

## B.Y.O.B (Build Your Own Bloody) - \$10

Create and Build your Signature Brunch Cocktail!  
Select your favorite Bloody Mary Mix and add specialized ingredients, like House Pickles, Hot Sauce, or Cured Meats

*Choice of ONE:*

HOUSE VODKA    HOUSE TEQUILA  
CERVEZA

## BRUNCH BUBBLES

Mionetto Prosecco Brut, (Italy) 25  
Montsarra Cava NV (Spain) 40  
Veuve Clicquot Yellow Label NV (Champagne, France) 100

*Choice of TWO fresh juices:*

ORANGE    GRAPEFRUIT    PEACH  
BLOOD ORANGE    PASSION FRUIT

Cold Press Juices - \$11 (Ask your server for our seasonal selections!)

## COCKTAILS

Vinebury

Absolut Vodka, St. Germain Elderflower Liqueur, Crushed Basil, Cucumber, Serrano, Fresh Lemon 15

Mediterranean Margarita

Casamigos Blanco Tequila, House-Made Fig-Almond Syrup, Fresh Lime 15

Clementina

Grey Goose L'Orange Vodka, Crushed Basil and Serrano Chili, Orange Juice, Fresh Lemon 15

Lotus Flower

Effen Vodka, Crushed Blackberries, St. Germain Elderflower Liqueur, Fresh Lemon 15

Jasmine Margarita

Avion Silver Tequila, Fresh Lime, Pomegranate 15

Janapolitan

Belvedere Vodka, Crushed Strawberry and Basil Leaves, Fresh Lime 15

Honey Citrus Sidecar

Knob Creek Rye Whiskey, Cointreau, Crushed Mint, Yuzu Juice, Agave Nectar 15

Old Hollywood

Makers Mark Whiskey, House-Made Fig-Almond Syrup, Dash of Walnut Bitters 15

Spiced Ginger Mojito

Bacardi Silver Rum, Crushed Mint, Spicy Ginger Syrup, Fresh Lime 15

Cleo Kiss

Bombay Sapphire Gin, Crushed Cucumber, Pomegranate Juice, Fresh Lime, Splash of Prosecco 15

The Garbo

Hennessy VS Cognac, Cardamom and Orange Peel Infused Syrup, Fresh Lemon, Orange Bitters, Splash of Prosecco 15

Mezcal Mule

El Silencio Mezcal, Fresh Lime, Crushed Serrano, Muddled Cucumber, Ginger Puree, Soda Water 15

## DRAFT BEER

Stone Brewery Arrogant Bastard Ale (San Diego) 8

Goose Island IPA (Chicago) 8

Duvel Single Barrel Fermented (Belgium) 8

Stella Artois (Belgium) 8

Bud Light (St. Louis) 5

Allagash White (Portland) 8

Anchor Mango Wheat (San Francisco) 8

## WINE LIST

SPARKLING

Faire La Fête, Cremant de Limoux, (France) NV 14 / 58

Moët & Chandon Brut Impérial 19 / 110

Perrier Jouët Grand Brut 24 / 110

DRY SHERRY & MADEIRA

Bodegas Osborne Fino 7

Broadbent 10 Year Old Reserve Malmsey 8

LIGHT CRISP DRY WHITES

Domaine Sigalas Assyrtiko/Athiri 2015 (Santorini, Greece) 11 / 46

J Vineyards Pinot Gris 2014 (California) 13 / 54

LIGHT ~ MEDIUM-BODIED OFF-DRY WHITES

Spy Valley Sauvignon Blanc 2015 (Marlborough, New Zealand) 12 / 50

Donhoff Riesling 2014 (Nahe, Germany) 17 / 70

Habit Gruner Veltliner 2014 (Santa Ynez Valley, CA) 19 / 78

CHARDONNAY

Racines de la Terre 2013 (France) 11 / 46

Talbott Logan 2014 (Monterey) 16 / 66

Talbott "Sleepy Hollow Vineyard" 2014 (Monterey) 20 / 82

DRY ROSE

Vie Vite Rose (France) BTG/Bottle 11 / 42

SOFT ~ MEDIUM-BODIED REDS

Cambria "Julia's Vineyard" Pinot Noir 2013 (Santa Maria) 13 / 55

Inman Pinot Noir 2013 (Russian River) 16 / 67

SPICY AND RIPE REDS

Amalaya by Colome Malbec 2014 (Salta, Argentina) 12 / 47

SLIGHTLY BIGGER REDS

Numanthia Termes Tempranillo, 2012 (Toro, Spain) 14 / 52

Glen Carlou Bordeaux Blend 2012 (Paarl, South Africa) 13 / 50

Louis Martini Cabernet Sauvignon 2013 (Alexander Valley) 15 / 64

Franciscan "Estate" Cabernet Sauvignon 2013 (Napa Valley) 16 / 70

DESSERT WINES (2.5 OZ.)

