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Falafel 6 (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 6 (V)(GF +5)

yogurt-cheese, chili crunch, dill, pita

Muhammara 9 (VG)(GF + 5)

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

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Lamb Kofta 14

spiced lamb skewers, tzatziki

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

Crispy Potatoes 15 (V/VG)

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

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

whipped feta, watermelon reduction, pistachio, balsamic

Fattoush 14 (V)(Avail. GF)

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

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Persian Fried Rice 16 (V/VG)(GF)

basmati, turmeric, yogurt, egg, pepper, corn, pistachio

Pomegranate Fried Chicken 28

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

Lamb Shank 44 (GF)

bulgur risotto, braised tomato, fennel

Black Cod 38 (GF)

miso, mushroom and celery 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

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Cocktails

Bee My Paloma 12
Una Vida Blanco, Honey, Grapefruit, Lime

Coco's Mojito 11
Boracay Rum, Fresh Blackberry, Mint, Lime

Strawberry Vodka 11
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 **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 **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

Coors Light 5
Miller Lite 5
Bud Light 5
Yuengling Lager 5.5
Yuengling Flight 5.5
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 7

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HAPPY HOUR SNACKS

Smashed Lamb Sliders $14 (+Fries for $18)

Lamb Patties on Milk Bread Buns, Tzatziki, Provolone, Harissa Tomato

Cheezy Brisket Fries $12 / Half $9

Crispy Sidewinder Fries, House Queso, Diced Brisket, Red Onion, Labneh Drizzle, Zhoug, Parm

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LUNCH MENU

BOWLS

Harissa Chicken & Rice Bowl (GF)

Full Size $14 / Half $10

Add a Pita for $2, Sub Falafel (3 pc) for (VG)

Harissa Roasted Chicken, Hummus, Basmati Rice, Romaine, Tomatoes, Red Onion, Tahini

Fattoush Salad $11 / Half $7 (V)(Avail. GF)

Add Chicken for $5 or Falafel (3 pc) for $4

Romaine, Radish, Lemon-Herb Dressing, Cucumber, Pita, Tomato, Parsley, Za'atar

STUFFED PITA POCKETS

Comes with Sidewinder Fries. Substitute a Side Fattoush Salad for $3

Falafel Stuffed Pita $12

Protein Choice, Hummus, Tomato, Red Onion, Romaine, Pickles, & Baba Ganoush

Harissa Chicken Stuffed Pita $14

Sub Brisket for an additional $3

Protein Choice, Hummus, Tomato, Red Onion, Romaine, Pickles, & Muhammara (Hazelnut)

SIDES

Sidewinder Fries **$5** (V)

Small Plain Hummus **$5** (V)

Extra Pita **$2** (VG)

Trio of Housemade Pickles **$4** (VG)

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

Herby Ranch **$2** (VG)

NON-ALCOHOLIC DRINKS

Fountain Drink, Tea, or Coffee **$3.00**

V=Veg VG=Vegan GF=Gluten Free