

# AGORA | HAPPY HOUR

Monday – Friday: 3 pm – 7 pm | Sundays: 5 pm – Close | *BAR SEATING ONLY*

## HOUSE COCKTAILS \$7

### MANHATTAN

Whiskey, Sweet Vermouth, Angostura Bitters

### CHERRY MULE

Vodka, Cherry, Lime, Ginger Beer

## SEASONAL COCKTAIL

## WINE | \$7 by the Glass | \$25 by the Bottle

**RED** | Cabernet / Okuzgozu Blend, Angora, Turkey 2015

**ROŠE** | Grenache-Syrah, Les Vignobles, Gueissard, Provence 2016

**WHITE** | Sultana, Angora, Turkey 2015

## \$7 House Liquors\*

Vodka, Gin, Rum, Tequila, Whiskey

## DRAFT BEER \$5

Mahou, Lager

Victory HopDevil, IPA

Bold Rock, Hard Cider

## BOTTLE BEER \$5

Efes Pilsen

Mythos Lager

Almaza

## 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

## GIRISLER | SPREADS \$5

### 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

### EZME *gf|df|nf|v*

Fine diced cucumber, tomatoes, red and green peppers, onions, garlic, parsley, crushed Maraş and Urfa peppers

## CHEESE PLATTER \$10

## HOUSE MARINATED OLIVES \$4

GF – Gluten Free | DF – Dairy Free | NF – Nut Free