

# celebration

by Rupa Vira

## WINTER RESTAURANT WEEK (JAN 25)

Thank you for joining us for Winter Restaurant 2026! Enjoy our Special Sunday Brunch Buffet!

**BRUNCH BUFFET** ...25      **KID'S BRUNCH BUFFET (10 & Under)** ...17

*Not all ingredients are listed. Please check with your server for any allergies and sensitivities.  
20% service charge is added for all parties.*

## BEVERAGES

|                                                                                 |   |                                                                                           |   |                                                           |   |
|---------------------------------------------------------------------------------|---|-------------------------------------------------------------------------------------------|---|-----------------------------------------------------------|---|
| <b>PAAN GULKAND</b><br>Paan Flavored Drink with Beetle Leaves, Milk and Gulkand | 7 | <b>SHIRLEY TEMPLE</b><br>Sprite and a Splash of Grenadine garnished with Marschino Cherry | 6 | <b>JUICE</b><br>Cranberry, Orange, Pineapple              | 5 |
| <b>MANGO LASSI</b><br>Fresh Mango Pulp, Yogurt, Milk                            | 6 | <b>ROSE LASSI</b><br>Rose Flavored Lassi                                                  | 6 | <b>SODA</b><br>Coke, Diet Coke, Sprite, Ginger Ale, Fanta | 4 |

## ZERO-PROOF NON-ALCOHOLIC COCKTAILS 10 5

|                                                                                       |                                                                              |                                                                                  |
|---------------------------------------------------------------------------------------|------------------------------------------------------------------------------|----------------------------------------------------------------------------------|
| <b>PINK GUAVA</b><br>Boiled Guava, Lemon, Salt and Pepper rim                         | <b>PASSION FRUIT BELLINI</b><br>Passion Fruit Lemonade                       | <b>MASALA SODA</b><br>Coke, Indian Spices, Lime                                  |
| <b>GREEN MANGO</b><br>Popularly known as 'Aam Panna'. Raw Mango, Spices, Lime, Sugar. | <b>KALA KHATTA</b><br>Tangy Sweet Black Jamun Syrup, Lemon, Black Salt, Soda | <b>VIRGIN MOJITO</b><br>Lime, Mint Sugar. Also available in Mango and Watermelon |
| <b>WATERMELON LEMONADE</b><br>Signature Mocktail with Watermelon and Lemonade         | <b>GINGER LEMON SODA</b><br>Ginger, Lemon, Soda                              | <b>POMEGRANATE MAI TAI</b><br>Pomegranate Flavored Virgin Mai Tai                |

## BRUNCH COCKTAIL SPECIALS

|                                                                               |   |                                                                              |   |                                                                          |    |
|-------------------------------------------------------------------------------|---|------------------------------------------------------------------------------|---|--------------------------------------------------------------------------|----|
| <b>MIMOSA</b><br>Bubbly with choice of orange, watermelon, pomegranate, guava | 5 | <b>BLOODY MARY</b><br>Vodka, Tomato Juice, Tabasco, Lemon, Salt & Pepper Rim | 7 | <b>ELDERFLOWER ROYALE</b><br>Elderflower, Gin, Champagne, Orange Bitters | 7  |
| <b>BEERMOSA</b><br>Orange juice, BlueMoon                                     | 5 | <b>FRENCH 75</b><br>Gin, Champagne, Lemon                                    | 7 | <b>ESPRESSO MARTINI</b><br>Espresso, Vodka, Kahua                        | 10 |

## HOT BEVERAGES

|                                         |   |                                                             |    |               |   |                   |   |
|-----------------------------------------|---|-------------------------------------------------------------|----|---------------|---|-------------------|---|
| <b>MASALA CHAI</b><br>Indian Spiced Tea | 5 | <b>MASALA CHAI TODDY</b><br>Old Monk with Indian Spiced Tea | 13 | <b>COFFEE</b> | 5 | <b>CAPPUCCINO</b> | 6 |
|-----------------------------------------|---|-------------------------------------------------------------|----|---------------|---|-------------------|---|

NOT ALL INGREDIENTS ARE LISTED. If you have any allergies, sensitivities, or restrictions please let your server know.  
20% gratuity added for parties of 5 or more. Checks are split equally for parties of 6 or more.

