

STARTERS

CHEESE & OLIVES 18

castelvetrano, grilled halloumi, kalamata,
feta, honey, grilled pita

TRIO OF DIPS 16

hummus, muhammara, mutabal, savory lavash crisps
A LA CARTE 13

SUMAC CUCUMBERS 12

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

DOLMA 14

stuffed grape leaves, rice, olive oil, herbs

MEDITERRANEAN CHICKPEA SALAD 14

mutabal, cucumber, red onion,
roasted garlic chili oil, lemon, fresh herbs

GREEK SALAD 16

grilled peppers, feta, kalamata, tomato-oregano
vinaigrette, pickled onion, cucumber-jalapeno granita

AVOCADO & GEM LETTUCE 17

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

TAHINI CAESAR SALAD 16

chopped gem lettuce, creamy sesame dressing,
parmigiano reggiano, toasted breadcrumbs

TRUFFLE ZA'ATAR FRIES 16

roasted garlic aioli, ketchup

MOROCCAN HOT CHICKEN 15

harissa spiced & fried chicken, pickled vegetables,
roasted garlic aioli, ketchup

BITES & SHAREABLES

FRIED BRUSSELS SPROUTS 16

smoked labne, pistachio dukkah, pomegranate molasses

SHAWARMA 17

hummus, whipped tahini,
pickled carrots, herbs, grilled pita
MUSHROOM | CHICKEN | PRIME BEEF

TRUFFLE & STEAK SANDWICH BITES 26

thin sliced peppered beef, toasted ciabatta, caramelized onion,
gruyere, arugula, roasted garlic aioli, grated summer truffle

WAGYU SLIDERS 23

caramelized onion, gruyere,
roasted garlic aioli, arugula

CHARRED ZUCCHINI 14

muhammara, xo caramelized tomatoes, lemon, dill

PASTA ALLA VODKA 18

rigatoni, spicy pomodoro, vodka,
parmigiano reggiano, crème fraiche

TOMATO & BASIL FUSILLI 18

pistachio pesto, grape tomato, parmigiano reggiano

TRUFFLE ZA'ATAR MAC N CHEESE 21

creamy cavatappi, house made za'atar,
oyster mushroom, brandy, gruyere,
toasted breadcrumbs, grated summer truffle

LARGE PLATES

served with lemon-herb rice, mutabal, & sumac onion

CHICKEN SHISH 28

mary's chicken breast marinated with turmeric &
pepper paste, cooked over open flame

BEEF SHISH 33

savory seasoned prime beef cubes cooked over open flame

PRIME BEEF LULE 29

prime beef minced with chilis, herbs, & spices,
cooked over open flame

SALMON FILET 30

seared scottish salmon filet finished with
lemon, herbs, and olive oil

CHARRED LAMB CHOPS 38

greek spiced lamb chops grilled over open flame

DESSERT

KNAFEH 17

pistachio milk pudding, shredded pastry dough,
orange blossom syrup

BAKLAVA SLICE 17

pistachio, walnuts, spices

MOLTEN LAVA CAKE 17

xo caramel, gelato, fresh strawberries

FRUIT PLATE 18

seasonal mixed fruit

AFFOGATO 14

pulled espresso, gelato, lady finger cookies

COCKTAILS

THE BRANDY 21 barrel-aged brandy, rye, benedictine, sweet vermouth, peychaud's bitters, cherrywood smoke	ESPRESSO MARTINI 19 hand-pulled espresso, vodka, kahlúa	THE CALIFORNIAN 19 aged in "The Brandy" barrel, silver rum, amaro nonino , amaretto disannoro, lime, guava, papaya, anise
LYCHEE MARTINI 19 vodka, lychee purée, giffard lychee liqueur	ELDERFLOWER GIN & TONIC 19 elderflower liqueur, gin, fever tree tonic, basil, blueberries, lime	PORNSTAR MARTINI 19 vodka, passionfruit, vanilla, lemon, prosecco
MIDNIGHT KISS 19 tequila, aperol, lime, strawberry, raspberry, agave, activated charcoal	PEACHY LOVE 19 peach vodka, averna, lime, simple syrup	BLUEBERRY MULE 17 vodka, lime, ginger, fresh blueberries, mint
NIÑA PIÑA 17 mezcal, fresh pineapple juice, firewater, lime, agave, black lava salt	PALOMA 19 tequila, grapefruit. lime, lemon, agave, club soda	BERRY WILD 14 mixed berries, lavender, basil, lemon <i>non-alcoholic</i>

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
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BEER

Golden Road 'Mango Cart' 9 Hoegaarden 9 Modelo 9 Stella Artois 9 Almaza Pilsner 9 Elysian 'Space Dust' IPA 9

WINE

WHITE Craggy Range Sauvignon Blanc Martinborough, NZ 16/60 Neyers Vineyards "Chardonnay" Sonoma, CA 2020 15/55	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
ROSÉ & SPARKLING Roederer Estate "Scharffenberger Rose" Brut Mendocino County, NV 17/60 Collet Anniversary Cuvee Champagne FR NV 250	

HOOKAH

House Blends

50/25

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.