

## HUMMUS

served with our gluten free crackers

### CLASSIC

za'atar, olive oil,  
vegetable crudité / 13.95

### SMOKY GARLIC

charred avocado,  
chili oil / 14.95

### JAPANESE SWEET POTATO

miso, poblano,  
sesame, honey / 15.95

### SWEET CORN

ceci, aleppo,  
chive, black lime. / 16.95

## CRISPY SHORT RIB HUMMUS\*

grilled onion, sherry,  
beef jus / 18.95

## SPREADS

### WHIPPED FETA

crushed pistachio, olive oil,  
lemon zest / 14.95

### CHARRED EGGPLANT

house yogurt, lemon,  
california olive oil / 14.95

### MUHAMMARA

roasted pepper, isot chili, walnut,  
pomegranate molasses / 15.95

## COLD MEZZE

### MARINATED OLIVES & FETA

pickled cauliflower & onion,  
sweety drop pepper, marcona almond,  
orange zest / 14.95

### GREEK VILLAGE SALAD

mighty vine tomato,  
persian cucumber, red onion,  
kalamata olive, bell pepper, feta,  
greek vinaigrette / 16.95

## RAW

### TRUFFLED SALMON\*

fried leek, roasted garlic,  
sherry, cilantro / 18.95

### HALIBUT CEVICHE\*

red plum, cucumber, corn,  
passionfruit leche de tigre / 19.95

### BIG EYE TUNA & WATERMELON\*

radish, yuzu nigella vinaigrette / 19.95

### HAMACHI\*

peach, turmeric, lemon verbena / 19.95

## MEDITERRANEAN BUTCHER

### CRISPY CHICKEN THIGH\*

potato puree, aleppo, isot, cilantro,  
chili garlic vinaigrette / 19.95

### PORK BELLY\*

harissa honey, red onion,  
calabrese vinaigrette / 24.95

### SHAWARMA-SPICED SKIRT STEAK FRITES\*

za'atar, feta,  
berebere red wine jus / 36.95

### CHAR-GRILLED LAMB CHOPS\*

blistered broccolini, garlic yogurt,  
pistachio & mint gremolata / 49.95

## HOT MEZZE

### CRISPY POTATOES

mizithra, rosemary,  
scallion crema / 12.95

### GREEN FALAFEL

avocado tzatziki,  
garlic tahini,  
dania spice / 13.95

### BRUSSELS SPROUTS

almond & cashew dukkah,  
harissa honey / 14.95

### GRILLED HALLOUMI

red grape, watercress,  
turmeric / 15.95

### PAN-ROASTED HALIBUT

harissa honey,  
pineapple amba,  
basil oil / 28.95

## KEBABS

served with basmati rice

### GRILLED CAULIFLOWER

medjool date, red onion,  
turmeric, tzatziki / 16.95

### CHICKEN KEFTA\*

lemon, olive oil, tzatziki / 18.95

### GRILLED CHICKEN\*

yogurt marinade,  
sweet pepper, zhoug / 19.95

### LAMB & BEEF KEFTA\*

lemon, olive oil, tzatziki / 19.95

### GRILLED SALMON\*

sweet pepper, red onion,  
lemon, olive oil, zhoug / 24.95

## DESSERT

### FROZEN GREEK YOGURT

olive oil, sea salt / 8.95  
passion fruit, basil / 11.95

### STICKY DATE CAKE

medjool date, sumac, whiskey caramel,  
whipped cream / 11.95

### HALVA WITH...

roasted grape, marcona almond,  
wonderful little date bar / 14.95

**GLUTEN-FREE  
DINNER**

\*These food items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

As a way to offset rising costs, we have added a 3.5% surcharge to all checks. You may request to have this taken off your check should you choose.

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sesame, honey / 15.95

### SWEET CORN

ceci, aleppo,  
chive, black lime. / 16.95

## CRISPY SHORT RIB HUMMUS\*

poached egg, sherry jus,  
grilled onion, chive / 18.95

## SPREADS

### WHIPPED FETA

crushed pistachio, olive oil,  
lemon zest / 14.95

### CHARRED EGGPLANT

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california olive oil / 14.95

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pomegranate molasses / 15.95

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red plum, cucumber, corn,  
passionfruit leche de tigre / 19.95

### BIG EYE TUNA & WATERMELON\*

radish, yuzu nigella vinaigrette / 19.95

### HAMACHI\*

peach, turmeric, lemon verbena / 19.95

## BRUNCH

### AÇAÍ BOWL

blueberry, banana,  
pomegranate, dukkah,  
coconut, mint / 14.95

### SUMMER FRITTATA

corn, heirloom tomato,  
jalapeño, oaxaca cheese / 15.95

### SHORT RIB SHAKSHUKA\*

local eggs, spicy harissa, graviera,  
roasted sweet potato / 19.95

### SHAWARMA-SPICED SKIRT STEAK & EGGS\*

fried eggs, crispy potato,  
tzatziki / 32.95

## HOT MEZZE

### CRISPY POTATOES

mizithra, rosemary,  
scallion crema / 12.95

### GREEN FALAFEL

avocado tzatziki, garlic tahini,  
dania spice / 13.95

### BRUSSELS SPROUTS

almond & cashew dukkah,  
harissa honey / 14.95

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sweet pepper, zhoug / 19.95

### LAMB & BEEF KEFTA\*

lemon, olive oil, tzatziki / 19.95

### GRILLED SALMON\*

sweet pepper, red onion, lemon,  
olive oil, zhoug / 24.95

## COCKTAILS

### KALIMERA

kir yianni "akakies" sparkling rosé,  
peach, thyme / 15

### BRUNCH BRAMBLE

gin mare, blackberry, maple, lemon / 15

### CARAJILLO MARTINI

beatrux voyager espresso, vodka,  
licor 43, coffee liqueur, demerara / 15

### HARISSA BLOODY MARY

chili-garlic vodka, sopressata,  
piparra pepper, halloumi / 16

## ZERO PROOF

### BEATRIX COFFEE ROASTERS COLD BREW / 6

### SAY LESS

ritual tequila substitute,  
passion fruit, lime / 12

### ONE FOR THE ROAD

blackberry cardamom cordial,  
yuzu, soda / 12

### MOCKINGBIRD

ritual bitter aperitif, pineapple,  
hibiscus, pomegranate / 12

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