

THIS DIARY BELONGS TO:
Sidecar



अ र्क

~ARQ~
THE ESSENCE

SIGNATURE MENU



अ र्क
~ARQ~
THE ESSENCE

Arq is the essence of time.

Of letting a scent transport us to a
moment and pausing in it.

More ethereal than all other senses,
scent has the power to unlock emotions
by tapping into our collective memories
- the perfume of raat ki rani in
summertime, the smell of incense lit in
the evening, the fragrance of chai
being boiled street side, and the scent
of first rain falling on muddy grounds.

Arq attempts to bottle that familiar
rush through cocktails that showcase
the uniqueness of India.



Beet

Short Story white rum, beetroot, parsley, balsamic vinegar, hung curd, vetiver. Clay pot aged.

ABV 13.4 %

Sweetness 

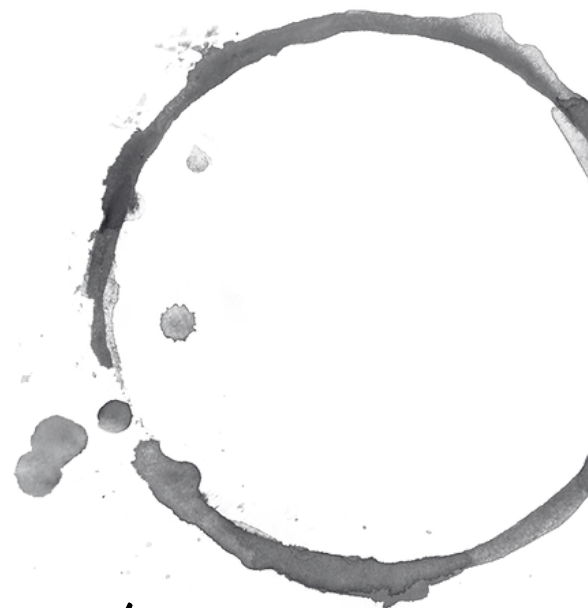
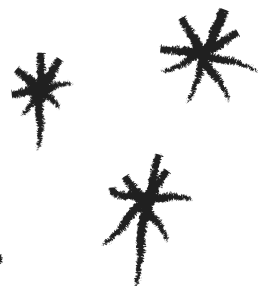
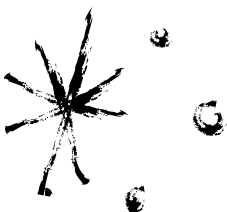
Essence First rain

Style Highball



I leave my mark, so you remember
I was there, staining everything
that touches me but also transforming the
palate with my earthy taste and sweet scent.
A root vegetable that can elevate and entice,
Ancient Romans believed I was an
aphrodisiac when they found me along the
Mediterranean coast. I am a superfood and
can be a sight to behold when handled with
care, so consider this a reintroduction –
the name is beet.

EAT YOUR GREENS !



Cilantro

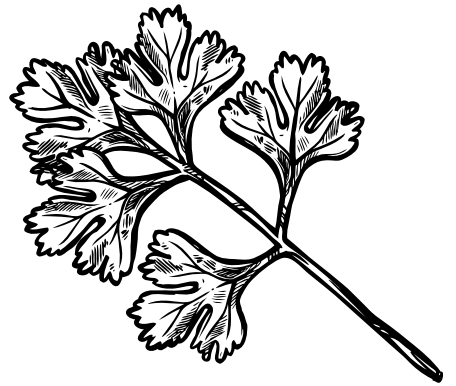
Jose Cuervo, tomato, coriander, chilli, lassi fat wash,
mango cordial, saline, coriander-cumin air.

ABV 15.2%


Sweetness 

Essence The Indian kitchen

Style Lowball



I have travelled the world and ~~spread my seeds~~ spread
my roots— from the tomb of Egyptian pharaohs to the
pages of the Old Testament, grown on the first farms in
a newly settled America, distilled as a spirit in France
and even added to beer in Belgium.

Born deep in the South of Europe, I am an enigma 
and have been referred to as bright and spicy, herbal
and zesty, yet some still call me common. I am
anything but that, moonlighting as a perfume, a
herb, a spice and even medicine. You might know me
as the humble coriander.



Cacao

Toki sous vide with Naviluna cacao, cherry brine, soda water.

