



**The Corner**  
**INDIAN RESTAURANT & BAR**

AUTHENTIC FLAVORS. TIMELESS TRADITIONS.

**MENU**



## APPETIZERS

### Chicken Lollipop ————— \$15.99

Crispy fried chicken drumsticks marinated in bold Indo-Chinese spices and served with a spicy dipping sauce

### Burnt Chilli Prawns ————— \$15.99

Fiery, aromatic pan-seared prawns tossed with bold chili flavors

### Chicken Wings (6 pcs) ————— \$14.99

Crispy fried chicken wings served with your choice of hot buffalo, barbecue, or sweet chili sauce

### Veg Fire Balls ————— \$10.99

Crispy fried veggie dumplings pan-tossed in Schezwan sauce

### Garlic Cheese Mushroom ————— \$9.99

Savory mushrooms sautéed in garlic butter and topped with melted cheese

### Butter Garlic Calamari ————— \$15.99

Savory tender sautéed squid rings in rich butter garlic sauce

### Loaded Nachos ————— VEG \$14.99

CHICKEN \$16.99

BEEF \$18.99

## QUICK BITES

### Garlic Bread ————— \$4.99

### Chicken Tenders with Fries ————— \$11.99

### Coconut Shrimp ————— \$13.99

Crispy golden shrimp battered with coconut served with chilli sauce

### Veg Samosa Two Piece ————— \$7.50

### Cocktail Samosa Five Piece ————— \$7.50

### Paneer Pakora ————— \$9.99

### Veg Pakora ————— \$9.99

## TANDOOR (CLAY OVEN) APPETIZERS

### Chicken Tikka 6pcs ————— \$14.99

Small boneless chicken marinated in blend of Indian spices

### Malai Kabab ————— \$14.99

Popular creamy and mild Indian appetizer featuring boneless chicken marinated in rich blend of aromatic spices and yogurt

### Tandoori Chicken 4pc ————— \$20.00

Spiced yogurt-marinated chicken roasted in a traditional tandoor oven

### Tandoori Lamb Chops 5pcs ————— \$29.99

Tender smoky lamb chops marinated with savory spices and cooked to perfection

### Shrimp Tikka/Malai 6pcs ————— \$15.99

Juicy marinated shrimp cooked in tandoor

### Mixed Grill ————— \$34.99

A tandoori sampler featuring 2 Malai Kababs, 2 Shrimp, 2 Lamb Chops, and 2 Chicken Tikka

## SOUPS

### Tomato Basil Soup — \$6.99

Broth based soup made with blended tomato, fresh basil, and enhanced with cream

### Creamy Spinach Soup — \$6.99

Available with veg, chicken, or beef

### Lentil Soup — \$5.99

A hearty nutritious soup made with simmered lentils in savory broth

### Clam Chowder — \$6.99

Creamy chowder with tender clams and potatoes

## SANDWICHES

*All sandwiches are served with French fries.*

### Chicken Bacon Club — \$19.99

Triple decker house sandwich featuring fried chicken, bacon, egg, mayo, and veggies

### Regular Chicken — \$17.99

Crispy fried chicken, bacon, egg, lettuce, tomato, and mayo stacked on toasted bread

### Spicy Chicken — \$17.99

Crispy spicy fried chicken with bacon, egg, lettuce, tomato, and mayo on toasted bread

### BLT — \$14.99

Crispy bacon, fresh lettuce, tomato, and mayo served on toasted bread

### Grilled Cheese — \$10.99

Melted cheddar and mozzarella grilled to perfection on toasted bread

### Turkey Melt — \$17.99

Sliced turkey breast with melted cheese, lettuce, tomato, and mayo on toasted bread

### Philly Cheesesteak — \$17.99

Famous Philadelphia sandwich made with thinly sliced beef, veggies, and melted cheese

## SALADS

### Caesar Salad — \$12.99

Crisp romaine lettuce, crunchy croutons, and parmesan cheese tossed in creamy Caesar dressing

*Add chicken \$3.99 | prawns \$4.99*

### House Salad — \$11.99

Simple mix of fresh leafy greens, romaine, iceberg, and spring mix topped with sliced cucumber, tomatoes, and onions with vinaigrette dressing

*Add chicken \$3.99 | prawns \$4.99*

### Indian Salad — \$8.99

A fresh chopped salad originating from the Indian subcontinent, typically consisting of diced cucumbers, tomatoes, and onion

## BURGERS

*All burgers are served with French fries.*

### Classic Cheese Burger — \$15.99

A succulent beef patty topped with rich cheese and zesty chipotle aioli, all served on a toasted bun topped with fried egg

### Mushroom Melt — \$16.99

A juicy beef patty topped with savory sautéed mushrooms and melted cheese served on a toasted bun

### Burger The Works — \$19.99

A juicy Angus two beef patty topped with onion rings and rich cheddar cheese, all served on a freshly toasted bun topped with fried egg

### Veggie Burger — \$15.99

Veggie patty with fresh toppings on a toasted bun

### Bacon Burger — CHICKEN \$18.99

Angus beef patty topped with bacon and cheddar cheese on a toasted bun.

