



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, toasted hazelnut, garlic oil, fresh herb, pita

Lamb Kofta 14

spiced lamb skewers, tzatziki

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

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

Smoked Brisket Hummus 13 (GF +5)

smoked brisket, zhoug, tahini, cilantro, pita

Crispy Potatoes 15 (V/VG)

red potato, smoked Bulgarian feta, cumin oil, tzatziki, chili crunch, herbs

Watermelon + Feta 12 (V)(Avail. GF)

whipped feta, watermelon reduction, pistachio, balsamic

Fattoush 14 (VG)(Avail. GF)(Chicken +6)

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

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

basmati, turmeric, yogurt, egg, pepper, corn, carrot, chili crisp

Pomegranate Fried Chicken 28

campo lindo half chicken, pomegranate jus, smoked corn, aleppo

Lamb Shank 39 (GF)

bulgur risotto, braised tomato, fennel

Black Cod 37 (GF)(PSC)

miso, Myers mushroom, dashi, summer squash

Smoked Brisket 32 (GF)

labneh, blueberry bbq, peppers, smoked pepper jus

Chef de Cuisine Nick Loudon and Hospitality Manager Michelle Steffee

Executive Chef Jason Rickard

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

(V) = Veg

(VG) = Vegan

(GF) = Gluten Free

(MT) = Mocktail

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