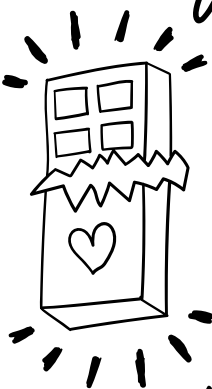
ABV 15.2 %

Sweetness 

Essence *Chocolate factory*

Style *Highball*



 Would you believe me if I told you wars have been fought over me? Traded as currency, treated as a symbol of power, called an elixir of the afterlife and food of the gods, I am centuries old and yet still as beloved as when I was first discovered in the jungles of South America. The Aztecs consumed me grounded in a frothy, bitter drink and a sip shared with 16th C Spanish conquistadores changed the course of my life. Planted in Africa, introduced to Europe and moulded from a drink to a confection that swept the world... You must've guessed who I am, so come closer for a whiff of your wonder years.



Tea Leaf

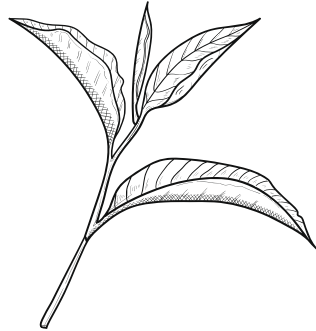
Anandini smoked pinewood tea infused Jim Beam White,
ginger-honey, lime, froth.

ABV 15.3 %

Sweetness 

Essence Mountain pine forest

Style Lowball



My journey started by accident. A gust of wind, a well-placed cup of boiled water and a Chinese emperor who happened to be a herbalist is how the first drink brewed from my leaf came about. From a raw food ingredient to a medicinal beverage to a ritual steeped in various cultures via trade, battles, and friendly exchange - I am no stranger to changing tides. Filling the air with my earthy fragrance mixed with deep pinewood smoke, I am bringing the essence of the Himalayas to the mainland.



Kari

Curry leaf gin, jaggery reduction, kokum water.

ABV 16.0 %

Sweetness 

Essence Canteen

Style Straight up



I bloom best as I wither in oil, giving up my shiny green looks to release a nutty taste and an aroma that kids growing up across Indian households associate with grandma's cooking. Native to the subcontinent where I am renowned for adding texture, crunch, and umami in my dried, fresh, or powdered form, I share my genes with citrus and rue.

Donning many hats, my flavour reading lies at the intersection of herbal, floral, and citrusy, all while juggling a side gig in Ayurveda, with the kitchen as my centrestage.



Barley

Johnnie Walker Blonde, roasted barley, vetiver, wheat beer reduction.

ABV 16.3 %

Sweetness 

Essence Barley fields

Style Straight up



The first to break ground, standing tall and proud, I have been around for several millennia keeping watch and nourishing generations. My kin is grass, but I have risen high and travelled far.

Growing wild from the edge of Central Asia, I was tamed  of Africa to the heart but never timid. A flavour chameleon fermented to make beer, distilled

into whiskies and roasted as a caffeine-free substitute for coffee, I shine when baked on an open flame.

My sweet and nutty aroma has punctuated the air of homes across India, and I hope it takes you back to a delicious memory.



Gondhoraj



Tanqueray, Sidecar gondhoraj mix, sparkling water.

ABV 16.5 %

Sweetness 

Essence Backyard garden

Style Highball



A love child, a half-bred, the king of fragrance –
I've been called it all. My kind originated around the
Northeast of India and its neighbours, so it is natural
that the birthplace of citrus sees different variants co-
exist, but none as unique as me. My cousin, the kaffir
lime, tries its best, but can't keep up with the heady scent
that resides in my rind. A cross between a mandarin
orange and lime, I am the centrepiece of Bengali cuisine
and a resident of every house with a garden in the region,
but I am also stubborn and refuse to grow elsewhere.
Don't make the mistake of calling me a lime.

I am Gondhoraj, and that's enough.

Betel

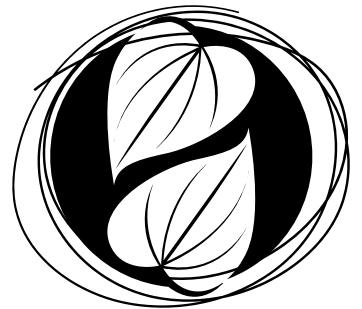
Vodka, Benares betel leaf cordial, citrus balance.

ABV 16.6 %

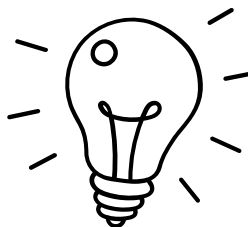
Sweetness 

Essence Paan box

Style On the rocks



For someone most associated with a sweet digestif, you'd be surprised to know I actually taste pungent and herby, and that is because my closest relative is black pepper. A demure heart-like shape belies my many qualities, but I pride myself in being part of rituals that bring communities together – eating paan at street kiosks, acting as a makeshift veil covering a bride's face when she first walks in, mentions in holy texts and sacred practices, and even as packaging for food. As you sip on this cocktail inspired by my most well-known avatar, I hope my minty perfume transports you to the lanes of Benares.



