

Lunch Menu



SNACKS

Falafel 7 (VG)(GF)

chickpea fritters, tahini, zhoug

Pickles 4 (VG)(GF)

cauliflower, green beans, cucumber

Baba Ganoush 8 (VG)(GF +5)

smoked eggplant, tahini, herbs, aleppo, pita

Labneh 7 (V)(GF +5)

yogurt-cheese, chili crunch, dill, pita

Muhammara 9 (VG)(GF +5)

roasted red pepper, hazelnut, garlic oil, herb, pita

Roasted Mushroom Hummus 14 (V/VG)(GF+5)

local Myers Mushroom, corn, tahini, aleppo,
parsley, pita

Smoked Brisket Hummus 13 (GF +5)

smoked brisket, zhoug, tahini, cilantro, pita

BOWLS

Fattoush Salad 14/10 (VG)(Avail. GF)(Chicken +6)

romaine, radish, lemon-sumac dressing,
cucumber, pita, tomato, parsley, za'atar

Summer Salad 13/9 (VG)(GF)(Chicken +6)

romaine, corn, herby ranch dressing, cucumber,
garbanzo, labneh drizzle, cilantro

Chicken & Rice Bowl 15/11 (GF)(Side Pita +2)

harissa roasted chicken, hummus, basmati,
romaine, tomato, red onion, tahini

Persian Fried Rice 16 (V)(GF)(Brisket +8)

basmati, yogurt, egg, pepper, corn, carrot, chili
crunch

HANDHELDS

Add Fries for 5 or a Half Salad for 8

Smashed Lamb Burger 10

6oz patty of lamb kofte, milk bread bun, tzatziki,
lettuce, tomato, provolone

Smashed Beef Burger 10

Make it a double +\$7

6oz patty of 80/20 beef, milk bread bun, burger
sauce, lettuce, tomato, onion, american

Falafel Stuffed Pita 9 (VG)(GF +5)

hummus, tomato, red onion, romaine, pickles,
baba ganoush

Chicken Stuffed Pita 11 (GF +5)(Sub Brisket +3)

roasted harissa chicken, hummus, tomato, red
onion, romaine, pickles, muhammara (Hazelnut)

SIDES

Sidewinder Fries **6** (V)

Small Plain Hummus **5** (V)

Extra Pita **2** (VG)

Zhoug (Spicy Green Sauce) **2** (VG)

Herby Ranch **2** (VG)

(V) = Veg

(VG) = Vegan

(GF) = Gluten Free

(MT) = Mocktail

***20% gratuity will be added to groups of 6 or more**

Chef de Cuisine Nick Loudon and Hospitality Manager

Michelle Steffee

Executive Chef Jason Rickard

Lunch Menu



Cocktails

Bee My Paloma 12 (MT)

Una Vida Blanco, Honey, Grapefruit, Lime

Coco's Mojito 11 (MT)

Boracay Rum, Fresh Blackberry, Mint, Lime

The Last Straw 11 (MT)

Hi Post Lime Vodka, Strawberry Puree, Mint

St. Espresso Martini 10

Hi Post Espresso, Kahula, Frangelico, Cream

Raha Sour 14

Akashi Ume Plum Whiskey, Umepon Liqueur,
Lemon, Egg White

Indigo N Ginger 14

Indigo Gin, Chambord, Lime, Ginger Beer

Black Sea 11

Green River 1885 Bourbon, Aperol, Lucano Amaro,
Lemon, Blackberries

Keepers Heart Old Fashioned 12

Keeper's Heart Whiskey, Brown Sugar, Bitters

Wine

90+ Cellars Prosecco 8/36

Raywood Sauvignon Blanc (House White on Tap) 8

Giesen Sauvignon Blanc New Zealand 10/40

Sean Minor Chardonnay California 10/40

Johannes Selbach Riesling Germany 12/48

Mosketto Rosato Moscato 9/36

Raywood Cabernet Sauvignon (House Red on Tap) 8

The Pinot Project Pinot Noir 11/44

Lechuza Garnacha 9/36

Fattoria Rodano Chianti Classico 15/60

Sean Minor Cabernet Sauvignon 11/44

Beer on Tap

Blue Moon Wheat 7

Tank 7 Saison 9

St Bernardus Belgian Quadrupel 9

Modelo Lager 6

Stella Pilsner 7

VooDoo Ranger IPA 8

Warbeard Irish Red 8

Yakimaniac IPA 8

White Crow Cider Gert Lush 7

Bottles & Cans

Yuengling Lager/Flight 5.5

Bud/Coors Light 5

Miller Lite 5

Michelob Ultra 6.5

Salt City Blond 7

Stone IPA 7

Peroni 8

Cali Squeeze 7

High Noon 6

White Crow Cider - Seasonal 9

Non Alcoholic

N/A Peroni 6

Mocktails (Cocktails marked MT) 7

Soda (Coke), **Tea**, **Coffee** 3

Aqua Panna Still Water 8

San Pellegrino Sparkling Water 10

(MT) = Mocktail

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