

APPS

HUMMUS 14

tahini, pickled carrots, garlic confit, lemon, herbs, grilled pita
MUSHROOM SHAWARMA +6 | PRIME BEEF SHAWARMA +9

LABNE & OLIVES 17

castelvetrano olives, aleppo chili flakes, pomegranate, pickled carrots, grilled pita

TRIO OF DIPS 18

muhammara, tzatziki, guacamole, pita chips

SUMAC CUCUMBERS 11

persian cucumber, mint, pomegranate molasses, toasted sesame-sumac vinaigrette

FRIED BRUSSELS SPROUTS 17

harissa labne, pistachio dukkah, pomegranate molasses

PAN ROASTED ZUCCHINI 14

muhammara, xo caramelized tomatoes, lemon, fried capers

SALMON SASHIMI 21

sushi grade salmon, shoyu, ginger, cucumber, toasted sesame seeds, yuzu kosho

MOROCCAN CHICKEN NUGGETS 16

spiced & fried free-range chicken, rosemary aioli, ketchup

SALADS

GREEK 17

quinoa, grilled lipstick peppers, greek feta, peperoncino, kalamata olives, pickled onion, tomato-oregano vinaigrette, cucumber & lime granita

TAHINI CAESAR 16

gem lettuce, sesame-anchovy crumbs, parmesan snow

AVOCADO & GEM LETTUCE 17

gem lettuce hearts, avocado, brandywine tomato, pomegranate, persian cucumber, sumac onion, fresh herbs, sumac vinaigrette

SANDWICHES & PASTA

WAGYU SLIDERS 23

house wagyu beef blend, tomato, gem lettuce, sumac onion, havarti cheese, rosemary aioli

ARRABBIATA 19

rigatoni, pomodoro, calabrian chili, crème fraiche, basil

TRUFFLE & STEAK SANDWICH BITES 26

thin sliced peppered beef, toasted ciabatta, truffle, mushroom duxelle, gruyere cheese, rosemary aioli

TRUFFLE & CREAM 28

linguine, mushroom duxelle, white wine cream sauce, parmigiano reggiano, shaved black truffle, olive oil

PORK BELLY TACOS 14

slow roasted pork belly, avocado salsa, pickled onion, fresno chili, feta crumble, cilantro

PESTO FUSILLI 19

basil fusilli, pistachio pesto, cherry tomato, parmigiano reggiano

GRILL

served with chopped gem salad, jeweled rice, and tzatziki

HARISSA CHICKEN SHISH 26

mary's chicken breast, turmeric, mint, pickled jalapeño

PRIME BEEF SHISH 31

savory, smoked paprika, shishito pepper, pickled onion

SALMON FILET 28

broiled faroe island salmon filet, lemon, toasted pine nuts, roasted red pepper, castelvetrano olives, olive oil

CHARRED LAMB CHOPS 36

greek marinated chops, mint, lemon zest

PEPPER CRUSTED RIBEYE STEAK (a la carte) 48

12oz creekstone ribeye, fancy mushroom, roasted garlic, peppercorn cream sauce, fried capers

SIDES

HOUSE-CUT FRIES 12

rosemary aioli, ketchup
TRUFFLE PARMESAN +\$6

PICKLED VEGETABLES 8

thyme, mustard seeds, white wine vinegar

JEWELED RICE 10

basmati rice, pine nuts, golden raisin, lemon-herb butter, saffron, pomegranate

DESSERT

KNAFEH 18

pistachio & milk pudding, shredded pastry dough, orange blossom syrup

TIRAMISU CREPE CAKE 18

mascarpone, coffee-soaked vanilla crepe, almond liquor

MOLTEN LAVA CAKE 18

crème fraiche vanilla gelato, xo caramel, strawberry

COCKTAILS

THE BRANDY 21

barrel-aged brandy, rye, benedictine, sweet vermouth, peychaud's bitters, cherrywood smoke

PEACHY LOVE 19

peach vodka, averna, peach, lime, simple syrup

THE SAINT 19

whiskey, giffard pamplemousse, lillet blanc, lemon, ginger

NIÑA PIÑA 17

sangre verde mezcal, fresh pineapple juice, firewater, lime, agave, black lava salt

BERRY WILD 14

mixed berries, lavender, basil, lemon
non-alcoholic

FRENCH MARTINI 19

vodka, pineapple, giffard cassis noir

LYCHEE MARTINI 19

vodka, lychee purée, giffard lychee liqueur

ESPRESSO MARTINI 19

hand-pulled espresso, vodka, kahlúa

PORNSTAR MARTINI 19

vodka, passionfruit, vanilla, lemon, prosecco

JUNGLE FIZZ 14

giffard aperitif, grapefruit, peach bitters, simple syrup, club soda
non-alcoholic

MIDNIGHT KISS 19

tequila, aperol, lime, strawberry, raspberry, agave, activated charcoal

PALOMA 19

tequila, grapefruit. lime, lemon, agave, club soda

BLUEBERRY MULE 17

vodka, lime, ginger, fresh blueberries, mint

THE CALIFORNIAN 19

aged in "The Brandy" barrel, silver rum, amaro nonino, amaretto disannoro, lime, guava, papaya, anise

SHOOTERS

SURPRISE ME 10

special mix of the day

RASPBERRY LEMON DROP 10

vodka, raspberries, lemon, pink sugar rim

MEXICAN CANDY 10

tequila, watermelon puree, homemade michelada mix

WINE

WHITE

Michele Chiarlo Nivole
Moscato D'Asti, IT, 2020 14/44

Craggy Range Sauvignon Blanc
Martinborough, NZ 16/60

Neyers Vineyards "Chardonnay"
Sonoma, CA 2020 15/55

Prost Feinherb - Riesling
Mosel, Germany 2022 15/60

ROSÉ & SPARKLING

Roederer Estate "Scharffenberger Rose" Brut
Mendocino County, NV 17/60

Collet 'Espirito Couture' Champagne
FR, 2021 152

Collet Anniversary Cuvee Champagne
FR NV 250

RED

Beringer Cabernet Sauvignon
Knights Valley, Sonoma, CA 2019 20/80

The Calling - Pinot Noir
Monterey, CA 2022 16/72

Chateau Heritage Family Reserve
Cabernet Sauvignon, Syrah
Bekaa Valley, Lebanon 2017 18/80

Koor Red Blend
Vayots Dzor, ARM 10/35

BEER

Golden Road 'Mango Cart' 9

Hoegaarden 9

Modelo 9

Stella Artois 9

Almaza Pilsner 9

Elysian 'Space Dust' IPA 9

HOOKAH

House Blends

40/20

43/23 TANGIERS

WHITE KNIGHT

white gummy, white peach, lemon mint

DREAMLAND

fumari or al fakher mix of the day

SURPRISE ME CANE

tangiers mix of the day

SOUR PATCH

sour watermelon, blueberry, cane mint

ADDERALL

lemon mint, kiwi

APERCITO

dreamscape, magic love

KING OF THE FALL

kashmir lemon, horchata, cane mint

KFC

kashmir peach, foreplay on the peach, cane mint

PEACHY WONDER

peach, orange

SUMMER BREEZE

peach, watermelon

EXOTIC HEADS

Pineapple 70 | Grapefruit 70 | Orange 50

*Please alert your server of any food allergies at the time of ordering.

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*a 20% gratuity fee is added to each bill. Please let your server know if you'd like this removed.