

HUMMUS

served with gluten free crackers

CLASSIC

paprika, olive oil,
vegetable crudité / 11.95

SMOKY GARLIC

ceci, aleppo & ufra peppers,
preserved lemon / 12.95

PUMPKIN

kabocha squash, nutmeg,
brown butter, pepitas / 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

pickled cauliflower & onion,
sweety drop pepper, marcona almond,
orange zest / 11.95

FENNEL, APPLE & MEYER LEMON SALAD

feta, fresno chili,
red onion, mint / 13.95

GREEK VILLAGE SALAD

mighty vine tomato, persian cucumber,
red onion, kalamata olive, bell pepper,
feta, greek vinaigrette / 15.95

CITRUS POACHED SHRIMP

tamarind, aleppo, radish,
lime, mint / 16.95

RAW

YELLOWTAIL*

texas citrus, jalapeño,
crispy rice / 16.95

ORA KING SALMON*

crispy capers, red onion
citrus vinaigrette / 16.95

HOT MEZZE

CRISPY POTATOES

mizithra, rosemary,
scallion crema / 10.95

GREEN FALAFEL

avocado tzatziki,
garlic tahini, jalapeño / 11.95

BRUSSELS SPROUTS

almond & cashew dukkah,
harissa honey / 12.95

BRUNCH

KEFTA & EGGS*

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

SHORT RIB SHAKSHUKA*

local eggs, spicy harissa, graviera,
roasted potato / 17.95

KEBABS

served with basmati rice

GRILLED HALLOUMI

greek cheese, red onion, zucchini,
cherry tomato, red zhoug / 16.95

GRILLED CHICKEN*

yogurt marinade,
sweet peppers, zhoug / 16.95

LAMB & BEEF KEFTA*

lemon, olive oil, tzatziki / 17.95

GRILLED SALMON*

sweet peppers, red onion, lemon,
olive oil, zhoug / 24.50

BEEF TENDERLOIN*

bell pepper, red onion, zhoug / 36.95

DESSERT

LEMON MERINGUE FROZEN GREEK YOGURT

7.95

FROZEN GREEK YOGURT

olive oil, sea salt / 7.95

HALVA

roasted grapes,
marcona almond / 10.95

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

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

GLUTEN-FREE BRUNCH

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.