

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 DF	Tuna Crudo* pf	
Hawaij Chile Hummus v GF	Cucumber, Szechuan	
Toasted Almond Muhammara v GF	Manti Dumplings	
Spicy Lamb & Eggplant Labneh GF	Cheese Saganaki vg	
SALADS	TAJINES	
Simple Greens & Herbs v GF	Roasted Chicken GF DF	
WOOD FIRED GRILL & KEBABS Served Family Style with Pickles & Condiments		
Spiced Lamb Kefta* gr pr32	Lamb Chops* gr	
Red Pepper Chicken Thigh GF32	12 oz Texas Wagyu Strip Loin* GF76	
Harissa Marinated Beef Tenderloin* GF DF38 Fermented Chili Oil, Bahara	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* of of37	Waygu Strip Loin, Lamb Chops, Harissa Marinated	
Atlantic Salmon* GF DF36 Fennel Escabeche, Jalapeño Oil,	Beef Tenderloin, Spiced Lamb Kefta, Red Pepper Chicken Thigh, Aleppo & Garlic Shrimp	

VEGETABLES, GRAINS & COUSCOUS

& Charred King Trumpet

Poached Onion, Black Lime

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

&VERAGE MENU

COUNTER CULTURE COFFEE

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

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

TEA BY TEA LEAVES

lced Black Tea	3
lced Passionfruit & Mango Green Tea6	3
Hot Tea	7
Green, Imperial Oolong, Chamomile,	
English Breakfast, Earl Grey	
or Organic Peppermint	

PROPER SIGNATURES Bonfire on a Beach Summer Dew Sangria19 Tito's Vodka, St. Germain, Melon Infused Rosaluna Mezcal, Charred Grapefruit, Sauvignon Blanc, Cucumber Lime, Honey, Za'atar Spice Spanish G&T......19 Sunset in Santorini20 Milagro Blanco Tequila, Grand Marnier, Gin de Mahón, Fever Tree Mediterranean Tonic, Rosemary, Juniper Berries, Citrus Aperol, Orange Blossom, Citrus Southern Bell......22 Still Austin Gin, Muddled Cucumber & Mint, Lime Ocho Reposado Tequila, Honey Basil, Lemon, Bell Pepper 1876 Vodka, Pomegranate Grenadine, Lime Banana Bread Old Fashioned......20 Four Roses Bourbon, Banana, Mediterranean Martini No. 2..... Chocolate, Walnut Olive Oil Washed Vodka or Gin, Caper, Olive, Lemon Buffalo Buzz.....20 Buffalo Trace Bourbon, Honey, Lemon. Melon Infused Yola Mezcal, Campari, Lime Ginger Liqueur, Sparkling Water **SPIRIT-FREE COCKTAILS** Espresso Sans 'Tini16 Blood Orange Mule16 Seedlip Garden, Lime, Fever Tree Blood Orange Lyre Coffee Originale, Seedlip Grove, Freshly Brewed Espresso, Demerara, Orange Oil Ginger Beer

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> NV
Stella Artois	
Magical Pilsner	WHITE Attems, Pinot Grigio, Friuli, Italy 2022
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
Kona Brewing Co.	Mersel Wine 'Phoenix' <i>Qannboubine Valley, North Lebanon</i> 2021
CANS	Marine Layer 'Carina', <i>Sonoma, California</i> 2023
Upside Dawn Non-Alcoholic Brew 9 Athletic Brewing Co.	RED
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