

AGORA | HAPPY HOUR

Monday – Friday | 3 pm – 7 pm

Sundays | 5 pm - Close

BAR SEATING ONLY | First Come First Serve

GIRISLER | SPREADS \$4

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|v
Purée of chickpeas, tahini, lemon juice, topped with olive oil

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

EZME gf|df|nf|v
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

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

SEASONAL COCKTAIL

\$5 Absolut & Stolli Vodka Mixed Drinks*

**\$2.50 charge for Martini orders*

BOTTLE BEER \$4

Efes Pilsen
Efes Malt
Mythos Lager
Almaza

DRAFT BEER \$4

Peroni Lager
Bitburger Pilsner
Paulaner Hefeweizen
Loose Cannon IPA
Seasonal

WINE

\$6 by the Glass | \$25 by the Bottle

KIRMIZI ŞARAP | RED WINE

Cabernet / Okuzgozu Blend Angora, Kavaklıdere, Aegean, Turkey 2015

ROZE ŞARAP | ROSE WINE

Grenache-Syrah, Les Vignobles, Gueissard, Provence 2016

BEYAZ ŞARAP | WHITE WINE

Sultana, Angora, Kavaklıdere, Aegean, Turkey 2015