

## HUMMUS

served with our house bread

### CLASSIC

paprika, olive oil,  
vegetable crudité / 11.95

### ARTICHOKE

sunflower seed tahini,  
sunflower sprouts / 11.95

### SMOKY GARLIC

ceci, aleppo & ufra peppers,  
preserved lemon / 12.95

### LAMB RAGU\*

braised lamb shoulder,  
spicy harissa / 16.95

## SPREADS

### WHIPPED FETA

crushed pistachio, aleppo,  
olive oil, lemon zest / 12.95

### CHARRED EGGPLANT

house yogurt, lemon,  
california olive oil / 12.95

### AVOCADO & SWEET PEA

jalapeño, lime, cilantro / 12.95

### MUHAMMARA

roasted pepper, isot chili, walnut,  
pomegranate molasses / 12.95

## COLD MEZZE

### MARINATED OLIVES & FETA

marcona almond, lemon zest,  
middle east spices / 9.95

### ROASTED SUNCHOKES W/ LEMON JAM

rosemary smoked yogurt,  
caraway, za'atar / 11.95

### VILLAGE SALAD

kalamata olive, tomato,  
cucumber, red onion, feta,  
greek vinaigrette / 13.95

## RAW

### AHI TUNA\*

honeycrisp apple,  
pomegranate, shaved fennel,  
nigella yuzu vinaigrette / 15.95

### YELLOWTAIL\*

texas citrus, jalapeño,  
crispy rice / 16.95

### ORA KING SALMON\*

crispy capers, red onion  
citrus vinaigrette / 16.95

## BRUNCH

### STRAWBERRY BUTTERMILK BISCUIT

berry coulis,  
chantilly cream / 5.95

### COCONUT RICE PUDDING

cardamom, cinnamon, berries,  
pomegranate molasses, mint / 9.95

### KHACHAPURI\*

baked egg, cremini mushroom,  
graviera, green onion / 14.95

### SHORT RIB SHAKSHUKA\*

local eggs, spicy harissa, graviera,  
roasted potato / 16.95

### KEFTA & EGGS\*

lamb & beef kefta,  
fried eggs, tzatziki,  
lemon dill rice / 16.95

### JERUSALEM BAGEL WITH SMOKED SALMON SPREAD

sumac red onion, tomato,  
caper, labneh / 19.95

## HOT MEZZE

### CRISPY POTATOES

mizithra, rosemary,  
scallion crema / 9.95

### GREEN FALAFEL

avocado tzatziki,  
garlic tahini, jalapeño / 11.95

### BRUSSELS SPROUTS

almond & cashew dukkah,  
harissa honey / 12.95

## KEBABS

served with basmati rice

### GRILLED CAULIFLOWER

medjool date, red onion,  
turmeric, tzatziki / 14.95

### GRILLED CHICKEN\*

yogurt marinade, sweet peppers,  
zhoug / 15.95

### LAMB & BEEF KEFTA\*

lemon, olive oil, tzatziki / 16.95

### GRILLED SALMON\*

sweet peppers, red onion,  
lemon, olive oil, zhoug / 23.95

## BRUNCH COCKTAILS

### LOOSE PAMPLEMOUSSE

waterloo no. 9 gin, campari,  
raspberry, lemon, soda / 13

### SHAY'S PARADISE

cocchi americano, dolin blanc,  
licor 43, basic vodka, lemon,  
peychaud's bitters, prosecco / 13

### BLUE TACOMA

banhez mezcal, blueberry,  
ginger, lemon / 13

### HARISSA BLOODY MARY

chili-garlic infused vodka  
house harissa / 14

## COFFEE & TEA

### LA COLOMBE COLD BREW COFFEE / 6

### LA COLOMBE DRAFT LATTE

double shot, vanilla,  
or mocha / 6

### ORGANIC RISHI TEA

blueberry hibiscus,  
jasmine green, yuzu peach green,  
chamomile, earl grey / 3.95