

DIPS & SPREADS

9.5 each or 3 for 26.5

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

Sunchoke & Spring Pea
crème fraîche, lemon, chives
everything bagel seasoning

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

Grilled Asparagus 14
mint tourn, almonds, lemon
pickled spring onion, parsley

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

Spring Quinoa Salad 15
arugula, spring peas,
asparagus, pomegranate,
balsamic, sunflower seeds

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

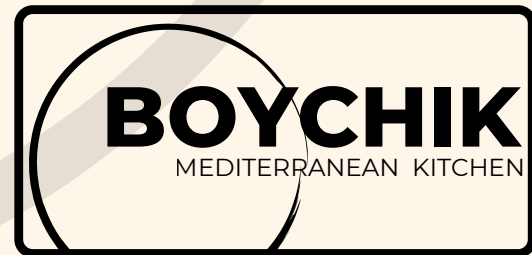
served with -
pita, cucumber & tomato salad, zhoug,
hummus, quinoa tabbouleh, Boychik sauce

Chicken Shawarma Plate 21.25

Lamb Gyro Plate 22.25

Falafel Plate 21.25

Tan Tan Salmon Plate 25



BITES

Marinated Olives 6

Marinated Feta 8

Turmeric Pickled Cauliflower 6

Za'atar Fries 8

Mezze Platter 26

Urfa Biber Spiced Nuts 6

hummus, muhammara, marinated feta,
spiced nuts, pickled cauliflower,
marinated olives, pita, 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, citrus	14	Garden in the Desert <i>margarita</i> blanco tequila, passion fruit, prickly pear, dried lime-salt rim	14	Nobody's Poet <i>clarified piña colada</i> heirloom pineapple amaro, navy strength rum, ras el hanout, coconut-tahini orgeat, pineapple	14
Golden Hour <i>whiskey sour</i> talnua irish whiskey, ginger, honey, black tea liqueur, lemon	14	Port of Entry <i>salty dog</i> cucumber vodka, watermelon, herbal liqueur, lime, soda	14	Bubbee <i>spritz</i> mandarin, lillet blanc, prosecco, lemon, orange bitters	14
N.S.F.W. <i>mediterranean martini</i> gin mare, dry vermouth, sumac brine, feta stuffed olive	14	Fiya Water <i>spicy mezcal margarita</i> jalapeño infused mezcal, lime, orange liqueur, bonfire bitters	14	Night Schvitz <i>cold brew martini</i> vodka, Crema Alpina pistachio, cold brew, chocolate and coffee liqueurs	14

SPARKLING, ORANGE, ROSÉ

Sparkling - Giuseppe & Luigi Prosecco - Friuli, Italy <i>Fresh & crisp, lemon zest, pear, herbs, crisp mineral finish</i>	11/40
Orange - Johan Vineyards "Maceration" 2024 - Willamette Valley, Oregon <i>Blend of Grüner, Kerner, Friulano, and Ribolla Gialla. Orange blossom, apricot, and pineapple. Dry, savory finish</i>	16/56
Rosé - Workbook 2024 (tap) - California <i>Wild strawberries, summer flowers, tangerine, lemon pith, clover, patio pounder</i>	11

WHITE

Vermentino - La Spinetta 2025 - Tuscany, Italy <i>A summer night in the Italian countryside, bright notes of citrus, stone fruit, and green apple with plus acidity</i>	14/49
Albariño - Attis "Xión" 2024 - Rías Baixas, Spain <i>Peach, pear, subtle grapefruit and lime, tart freshness, touch of roasted almond</i>	15/52
White Blend - Folk Machine "White Light" 2025 - California <i>A real people pleaser, in the best way. Lightly aromatic, textured with playful acidity. The palate shows white peach, tropical fruits, wet stone, and a briny finish</i>	13/45
Sauvignon Blanc - Vincent Roussely "l'Escale" 2023 Touraine, France <i>Classic sauvignon blanc, zingy, citrus leaning grapefruit, steely minerality, herbaceous, touch of pepper</i>	14/49
Chardonnay - Land of Saints 2024 Santa Barbara County, California <i>Cool climate Chard, fresh & lively notes of fresh peaches, jasmine, toasted bread, and a hint of tropical fruits</i>	15/52

SPIRIT FREE

Cardomom Iced Tea	4	Lemonade -	4
Ginger Iced Latte cold brew, almond milk, ginger honey syrup	8	traditional lemon	5
Karkade No-jito hibiscus, pineapple, mint, lime, soda	8	prickly pear, watermelon, or mango-mint	8
Sprecher Root Beer tap - 16oz	6	Pomegranate Spritz	8
		pomegranate, lime, soda	8
		Best Day Brewing	8
		N/A hazy IPA - 12oz	3
		Canned Sodas	3
		coca-cola, diet coke, sprite	

