

AGORA

A Mediterranean Mezze Restaurant

BAR MENU

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HAPPY HOUR DRINKS

Monday – Friday: 3 pm – 6 pm (patio) until 7 pm (bar)

Sundays: 5 pm – Close (Bar Only)

HOUSE COCKTAILS \$7

MANHATTAN/ Whiskey, Sweet Vermouth, Angostura Bitters

CHERRY MULE/ Vodka, Cherry, Lime, Ginger Beer

PEARAMOR/ Jalapeño Infused Tequila, Spiced Pear Syrup, Combier, Lime

SEASONAL LIBATION/Bar Team's Favorite

WINE

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

Red/White/Rose

HOUSE LIQUORS \$7

Vodka, Gin, Rum, Tequila, Whiskey

DRAFT BEER \$5

Alhambra 1925, Lager | Victory Hop Devil, IPA

BOTTLE BEER \$5

Efes, Pilsen | Mythos, Lager | Almaza, Pilsen

HAPPY HOUR BITES

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 GHANOUIJ gf|df|nf|v /smoked eggplant, garlic, tahini, 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

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

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

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

COCKTAILS 12

STRAWBERRY FIELDS

Rosé Wine, Strawberry & Raspberry Shrub, Aperol

MEDITERRANEAN G & T

Gin, Fever Tree Tonic Water, Cucumber, Juniper Berries, Bay Leaf, Rosemary, Lemon Peel

A PINKY PROMISE

Vodka, Elderflower, Peach, Blanc Vermouth, Lemon, Prosecco

SANTORINI

Rosé Wine, Rum, Peach, Grapefruit, Sparkling Wine

AROMA

Rye Whiskey, Ginger, Citrus, Aromatic Bitters, Smoke

TIKKI - ADA

Silver Rum, Dark Rum, Hibiscus, Rosemary, Rhubarb, Aromatic Bitters, Ginger Ale

ISTANBUL BEY

Jalapeno Infused Tequila, Passion Fruit, Pineapple, Lime

THE DUPONT

Gin, Chamomile, Ginger, Lime, Cucumber Granita

MOCKTAILS 7

RUBY

*Grapefruit, Lime, Agave,
Club Soda*

TROPICANA

*Passion Fruit, Pineapple,
Lime, Ginger Beer*

PINK YAZ

Peach, Lemon, Club Soda

WINE BY THE GLASS

	<i>Glass</i>	<i>1/2 btl</i>	<i>Btl</i>
SPARKLING			
Cava Rosé, Casteller, Sant Adournid'Anoia, Spain NV	10	24	48
Prosecco, Da Luca, Sicily, Italy NV	10	24	48
WHITES			
Sauvignon Blanc, Astica, Cuyo, Argentina 2017	11	27	53
Pinot Grigio, Italico, Veneto, Italy 2018	10	24	48
Chenin Blanc, Essay, Western Cape, South Africa 2018	8	19	38
Riesling, Karl Kaspar, "Kabinett", Germany 2017	10	24	48
Assyrtiko, Wine Art, "Idisma Drios", Mikrochori, Drama, Greece 2017	10	24	48
Narince-Emir-Sultana, Kavaklidere, "Cankaya", Turkey 2017	9	21.5	43
Chardonnay, Famille Brocard, "Margote", France 2017	11	27	53
RETSINA			
Savatiano, Papagiannakos, Mesogaia, Attica, Greece 2017	10	24	48

WINE BY THE GLASS

ROSE

	<i>Glass</i>	<i>1/2 btl</i>	<i>Btl</i>
Barbera , Pico Maccario, Lavignone, Piedmont, Italy 2018 (1.5L)	13	52	104

RED

Pinot Noir , Domaine Brunet, Pays d'Oc, France 2017	11	27	53
Kalecik Karasi , Kavaklidere, "Prestige", Central, Ankara, Turkey 2013	14	35	70
Malbec , High Note, Uco Valley, Mendoza, Argentina 2017	10	24	48
Cab Sauv , Vis e Vie, Sicily, Italy 2015	12	28	56
Tempranillo , Rios de Tinta, Ribera del Duero, Spain 2018	13	30	60
Syrah-Cinsault , Château Kefraya, "Les Bretèches", Lebanon 2017	10	24	48
Kuntra-Cab Sauv , Corvus, "Karga", Turkey 2015	15	37	75

DRAFT BEERS

	12 oz
Victory HopDevil, IPA, <i>Downingtown, PA</i>	8
Alhambra Roja, Doppelbock Style, <i>Granada, Spain</i>	8
Alhambra 1925, Lager, <i>Granada, Spain</i>	8
Duck Rabbit, Milk Stout, <i>North Carolina</i>	9
Hoegaardeen, Speciale, Belgian Style Ale, <i>Belgium</i>	10

BOTTLED BEERS

Almaza, Pilsner, <i>Lebanon</i>	7
Efes, Pilsen, <i>Istanbul, Turkey</i>	7
Mythos, Hellenistic Lager, <i>Greece</i>	7
Port City, Monumental, IPA, <i>Alexandria, VA</i>	7
Erdniger, <i>Non-Alcoholic Brew</i> , <i>Germany</i>	6

RAKI, OUZO & ARAK

The national drink in Turkey and Greece made of twice-distilled grapes and Aniseed making it a great complement to Agora's mezze dining experience.

