

HAPPY HOUR

Monday – Friday: 3 pm – 7 pm | Sundays: 5 pm – Close (*Bar 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 2017

ROSE/ Grenache-Syrah, Les Vignobles, Gueissard, Provence 2016

WHITE/ Sultana, Angora, Turkey 2015

HOUSE LIQUORS' \$7

Vodka, Gin, Rum, Tequila, Whiskey

DRAFT BEER \$5

Mahou, Lager | Victory HopDevil, IPA

BOTTLE BEER \$5

Efes, Pilsen / Mythos, Lager / Almaza, Pilsen

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, peppers, onions, parsley, crushed Maras/Urfa peppers

CHEESE PLATTER \$10 | **MIXED MARINATED OLIVES** \$4
BOWL OF CRISPY PITA CHIPS \$3

SMALL BITES

KOFTE SLIDER nf 6
grilled lamb/beef patty, arugula, sumac onions, cacik, pretzel roll

CHIX & CHICKPEAS nf|df 6
grilled chicken, falafel, hummus, tahini, sumac onions, pita bread

SHORT RIB nf 7
with pickled onions, spiced tomato sauce, kaymak, grilled pita

LAMB MARQUEZ nf|df 6
with sumac onions, meyer lemon emulsion, fresh herbs

GRILLED SHRIMP nf|df|gf 7
with baba ganouj, red pepper coulis, mint

FALAFEL nf|df|v 6
with hummus, tahini, grilled pita