## COCKTAILS

|                                                                                                        |                                                                                |                                                                                                     |
|--------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------|
| <b>CELEBRATION OLD FASHIONED</b> 18<br>Smoked Bourbon, Celebration Bitters, Pomengranate, Orange Twist | <b>LOVE LOUDOUN</b> 18<br>Bourbon, Lemon, Pineapple, Orange Bitters            | <b>LAVENDER BEES KNEES</b> 16<br>Twist to classic prohibition cocktail, Gin, Lavender, Honey, Lemon |
| <b>KALA KHATTA MARGARITA</b> 16<br>Kala Khatta Flavored Margarita On the Rocks                         | <b>MONK PUNCH</b> 18<br>Smoked Old Monk, Mango, Pineapple                      | <b>MUMBAI MULE</b> 16<br>Vodka, Housemade Ginger Beer, Lime.                                        |
| <b>PERU SHERU</b> 16<br>Signature Guava Drink, Vodka                                                   | <b>ANARKALI</b> 16<br>Vodka, Pomengranate, Basil, Lime                         | <b>BUTTERFLY MARGARITA</b> 16<br>Classic Lime Margarita, Butterfly Pea Tea                          |
| <b>KOLABA</b> 16<br>KO Bare Knuckle Bourbon, Sweet Vermouth, Cardamom Bitters                          | <b>HOT SUMMERS</b> 16<br>Bombay Sapphire Gin, Housemade Raw Mango Syrup, Lemon | <b>MEXICO CHALIYE</b> 16<br>Mezcal, Pineapple, Ginger, Habanero Bitter                              |
| <b>SASSY LASSI</b> 15<br>A Cool, Refreshing Mango Lassi Cocktail with Rum, Orange Liquer               | <b>HEART BEET</b> 18<br>Fresh Beet Root Juice, Tequila, Lime, Pineapple        | <b>MOJITO</b> 16<br>Lime, Mint, Simple Syrup. Also available in Mango and Watermelon flavor         |

## BEER

|                                                            |                                                               |                                                                           |
|------------------------------------------------------------|---------------------------------------------------------------|---------------------------------------------------------------------------|
| <b>1947</b> 8<br>Premium Lager, India                      | <b>DELIRIUM TREMENS</b> 12<br>Strong Belgian Pale Ale         | <b>LR NEW RIVER PALE ALE</b> 8<br>Ashburn, Lost Rhino Brewing             |
| <b>TAJ</b> 8<br>Indian-American-Style Lager                | <b>DELIRIUM NOCTURNUM</b> 20<br>Belgian Strong Dark Ale       | <b>LR FINAL GLIDE HEFWEIZEN</b> 8<br>Ashburn, A Bavarian-style Hefeweizen |
| <b>KINGFISHER</b> 8<br>India / NY. American All-Malt Lager | <b>SUNS OUT HOPS OUT</b> 8<br>Citrus & Mosaic IPA. Dulles, VA | <b>LOST RHINO FACE PLANT</b> 8<br>Ashburn, American Style IPA             |
| <b>CORONA</b> 7<br>Mexican Pale Lager                      | <b>DC BRAU PILSNER</b> 8<br>DC, German Pilsner                | <b>FLYING DOG RAGING BITCH</b> 8<br>Frederick, MD. Belgian IPA            |
| <b>MILLER LITE</b> 7<br>American Style Light Pilsner       | <b>YUENGLING</b> 7<br>Original Lager.                         | <b>BLUE MOON</b> 7<br>Belgian Style Whitbier                              |

## WHITE WINE

|                                                           |                                                        |                                                 |
|-----------------------------------------------------------|--------------------------------------------------------|-------------------------------------------------|
| <b>JOSH CHARDONNAY</b> 10/35<br>Central Coast, California | <b>SULA SAUVIGNON BLANC</b> 11 / 40<br>Pune, India     | <b>FIRESTONE RIESLING</b> 11 / 40<br>California |
| <b>CAKE BREAD CHARDONNAY</b> 140<br>California            | <b>FERRARI CARANO PINOT GRIS</b> 11 / 40<br>California | <b>FRENCH BLUE ROSE</b> 11 / 40<br>California   |
| <b>OYSTER BAY SAUVIGNON BLANC</b> 11 / 40<br>New Zealand  | <b>STEMARI MOSCATO</b> 10 / 35<br>Italy                |                                                 |

## RED WINE

|                                                                    |                                                               |                                                                 |
|--------------------------------------------------------------------|---------------------------------------------------------------|-----------------------------------------------------------------|
| <b>HIGH GROUND PINOT NOIR</b> 11 / 40<br>Central Coast, California | <b>FINCA EL ORIGEN MALBEC</b> 10/35<br>Argentina              | <b>CAYMUS CABARNET</b> 250<br>Napa Valley, California           |
| <b>PROPHECY PINOT NOIR</b> 10 / 35<br>California                   | <b>RABBLE ZINFANDEL</b> 10 / 35<br>California Central Coast   | <b>CAYMUS SUISUN GRAND DURIF</b> 140<br>Napa Valley, California |
| <b>DOMAINE BOUSQUET MERLOT</b> 11 / 40<br>Argentina                | <b>BOROSA VALLEY SHIRAZ</b> 11/40<br>Borosa Valley, Australia | <b>MALAMADO MALBEC PORT</b> 75<br>Port Style Malbec. Argentina  |
| <b>JOSH CABARNET</b> 11 / 40<br>Sonoma Coast, California           | <b>POSTMARK CABARNET</b> 85<br>Napa Vallery, California       |                                                                 |