

# HAPPY HOUR FOOD

**\$ 3**

**Marinated Olives & Pickles**

**Crispy Potato Chips**

with za'tar yogurt and spicy piquillo pepper sauce

**French Fries**

sheep's milk feta fondue & parsley

**\$ 5**

**Grilled Kofta Meatballs**

with a slightly spicy tomato sauce

**Chicken & Porcini Mushroom Croquettes**

our take on the classic spanish dish

**A Selection of Traditional Spreads**

served with fresh pita

**\$ 7**

**Bastirma**

house cured and dried beef in the turkish style

**Lamb Bacon "BLT"**

house made lamb bacon, tomato jam  
and arugula on vanilla egg bread

**"Butter Burgers"**

cucumber yogurt, north african spices and pickled onions

Beverages on back side

# HAPPY HOUR DRINKS

## CRAFT COCKTAILS \$5

### **Abuelo**

Flor de Cana 4 yr, demerara, lime, bitters

### **Turkish Old Fashioned**

old overholt, cardamom, coffee syrup, absinthe

### **Blank Canvas**

random and delicious

## WELL DRINKS \$5

### **WINE \$5**

Cristallino, Rosé Cava Brut NV

Tariquet, Sauvignon Blanc

Sainte Eugenie, "Les Clos" Merlot Blend

## TAP BEER \$5

seasonal offerings