

DIPS Served with Fresh Pita, Add Crudités for +4	MEZZE	
Crispy Shallot Hummus v GF	Wood Fire Grilled Octopus GF DF	
Beef Short Rib Hummus GF DF23 Herbs, Paprika	Tuna Crudo* of	
Hawaij Chile Hummus v GF	Cucumber, Szechuan Manti Dumplings	
English Pea & Feta GF	Spiced Beef, Garlic Yogurt, Sesame Macha, Cilantro Cheese Saganaki vg	
Spicy Lamb & Eggplant Labneh GF	Graviera, Lemon, Dill Salsa Verde, Za'atar Bread	
Taramasalata* GF	TAJINES	
SALADS Simple Greens & Herbs v GF	Roasted Chicken GF DF	
	Spiced Lamb Meatballs of	
	Wild Grouper* gf pf36 Chermoula, Garbanzo Beans, Fennel, Castelvetrano Olive	
	Moroccan Curry v gf	
[Add Red Pepper Chicken Kebab +16] Grilled Runner Beans GF	Duck Confit GF35 Charred Kale, Serrano, Fingerling Potato, Oregano Cream, Kumquat Amba	
WOOD FIRED GRILL & KEBABS Served Family Style with Pickles & Condiments		
Spiced Lamb Kefta* GF DF32 Red Pepper Chicken Thigh GF32	Lamb Chops* GF	
Harissa Marinated Beef Tenderloin* GF DF 38	12 oz Texas Wagyu Strip Loin* GF76 Fermented Chili Oil, Baharat, Ras El Hanout Jus	
Charred King Trumpet v GF28 Blistered Shishito, Red Onion, Chile Oil, Salsa Verde	Mixed Grill*	
Aleppo & Garlic Gulf Shrimp* gf pf37 Atlantic Salmon* gf pf36	Waygu Strip Loin, Lamb Chops, Harissa Marinated Beef Tenderloin, Spiced Lamb Kefta,	

VEGETABLES, GRAINS & COUSCOUS

Fennel Escabeche, Jalapeño Oil, Poached Onion, Black Lime Red Pepper Chicken Thigh, Aleppo & Garlic Shrimp

& Charred King Trumpet

12 each

Latkes* GF Smoked Trout Roe, Labneh, Dill

Spiced French Fries vG GF with Lemon Aioli

Saffron Rice v GF Dill, Pistachio, Lemon Zest

Couscous v Roasted Garlic, Parsley

Mujaddara v GF Lentils, Basmati, Curry, Fried Onions

Roasted Beet vg gf Almond Dukkah, Lime & Black Pepper Labneh

V VEGAN VG VEGETARIAN GF GLUTEN FREE DF DAIRY FREE

OF FRAGE MENU

COUNTER CULTURE COFFEE

Big Trouble Drip6
Forty-Six Espresso6
Americano6
Macchiato6
Cappuccino
Latte 7
Katz Cold Brew12

Alternative Milks Available: Almond Milk, Oat Milk, Soy Milk, Coconut Milk

TEA BY TEA LEAVES

Iced Black Tea	6
lced Passionfruit & Mango Green Tea(6
Hot Tea	7
Green, Imperial Oolong, Chamomile,	
English Breakfast, Earl Grey	
or Organic Peppermint	

Bonfire on a Beach2 Rosaluna Mezcal, Charred Grapefruit, Lime, Honey, Sparkling Water, Za'atar Spice
Sunset in Santorini
Southern Bell
Banana Bread Old Fashioned2 Four Roses Bourbon, Banana,
Chocolate, Walnut
Buffalo Buzz2 Buffalo Trace Bourbon, Honey, Lemon, Ginger Liqueur, Sparkling Water
Blood Orange Mule

DRAFT	SPARKLING
16oz	Bosco del Merlo <i>Prosecco, Italy</i> NV
Community Mosaic IPA9	Raventós i Blanc 'de Nit', Brut Rosé <i>Conca del Riu Anoia, Spain</i> NV18 / 70 Iron Horse 'Wedding Cuvée', Brut <i>Russian River Valley, CA</i> 201925 / 98
El Berto Mexican Lager	Taittinger 'La Française', Brut <i>Champagne, France</i> NV30 / 118 Billecart-Salmon 'Louis Salmon' Blanc de Blancs, <i>Champagne,</i> FR 200990 / 350
Stella Artois	
Magical Pilsner	WHITE Attems, Pinot Grigio, Friuli, Italy 2020
BOTTLES Coors Light	Matthew Wallace, 'Hardin Ranch', Sauvignon Blanc <i>Napa, California</i> 2021 25 / 98 Far Mountain 'Myrna' Chardonnay, <i>Sonoma, California</i> 2021
Big Wave Golden Ale	ROSÉ Mersel Wine 'Phoenix' <i>Qannboubine Valley, North Lebanon</i> 2021
CANS Upside Dawn Non-Alcoholic Brew 9 Athletic Brewing Co.	Marine Layer 'Carina', Sonoma, California 2023
Two Hearted Ale	Musar 'Jeune', Syrah & Cabernet Blend <i>Bekaa Valley, Lebanon</i> 2021
Electric Jellyfish 16oz12 Pinthouse Brewing	Donnachadh, Pinot Noir <i>Sta Rita Hills, California</i> 2022