

DIPS & SPREADS

9.5 each or 3 for 26.5
served with choice of pita or veggies
+2.50 additional pita or veggies

Traditional Hummus
tahini, sumac, olive oil

Labneh
greek yogurt, zhoug,
capers, white anchovy

Golden Beet Tourn
garlic, lemon, scallion

Muhammara
peppers, tomato, sultana,
walnuts

Whipped Feta
olives, tomato, parsley

Baba Ganoush
eggplant, tahini, scallion,
sesame seed

SALADS & MEZZE

Greek Salad 15
romaine, cucumber & tomato,
olives, sumac pickled onion,
feta, pita chips

Tel Aviv Caesar * 15
romaine, za'atar, pita chips,
parmesan, almond dukkah,
sunny side egg

Fried Cauliflower 15
labneh, zhoug, sumac,
mint, cilantro, radish,
arugula

Summer Quinoa Salad 15
arugula, golden beets,
strawberry, pomegranate,
balsamic, sunflower seeds

Eggplant & Burrata 16
red pepper jelly, giardiniera,
walnut, mint, cilantro

Fried Polenta 13
za'atar cream, parmesan,
balsamic drizzle, chives

Grilled Chicken Wings 15
ras el hanout, sesame,
spicy date glaze, scallion,
Boychik sauce

- add -
falafel - 5 chicken shawarma - 5 lamb gyro - 7 tan tan salmon - 8

PITA WRAPS

- served with a side salad -

Chicken Shawarma Wrap 17.5
hummus, sumac pickled
onions, pickles, arugula, zhoug,
Boychik sauce

Lamb Gyro Wrap 18.5
hummus, cucumber & tomato,
feta, sumac pickled onions,
romaine, Boychik sauce

Falafel Wrap 17.5
cucumber & tomato, tahini,
romaine, sumac pickled onion,
zhoug

Fried Cauliflower Wrap 16.5
hummus, ras el hanout, dates,
sumac pickled onions, mint,
cilantro

BOWLS

- served with choice of pita or veggies -
+\$2.50 additional pita or veggies

Chicken Shawarma Hummus 17.5
sumac pickled onions,
pickles, zhoug, parsley
Boychik sauce

Lamb Gyro Hummus 18.5
muhammara, walnuts, feta,
sumac pickled onions,
cilantro

Falafel Hummus 17.5
cucumber & tomato,
sumac pickled onions,
zhoug, arugula, cilantro

Fried Cauliflower Hummus 16.5
ras el hanout, dates, radish,
mint, cilantro

PLATES

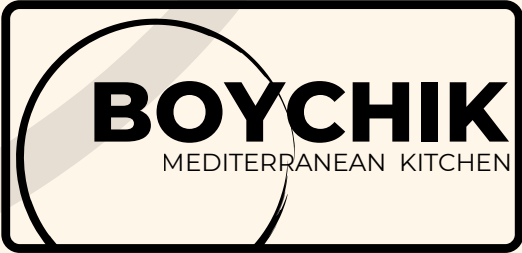
served with -
pita, cucumber & tomato salad, zhoug,
hummus, quinoa tabbouleh, Boychik sauce

Chicken Shawarma Plate 21.25

Lamb Gyro Plate 22.25

Falafel Plate 21.25

Tan Tan Salmon Plate 25



BITES

Marinated Olives 6

Turmeric Pickled Cauliflower 6

Za'atar Fries 8

Urfa Biber Spiced Nuts 6

Marinated Feta 8

Mezze Platter 26
hummus, muhammara, marinated feta,
spiced nuts, pickled cauliflower,
marinated olives, pita and/or veggies

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.

** These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

TIPS ARE SHARED EQUITABLY WITH ALL THE EMPLOYEES THAT HELPED CREATE YOUR DINING EXPERIENCE. IN ORDER TO SUPPORT OUR TEAM AND BUSINESS, A 3.5% FEE IS ADDED TO ALL BILLS; A \$0.75 CHARGE IS ADDED FOR TAKEOUT ORDERS. WE APPRECIATE YOUR SUPPORT.

COCKTAILS

Date Night <i>old fashioned</i> rittenhouse rye, apple brandy, date, citrus14	Garden in the Desert <i>margarita</i> blanco tequila, passion fruit, prickly pear, dried lime-salt rim14	Nobody's Poet <i>clarified piña colada</i> heirloom pineapple amaro, navy strength rum, ras el hanout, coconut-tahini orgeat, pineapple14
Golden Hour <i>whiskey sour</i> talnua irish whiskey, ginger, honey, black tea liqueur, lemon14	Port of Entry <i>salty dog</i> cucumber vodka, watermelon, herbal liqueur, lime, soda14	Bubbee <i>spritz</i> mandarin, lillet blanc, prosecco, lemon, orange bitters14
N.S.F.W. <i>mediterranean martini</i> gin mare, dry vermouthe, sumac brine, feta stuffed olive14	Fiya Water <i>spicy mezcal margarita</i> jalapeño infused mezcal, lime, orange liqueur, bonfire bitters14	Night Schvitz <i>cold brew martini</i> vodka, Crema Alpina pistacchio, coffee liqueur, cold brew14