Myrtle

St Remy VSOP, Chempotty Estate myrtle leaf cordial, lime.

ABV 18.5 %

Sweetness 

Essence Spice market

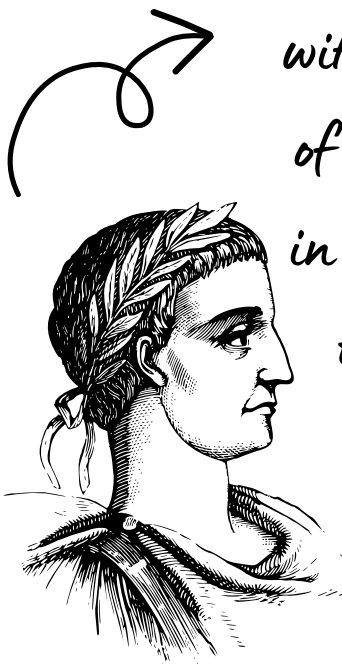
Style Straight up



My name was Myrina, a priestess to Aphrodite – the goddess of love and beauty. My story ended tragically, but in my stead grew a fragrant shrub she deemed sacred and anointed Myrtle.

You probably know my distinct fragrance without meeting me, for I have adorned heads of Roman nobility, been used to avoid bad luck in Iran, woven into royal wedding bouquets in England and made into a liqueur in Italy, but is my story myth or reality?

Useful from tip to toe, today I lend my warm scent to this classic cocktail.



Titepati

Bacardi Reserva, Darjeeling mugwort vermouth, Campari.

ABV 21.2%

Sweetness 

Essence Mountain air

Style On the rocks



I am a healer, a medicine that grows from the soil and makes its way to every household in the hills.

Capturing the perfume of the mountains on a crisp day, I am known as Himalayan mugwort, but my people call me titepati. Boiled as herbal tea, juiced to apply on wounds, burnt like incense to cleanse the home, carried as a shrub to ward off mosquitoes (and even evil spirits), I watch over them like a matriarch.

Can I tell you a secret? My favourite thing to do is be the protector of freshly fermented **chhaang** as it matures under the open sky.



Low ABV

Low ABV, where ABV means "alcohol by volume" typically refers to a drink that contains between four and seven percent alcohol by volume.

Four brilliantly balanced low ABV cocktails round off the signature menu at Sidecar.

Caramel brew

Sweet vermouth, coffee liqueur, caramel, cold brew.

Tomato highball

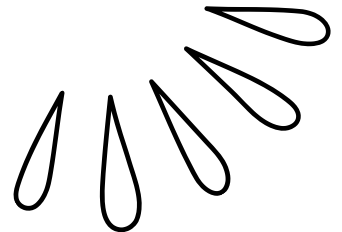
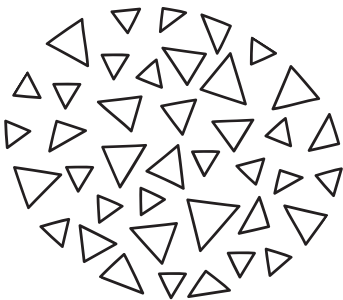
White wine, green tomato & celery shrub, soda water.

Lime lime

Beer, sweet lime saccharum, lime juice, aromatic bitters.

Woody highball

Dry vermouth sous vide with Palo Santo, vetiver syrup, soda water.



No ABV

These drinks are made without using any alcohol and make for healthy alternatives for the sober curious, or otherwise.

Shrub & soda

Shrub of the month, soda water.

Elder Spritz

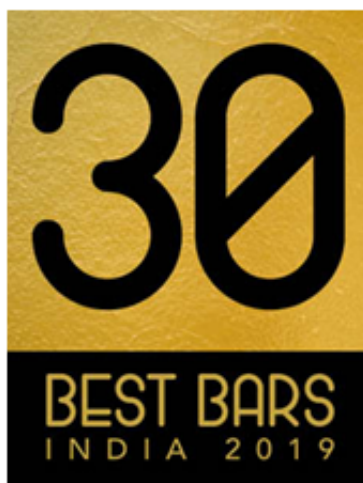
Basil, elderflower, lime, soda water.



The Upcycled Highball

Upcycled coffee shrub, tonic water.





SIDECAR

 sidecarindia.com
 @sidecarindia



Kagzipura is an initiative of INTACH to restore and revive a 700 year old heritage - the craft of organic paper making without cutting a single tree.