BEEF \$18.99

Also available with chicken

# INDIAN MAIN COURSE



## VEGETARIAN

### Veg Korma ————— \$16.99

A rich creamy Indian curry made with a medley of fresh veggies simmered in fragrant sauce

### Paneer Tikka Masala ————— \$18.99

Soft cubes of paneer marinated in spiced yogurt made with velvety tomato based gravy

### Butter Paneer ————— \$18.99

Soft cubes of paneer marinated in rich buttery tomato based gravy deliciously sweetened and infused with aromatic spices

### Aloo Gobhi ————— \$17.99

A classic comforting dish made with tender potatoes and cauliflower sautéed with traditional spices

### Palak Paneer ————— Paneer \$18.99

Soft cubes of paneer or channa gently simmered in a smooth vibrant spinach gravy

Channa \$15.99

### Veg Kadhai ————— \$17.99

Popular North Indian dish made with mixed vegetables cooked in spicy aromatic gravy

### Dal Makhni ————— \$16.99

Rich creamy North Indian slow cooked black lentils and kidney beans with tomatoes, ginger, garlic, and cream

## NON-VEGETARIAN

### Korma ————— Chicken \$17.99

A rich creamy Indian curry made with boneless chicken simmered in fragrant sauce

Lamb \$22.99

Beef \$22.99

### Butter Chicken ————— Chicken \$17.99

A deliciously made curry with smooth butter, tomato, and cream sauce spiced with ginger garlic

Lamb \$22.99

Beef \$22.99

### Chicken Tikka Masala ————— Chicken \$17.99

A popular North Indian dish cooked in a bold, spiced, and aromatic gravy

Lamb \$22.99

Beef \$22.99

### Kadhai Masala ————— Chicken \$17.99

Popular North Indian dish made with spicy aromatic gravy

Lamb \$22.99

Beef \$22.99

### Vindaloo ————— Chicken \$17.99

A popular Indian curry from Goa, known for its tangy, bold, and spicy flavor profile.

Lamb \$22.99

Beef \$22.99

### Jalfrezi ————— Chicken \$17.99

Originated during the British Empire in India. A tomato-based curry consisting of green chilies, onions, and bell peppers.

Lamb \$22.99

Beef \$22.99

### Goan Lady Fish Curry ————— Prawns \$19.99

Authentic Goan curry made with fresh fish simmered in savory coconut paste

Salmon \$22.99

## RICE & BREADS

### Chicken Biryani ————— \$16.99

Authentic Indian rich aromatic rice dish cooked with chicken and savory spices

### Lamb Biryani ————— \$21.99

Authentic Indian rich aromatic rice dish cooked with lamb and savory spices

### Kashmiri Saffron Pulao ————— \$13.99

From the valleys of Kashmir, fragrant basmati rice flavored with saffron

### Garlic Naan \$4.99

### Plain Naan \$3.99

### Cheese Naan \$4.99

### Tandoori Roti \$3.49

### Chilli Naan \$4.99

# CONTINENTAL



## Harissa Salmon ————— \$22.99

Served with mashed potatoes, sautéed asparagus, and creamy saffron sauce

## Tikka Lamb Chops ————— \$28.99

Tandoori lamb chops served with mint peas pilaf, broccoli, carrots, and garlic cream sauce

## Orange Grilled Chicken ————— \$17.99

Grilled chicken breast and thigh served with lemon jasmine rice, green vegetables, and beetroot gravy

## The Corner Special Fish and Chips 3 pcs ————— \$22.99

Our signature marinated fish served crispy with golden fries

## DESSERTS

## Rasmalai ————— \$6.99

Classic Indian dessert made from soft cheese dumplings soaked in sweet flavored milk

## Carrot Halwa ————— \$7.99

Unique Indian dessert made with grated carrots in infused saffron milk

## Gulab Jamun ————— \$6.99

One of the most loved Indian desserts, soft fried dough balls soaked in rose sugar syrup

## Vanilla Ice Cream ————— \$5.99

# DRINK MENU



## SOFT BEVERAGES

- Mango Lassi \$5.99
- Apple Juice \$3.99
- Orange Juice \$3.99
- Pineapple Juice \$3.99
- Pepsi \$3.50
- Diet Pepsi \$3.50
- Starry \$3.50
- Lemonade \$4.00
- Flavoured Lemonade \$4.50
- Red Bull \$4.99
- Sugar-Free Red Bull \$4.99

