



## HAPPY HOUR : 3-5 PM

**NV Veuve Clicquot, Brut - \$15.99**

**Whispering Angel Rose - \$12**

**Burrowing Owl Pinot Gris or Merlot - \$12**

**Bottled Beer | White or Red - \$7**

### — Cocktails —

**Desert Dreams - \$10**

Pinot Grigio | Roku Gin | Cocchi Extra Dry | Tropical Wine

**Rosewater Clear Margarita - \$11**

Teramana Blanco | Rosewater | Citrus

**Coconut Negroni - \$12**

Roku Gin | Cocchi Vermouth di Torino | Campari | Pomegranate

***25% off any still bottle of wine on our list.***

### — Small Bites —

**Hummus - \$12**

Crispy Chickpea | Sumac | Onion | Olive Oil | Pita

**Kibbeh - \$12**

Mozzarella | Beef | Jalapeño Coconut

**Babaganoush - \$12**

Smoked Eggplant | Pomegranate | Walnut | Pita

**Green Falafel - \$12**

Chickpea | Parsley | Cilantro | Maple Tahini

**Mezze Selection - \$32**

Babaganoush | Muhammara | Hummus | Pita

**Sumac Fries - \$12**

Whipped Feta

**Fire Roasted Chicken Wings - \$12**

Labneh | Masala | Harissa

**Octopus - \$22**

Batata Harra | Chimichurri | Radicchio

**Watermelon Tartare - \$12**

Whipped Feta | Mint | Olive Crumble | Sour Apple | Passion Fruit | Poppy Seed Vinaigrette

**Grilled Ahi Tuna - \$24**

Smoky Eggplant | Harissa | Mint | Pomegranate

**Lavantine Lamb Burger - \$18**

Dill | Cucumber | Red Onion | Baby Gem | Goat Cheese | Sumac Fries



Please inform your server of any food allergies or dietary restrictions you may have.