

HAPPY HOUR

Tuesday – Friday | 3 pm – 6 pm

1.5-hour limit per table | Food must be purchased with alcohol

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

WINES

\$7 by the Glass

\$25 by the Bottle

Red / White / Rose

DRAFT BEERS \$5

Duck Rabbit, Milk Stout, North Carolina
Hoegaarden, Speciale, Belgian Style Ale, Belgium

BOTTLE BEERS \$5

Efes Pilsen | Mythos Lager | Almaza Pilsen

SPREADS

HTIPITI gf|nf \$7

Roasted red pepper, feta, thyme, olive oil

LABNEH gf|nf \$7

Strained yogurt, garlic confit, zaatar

CACIK gf|nf \$7

Strained yogurt with cucumber and mint

HUMMUS gf|df|nf|v \$7

Puree of chickpeas with tahini

BABA GHANOUJ gf|df|nf|v \$7

Smoked eggplant with tahini

MEDITERRANEAN CHEESE BOARD \$13

Goat & Kasar & Feta Cheeses, Olives,
Tomatoes

HOT MEZZES

LAMB CHOPS gf|df|nf \$10

Salt & peppers marinade, broccolini

GRILLED SHRIMP nf|gf \$8

Grilled squid marinated in garlic, Maraş pepper

FALAFEL nf|df|v \$6

Chickpea patties, tahini, tomatoes, radishes, parsley, mint

MÜCVER nf \$6

Shredded zucchini, mint, dill, scallions, lemon zest yogurt

KÖFTE nf \$7

Minced lamb & ribeye patties, cacik, sumac onions, tomatoes

KALAMAR nf|gf|df \$9

Grilled squid marinated in garlic, Maraş pepper

FLAT BREADS

MIXED CHEESE nf \$7

Goat cheese, mozzarella, cherry tomatoes, dates

SUCUKLU \$8

Spicy Turkish beef sausage, mozzarella, pesto

KAVURMA nf \$8

Sautéed lamb, garlic, onions, mozzarella

LAHMACHUN nf \$8

Ground lamb & ribeye, peppers, parsley

