

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

Happy Hour

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*

Bling Bling

*truffle infused brandy, lemon, honey
and spiced walnut liqueur....served warm*

French 75 ½

*herb & pepper infused gin, lemon,
saffron jus and sparkling wine*

Wine \$5

Cristallino Rosé Cava Brut

Arona Sauvignon Blanc

Ca'Fischele Gambellara

L'Ardi Dolcetto d'Acqui

Guenoc Petite Sirah

Tap Beer \$3

Grain Belt Premium, MN

Peroni, Italy

Blue Moon, CO

Finnegans, MN

Summit Extra Pale Ale, MN

Guinness, Ireland