How do you drink it?!

It is traditionally served in a slender glass with chilled water and topped with ice. You can also drink it straight, if you're up for it!

Cheers! Şerefe! Yamas! Keskun!

	gl	¼ btl	½ btl
Sari Zeybek	12	35	70
Yeni Raki	11	30	60
Efe "Blue"	9	25	50
Efe "Fresh Grapes"	10	28	60
Efe "Triple Distilled"	11	30	60
Efe Gold	11	30	60
Tekirdag Gold	15	42	80
Tekirdag	12	35	70
Barbanyanni Ouzo	9	25	50
Plomari Ouzo	9	25	50
Tsipouro Anise	10	28	60
PsychisRempiko Ouzo	9	25	50
Massaya Arak	11	30	60

BORUBON & RYE

Basil Hayden's	14
Basil Hayden's Rye	14
Templeton Rye	14
Bulleit Bourbon	12
Bulleit Rye	12
Dickel Rye	11
High West Double Rye	12
Jack Daniel's Rye	11
Jack Daniel's Black	11
Jim Beam	11
Knob Creek	12
Maker's Mark	12
Redemption	11
Redemption Rye	11
Rough Rider Bourbon	12
Woodford Reserve	12
Bib & Tucker	16

SCOTCH

Aberfeldy 21yr	45
Balvenie 12yr Doublewood	17
Balvenie 14yr Rum Cask	18
Balvenie 15yr Single Barrel	25
Balvenie 21yrPortwood	50
Glenfiddich 12yr	16
Glenfiddich 15yr	18
Macallan 12yr	16
Macallan 15yr	30
Oban 14yr	18
Glenlivet 12yr	15

SCOTCH

Lagavulin 16yr	18
Laphroaig 10yr	15
Johnnie Walker Red	11
Johnnie Walker Black	15
Johnnie Walker Blue	40
Monkey Shoulder	12
Dewar's 12yr	12
Dewar's 18yr	18
Dewar's White label	11

IRISH & CANADIAN

Jameson Irish Whiskey	11
Crown Royal	12
Seagram's 7	9
Seagram's VO	10

GIN

Hendrick's	11
Bombay Sapphire	10
Tanqueray	9
Beefeater	9
Plymouth	10

TEQUILA & MEZCAL

Cazadores Blanco	10
Cazadores Reposado	10
Corzo Silver	13
Corzo Reposado	13
Corzo Anejo	16
Don Julio Reposado	16
Grand Patron Platinum	30
Excellia Reposado	15
Jose Cuervo Silver	9
Milagro Silver	11
Milagro Reposado	11
Patron Silver	13
Patron Reposado	14
Patron Anejo	15
Patron XO Café	11
El Buho Mezcal	10

RUM & CACHAÇA

Bacardi Silver	8
Bacardi Select	10
Bacardi 8yr	10
Velho Barreiro Cachaca	9
Captain Morgan Spiced	9
Captain Morgan White	9
Gosling's Black Seal	10
Leblon Cachaca	10

RUM & CACHAÇA

Malibu	9
Mount Gay Eclipse Barbados	9
Mount Gay Extra Old	11
Sailor Jerry	9
Zacapa 23 yr	14
Papa's Pilar 24 yr	14
Diplomatico Reserva Exclusiva	13

VODKA

Absolut	10
Belvedere	12
Chopin	12
Ciroc	11
Grey Goose	11
Ketel One	11
Stolichnaya	10
Tito's	10

LIQOURS

Absinthe Kubler	10
Bailey's Irish Cream	9
Campari	12
Chambord	9
Cointreau	11
Combier	10
Disaronno Amaretto	9
Drambuie	11
Fernet Branca	10
Frangelico	11
Grand Marnier	12
Green Chartreuse	14
Lillet Blanc	10
Limoncello	9
Pernod Anise	10
Pimms	9
Ricard Pastis	10
St. Germain	10
Tia Maria	9
Perun	10
Mastiha	9
Poli Grappa Sarpa	13

AFTER DINNER DRINKS

Turkish Coffee *	3.00
Turkish Tea	3.00
Coffee	3.00
Hot Tea	2.50
Espresso	3.50
Dbl Espresso	6.00
Latte	4.00
Cappuccino	4.00

We happily serve Nespresso products

***Turkish Coffee is made to order in:**

Sade (*no sugar*) **Az Sekerli** (*with a touch of sugar*)

Orta Sekerli (*with a medium amount of sugar*) **Çok Sekerli** (*very sweet*)

BRANDY & CALVADOS

Calvados VSOP	25
Courvoisier VSOP	16
Hennessy VS	13
Martell VSOP	15
Martell XO	40
Remy Martin V	13
Remy Martin VSOP	13
St. Remy VSOP	10

PORTS

Tatli Sert Turkish Port	8
DOW Port	10