottle 71

Sauvignon Blanc, Chateau de Sancerre. 2020. Valee de la Loire, France. Boxwood, citrus, lemon

Bottle 84

Orange (Natural Wine), Little Farm. 2021. British Columbia

Bottle 75

Organic Riesling, Landlust. 2021. Mosel, Germany. Honeysuckle, blossom, citrus, white peach

Bottle 65

Old Vines Riesling, Tantalus. 2019. British Columbia. Grapefruit, lime oil, spring honey

Bottle 84

Sauvignon Blanc, Chateau Mont-Perat. 2015. Bordeaux, France. Citrus, pear

Bottle 75

Chateauneuf-du-Pape, Chateau de Nalys. 2018. Rhone Valley, France. Citrus, butterscotch, jam

Bottle 179



Sparkling

Bottega Gold 81

Luc Belaire Brut Gold 94

Luc Belaire Bleu 110

Champagne A. Bartel 94

Cuvée Authentic Meunier, Champagne Apollonis, Michel Lorient 92

Philipponnat Cuvée 1522

Champagne Grand Cru 196

S M A L L P L A T E S

Mum's Handmade Paneer, Olive Oil, Cashew, Sourdough (v) 18
Bolani Flatbread (v) Potato 15/24 Leek 16
Flour-Battered Potato Chips, Cayenne Pepper, Chutney Yogurt (v) 15
Buttermilk Fried Chicken, Gochujang Glaze, Aioli 21
Chilled Eggplant, Quroot, Grilled Naan (v, gfo) 15
Salt Roasted Beets, Dill Yogurt, Candied Pistachio, Seame Cracker (v, gfo) 18

D U M P L I N G S

Mantu, Spiced Beef, Charred Onion 19/32
Leek, Scallion, Spinach, Garlic Yogurt (v) 17/31
Spicy Cabbage, Butternut Squash, Chili Tomato Sauce (v) 17/31

Z O H R A ' S D A S T A R K H A N

Bandejan, Seared Eggplant, Tomato Borani Sauce, Turmeric (v, gf) 27
Dahl, Lentil Stew, Minced Ginger, Dill (v, gfo) 24
5-Hour Braised Lamb Shank, Roast Vegetable, Qabuli Palaw (gf) 42
Roast Lamb Shoulder, Onion Jus, Chili (gf) 42
Spicy Bone-In Chicken Leg, Ginger Tomato Gravy, Naan (gfo) 28
Masala Braised Turnip, Beef Tenderloin (gfo) 31
Chicken Breast Kebab, Saffron Marinade, Cumin, Ghore Angoor (gf) 27
Lamb Loin Kebab, Kiwi Yogurt Marinade, Dry Sour Grape (gf) 29
Brined & Sous Vide Sablefish, Turmeric Saffron Aioli, Afghan Risotto (gf) 42

F O R T H E T A B L E (V)

Brussels Sprouts, Bell Pepper Hummus, Beet Vinaigrette 16
Cauliflower, Romesco, Black-Tea Pickled Raisin 16
Roast Carrot, Sumac Aioli, Black Olive "Soil" 16
Torshi, Mum's Pickled Vegetable, Mustard Seed, Chilli 8
Lubya, Red Kidney Bean Curry, Dry Mint 12
Naan 4
Chutney Flight: Four Rotating Seasonal Selection of Chutneys 9

Q A N D U S T A N (V)

Molten Chocolate Cake, Cardamom, Chili Flakes, Salted Orange Blossom Whip 14

Tres Leches Cake, Mum's Secret

Shir Yakh, Rosewater & Cardamom Gelato, Qaimaq, Pistachio (gf) 13

Walnut Baklava, Rose Mascarpone, Toasted Almond, Sumac Sugar 14

Firni, Milk Pudding, Blueberry Jam, Cardamom (gf) 9

Vegan Pistachio Gelato, by Salvatore Boccarossa (gf) 9