## CIDERS & SELTZERS

- Angry Orchard \$7
- Bellingham Cider \$6
- Nutrl \$6
- White Claw \$6

## WINE

- House Chardonnay, Pinot Grigio, Cabernet, Merlot  
*Glass \$9 | Bottle \$32*
- Allan Scott Sauvignon Blanc  
*Glass \$9 | Bottle \$32*
- 14 Hands Chardonnay  
*Glass \$9 | Bottle \$32*
- StoneCap Riesling  
*Glass \$9 | Bottle \$32*
- 14 Hands Cabernet  
*Glass \$9 | Bottle \$32*

## BEER BOTTLES/CANS

- Black Butte Porter \$6
- Breckenridge Vanilla Porter \$7
- Bodhizafa \$7
- Budweiser \$4.50
- Bud Light \$4.50
- Busch Light Tall Boy \$4.50
- Coors Light \$4.50
- Corona \$6
- Heineken \$6
- Kokanee \$5
- Michelob Ultra \$4.50
- Miller Lite \$4.50
- MGD \$4.50
- Modelo Tall Boy \$5
- Pacifico \$6
- Rainier \$4.50
- Stella Artois \$6
- Guinness Tall Boy \$7

## BEER DRAFT

- Elysian Space Dust \$7 / \$23 Pitcher
- Blue Moon \$6.50 / \$23 Pitcher
- pFriem Pilsner \$6.50 / \$23 Pitcher
- Boneyard IPA \$6.50 / \$23 Pitcher
- Mack & Jack's \$7 / \$23 Pitcher
- Rotating Handle \$6.50 / \$23 Pitcher

# The Corner's

# SIGNATURE COCKTAILS

MADE WITH PREMIUM LIQUOR



**\$16.99**

1.

## **24K GOLD MARGARITA**

1800, Cointreau, lime juice, Gran Marnier

2.

## **PINEAPPLE PICANTE**

Patron Reposado, agave, pineapple juice, chilli, cilantro, black salt

3.

## **ELDER FLOWER 75**

Bombay, St. Germain, lemon, prosecco

4.

## **MELON BALL**

Melon liqueur, vodka, orange juice

5.

## **TOKYO ICED TEA**

Gin, vodka, rum, tequila, Midori

6.

## **THE CORNER APPLE**

Crown Apple, apple schnapps

# CLASSIC COCKTAILS \$14.99

ADD FLAVOURS \$1



## WHISKEY BASED

### Old Fashioned

Whisky, sugar, bitters

### Whisky Sour

Whisky, lime juice, egg white, simple syrup

### Three Wise Men

Scotch, Tennessee whiskey, bourbon

### Manhattan

Rye whisky, sweet vermouth, bitters

## GIN BASED

### G&T

Gin, tonic

### Tom Collins

Gin, lime juice, simple syrup, soda

### Jungle Sunset

Gin, Midori, Malibu, orange juice, pineapple juice, grenadine

## TEQUILA BASED

### Margarita

Tequila, triple sec, lime juice, agave  
Flavours: Peach, Mango, Strawberry

### Tequila Sunrise

Tequila, orange juice, grenadine

## VODKA BASED

### Cosmopolitan

Vodka, lime juice, triple sec, cranberry

### Espresso Martini

Vodka, espresso, simple syrup, Kahlua

### Imli Watermelon

Tamarind vodka, lime juice, black salt, watermelon juice

### Martini

Vodka, dry vermouth

## RUM BASED

### Mojito

White rum, lime juice, mint, simple syrup, soda

### Daiquiri

White rum, lime juice, simple syrup

### Caipirinha

Cachaça, lime juice, simple syrup

### Cuba Libre

White rum, coke, lime juice

## MOCKTAILS

### Kala Khatta Mojito - \$5.99

Black currant, lime juice, simple syrup, mint, soda, black salt

### Watermelon Cooler - \$5.99

Watermelon juice, lime juice, mint, simple syrup, Sprite

### Fresh Ginger Lemon Soda - \$4.50

Fresh ginger juice, simple syrup, lime juice, soda

### Mocktail Mule - \$4.99

Ginger beer, mint, lime juice, simple syrup

### Guava Spritzer - \$5.99

Guava puree, coconut water, lime soda

### Virgin Mojito - \$5.99

# HAPPY HOUR

(MONDAY-WEDNESDAY / THURSDAY) 12 PM TO 5 PM



## FOOD MENU

- Fries \$4
- Veg Samosa \$5
- Cocktail Samosa \$5
- Chicken Wings \$11.99
- Chicken Lollypop \$12.99
- Loaded Nachos with Chicken \$14.99
- Classic Cheese Burger \$14.99
- Veg Fire Balls \$9.99
- Butter Garlic Calamari \$14.99

## DRINK MENU

- Tap Beers \$4.99
- Well Liquors *Small \$4 | Large \$7.50*
- Budweiser (BTL) \$4
- Bud Light (BTL) \$4
- Kokanee (BTL) \$4
- Miller Light (BTL) \$4
- Coors Light (BTL) \$4
- All Domestic Beers \$4
- All Premium Beers \$6
- Martini \$12.99
- Mojito \$12.99
- Old Fashioned \$12.99