

# Weekday Specials



# CRAFT COCKTAILS

syrups, juices, & purées are house-made

- MONDAY \$25 CURRY & PINT NIGHT**  
protein & veggie curry + 2 drafts
- TUESDAY \$20 WINGS + BEER**  
6 wings + 2 drafts
- WEDNESDAY \$25 STEAK NIGHT**  
ribeye\* + mashed potatoes
- THURSDAY \$20 NAAN-CHOS BEER**  
chicken or veggie + 2 drafts
- FRIDAY \$20 BIRYANI PARTY**  
chicken or veggie + samosas

- KARMASUTRA 11**  
vodka, mint, lime, ginger beer
- ♥ **YOYO BALLS 15**  
gin, lemon, saffron syrup, gulab jamun Indian dessert
- THE PURPLE HOUR 12**  
gin, lavender syrup, lemon, bubbles
- HIDDEN LOTUS 14**  
mezcal, hibiscus syrup, lime, bitters, aquafaba
- TANGY BANDIT 14**  
mezcal, tamarind purée, lime, tajin
- ♥ **CALCUTTA 12**  
tequila, lychee margarita
- LOVE BITE 11**  
tequila, mixed berry syrup, lime
- SPICE ROUTE SOUR 13**  
whiskey, spice blended syrup, lemon
- HIBISCUS HIGH RITA 12**  
THC spirit or tequila, lime, hibiscus
- WATERMELON MARGARITA 13**  
summer favorite, it's back!

## Happy Hour

- EVERYDAY 3-7PM**
- ANY SMALL PLATE 8**
- HAPPY RITA 5**
- OLD FASHIONED 10**
- RED OR WHITE WINE 5**
- CRAFT BEER 4**



## Coffee

iced or hot

- |                |   |            |   |
|----------------|---|------------|---|
| ♥chai          | 5 | americano  | 5 |
| lavender latte | 6 | flat white | 5 |
| cinnamon latte | 6 | espresso   | 4 |
| Indian coffee  | 5 | latte      | 6 |
| <b>Lassi</b>   |   | <b>TEA</b> |   |
| mango          | 6 | cardamom   | 5 |
| strawberry     | 6 | green tea  | 5 |
|                |   | loose leaf | 6 |



## WINE

HOUSE GLASS BUBBLES, RED & WHITE  
\$8 all day everyday!

- CARMEL ROAD** pinot noir, California 23
- ST. SUPERY** sauvignon blanc, Napa Valley 37
- TRENTINO** pinot grigio, Italy 28
- FLOWERS** chardonnay, Sonoma County 85
- FLOWERS** pinot noir, Sonoma Coast 88
- ♥ **LIBERTY SCHOOL** cabernet, Paso Robles 27
- AMICI** cabernet, Napa Valley 95
- TRIVENTO** malbec, Mendoza Argentina 32
- ♥ **SOUL OF MENDOCINO** red blend, Argentina 47
- FLOORSHOW** red blend, Napa County 72
- THE PRISONER** red blend, Oakville, California 85

## MOCKTAILS

- TEXAS STRAWBERRY LEMONADE 7**  
strawberry syrup, lemon
- WATERMELON LEMONADE 7**  
house-made
- ♥ **BAYOU SANGRIA 8**  
iced tea, house hibiscus, lemon
- ♥ **H-TOWN LIMEADE 6**  
mint, lime, agave
- COWGIRL SPRITZ 7**  
peach, lemon, ginger beer
- PEACHY BABE 5**  
peach, lemon, tea

## Our Story

Cowboys and Indians, or CNI as the locals call it, is a unique Houston restaurant blending Texan and Indian cuisines, where family serves family. Founded by Imran Khan, CNI's story began in 2016 in Montrose housed in an old Texaco gas station. Imran envisioned a place where classic Texan dishes and authentic Indian flavors could coexist.

The menu features innovative dishes like the Steak Naan Quesadilla, Korma Deviled Eggs and the Himalayan Heat Burger. Another fun fusion creation is the Naan-chos, nachos made with naan bread instead of tortilla chips.

The restaurant is a family affair, with Imran's uncles working in the kitchen and his mom and aunts contributing to the recipes. The staff is treated like family, with everyone affectionately calling the uncles "uncle," fostering a warm and inclusive environment. CNI embodies the melting pot of Houston, bringing together diverse culinary traditions to create a unique dining experience. This family-oriented approach makes it a welcoming place in the neighborhood.

CNI has become a beloved spot in Houston, known for its delicious food, friendly service, and unique offerings. Whether you're in the mood for a traditional Indian dish like Butter Chicken or a Texan classic with a twist like Chicken Fried Chicken, this restaurant offers something for everyone.



Take it home, it's by the bottle

EST. 2016



TEXAS BUCKET LIST