SPARKLING, ORANGE, ROSÉ

Sparkling - Giuseppe & Luigi Prosecco - Friuli, Italy 11/40 <i>Fresh & crisp, lemon zest, pear, herbs, crisp mineral finish</i>	
Orange - Molly Baz “Drink This Wine” 2023 - Willamette Valley, Oregon 16/56 <i>3 P’s (peach, pineapple and passionfruit) with tart grapefruit, grassy notes, dry finish, the name says it all</i>	
Rosé - Workbook 2024 (tap) - California 11 <i>Wild strawberries, summer flowers, tangerine, lemon pith, clover, patio pounder</i>	

RED

Chilled Red - Scar of the Sea “Co-Ferment” 2024 - San Luis Obispo, California 15/52 <i>A unique, fun blend of Pinot Gris and Pinot Noir yields notes of tart pomegranate and strawberry with bright citrus and vegetal, green notes. Immensely quaffable.</i>	
Pinot Noir - Dunites 2023 - San Luis Obispo, California 16/56 <i>Tart red berries, juicy satsuma plum, gentle warm spice notes & earthy forest floor, soft texture</i>	
Tempranillo - Artuke Rioja 2024 - Rioja Alta, Spain 13/45 <i>Cherry provides the lead vocals with spice & oak harmonizing in the background</i>	
Cab Franc - Manoir de la Tête Rouge ‘Bagatelle’ 2023 - Saumur, France 14/49 <i>Fresh raspberry & blackberry, savory tomato leaf & roasted green pepper. Bright acid paired with prickly tannin</i>	

WHITE

Txakoli - Lasalde “Balea” 2025 - Basque Country 14/49 <i>Slight effervescence, citrus & green apple notes, salty sea spray, stony minerality. Perfect for spring patio nights</i>	
Albariño - Attis “Xión” 2024 - Rías Baixas, Spain 15/52 <i>Peach, pear, subtle grapefruit & lime, tart freshness, touch of roasted almond</i>	
Cortese - La Colombera “Bricco Bartolomeo” 2024 - Piedmont, Italy 12/42 <i>Bone-dry, crisp & juicy, golden apple, honeydew melon, fresh cut herbs, medium-bodied with energetic acidity</i>	
Sauvignon Blanc - Vincent Roussely “l’Escale” 2023 Touraine, France 14/49 <i>Classic sauvignon blanc, zingy, citrus leaning grapefruit, steely minerality, herbaceous, touch of pepper</i>	
Chardonnay - Land of Saints 2024 Santa Barbara County, California 15/52 <i>Cool climate Chard, fresh & lively notes of fresh peaches, jasmine, toasted bread & a hint of tropical fruits</i>	

BEER

Our Mutual Friend “Time’s Arrow” 9 <i>IPA - tap 16oz</i>	Telluride “Face Down Brown” 8 <i>Brown Ale - 12oz</i>
Cerebral Brewing “Neon Light” 9 <i>Colfax Lager - tap 16oz</i>	Westbound & Down “Don’t Hassle the Hef” 9 <i>Hefeweizen - 16oz</i>
Second Dawn Brewing “Tijuana Champion” 9 <i>Mexican Lager - 16oz</i>	Colorado Cider Co “Glider” 8 <i>Cider - 12oz</i>
Outer Range Brewing “In the Steep” 10 <i>Hazy IPA - 16oz</i>	Crooked Stave “Sour Rosé” 8 <i>Sour Ale with Berries - 12oz</i>

SPIRIT FREE

Cardomom Iced Tea 4	Lemonade - 4
Ginger Iced Latte 8	traditional lemon5
cold brew, almond milk, ginger honey syrup	prickly pear, watermelon, or strawberry-mint
Karkade No-jito 8	Pomegranate Spritz 8
hibiscus, pineapple, mint, lime, soda	pomegranate, lime, soda
Sprecher Root Beer 6	Best Day Brewing 8
tap - 16oz	N/A hazy IPA - 12oz
	Canned Sodas 3
	coca-cola, diet coke, sprite

SPARKLING, ROSÉ, ORANGE

Sparkling Red - Âmevive Sparkling Sangiovese NV - Los Olivos, California <i>Fun and flirty, tart cherry and raspberry, wild bubblegum, soft minerality and bright acidity with saline finish</i>	62
Champagne - Bertrand-Delespierre “Enfant de la Montagne” Premier Cru Brut NV - France <i>Rich baked apple, butter poached pear, white fruit, spice, wet stone & mineral texture</i>	87
Skin Contact - Jolie Laide Trousseau Gris 2025 - Sonoma County, California <i>Light yet textured, floral and aromatic, notes of summer melon, white tea and nectarine, subtle savoriness</i>	65
Rosé of Gamay and Cabernet Franc - Jolie Laide 2024 - El Dorado, California <i>Grapefruit and early strawberry, honeydew melon, Himalayan pink salt, green savory notes</i>	58
Pét-Nat of Pinot Noir - Johan Vineyards Pét-Nat Rosé of Pinot Noir 2025 - Willamette Valley, Oregon <i>Lively bubbles, notes of pomelo, fresh strawberries, cherry blossoms, earthy backbone and racy acidity</i>	52

