

HUMMUS

served with our house bread

CLASSIC
za'atar, olive oil,
vegetable crudité / 13.95

SMOKY GARLIC
charred avocado,
chili oil / 14.95

PUMPKIN
brown butter,
toasted pumpkin seed,
nutmeg / 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
house yogurt, lemon,
california olive oil / 14.95

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

JAPANESE
SWEET POTATO
miso, poblano,
sesame, honey / 16.95

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

HOUSE-MADE STRACCIATELLA

vine ripened tomato, crouton,
pistachio pesto, sherry vinaigrette / 18.95

RAW

TRUFFLED SALMON*
fried leek, roasted garlic,
sherry, cilantro / 18.95

HALIBUT CEVICHE*
kiwi, cucumber,
passionfruit leche de tigre,
cilantro / 20.95

HAMACHI*
coconut cream, ginger,
lychee, finger lime / 21.95

BIG EYE TUNA &
HONEYCRISP APPLE*
pomegranate, moroccan mint,
yuzu nigella vinaigrette / 22.95

BRUNCH

BLACKBERRY
DROP BISCUIT
blackberry thyme jam,
whipped cream / 7.95

CHOCOLATE BABKA
FRENCH TOAST
maple syrup / 12.95

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

POTATO & ONION
FRITTATA
sweet potato, cipollini, avocado,
parmesan, jalapeño / 15.95

KHACHAPURI*
baked egg, cremini mushroom,
graviera, green onion / 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

JERUSALEM BAGEL
house-made labneh,
honey, za'atar / 10.95

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

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

COCKTAILS

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

BRUNCH BRAMBLE
gin mare, blackberry, maple, lemon / 15

CARAJILLO MARTINI
beatrix 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

FIRE SIGN
ghia sumac & chili spritz,
mango, lime, aleppo / 12

*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.

BRUNCH