

HAPPY HOUR MENU

OUR FULL LUNCH MENU, PLUS SPECIALS, SERVED MONDAY-FRIDAY 4PM-7PM

DRINK SPECIALS

DRAFT IPA.....\$6

DRAFT LAGER\$6

MIMOSA\$8

MIMOSA QUARTET\$28

A bottle of sparkling + orange juice and 4 glasses.

HOUSE WHITE WINE.....\$6/\$24

HOUSE ROSE WINE\$6/\$24

HOUSE RED WINE.....\$6/\$24

HOUSE SPARKLING WINE.....\$6/\$24

MANHATTAN \$10

Traditional recipe for a traditional cocktail. 2 parts whiskey, 1 part vermouth and 2 dashes bitters served up with a cherry.

TODDY DOESN'T KNOW \$10

Based off the classic Penicillin made with Iwai Japanese whiskey, fresh lemon juice, ginger simple syrup topped with a lemon and fresh rosemary.

CUCUMBER PRESS (MAKE IT A MOCKTAIL . \$9 FOR \$7)

Muddled fresh mint, cucumber and lime juice with a splash of simple syrup. Choose gin or vodka (or mocktail)! Shaken with ice and topped with soda water, garnished with lime wedge and fresh mint.

GREEK SPRITZ..... \$10

Greek Skinos Mistiha liqueur, mixed with ginger simple, lime juice, and Kiva Cava with a splash of soda water.

FOOD & DRINK

Our full lunch and drink menus are available during Happy Hour.

Lunch Menu

Drinks Menu

TOASTS BUY 2, SAVE \$2

Fresh house-baked sourdough topped an array of sweet or savory toppings.

SMOKED SALMON TOAST \$14

Smoked wild-caught Atlantic salmon and chive cream cheese on house-made toasted sourdough and caper gremolada, and pickled mustard seeds.

AVOCADO TOAST \$10

Smashed avocado on toasted sourdough with radish, cucumber, pickled onions and za'atar seasoning. +\$2 add over easy egg

CHARRED TOMATO TOAST \$13

Toasted house-made sourdough, cherry tomatoes & garlic confit on top of lemon ricotta and topped with balsamic reduction.

FIG TOAST..... \$13

Toasted sourdough on orange mascarpone, red-wine poached figs, and topped with fresh mint.

SPREADS

House-made spreads served with house-baked fresh breads for dipping and house-made pickles for sharing.

HUMMUS.....\$8

Classic house-made hummus made from a blend on chickpea, tahini, garlic, olive oil, lemon.

BEET TAHINA.....\$8

Colorful beet tahina made from a blend of beets, tahini, lemon and spices.

PASTRAMI DIP.....\$8

Creamy dip featuring our 12-day pastrami, cream cheese, and sour cream.

ADD A CHARGRILLED KABOB\$8-\$10

Chargrilled Kabob with tahini or tzatziki sauce. Lamb: Featuring our house-made spice blend, served with tzatziki. Chicken: Marinated in zhoug, served with tzatziki. Mushroom: Fresh button mushrooms marinated in lemon and herbs, served with tahini.

BOARDS

Fresh Boards perfect for sharing with friends!

TINNED FISH..... \$17

Rotating tinned fish, whipped feta, charred lemon, pickled onions, grilled house-baked bread.

CHARCUTERIE..... \$18

Rotating selection of two cured meats and imported cheeses and whipped feta paired with cucumber pickles and grilled house-baked bread.

MEZZE \$14

Grilled artichokes, hummus, pickled cauliflower, Castelvetrano olives, house-baked grilled bread.