



# Pippāl

REGIONAL INDIAN

## Drinks Menu

Rooted in the rich culinary heritage of India, our bar program reflects the same bold spirit and attention to craft as our kitchen.

Each specialty cocktail is made in-house and inspired by regions across India, featuring ingredients like saffron, curry leaf, and tamarind. Brought to life through a meticulous 24–48 hour curing and clarification process that enhances depth and balance.

Whether you're sipping on a reimagined Old Fashioned or exploring our playful proof-free offerings, we invite you to drink with curiosity, intention, and joy. Cheers!





## Specialty Cocktails

### Himalayan Kiwi Sour \$16.00

Rum, Kiwi, Lemon, Simple.

### Old Monk Kulhad \$16.00

Old Monk, Passion fruit, Angostura Bitters,  
Pineapple cheese foam

### Howrah Bridge \$17.00

Bourbon Whiskey, Jaan Paan, Sweet Vermouth,  
Angostura Bitters

### Kashmiri Old Fashioned \$16.00

Apple Bourbon, Cardamon, Saffron Liqueur

### Pink City Paloma \$16.00

Tequila, Grapefruit, Chili Agave, Lime, Tahini, Bubble

### Kerala Back Water \$16.00

Vodka, Honey, Rasam, Lime

### Assam Bloom \$16.00

Vodka, Blue Pea tea, Italicus, Lavender Syrup, Lemon,  
Prosecco

### Peshwa Potion \$16.00

Vodka, lemon, kokam, simple, Pineto Brachetto  
sparkling wine

### Chikmangalur Brew \$16.00

Gin, Yuzu Puree, Lemon, Simple, Coffee Liqueur, drink  
clarified with yogurt

## Classic Cocktails

### Old Fashioned \$14.00

Bourbon, Bitters, Simple Syrup

### Manhattan \$14.00

Bourbon, Sweet Vermouth

### Mule \$14.00

Vodka, Lime, Ginger Beer

### Classic French 75 \$14.00

Vodka, Lime, Processco

### Negroni \$14.00

Gin, Campari, Sweet Vermouth

### Martini \$14.00

Gin/Vodka, Dry Vermouth, Lemon/Olives

### Margarita \$14.00

Tequila, Orange Liqueur, Lime, Agave

### Naked & Famous \$14.00

Mezcal, Aperol, Yellow Chartreuse, Lime

## Proof Free

### Mango Lassi \$8.00

Yogurt, Sugar, Cardamom, Fresh Mango Puree

### Gulabi Thandai \$8.00

Indian  
Watermelon, Coconut Milk, Rose syrup

### Spicy Guava \$8.00

Guava, Lime, Sugar, Pippāl Spice, Tahini Rim

### Orange Lush \$8.00

Orange, Lime, Sugar, Hibiscus

## Beer

### Local

### Kingfisher \$8.00

### Bira \$8.00

### Maka \$8.00

### East Brother IPA \$8.00

### East Brother Oatmeal Stout \$8.00

## Wine by Glass

### Champagne & Rose

Anna De Codorniu \$ 13/40  
Cava Brut | Penedes | Spain

Albert Bichot | Brut Rose \$ 14/45  
Beaune | Burgundy | France

Ollieux Romanis Rose | Grenache-  
Cinsault \$14/45  
Languedoc-Roussillon | France

### White

Materra | Sauvignon Blanc \$14/45  
Oak Knoll District | Napa | CA

Basa Lore Txakoli | Hondarrabi Zuri \$14/45  
Basque County | Spain

Weignut Johannishof | Riesling \$15/50  
Rheingau/ Germany

Diatom by Brewer-Clifton |  
Chardonnay \$14/45  
Santa Barbara | CA

Alphonse Mellot | Chardonnay  
\$15/50  
Côtes De la Charite | Loire Valley | France

### Reds

Ezy Tgr | Pinot Noir \$14/45  
Willamette Valley | Oregon

Rosario Vera | Tempranillo \$14/45  
Rioja/ Spain

Dashe Cellars | Zinfandel \$14/50  
Sonoma Valley | CA

La Cuadrilla | Syrah- Grenache \$14/45  
Santa Barbara | CA

Horse & Plow | Cabernet Sauvignon \$14/45  
Santa Rosa | CA

## Wine by Bottle

### Sparkling And Champagne

Charles Le Bel "Inspiration 1818" \$80  
Brut/ Champagne | France

Ca' Del Bosco | Franciacorta \$85  
Lombardy | Italy

Henriot "Souverain" | Brut \$115  
Champagnes | France

Telmont Reserve | Brut Rose \$120  
Champagne | France

## Wine by Bottle

### Whites

2021  
**Château Guiraud Sec** \$60  
Sauvignon Blanc-Semillon | Bordeaux/ France

**La Moussieree | Sauvignon Blanc** \$70  
North Coast/ Sonoma | California

2022  
**Cakebread Cellars | Sauvignon Blanc** \$70  
North Coast | Sonoma | California

2020  
**The Roost By Bonterra/ Chardonnay** \$70  
Mendocino, CA

2021  
**Charlene Laurent Pinson/ Chardonnay** \$75  
Chablis/ Burgundy/ France

2021  
**Darisoush | Viognier** \$111  
NapaValley | CA

2020  
**Domaine Weinbach** \$78  
Riesling | Alsace | France

2020  
**Domaine Weinbach Riesling** \$78  
Alsace, France

2018  
**Trimbach/ Gewurztraminer** \$80  
Alsace, France

2021  
**Lioco/ Chardonnay** \$86  
Russian River/ Sonoma/ CA

2020  
**Stone Street Vineyards "Aurora Point"** \$89  
Sauvignon Blanc | Sonoma/ CA

### Reds

2015  
**Altos Ibericos "Reserva"** \$64  
Tempranillo | Rioja | Spain

2019  
**Sancturay | Bien Nacido Vineyards** \$68  
Pinot Noir/ St Maria Valley/ CA

2017  
**Storybook Mountain Vineyards** \$82  
Zinfandel | Mayacamas Range  
Napa Valley | CA

2017  
**Mira** \$85  
Cabernet Sauvignon | Napa Valley | CA

2020  
**Darioush "Signature" | Shiraz** \$140  
NapaValley | CA

2018  
**Tenuta Di Arceno "Chianti Classico Riserva"** \$88  
Sangiovese/ Tuscany/ Italy

2019  
**Stags Leap | Cabernet Sauvignon** \$98  
Napa Valley | CA

2020  
**Aperture | Bordeaux Blend** \$109  
Sonoma County | CA

2018  
**Freemark Abbey | Cabernet Sauvignon** \$122  
NapaValley | CA

### Specialty Tea

**Royal Paan** \$6  
**Chamomile** \$6

**Mint Majesty** \$6  
**Indian Orchards** \$6  
**Masala Tea** \$6

**Note: Please consult the bartender for available spirit selections.**

A SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE. EMERYVILLE SURCHARGE OF 3% WILL BE ADDED TO ALL THE CHECKS.  
WARNING: TO ENSURE YOUR DINING EXPERIENCE IS ENJOYABLE, PLEASE NOTIFY OUR STAFF OF ANY ALLERGIES OR DIETARY PREFERENCES  
PRIOR TO ORDERING.