

THE HIGHLAND ROOM

BANQUET & CAFÉ

The Highland Room Café is a specialty café offering a unique blend of Indo-fusion and American-inspired drinks, foods, and pastries. During daytime hours, the café will operate as a non-alcoholic establishment, serving coffee, tea, fresh pastries, and light small bites.

In the evenings, the café will provide an expanded menu including small plates and alcoholic beverages, creating a comfortable and inviting environment for patrons. Alcohol service will be limited to evening hours, in full compliance with all local and state regulations.

Mission Statement:

To provide a welcoming community space where guests can enjoy high-quality drinks, food, and pastries with a fusion of flavors, offering a distinct daytime café experience and a sophisticated evening dining and beverage service.



MENU

Coffee & Tea Menu

American Classics

House Brew (Freshly brewed medium roast, smooth & balanced)

Dark Roast (Bold, rich flavor for strong coffee lovers)

Americano (Espresso with hot water, strong yet smooth)

Latte (Espresso with steamed milk, available in Vanilla, Caramel, or Hazelnut)

Cappuccino (Equal parts espresso, milk, and froth)

Mocha (Espresso blended with chocolate & milk, topped with whipped cream)

Cold Brew (Smooth, slow-steeped, less acidic)

Iced Coffee / Iced Latte (Chilled, refreshing versions of our favorites)

Indo-American Fusion Teas

Masala Chai (Traditional spiced tea brewed with our signature masala blend)

Indo-American Tea (A lighter fusion of black tea with subtle spices)

Dirty Chai Latte (Masala chai with a shot of espresso)

Cardamom Vanilla Latte (Espresso, milk, and a hint of cardamom)

Rose Mocha (Espresso, chocolate, and rose essence)

Iced Chai / Iced Tea Fusion (Refreshing cold-spiced teas)

Seasonal Specials

Pumpkin Spice Latte (Fall favorite with cinnamon & nutmeg)

Peppermint Mocha (Holiday classic with a cool twist)

Mango Iced Tea (Summer refreshment with tropical flair)

Food

Indo-Fusion Small Bites

Chicken Tikka Skewers (Bite-sized chicken tikka served with chutney dip)

Mini Samosa Trio (Potato-pea, chicken, and cheese-filled crispy samosas)

Paneer Tikka Bites (Grilled paneer cubes marinated in signature masala)

Masala Fries (Crispy fries tossed with house masala blend)

Chicken Tikka Sliders (Mini buns with tikka chicken, lettuce & yogurt-mint sauce)

Naan Pizza Bites (Small naan rounds topped with cheese & tikka/veggie toppings)

Chicken Malai Boti (Tender chicken in creamy, spiced marinade, grilled to perfection)

American Favorites with a Twist

Mozzarella Sticks with Mint Dip (Classic sticks paired with Indian-style dip)

Buffalo Cauliflower Bites (Spicy, crispy, vegetarian option)

Mini Quesadillas (Indo-Mex Fusion) (Filled with tikka chicken or paneer)

Loaded Nachos with Tikka Chicken (Indo-Mexican fusion)

Chicken Popcorn Masala (Crispy chicken bites dusted with house spices)

Light Vegetarian Options

Stuffed Mini Bell Peppers (Spiced paneer or quinoa filling)

Cucumber & Mint Yogurt Cups (Fresh, light bites)

Chaat Cups (Mini cups of papdi chaat or bhel puri)

Pastries

Croissant (Buttery, flaky French pastry)

Cinnamon Roll (Sweet, spiced roll with icing or glaze)

Éclair (Choux pastry filled with cream and topped with chocolate)

Mango Lassi Danish (Layered pastry with creamy mango filling)

Masala Chai Puff Twists (Flaky puff pastry with spiced chai sugar)

Coconut Gulab Jamun Tart (Shortcrust tart inspired by the classic Indian sweet)

