

## WINES BY THE GLASS

NV CHATEAU DE BLIGNY GRAND RESERVE  
(Champagne) 16

NV EUGÉNE CARREL ROSÉ BRUT  
(Savoie) 12

2016 CAVE DE RIBEAUVILLE RIESLING  
(Alsace) 13

2017 BRANCOTT ESTATE SAUVIGNON BLANC  
(New Zealand) 11

2014 SANDHI CHARDONNAY  
(Santa Rita Hills) 14

2017 PRESQU'ILLE PINOT NOIR  
(Santa Barbara) 16

2014 SANTA MARGHERITA CHIANTI CLASSICO RESERVA  
(Chianti) 14

NV11 CAIN CUVEÉ BORDEAUX BLEND  
(Napa Valley) 18

2014 JEAN LORON MOULIN-À-VENT GAMAY  
(Beaujolais) 14

2016 HENRI BOURGEOIS PINEAU d' AUNIS ROSÉ  
(France) 12

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### ANANDINI HIMALYAN TEAS 6

Hand crafted Himalayan teas curated  
by first Indian Tea Sommelier Anamika Singh

#### INDIAN BOUQUET

Autumn Tea, Rose Petals, Chamomile, Rhododendron  
Lavender, Lemongrass Cornflower & Cardamom

#### MISTLETOE KISSES

Handmade Oolong Tea, Rose Petals,  
Hibiscus Flowers, Orange, Spices, Vanilla

#### WORK IT UP

Orange Peel, Hibiscus, Mint

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### SEASONAL SWEET LASSI 8

#### MASALA CHAI 5

#### TEA 4

Green | English Breakfast | Chamomile

#### ILLY 5

Espresso | Cappuccino | Latte | Americano | Machiatto

## BRUNCH COCKTAILS

### ROOH SPRITZER 10

Tamarind & Ginger

Spicy Guava

Peach

Melon & Fig

Mango

Passion Fruit

### SPRITZTER SAMPLER 20

(choose 3)

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### BLOODY MAHARANI 10

Roasted Tomatoes, Gangura Pickle

### ROOH SANGRIA 10

Port, Seasonal Fruits, Spices

## BEER (DRAFT) 7

### MOONLIGHT BREWING CO.

Reality Czeck, Pilsner, 4.8% (Santa Rosa, CA)

### FIELDWORK BREWING CO.

"Rotating" IPA, 6.9% (Berkeley, CA)

### FACTION BREWING

Faction Pale Ale, 5.4% (Alameda, CA)

### FORT POINT BEER CO.

KSA Kolsch, 4.6% (San Francisco, CA)

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## MOCKTAILS 8

### NAGPUR NARANGI

Mandarin Orange, Curry Leaf,

Peppercorn, Tonic

### GREEK CLOVER FIZZ

Kaffir Lime, Fenugreek, Ginger Beer

### BERRY COLLINS

Seasonal Berry Shrub, Lime, Soda

### COOL CUCUMBER

Cucumber, Basil, Lime, Soda