RED

Pinot Noir - Dunites 2023 - San Luis Obispo, California <i>Tart red berries, juicy satsuma plum, gentle warm spice notes and earthy forest floor, soft texture</i>	16/56
Grenache/Syrah - Domaine Pelaquie 2022 - Côtes du Rhône, France <i>A classic example of the style. Spice and red fruit give way to blue fruit, smooth tannins, and a slight savoriness on the finish</i>	13/45
Tempranillo - Viña Zorzal 2024 - Navarra, Spain <i>Juicy and light on its feet. Cherry provides the lead vocals with spice and oak harmonizing in the background</i>	13/45
Cab Franc - Manoir de la Tête Rouge 'Bagatelle' 2023 - Saumur, France <i>Fresh raspberry and blackberry, savory tomato leaf & roasted green pepper. Bright acid paired with prickly tannin</i>	14/49

BEER

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

SPARKLING, ROSÉ, ORANGE

- Sparkling - Pét Nat of Melon de Bourgogne - Art + Science 2021 - Willamette Valley, Oregon** 58
Refreshing and juicy, lemon pith and green apple, soft minerality and persistent acidity with saline finish
- Champagne - Bertrand-Delespierre "Enfant de la Montagne" Premier Cru Brut NV - France** 87
Rich baked apple, butter poached pear, white fruit, spice, wet stone & mineral texture
- Skin Contact - Jolie Laide Trousseau Gris 2025 - Sonoma County, California** 65
Light yet textured, floral and aromatic, notes of summer melon, white tea and nectarine, subtle savoriness
- Rosé of Gamay and Cabernet Franc - Jolie Laide 2024 - El Dorado, California** 58
Grapefruit and early strawberry, honeydew melon, Himalayan pink salt, green savory notes
- Pét-Nat Rosé - Scribe Rosé of Pinot Noir 2023 - Sonoma, California** 67
Lively bubbles, notes of pomelo, fresh strawberries, cherry blossoms, earthy backbone and racy acidity

WHITE

- Verdejo - Cantalapiedra "Lirondo" 2022 - Rueda, Spain** 45
Stone fruits & honeysuckle, spicy yellow apple & meyer lemon, textured with a finishing clean
- Grüner Veltliner - Voker Von Donabaum 2022 - Burgenland, Austria** 42
Green apple, white peach, lean & mineral-driven, subtle flavors of slate, lemon peel & white flowers
- Riesling - Vollenweider "Felsenfest" Trocken 2022 - Mosel, Germany** 58
Citrus & pear, earthy spices, cardamom, balanced, tart with a juicy finish
- Verdicchio di Matelica - Colle Stefano "Vendemmia" 2024 - Marche, Italy** 60
Pure and fresh yet complex, bright acid, limestone minerality, green apple, citron, almond
- Sauvignon Blanc - Michel Vattan "O-P" 2024 - Sancerre, France** 66
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.
- Chenin Blanc - Outward Shell Creek Vineyard 2024 - Paso Robles Highlands, California** 68
Expressive & vibrant, dry palate, quince, Anjou pear, notes of white flowers and ginger, honeyed finish
- Grenache Blanc - A Tribute to Grace 2023 Thompson Vineyard - Alisos Canyon, California** 87
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.
- Chardonnay - Jean Fery "Le Petite Hedulee" 2020 - Côte de Beaune, France** 90
Citrus, ripe pear, toasty oak, stuck-match, fresh, long generous finish

RED

- Grenache - Whitcraft Winery Stolpman Vineyard 2022 - Santa Barbara County, California** 85
mixed berry, tart cranberry, violets, dried orange peel, & baking spice. Playful acidity and chalky tannins
- Pinot Noir - Reeve 'Septime' 2023 - Sonoma Coast, California** 87
complex and aromatic with persistent acidity, tart red cherry, black raspberry, a touch of savory herbs
- Cabernet Franc - Domaine de Hauts Baigneux "So Franc" 2022 - Touraine, France** 48
juicy yet structured, black currant, black plum, green pepper, tomato leaf, hints of peppery spice
- Nebbiolo - Castello di Verdduno Langhe Nebbiolo 2023 - Barbaresco, Italy** 76
fresh, light-medium body, tart cherry, red plums, vibrant acidity with supple tannins
- Merlot - Buona Notte "Andiamo" 2022 - Columbia Valley, Oregon** 70
bold purple fruits, huckleberry, full of acidity, dusty tannins, a shining example of what Merlot can be
- Mencía - Raúl Pérez Bierzo "Ultreia Saint-Jacques" 2022 - Castilla y León, Spain** 50
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
- California Red Blend - Extradimensional Wine Co. "Agradezco" 2022 - Santa Rosa, California** 81
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
- Chianti Classico - Villa Calcinaia 2019 - Tuscany, Italy** 70
savory, bright red fruits, roses, violets, dried leaves, supple & dry with well integrated tannins
- Rhone Blend - Terre Rouge "Tete a Tete" 2015 - Sierra Foothills, California** 55
sappy, spicy, boysenberry fruit, with smoky-Syrah forward flavors
- Zinfandel - Emme Wines "You're Lucky You're So Cute" 2024 Ricetti Vineyard - Redwood Valley, CA** 69
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
- Cabernet Sauvignon - Miles Garrett 2018 - Willow Creek, California** 52
Dark, jammy red fruit and earth are balanced by grippy tannins and refreshing acidity, unfiltered