

Clay Pit

1601 Guadalupe St The Bertram Building 78701-1212 · +15123225131 · Updated: Jan 14, 2026

[View online menu](#)



SMALL PLATES 13

Cucumber Salad	\$7.00
arugula, beetroot, tamarind dressing, truffle oil	
Madras Soup	\$6.00
lentil, tomato, coconut	
Vegetable Samosas	\$8.00
potato & pea, mint mixed chutney	
Vegetable Pakoras	\$8.00
cauliflower, onion, potatoes, chickpea batter, mint mixed chutney (gluten-free ingredients, fried in oil used for glutinous items)	
Crispy Brussel Sprouts	\$9.00
tamarind-chili sauce	
Crispy Cauliflower	\$10.00
with curried hummus	
Tandoori Broccoli	\$8.00
marinated grilled broccoli, tikka masala sauce	
Dahi Puri	\$8.00
Not available for takeout or delivery; semolina puffs, potatoes, chickpeas, yogurt, mint & tamarind chutneys	
Calamari	\$10.00
onions & jalapenos	
Curried Mussels	\$12.00
garlic & red wine sauce	
Pepper Chicken	\$12.00
Stir fried Indo-Chinese chicken, bell pepper, onion, garlic, fresh ground spices, with a tangy sauce	
Papadum	\$4.00
Cumin seasoned lentil crackers with chutney	
Mango Bhel Puri	\$8.00
Not available for takeout or delivery. Puffed rice tossed with diced mango, onion, tomatoes, mint-tamarind chutney (Contains Peanuts)	

CURRY HOUSE & BIRYANI 6

Tikka Masala	\$18.00
tomato & butter cream sauce; choice of chicken, lamb, paneer, or vegetables	
Jerra Saag	\$18.00
chopped spinach, roasted cumin, spices; choice of chicken, lamb, paneer, or vegetables	
Korma	\$18.00
almond-cashew-pistachio cream sauce; choice of chicken, lamb, paneer, or vegetables	
Clay Pit Achari Curry	\$18.00
spicy Indian-style pickle sauce with onions & yogurt; choice of chicken, lamb, paneer, or vegetables	
Biryani	\$18.00
Stir-fried rice with spices; choice of chicken, lamb, paneer, or vegetables	
Goat Biryani	\$21.00
Stir-fried rice with spices, bone-in goat meat	

SPECIALTIES OF THE HOUSE 6

Butter Chicken	\$19.00
tomato & butter cream sauce, bell peppers, onions	
Nariyal Curry	\$18.00
Goan-style yellow coconut curry	
Khuroos-e-Tursh	\$21.00
chicken-breast medallions stuffed with spinach, mushrooms, & onions in almond-cashew-pistachio cream sauce	
Goat Curry	\$22.00
slow-cooked bone-in goat, onion, tomato, spices (Halal Meat)	
Goat Saag	\$22.00
slow-cooked bone-in goat in chopped spinach sauce (Halal Meat)	
Kothmir Salmon	\$22.00
with Goan yellow curry sauce, served with basmati rice and a small arugula salad with cucumber, garbanzo beans, radish, and beetroot	

VEGETARIAN DELIGHTS 8

Daal Mahkni	\$16.00
black lentils, tomato, garlic	
Portobello Mattar Paneer	\$18.00
portobello mushroom, peas, paneer	
Kofta Korma	\$16.00
potato rounds in cashew-almond-pistachio cream sauce	
Malai Kofta	\$16.00
potato rounds in tomato and onion curry	

Channa Masala	\$15.00
garbanzo beans, ginger, coriander, tomatoes	
Yellow Daal Tarka	\$16.00
yellow & red lentils, cumin, onion, ginger & garlic	
Aloo Ghobi	\$16.00
cauliflower, potatoes, green peas	
Nariyal Curry with Vegetables	\$18.00
Goan-style yellow coconut curry	

TANDOOR ¹

Tandoori Kebabs	\$22.00
mix of clay oven roasted meats – malai chicken, chicken tikedar, and boti kebab (lamb)	

NAAN ⁷

Plain Naan	\$4.00
Fresh bread baked in the Tandoor	
Garlic & Basil Naan	\$4.00
Cheesy Garlic Naan	\$5.00
Not available for takeout or delivery	
Jalapeño & Cream Cheese Naan	\$5.00
Mirchi Naan	\$4.00
Savory naan with onions, peppers, and desi chili flakes	
Tandoori Roti	\$4.00
Unleavened wheat bread	
Buttered Roti	\$4.00

SAUCES ⁴

Mint-Tamarind Chutney	AVAILABLE OPTIONS
	Large: \$3.00
	Small: \$1.00
Tamarind-Chili Chutney	AVAILABLE OPTIONS
	Large: \$3.00
	Small: \$1.00
Raita	\$4.00
Achar (Mixed Pickle)	\$1.00