La Spinetta Moscato d'Asti "Bricco Quaglia" 2014 (Piedmont, Italy) 11 (4 oz) / 35 (375 ml)

Ferreira "Duque de Bragança" 20 Year Old Tawny (Portugal) 11 / 103

## BOTTLED BEERS

Shock Top (St. Louis) 8

Dos Equis (Mexico) 8

Shiner Bock (Texas) 8

Estrella Jalisco (Mexico) 8

Chimay Red (Belgium) 10

Weihenstephaner Hefeweizen (Germany) 8

Goose Island Sophie (Belgian) 8

Buckler (Non-Alcoholic) 6

## MEZZES

### DIPS 9

Babaganoush  
Lebaneh with Feta  
Hummus with Tahini  
Cucumbers & Yogurt

### WOOD BURNING OVEN 8

Artichoke, Lemon, Nicoise Olives  
Spicy Potatoes, Cilantro Aioli  
Cauliflower, Vadouvan, Cashews  
Shishito Peppers, Parmesan, Sherry

### DELICACIES 8

Spanakopita  
Dolmades  
Spicy Cigars

### KEBABS 8

Lamb Kefta  
Chicken Kebab  
Shrimp Kebab  
Beef Kebab

Pork Belly  
Lamb Riblets  
Salmon

### SAUSAGES 7

Merguez  
Longanisa  
Butifarra  
Soujuk

## RAW

### OYSTERS

Horseradish, Lemon, Watercress 10

### STEAK TARTARE

Filet Mignon, Dijon, Brioche Toast Points 15

### TUNA TARTARE

Oranges, Olives, Harissa, Avocado 14

## SOUPS & SIDES

### HARIRA SOUP 6

### MATZO BALL SOUP 7

### SAFFRON RICE 5

### CRUDITE 4

### LAFFA WITH ZA'ATAR 3

### SUMAC FRIES 5

## SALADS

### CHOPPED

Cucumber, Tomato, Freekeh, Lemon Vinaigrette 11

### TOMATO AND BURRATA

Basil Pesto, Olive, Greens 13

### GREEK

Feta, Olive, Tomato, Cucumber, Oregano 12

### QUINOA & ROASTED VEGETABLE

Farrow, Kale, Green Tahini, Puffed Quinoa 13

## VEGETABLES

### FALAFEL

Tahini, Tabbouleh, Pickled Shallot 12

### BRUSSELS SPROUTS

Capers, Parsley, Almonds, Vinaigrette 10

### MUSHROOMS

Dates, Hazelnuts, Puffed Wild Rice 13

### ZUCCHINI KEFTEDES

Zucchini, Lemon, and Feta Fritters, Dill Yogurt 11

### GREEN BEANS

Almonds, Fresno, Cilantro, Orange Zest 9

### MOROCCAN VEGETABLE TAGINE

Caramelized Honey, Almonds, Yogurt, Zhoogh 14

### GREEN GODDESS

Little Gems, Avocado, Hearts of Palm,  
Haricot Verts 12

### HALLOUMI & CITRUS

Lucinato Kale, Endive, Hazelnuts, Orange  
Reduction, Tarragon 13

## MEATS & SEAFOOD

### LAMB SLIDERS

Piquillo, Feta, Harissa Aioli, Pickled Shallot 12

### COUSCOUS

with Seven Vegetable Soup 12  
add Choice of Kebab 19

### GRILLED HANGER STEAK

Crispy Smashed Potato, Spiced Carrot Puree 20

### SPICY MEATBALL TAGINE

Egg, Smoked Tomato, Piquillo Peppers 15

### MOROCCAN FRIED CHICKEN

Apricot Mustard, Harissa Aioli 14

### LAMB SHAWARMA (Per Person)

Caramelized Onions, Lebaneh,  
Harissa, Grilled Laffa 9

## FLATBREADS

### MUSHROOM

Tomato, Provolone, Gruyere, Fresno Chili 14

### ARTICHOKE

Potato, Wilted Arugula, Provolone,  
Lemon Zest 14

### KALE

Crème Fraîche, Parmesan, Chili Flake 12

### CHICKEN TAGINE

Preserved Lemon, Almonds, Olives, Roasted  
Tomatoes, Saffron Rice 17

### CHICKEN SHAWARMA GYRO

Chicken Shawarma Gyro, Tomato Salsa  
Lebaneh, Crispy Onions 15

### GRILLED OCTOPUS

Peewee Potato, Celery, Lebaneh 16

### BRANZINO

Cauliflower Couscous, Currants, Pine Nuts 20

### SCALLOPS

Smoked Piquillo, Brown Butter Vinaigrette,  
Almonds 18

### ROMAN

Tomato, Nicoise Olives, Provolone 13

### MERGUEZ

Peppers & Onions, Smoked Mozzarella,  
Lamb Sausage 14

## BRUNCH

### MAPLE CHALLAH FRENCH TOAST

Maple Sugar, Whipped Marscapone,  
Cinnamon-Almond Streusel 14

### SHAKSHOUKA

Perfect Egg, Spicy Tomato Sauce,  
Roasted Vegetables, Greek Yogurt,  
Cilantro Mint Pest, Challah Loaf 14

### GREEK OMELETTE

Tzaziki, Kalamata Olives, Artichokes,  
Sundried Tomato, Capers, Feta,  
Pickled Cucumber, Grilled Baguette 15

### AVOCADO TOAST

Pickled Beets, Sunflower Seeds,  
Pomegranate, Cilantro 14

### PROSCIUTTO BENEDICT

Grilled Asparagus, Prosciutto Cotto,  
Semi-Dried Tomato, Hollandaise, Basil 15

### SMOKED SALMON FLATBREAD

Lebaneh, Shaved Asparagus,  
Six Minute Egg, Capers, Feta 15

### SPICED APPLE PANCAKE

Cider Caramel, Cinnamon-Almond Streusel,  
Whipped Butterscotch Cream 15