

HUMMUS

served with our gluten free crackers

CLASSIC
za'atar, olive oil,
vegetable crudité / 14.95

SMOKY GARLIC
ceci, aleppo & urfa pepper,
preserved lemon / 15.95

BUTTERNUT SQUASH
brown butter, nutmeg,
pepitas / 16.95

SPICY LAMB RAGU*
braised lamb shoulder,
harissa / 18.95

AVOCADO HUMMUS W/MAINE LOBSTER

sungold tomato, fresno chili,
thai basil / 32.95

SPREADS

CHARRED EGGPLANT
house yogurt, lemon,
california olive oil / 14.95

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

TOASTED ALMOND
garlic, castelvetrano olive,
fresh herbs / 16.95

SPINACH LABNEH
blueberry, dill, chili oil / 16.95

RAW

HAMACHI*
charred avocado, ginger scallion,
kiwi, desert hibiscus / 19.95

**LOCAL SNAPPER
CEVICHE***
lemongrass, jalapeño,
asian pear, dill / 19.95

BIG EYE TUNA*
japanese sweet potato latke,
lemon kosho, labneh, cucumber,
castelvetrano olive / 24.95

BEEF TARTARE*
finger lime, lemongrass, mint,
crispy rice, lettuce cups / 21.95

COLD MEZZE

**WHIPPED FETA &
MARINATED OLIVES**
marcona almond, sweet drop,
lemon zest / 14.95

LEAFY GREENS
ricotta salata, watermelon radish,
almond, citrus vinaigrette / 14.95

GREEK VILLAGE SALAD
vine ripened tomato, persian cucumber,
red onion, kalamata olive, bell pepper,
feta, greek vinaigrette / 15.95

BRUNCH

**SPINACH & AVOCADO
FRITTATA**
fresh grated tomato, parmesan,
aleppo, garlic / 14.95

**SHORT RIB
SHAKSHUKA***
local eggs, spicy harissa, graviera,
roasted fingerling potato / 16.95

KEFTA & EGGS*
lamb & beef kefta,
fried eggs, tzatziki,
lemon dill rice / 17.95

KEBABS

served with basmati rice

GRILLED MUSHROOM
ras el hanout, red onion,
souvlaki vinaigrette, tzatziki / 18.95

GRILLED CHICKEN*
yogurt marinade, sweet pepper,
zhoug / 21.95

LAMB & BEEF KEFTA*
lemon, olive oil, tzatziki / 22.95

ORA KING SALMON*
sweet pepper, red onion,
lemon, olive oil, zhoug / 28.95

BEEF TENDERLOIN*
bell pepper, red onion, zhoug / 36.95

HOT MEZZE

CRISPY POTATOES
mizithra, rosemary,
scallion crema / 12.95

GREEN FALAFEL
avocado tzatziki, garlic tahini,
dania spice / 14.95

**BROCCOLI
w/DATE TAHINA**
za'atar, extra virgin olive oil,
lemon zest / 15.95

COCKTAILS

**LOOSE
PAMPLEMOUSSE**
gin, campari, raspberry,
lemon, soda / 16

**CITRUS
PARADISI**
basic vodka, cocchi americano,
grapefruit, lime, prosecco / 16

CARAJILLO MARTINI
e11even vodka, coffee liqueur,
beatrrix voyager espresso,
licor 43, demerara / 16

**HARISSA
BLOODY MARY**
chili-garlic infused vodka,
house harissa, pickles / 16

ZERO PROOF

COLD BREW
beatrrix coffee roasters / 8

**POMEGRANATE
BACKSPLASH**
pomegranate grenadine,
cold-pressed orange,
fever tree sicilian lemonade / 11

FAUX-LOMA
house-made pineapple fresno cordial,
lime, three cents greek grapefruit soda / 11

COMMENT SECTION
liquid alchemist coconut,
strawberry, pineapple, lime / 11