SIDES ⁴

Side of Rice	\$3.00
Onion Plate	\$3.00
Side Sauteed Veggies	\$4.00
Side Raw Veggies	\$3.00

DESSERTS 5

Gluten-Free Mango Cheesecake	\$8.00
gluten-free cookie crust, mango puree	
Gulab Jamun	\$8.00
Not available for takeout or delivery; milk pastries, graham cracker-almond soil, vanilla bean ice cream, rose petals	
Mango Ice Cream	\$7.00
Not available for takeout or delivery; mango, rosewater, pistachio, mango puree (contains eggs)	
Carrot Halwa	\$9.00
Not available for takeout or delivery; corn-pistachio-cocoa soil, vanilla bean ice cream	
Rasmalai	\$9.00
sweet paneer patties, Pheni (vermicelli noodles), honey, pistachios, rosewater, rose petals	

NON-ALCOHOLIC BEVERAGES 12

Coffee	\$3.00
Ginger Beer	\$3.00
Hot Masala Chai	\$3.50
Hot Tea	\$3.50
Iced Masala Chai	\$3.50
Iced Tea	\$3.50
Juice	\$3.50
Mango Lassi	\$4.00
Mango Lemonade	\$3.50
Mocktail	\$8.00
Soda	\$3.00
Topo Chico	\$2.25

LUNCH BOWLS 7

Lunch Tikka Masala Bowl	\$16.00
tomato & butter cream sauce; choice of chicken, lamb, paneer, or vegetables; served with basmati rice and arugula salad with cucumber, garbanzo beans, radish, and beetroot	
Lunch Jeera Saag Bowl	\$16.00
chopped spinach, roasted cumin, spices; choice of chicken, lamb, paneer, or vegetables; served with basmati rice and arugula salad with cucumber, garbanzo beans, radish, and beetroot	
Lunch Korma Bowl	\$16.00
almond-cashew-pistachio cream sauce; choice of chicken, lamb, paneer, or vegetables; served with basmati rice and arugula salad with cucumber, garbanzo beans, radish, and beetroot	
Lunch Achari Curry Bowl	\$16.00
spicy Indian-style pickle sauce with onions & yogurt; choice of chicken, lamb, paneer, or vegetables; served with basmati rice and arugula salad with cucumber, garbanzo beans, radish, and beetroot	
Lunch Yellow Daal Bowl	\$16.00
yellow & red lentils, cumin, onion, ginger & garlic; served with basmati rice and arugula salad with cucumber, garbanzo beans, radish, and beetroot	
Lunch Nariyal Bowl Vegetable	\$16.00
Goan-style yellow coconut curry; served with basmati rice and arugula salad with cucumber, garbanzo beans, radish, and beetroot	
Lunch Nariyal Bowl	\$16.00
Goan-style yellow coconut curry; served with basmati rice and arugula salad with cucumber, garbanzo beans, radish, and beetroot	

LUNCH TANDOORI KEBAB BOWLS 2

Lunch Chicken Kebab Bowl	\$18.00
served with basmati rice, mixed vegetables, tikka masala sauce, and pickled onions	
Lunch Lamb Kebab Bowl	\$18.00
served with basmati rice, mixed vegetables, tikka masala sauce, and pickled onions	

BEER 9

Austin Amber	\$7.00
Blood Orange Cider	\$7.00
Dos Equis	\$6.00
Electric Jellyfish	\$11.00
Flying Horse	\$10.00
Michelob Ultra	\$5.00
Shiner Bock	\$6.00
Stash IPA	\$7.00
Taj Mahal	\$10.00

HOUSE COCKTAILS 16

Chakra Martini	\$12.00
Goodnight Loving Infused Vodka, fresh lime juice, and coconut water martini	
Desi Mary	\$12.00
French 75	\$10.00
Hendrick's Gin with a splash of St. Germaine and lemon juice, topped with Poema Cava in a flute, garnished with a lemon twist	
Indian Nights	\$12.00
Not your average Gin and Tonic. Beautiful color changing Empress Indigo Gin, fresh lime & tonic with a lime wedge	
Infused Vodka Martini	\$12.00
Goodnight Loving Infused Vodka, straight up	
Karmic Buzz	\$12.00
Mango Margarita	\$10.00
El Jimador Reposado Tequila & Mango Liqueur with mango juice, fresh lime, and a lime wedge	
Mexican Martini	\$12.00
Mumbai Mule	\$10.00
Goodnight Loving Infused Vodka with ginger beer and fresh lime juice	
New Delhi	\$9.00
Goodnight Loving Vodka infused with mango, ginger, and cayenne peppers, topped with sparkling Prosecco wine	
Passion for Bourbon	\$12.00
The Old Fashioned	\$14.00
Bulleit Rye, Luxardo Cherry Liqueur, Orange and Angostura bitters, simple syrup, served in a potion bottle with an orange swath and Luxardo cherry garnished glass on the side	
The Peacock	\$14.00
Four layered House Rums, mango and pineapple juice, and a float of grenadine, garnished with an orange wedge and maraschino cherry	
Espresso Martini	\$12.00
The Velvet Monkey	\$12.00
Mimosa	\$7.00

