



## Azhadi Cocktails

<b>Zarrin Martini</b>	<b>\$19</b>
2 ½ oz – Belvedere Vodka, French Vermouth, White Vermouth, Saffron Tincture, Tangerine Olive	
<b>Pomegranate Roya</b>	<b>\$18</b>
2oz – Empress Gin, St. Germain, Pomegranate Juice, Bergamot Juice, Pomegranate Foam	
<b>Apple Sahar</b>	<b>\$18</b>
Upside Cider Apple Whiskey, 400 Mezcal, Farming Karma Apple Soda, Cinnamon, Lime Juice	
<b>Nasrin Negroni</b>	<b>\$18</b>
3 oz – Diplomatico Rum, Campari, Rossi Vermouth, Rosewater, Petals, Rosebud	
<b>Nasmin Mule</b>	<b>\$17</b>
1 ½ oz – Lot.49 Rye Whiskey, Cardamom Water, Ginger Beer, Rosemary, Lemon Peel	
<b>Parisa-loma</b>	<b>\$18</b>
2 oz – Gran Centenario Tequila, Fresh Grapefruit Juice, Orange Blossom, Sekanjabin Syrup, Sumac Sugar Rim	
<b>Diba Old Fashioned</b>	<b>\$18</b>
2oz – Persian Empire Arak Saggi, Date Syrup, Angostura Bitters, Amarena Cherries, Orange Peels	

# Beer

**Grey Fox Lager Beer** GF

355mL

**\$12**

**Neighbourhood Brewing**

355mL - Ask your server about our selection

**\$10**

# Azhadi Sharbats

**Sekanjabin**

House-made Sekanjabin Syrup, Cucumber, Fresh Mint

**\$8**

**Rosebud Lemonade**

Rosewater, Fresh Lemon Juice, Rose Petals, Sekanjabin Syrup

**\$8**

**Pomegranate Strawberry**

Pomegranate Juice, Homestead Farms Strawberry, Fresh Lime, Soda

**\$8**

**Grapefruit & Rosemary**

Fresh Grapefruit Juice, Rosemary Essence, Soda

**\$8**

GF Gluten Free

VG Vegan

V Vegetarian