Wine, Beer & Cider

Red

CABERNET SAUVIGNON
Chateau Fontanes 2021

HOUSE RED BLEND
Rotating Red Blend

PINOT NOIR
J. de Villebois 2023

White

SAUVIGNON BLANC
J. de Villebois 2023

HOUSE CHARDONNAY
Rotating Chardonnay

Bubbles

CHAMPAGNE
Collet

SPARKLING WHITE
Rotating Sparkling White

Rosé

STILL ROSÉ
Rotating Rosé

SPARKLING ROSÉ
Crémant du Bourgogne

Beer & Cider

LAGER
Altes 12oz

BLANC ALE
Kronenbourg Blanc 16oz

TRIPLE
Unibroue Fin Du Monde 16oz

PILSNER
Meteor

SHOT & A BEER
Altes & Spirit of Choice

BLANC
Aval 12oz

BRUT CIDRE
Etienne Dupont 375ml

Seasonal Cocktails

MAI TAI – REFRESHING

DCJD Summer Rum, Cointreau, Pumpkin Seed Milk Orgeat, Lime, & Mint

ZOMBIE – TROPICAL

Three Rum Blend, Falernum Liqueur, Cinnamon, Pernod, Grapefruit, Grenadine, Lime & Mint

UNDER THE VOLCANO – SPIRIT FORWARD

Volcanique Rhum, Demerara Sugar, Black Walnut, Spicy Pepper Tincture & Lemon Garnish

PIÑA VERDE – TROPICAL

Green Chartreuse, Pineapple, Coconut, Lime, & Mint

STORMY WEATHER – RICH

French Gin, Four Roses, Pear Brandy, Bénédictine, Lemon, Vanilla, Bitters, & Foam

PINEAPPLE DAIQUIRI – REFRESHING

Pineapple-infused Rhum Blend, Sugar, & Lime

Signature Cocktails

SANTÉ

Green Chartreuse, Citadelle Gin, Blanc Vermouth, Rosemary Olive Oil, Luxardo Maraschino Aroma, & Cherry

MANGO MIMOSA

White Wine, Chandon Mango, Lemon

EVELYN'S FILTHY MARTINI

WIX Gin, Dolin Extra Dry Vermouth, Rosemary Olive Oil, Griottine Family Olive Brine, & Olive Garnish

FANCY FREE

Rye Whiskey, Luxardo Maraschino, Sea Salt, Angostura & Orange Bitters

MARGARITA

Camarena Tequila, Orange Liqueur, Sugar, & Lime

ESPRESSO MARTINI

Ked Vodka, Espresso, Vanilla, & Cacao Nib

LIME LEAF GIMLET

Japanese Gin, Italicus, Maraschino, Verjus, Black Sesame, Lime Leaf, & Vegan Foam

NON-ALCOHOLIC

Phony Negroni, Chia Spritz, Orangic, & More!

Liquor Pours

COGNACS AND BRANDIES

St. Remy Signature
Remy Martin 1738
Pierre Ferrand 1840
Pierre Ferrand Ambre
Pierre Ferrand Reserve
Hine
Caussae

AGAVE

Lunazul Blanco
Lunazul Reposado
Don Julio 1942
Del Maguey Vida
Heradura Silver
Heradura Añejo
Amor Reposado

WHISKEYS

Larceny
Woodford Bourbon
Woodford Double Oak
Basil Hayden Bourbon
Angel's Envy Bourbon
Bulleit Bourbon
Blis Old Forester
Old Forester Statesman
Old Forester Rye 100
Old Monkey
Rittenhouse
Redemption Rye

VODKA

Tito's
Grey Goose
Vanishing Vodka
Aviation Vodka

RUMS

Saint James
Inrabourgh Rye
Wray And Nephew
Dcjd Summer Rum
Plantation Dark
Plantation Straight
Plantation Isle Of Fji
Wray's Royal Rum

GIN

White Striped Cat Gin
Chadlis
Chadlis Junip
Malfy
Bombay Sapphire
Tanqueray 10

AMARI

Campari
Aperol
St. Germain
Baileys
Gc. Chartreuse
Yv. Chartreuse
Suze
Grand Marnier
Chambord
Cynar
Pisang Ambat
Amaro D'Angelo
Fernet Branca