COGNAC & BRANDY & PORT 4

B & B	\$7.00
Remy VSOP	\$8.00
Taylor Fladgate 20yr Tawny Porto, Portugal	\$10.00
Warre's Warrior Finest Reserve Porto, Portugal	\$6.00

GIN 5

Blind Tiger	\$10.00
Bombay Sapphire	\$9.00
Empress	\$9.00
Hendrick's	\$11.00
The Botanist Islay	\$11.00

LIQUEUR 15

Amaretto Disarrono	\$5.25
Ancho Reyes Chili	\$5.25
Apperol	\$6.00
Bailey's	\$5.25
Campari	\$5.25
Chambord	\$5.25
Cointreau	\$6.00
Fernet	\$6.25
Frangelico	\$5.25
Grand Marnier	\$6.00
Kahlua	\$5.25
Licor 43	\$6.00
Pimm's	\$5.25
Rumchata	\$6.00
St. Germain	\$6.50

RUM 6

Bacardi	\$8.00
Captain Morgan's	\$8.00
Castillo White	\$8.00
Coconut Rum	\$8.00
El Dorado	\$8.00

Gosling's Dark \$8.00

SCOTCH 12

Ardbeg 10yr \$13.00

Balvine 12 Doublewood \$12.00

Dalmore 12yr \$13.00

Dewar's \$8.00

Glenfiddich \$12.00

Glenlivet \$12.00

Glenmorangie \$12.00

Johnnie Walker Black \$10.00

Laphroaig 10yr \$12.00

Macallen \$12.00

Oban \$14.00

Suntory Yamazaki 12yr 100th Anniversary \$30.00

TEQUILA 6

ATX Tequila \$11.00

Cazadores Reposado \$11.00

Don Julio Añejo 1942 \$25.00

El Jimador Reposado \$7.00

Epsolon Silver \$10.00

Herradura \$8.00

VODKA 10

Absolute Citron \$8.00

Belvedere \$12.00

Deep Eddy Lemon \$8.00

Deep Eddy Ruby \$8.00

Good Night Loving \$8.00

Grey Goose	\$12.00
Infused Vodka	\$9.00
Ketel One	\$10.00
Stoli Vanilla	\$8.00
Tito's	\$8.00

WHISKEY & BOURBON 14

Blanton's	\$20.00
Bulleit Bourbon	\$8.00
Bulleit Rye	\$8.00
Crown Royal	\$8.00
Eagle Rare	\$17.00
Highest Double Rye	\$10.00
Highwest Bourbon	\$10.00
Jack Daniels	\$8.00
Jameson	\$8.00
Maker's Mark	\$8.00
Stagg Junior	\$17.00
Weller	\$8.00
Whistle Pig 10yr Rye	\$14.00
Woodford Reserve	\$12.00

OTHER COCKTAILS 8

Aperol Spritz	\$8.00
Black Russian	\$6.50
Cosmopolitan	\$8.00
French 75	\$8.50
Irish Coffee	\$5.50
Long Island	\$10.00
Mai Tai	\$9.00

