

HAPPY HOUR

Monday - Friday | 3 PM - 7 PM Sunday | 5 PM - Close

BAR SEATING ONLY | First Come First Serve

GIRISLER | SPREADS \$4

TARAMOSALATA gf|df|nf
A fluffy puree of cured roe

HTIPITI gf|nf
Roasted red peppers, feta, thyme, olive oil

LABNEH gf|nf
Strained yogurt, garlic confit, zaatar

CACIK gf|nf
Strained yogurt, cucumber, mint, vinegar, garlic, olive oil

HUMMUS gf|df|nf
Purée of chickpeas, tahini, lemon juice, topped with olive oil

BABA GHANOUJ gf|df|nf
Smoked eggplant, garlic, tahini, fresh lemon juice, topped with olive oil (pomegranate seeds when in season)

EZME gf|df|nf
Fine diced cucumber, tomatoes, red and green peppers, onions, garlic, parsley, crushed Maraş and Urfa peppers

PIDELER | FLAT BREADS \$6

PEYNIRLI PIDE nf
Flat bread with goat cheese, mozzarella, and dates

BLEU CHEESE PIDE nf
Flat bread with buttermilk bleu cheese, mozzarella, caramelized onions, and honey drizzle

PASTIRMALI PIDE
Flat bread with Turkish cured loin of beef, pesto sauce, pine nuts, and mozzarella

LAHMACHUN nf
Flat bread topped with ground lamb, beef, tomato, and parsley mix

CHEESE PLATTER \$10

HOUSE MARINATED OLIVES \$3

HOUSE COCKTAILS \$7



SPICED WINTER

Cinnamon, cloves, all-spice, and fresh nutmeg infused Warm Apple Cider, Spiced Rum

APRICOT BLISS

Grey Goose orange, peach schnapps, apricot juice and dried apricots

FIG DELIGHT

Fig infused Tequila, Combier, lime juice, agave nectar, house-made sour mix and dried figs

\$5 Absolut & Stolli Vodka

Mixed Drinks*

* \$2.50 charge for Martini orders

BOTTLE BEER \$4

Efes Pilsen
Efes Malt
Mythos Lager

DRAFT BEER \$4

Peroni, Lager,
Bitburger Pilsner
Paulaner Hefeweizen
Loose Cannon IPA

WINE \$6

KIRMIZI ŞARAP | RED WINE

Cabernet / Okuzgozu Blend Angora, Kavaklidere Aegean, Turkey 2014

Roze ŞARAP | ROSE WINE

Grenache-Syrah, Les Vignobles Gueissard, Provence 2015

BEYAZ ŞARAP | WHITE WINE

Sultana Angora, Kavaklidere Aegean, Turkey 2011

**\$25 House
Red, White or
Rose Wine by
the Bottle**