

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

Golden Beet Tourn
garlic, lemon, scallion

Whipped Feta
olives, tomato, parsley

Labneh
greek yogurt, zhoug,
capers, white anchovy

Muhammara
peppers, tomato, sultana,
walnuts

Baba Ganoush
eggplant, tahini, scallion,
sesame seed

SALADS & MEZZE

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

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

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

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

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

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

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

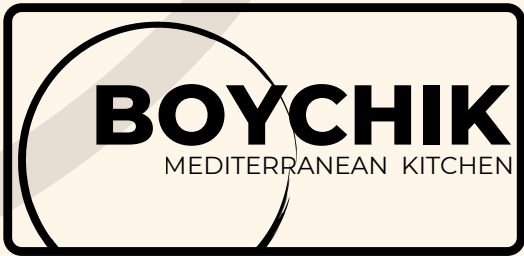
served with -
pita, cucumber & tomato salad, zhoug,
hummus, quinoa tabbouleh, Boychik sauce

Chicken Shawarma Plate 21.25

Lamb Gyro Plate 22.25

Falafel Plate 21.25

Tan Tan Salmon Plate 25



BITES

Marinated Olives 6

Marinated Feta 8

Turmeric Pickled Cauliflower 6

Za'atar Fries 8

Urfa Biber Spiced Nuts 6

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 \$.75 CHARGE IS ADDED FOR TAKEOUT ORDERS. WE APPRECIATE YOUR SUPPORT.

COCKTAILS		
Date Night <i>old fashioned</i> rittenhouse rye, apple brandy, date, citrus	14	
Golden Hour <i>whiskey sour</i> talnua irish whiskey, ginger, honey, black tea liqueur, lemon	14	
N.S.F.W. <i>mediterranean martini</i> gin mare, dry vermou th , sumac brine, feta stuffed olive	14	
Garden in the Desert <i>margarita</i> blanco tequila, passion fruit, prickly pear, dried lime-salt rim	14	
Port of Entry <i>salty dog</i> cucumber vodka, watermelon, herbal liqueur, lime, soda	14	
Fiya Water <i>spicy mezcal margarita</i> jalapeño infused mezcal, lime, orange liqueur, bonfire bitters	14	
Nobody's Poet <i>clarified piña colada</i> heirloom pineapple amaro, navy strength rum, ras el hanout, coconut-tahini orgeat, pineapple	14	
Bubbee <i>spritz</i> mandarin, lillet blanc, prosecco, lemon, orange bitters	14	
Night Schvitz <i>cold brew martini</i> vodka, Crema Alpina pistacchio, coffee liqueur, cold brew	14	

SPARKLING, ORANGE, ROSÉ

Sparkling - Giuseppe & Luigi Prosecco - Friuli, Italy 11/40
Fresh & crisp, lemon zest, pear, herbs, crisp mineral finish

Orange - Molly Baz “Drink This Wine” 2023 - Willamette Valley, Oregon 16/56
3 P’s (peach, pineapple and passionfruit) with tart grapefruit, grassy notes, dry finish, the name says it all

Rosé - Workbook 2024 (tap) - California 11
Wild strawberries, summer flowers, tangerine, lemon pith, clover, patio pounder

WHITE

Txakoli - Lasalde “Balea” 2025 - Basque Country 14/49
Slight effervescence, citrus & green apple notes, salty sea spray, stony minerality. Perfect for spring patio nights

Albariño - Attis “Xión” 2024 - Rías Baixas, Spain 15/52
Peach, pear, subtle grapefruit & lime, tart freshness, touch of roasted almond

White Blend - Folk Machine “White Light” 2024 - California 12/42
A real people pleaser, in the best way. Lightly aromatic, textured with playful acidity. Notes of white flowers & stone

Sauvignon Blanc - Vincent Roussely “l’Escale” 2023 Touraine, France 14/49
Classic sauvignon blanc, zingy, citrus leaning grapefruit, steely minerality, herbaceous, touch of pepper

Chardonnay - Land of Saints 2024 Santa Barbara County, California 15/52
Cool climate Chard, fresh & lively notes of fresh peaches, jasmine, toasted bread & a hint of tropical fruits

SPIRIT FREE

Cardomom Iced Tea	4	Lemonade -	4
Ginger Iced Latte	8	traditional lemon	5
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	

RED

Chilled Red - Jolie Laide “Glou d’Etat” 2022 - North Coast, California 15/52
A unique, fun a blend from one of our favorite wine makers, playful, immensely quaffable, red fruits, pepper spice, cedar.

Pinot Noir - Dunites 2023 - San Luis Obispo, California 16/56
Tart red berries, juicy satsuma plum, gentle warm spice notes & earthy forest floor, soft texture

Tempranillo - Artuke Rioja 2024 - Rioja Alta, Spain 13/45
Cherry provides the lead vocals with spice & oak harmonizing in the background

Cab Franc - Manoir de la Tête Rouge ‘Bagatelle’ 2023 - Saumur, France 14/49
Fresh raspberry & blackberry, savory tomato leaf & roasted green pepper. Bright acid paired with prickly tannin

BEER

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

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