

Happy Hour Food

\$3

French Fries

sheep's milk feta fondue & parsley

Kofta Meatballs

tomato and harissa sauce

Spiced Potato Samosa

cucumber yogurt

Marinated Olives

\$5

Charmoula Burgers

cucumber yogurt and pickled onions

Cheese Plate

*seasonal accompaniments
and pita crisps*

\$8

Lamb "BLT"

*house made lamb bacon, tomato jam,
lettuce and tarragon*

Cold Mezze Plate

*changing selection of our favorites,
served with pita crisps*

Specialty Cocktails \$5

Mediterranean Sunset
orange vodka, pomegranate liqueur
and pineapple

Cuban in the Middle East
lemon rum, mandarin liqueur, mango,
lime, mint and ginger beer

The Garden
tequila, basil sweet & sour
and mandarin liqueur

French 75 ½
herb & pepper infused gin, lemon,
saffron jus and sparkling wine

Wine \$5

Cristallino Rosé Cava Brut NV

Domäne Wachau Grüner Veltliner '08
Ca'Fischele Gambellara '09

L'Ardi Dolcetto d'Acqui '08
Peterson Zero Manipulation '08

Tap Beer \$4

Miller Lite, WI
Summit E.P.A., MN
Bells Seasonal, MI
Victory Pilsner, PA
Fulton I.P.A., MN
Murphy's Stout, Ireland