



CHAI PANI



LUNCH MENU

DELIGHTFUL SUGGESTIONS TO PLEASE YOU

We are excited to welcome you back to Chai Pani! We are offering an all-you-can-eat buffet with some of our most classic dishes. Start by building your own thali... jump in line and our kitchen team will fill your plate with rice & curries. Don't forget to grab chaat, chutneys, and something sweet to round out your meal. Go back as many times as you'd like, friends!

BUFFET MENU

All inclusive price

\$16.99

adults

\$9.99

kids 10 & under

SALAD

DESI SALAD *vegan, gluten friendly, dairy free, halal *includes nuts*

Shredded white & red cabbage, carrots, scallions, roasted masala cashews, toasted sesame seeds, cilantro, sev, cumin-lime vinaigrette.

CURRY & RICE

JEERA RICE *vegan, gluten friendly, dairy free, halal*

BUTTER CHICKEN *gluten friendly, halal*

Marinated & seared chicken tikka in an oh-so-over-the-top tomato-cream-butter sauce with jaggery, roasted garam masala, and aromatics.

SAAG PANEER *vegetarian, gluten friendly, halal*

Local paneer simmered with spinach, tomatoes, green chilies, fresh cream, and house-roasted garam masala. A classic for a reason.

DAAL *vegan, gluten friendly, dairy free, halal*

Daal is an everyday staple across the subcontinent of India. No family meal ever feels complete without this humble dish of slow cooked lentils.

TIDBITS

KALE PAKORAS *vegan, gluten friendly, dairy free, halal*

Indian style savory kale fritters made with curried chickpea batter.

MATCHSTICK OKRA FRIES *vegan, gluten friendly, dairy free, halal*

Julienned "okra fries" tossed with salt & seasoning, served with a lime wedge.

MINI VEGETABLE UTTAPAMS *vegan, gluten friendly, halal*

Savory fermented rice & lentil pancakes with ginger, green chili, onion, carrot & cilantro.

CHAAT

BHEL PURI *vegan, dairy free, halal*

Tangy, crunchy, spicy - an Indian street food classic. Puffed rice, busted up pooris, boondi, cilantro, green chillies & red onion, tossed with tamarind & green chutneys and topped with sev.

ALOO TIKKI CHAAT *vegetarian, halal*

Spicy potato fritters topped with tamarind & green chutneys, sweetened yogurt, and sev.

SWEET

KHEER *vegetarian, gluten friendly, halal*

Indian rice pudding with cardamom, saffron and raisins.

BREADS

PAPADAMS *vegetarian, gluten friendly, dairy free*

NAAN *vegetarian*

CHUTNEYS

HOT SAUCE *vegan, gluten friendly, dairy free*

GREEN CHUTNEY *vegan, gluten friendly, dairy free*

TAMARIND CHUTNEY *vegan, gluten friendly, dairy free*

SWEET YOGURT *vegetarian, gluten friendly*

COCONUT CHUTNEY *vegetarian, gluten friendly*

LIME WEDGES *vegetarian, gluten friendly, halal*

FRIED THAI CHILLIES *vegetarian, gluten friendly, halal*

CHAI PANI

DINNER MENU

DELIGHTFUL SUGGESTIONS TO PLEASE YOU

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BUFFET MENU

All inclusive price

\$21.99

adults

\$9.99

kids 10 & under

SALAD

DESI SALAD *vegan, gluten friendly, dairy free, halal *includes nuts*

Shredded white & red cabbage, carrots, scallions, roasted masala cashews, toasted sesame seeds, cilantro, sev, cumin-lime vinaigrette.

CURRY & RICE

JEERA RICE *vegan, gluten friendly, dairy free, halal*

BUTTER CHICKEN *gluten friendly, halal*

Marinated & seared chicken tikka in an oh-so-over-the-top tomato-cream-butter sauce with jaggery, roasted garam masala, and aromatics.

SAAG PANEER *vegetarian, gluten friendly, halal*

Local paneer simmered with spinach, tomatoes, green chilies, fresh cream, and house-roasted garam masala. A classic for a reason.

DAAL *vegan, gluten friendly, dairy free, halal*

Daal is an everyday staple across the subcontinent of India. No family meal ever feels complete without this humble dish of slow cooked lentils.

CHHOLE *vegan, gluten friendly, dairy free, halal*

Chickpeas stewed with onion, tomato, ginger, garlic & tangy masalas.

TIDBITS

LAMB KHEEMA *gluten friendly, halal*

Spicy ground lamb hash with aromatic masalas.

CRISPY FISH FRY *gluten friendly, dairy free, halal*

Crispy fried mahi rubbed with coriander, lime, red chili, and ginger.

KALE PAKORAS *vegan, gluten friendly, dairy free, halal*

Indian style savory kale fritters made with curried chickpea batter.

MATCHSTICK OKRA FRIES *vegan, gluten friendly, dairy free, halal*

Julienned "okra fries" tossed with salt & seasoning, served with a lime wedge.

MINI VEGETABLE UTTAPAMS *vegan, gluten friendly, halal*

Savory fermented rice & lentil pancakes with ginger, green chili, onion, carrot & cilantro.