WHITE

Verdejo - Cantalapiedra “Lirondo” 2022 - Rueda, Spain <i>Stone fruits & honeysuckle, spicy yellow apple & meyer lemon, textured with a finishing clean</i>	45
Grüner Veltliner - Voker Von Donabaum 2022 - Burgenland, Austria <i>Green apple, white peach, lean & mineral-driven, subtle flavors of slate, lemon peel & white flowers</i>	42
Riesling - Vollenweider “Felsenfest” Trocken 2022 - Mosel, Germany <i>Citrus & pear, earthy spices, cardamom, balanced, tart with a juicy finish</i>	58
Sauvignon Blanc - Michel Vattan “O-P” 2024 - Sancerre, France <i>Rose and lily complemented with notes of quince and ripen mandarins, sharp and lively. Freshness matched with lemon, lime, rose and white flowers. The finish is full of tension with a nice length.</i>	68
Verdicchio - Fattoria San Lorenzo “Le Oche” 2024 - Marche, Italy <i>Fresh yet complex aromatics, orchard fruit, ripe citrus, savory finish with hints of saffron, herbs, almond</i>	57
Chenin Blanc - Outward Shell Creek Vineyard 2024 - Paso Robles Highlands, California <i>Expressive & vibrant, dry palate, quince, Anjou pear, notes of white flowers and ginger, honeyed finish</i>	68
Grenache Blanc - A Tribute to Grace 2023 Thompson Vineyard - Alisos Canyon, California <i>A lush and complex wine showing off notes of jasmine, white flowers, and lemon curd with just a hint of bitter almond. A beautifully sublime bottling.</i>	87
Chardonnay - Jean Fery “Le Petite Hedulee” 2020 - Côte de Beaune, France <i>Citrus, ripe pear, toasty oak, stuck-match, fresh, long generous finish</i>	90

RED

Pinot Gris/Pinot Noir - Johan Vineyards “Jazzy Juice” 2023 - Willamette Valley, Oregon <i>juicy, chilled red “patio pounder”, bone dry, bright acid, fresh raspberry lemonade, hibiscus, wet stone</i>	55
Grenache - Whitcraft Winery Stolpman Vineyard 2022 - Santa Barbara County, California <i>Mixed berry, tart cranberry, violets, dried orange peel, & baking spice. Playful acidity and chalky tannins</i>	85
Pinot Noir - Reeve ‘Septime’ 2023 - Sonoma Coast, California <i>Complex and aromatic with persistent acidity, tart red cherry, black raspberry, a touch of savory herbs</i>	87
Nebbiolo - Castello di Verdduno Langhe Nebbiolo 2023 - Barbaresco, Italy <i>Fresh, light-medium body, tart cherry, red plums, vibrant acidity with supple tannins</i>	76
Mencia - Raúl Pérez Bierzo “Ultreia Saint-Jacques” 2022 - Castilla y León, Spain <i>Mineral forward, dried rose petal and aromatic herbs spice, notes of wild berries intertwined with forest floor, excellent acidity, fennel and slight spice on the finish</i>	50
Barabera d’Alba - Elio Altare 2024 - Piedmont, Italy <i>High-toned & bold fruit notes of cherry & boysenberry, lavender, hints of new leather, licorice, brisk acidity</i>	50
California Red Blend - Extradimensional Wine Co. “Agradezco” 2022 - Santa Rosa, California <i>Medium-bodied, on the palate, a kaleidoscope of raspberry fruit roll-up, fried cherry, and lemon candy dances across plush tannins and a long, joyful finish</i>	81
Chianti Classico - I Fabbri Lamole 2022 - Tuscany, Italy <i>Savory, dark red fruits, roses, violets, dried leaves, white pepper, supple & dry with well integrated tannins</i>	68
Rhone Blend - Terre Rouge “Tete a Tete” 2015 - Sierra Foothills, California <i>Sappy, spicy, boysenberry fruit, with smoky-Syrah forward flavors</i>	55
Zinfandel - Emme Wines “You’re Lucky You’re So Cute” 2024 Ricetti Vineyard - Redwood Valley, CA <i>From vines planted in the 1940's, deep & full bodied, dried strawberry, notes of sun-dried figs, cola, and fernet and a touch a cracked black pepper. Fresh acidity, silky tannins, lingering finish of bramble spice</i>	69
Syrah - Maison Stephan “Vin de France” 2023 - Northern Rhône, France <i>A young, fresh expression of Syrah, red and dark derry fruits, grilled herbs, white pepper, black olive</i>	72