Mojito

\$9.00

ROSÉ/CHAMPAGNE 7

Francis Coppola Prosecco, California

AVAILABLE OPTIONS

Bottle: \$39.00

Glass (8oz): \$13.00

GH Mumm Cordon Rouge, Champagne, France

\$59.00

Natale Verga Prosecco

\$8.00

Ninot Sparkling Brut Rose

AVAILABLE OPTIONS

Bottle: \$42.00

Glass (5oz): \$11.00

Glass (8oz): \$14.00

Veuve de Paris Blanc de Blanc Brut, France

AVAILABLE OPTIONS

Bottle: \$32.00

Glass (5oz): \$9.00

Glass (8oz): \$11.00

Belle Glos Rose

AVAILABLE OPTIONS

Bottle: \$54.00

Glass (5oz): \$14.00

Glass (8oz): \$18.00

Coppola Prosecco

\$12.00

WHITE GLASSES 10

Attems Pinot Grigio, Italy

AVAILABLE OPTIONS

Glass (5oz): \$13.00

Glass (8oz): \$16.00

Bonterra Chardonnay, California

AVAILABLE OPTIONS

Glass (5oz): \$9.00

Glass (8oz): \$11.00

Gabbiano Cavaliere d'Oro Pinot Grigio, Italy

AVAILABLE OPTIONS

Glass (5oz): \$10.00

Glass (8oz): \$13.00

Harken Chardonnay, California

AVAILABLE OPTIONS

Glass (5oz): \$9.00

Glass (8oz): \$11.00

Highlands 41 Chardonnay

AVAILABLE OPTIONS

Glass (5oz): \$11.00

Glass (8oz): \$14.00

Iris Pinot Gris, Oregon**AVAILABLE OPTIONS**

Glass (5oz): \$10.00

Glass (8oz): \$13.00

La Crema Sauvignon Blanc, California**AVAILABLE OPTIONS**

Glass (5oz): \$13.00

Glass (8oz): \$16.00

La Perlina Moscato, Italy**AVAILABLE OPTIONS**

Glass (5oz): \$9.00

Glass (8oz): \$11.00

Poets Leap Reisling, Columbia Valley, Washington**AVAILABLE OPTIONS**

Glass (5oz): \$13.00

Glass (8oz): \$16.00

The Stag Chardonnay**AVAILABLE OPTIONS**

Glass (5oz): \$12.00

Glass (8oz): \$15.00

WHITE BOTTLES 11**Attems Pinot Grigio, Italy****\$49.00****Banfi Centine Pinot Grigo****\$32.00****Bonterra Chardonnay, California****\$33.00****Gabbiano Cavaliere d'Oro Pinot Grigio, Italy****\$39.00****Harken Chardonnay, California****\$33.00****La Crema Sauvignon Blanc, California****\$49.00****La Perlina Moscato, Italy****\$33.00****Poets Leap Reisling, Columbia Valley, Washington****\$49.00****Stags Leap Chardonnay, California****\$75.00****The Stag Chardonnay****\$45.00****Magdellana Pinot Grigio****\$20.00****RED GLASSES** 12**Daou Cabernet Sauvignon, Paso Robles****AVAILABLE OPTIONS**

Glass (5oz): \$16.00

Glass (8oz): \$20.00

Diora Pinot Noir, Manteca, California**AVAILABLE OPTIONS**

Glass (5oz): \$14.00

Glass (8oz): \$18.00

Francis Coppola Claret Cabernet Sauvignon, California	AVAILABLE OPTIONS
	Glass (5oz): \$12.00
	Glass (8oz): \$15.00
Liberty School, Cabernet Sauvignon, Paso Robles	AVAILABLE OPTIONS
	Glass (5oz): \$10.00
	Glass (8oz): \$13.00
Mon Frère, Pinot Noir, California	AVAILABLE OPTIONS
	Glass (5oz): \$8.00
	Glass (8oz): \$10.00
Portillo Malbec, Mendoza, Argentina	AVAILABLE OPTIONS
	Glass (5oz): \$9.00
	Glass (8oz): \$11.00
Seven Hills Merlot, Walla Walla Valley, Washington	AVAILABLE OPTIONS
	Glass (5oz): \$14.00
	Glass (8oz): \$18.00
Terra d'Oro Zinfandel, Amador County, California	AVAILABLE OPTIONS
	Glass (5oz): \$11.00
	Glass (8oz): \$14.00
The Stag Red Blend	\$18.00
Tridente Tempranillo, Spain	AVAILABLE OPTIONS
	Glass (5oz): \$11.00
	Glass (8oz): \$14.00
Beringer Nights Valley Cabernet Sauvignon	AVAILABLE OPTIONS
	Glass (5oz): \$15.00
	Glass (8oz): \$19.00
Spellbound	\$10.00

RED BOTTLES 18

Banfi Brunello di Montalcino	\$40.00
Beringer Nights Valley Cabernet Sauvignon	\$60.00
Daou Cabernet Sauvignon, Paso Robles	\$60.00
Diora Pinot Noir, Manteca, California	\$54.00
Dumol Pinot Noir, Russian River Valley, California	\$200.00
Francis Coppola Claret Cabernet Sauvignon, California	\$45.00
Frank Family Zinfandel, Napa Valley, California	\$100.00
Liberty School Cabernet Sauvignon, Paso Robles	\$39.00

Mon Frère Pinot Noir, California	\$30.00
Ontañón Temperrillo Graciano, Spain	\$120.00
Portillo Malbec, Mendoza, Argentina	\$33.00
Seven Hills Merlot, Walla Walla Valley, Washington	\$54.00
Stags Leap Cabernet Sauvignon, Napa Valley, California	\$120.00
Terra d'Oro Zinfandel, Amadorcounty, California	\$42.00
The Stag Cabernet Sauvignon	\$45.00
The Stag Pinot Noir	\$45.00
The Stag Red Blend	\$45.00
Tridente Tempranillo, Spain	\$42.00

25TH ANNIVERSARY DRINKS 4

Royal Enfield	\$12.00
Spicy Mango Mojito	\$12.00
Punjabi Pirate	\$12.00
Pushpa	\$12.00