CHAAT

BHEL PURI *vegan, halal*

Tangy, crunchy, spicy - an Indian street food classic. Puffed rice, busted up pooris, boondi, cilantro, green chillies & red onion, tossed with tamarind & green chutneys and topped with sev.

ALOO TIKKI CHAAT *vegetarian, halal*

Spicy potato fritters topped with tamarind & green chutneys, sweetened yogurt, and sev.

SWEET

KHEER *vegetarian, gluten friendly, halal*

Indian rice pudding with cardamom, saffron and raisins.

GULAB JAMUN *vegetarian, halal*

Milk dumplings fried in pure ghee and soaked in rose-cardamom syrup. Topped with almonds and pistachios.

BREADS

PAPADAMS *vegetarian, gluten friendly, dairy free*

NAAN *vegetarian*

CHUTNEYS

HOT SAUCE *vegan, gluten friendly, dairy free*

GREEN CHUTNEY *vegan, gluten friendly, dairy free*

TAMARIND CHUTNEY *vegan, gluten friendly, dairy free*

SWEET YOGURT *vegetarian, gluten friendly*

COCONUT CHUTNEY *vegetarian, gluten friendly*

LIME WEDGES *vegetarian, gluten friendly, halal*

FRIED THAI CHILLIES *vegetarian, gluten friendly, halal*

CHAI PANI

✧ SAMPLE DRINK MENU ✧

COCKTAILS

EAST INDIA G&T \$14
House-infused lemongrass gin, house-made tonic, and lime. It's literally as straightforward and delicious as it sounds.

MAZA PANI \$13
Hibiscus infused vodka, Allspice Dram liqueur, Luxardo, lemon, bitters, soda, orange peel.

JAL JEERA TEQUILA \$12
Tequila, lemon, and house-made cumin, ginger, peppercorn, mint, and chili syrup make this a boozy variation of the classic Indian lemonade.

RAILWAY CHAI \$14
Vodka, house-made masala Chai, hazelnut liqueur, and almond vanilla syrup.

TAMARIND MARGARITA \$14
Tequila, cointreau, house made tamarind syrup, lime, Spicewalla chili salt rim.

CARDAMOM OLD FASHIONED \$14
Bourbon, brown sugar, cardamom bitters, orange peel, cherry. A trusted classic with tasty aromatics.

SPIKED SODAS

\$12
 Add **VODKA, GIN, TEQUILA, or RUM!**
 to one of our homemade sodas!

NIMBU PANI \$4
lime, cane sugar, salt, soda

LIME RICKY..... \$4
homemade raspberry syrup, lime, soda

PINEAPPLE TURMERIC \$4
pineapple, fresh turmeric, cane sugar, soda

TAMARIND COLA..... \$5
tamarind, lime and soda

NA BEVERAGES

THUMS UP..... \$4

LIMCA..... \$5

SAN PELLEGRINO 500ML SPARKLING..... \$3.50
tamarind, lime and soda

ASSORTED SODAS \$3
Coke, Diet Coke, Sprite, Ginger Ale, Cheerwine

DRAFT BEER

KINGFISHER \$7

BLOWING ROCK KOLSCH..... \$7

GINGER'S REVENGE HIBISCUS LAVENDER (12 OZ)..... \$7

HIGHLAND WISHING STAR IPA..... \$7

PISGAH PALE ALE \$7

HI WIRE LO PITCH HAZY IPA..... \$7

LOOKOUT BROWN ALE \$7

FONTA FLORA SUPPER TABLE AUTUMN ALE..... \$7

SWEETEN CREEK BREWING MARZEN..... \$7

PACKAGED BEER

ATHLETIC RUN WILD N/A IPA \$7

OSKAR BLUES HAZY IPA..... \$6

NEW BELGIUM DOMINGA GRAPEFRUIT PALOMA ALE \$6

HIGHLAND PILSNER \$6

HI WIRE PUMPKIN SPICEWALLA LATTE \$9

ALLAGASH TRIPEL..... \$7

WINE

SPARKLING

PROSECCO Veneto, Italy \$11/36
Fresh, notes of green apple, citrus

WHITE

SAUVIGNON BLANC Touraine, France \$12/38
Delicate, floral, fruity, bright

GARNACHA BLANC, MACABEO, MOSCATEL
 Madrid, Spain..... \$12/38
Tart, floral, fresh

GRUNER VELTLINER Kamptal, Austria \$12/38
Elegant minerality, citrus forward

ORANGE

VERDEJO, SAUVIGNON BLANC
 Castilla-La Mancha, Spain..... \$14/45
Bold citrus, melon, fresh minerality

ROSE

NERELLO MASCALESE Sicily, Italy..... \$12/38
Rich tartness,fruity, floral and herbal

RED

GRENACHE, Montsant, Spain \$13/42
Rich yet light, jammy, cherry notes

FRAPPATO, Sicily, Italy..... \$13/42
Velvety, fresh, harmonic, long finish

MALBEC, Cahors, France \$13/43
ripe dark fruit, balanced acidity