



HAPPY HOUR

\$12 COCKTAILS & MEZES

(PRICES DO NOT INCLUDE SALES TAX & GRATUITY)

MONDAY - FRIDAY 4:30PM - 6:30PM

CHOICE OF 2 MEZES.....12

- Carrot Ginger Hummus (v)
- Smoked Eggplant Dip w/ Garlic Yoghurt (v)
- Beet "Borani" Dip (v)
- Mediterranean Herb Fries (v)
- Mixed Olives (v)
- Mediterranean "Kofte" Meatballs (2 pcs)
- Phyllo Rolls with Yoghurt "Cacik" (v) (2 pcs)
- Fried Calamari w/ Beef Soujouk, Pickled Peppers, Calabrian Aioli
- Soujouk Lollipops (2 pcs)
- Smoked Burrata Bruschetta (1 pc)
- Beef Pastirma-Wrapped Feta Stuffed Dates (3 pcs)

COCKTAILS & MOCKTAILS12

- Blood Orange Martini
Vodka, blood orange puree, orange bitters
- Soho Blossom
Sparkling wine, rose hip tea, orange blossom, St. Germaine
- Turkish Apricot Margarita
Tequila, apricot puree, Triple Sec, lime
- Cucumber Cooler
Gin, fresh-pressed cucumber juice, cilantro, lemon
- Peach & Ginger Sangria
Sauvignon Blanc, Canton, fresh peach, ginger & sage
- Rosemary Grove Mocktail
Seedlip Grove (notes of orange, lemongrass, lemon peel), rosemary-honey syrup, fresh lemon juice
- 54 Mule Mocktail
Seedlip Spice (notes of allspice and cardamom), blood orange, ginger beer and mint
- Old Fashioned Scenario Mocktail
Seedlip Garden (notes of peas, rosemary, thyme & spearmint), oregano syrup, truffle salt



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ADDITIONAL HAPPY OFFERINGS

OVEN-BAKED MINI PIDETTES

Baked to order

- Beef and Lamb Lahmacun.....5
- Kasseri Cheese (v).....7
- Soujouk & Kasseri Cheese.....8
- Tri-colored Peppers & Cheese (v).....7



SELECT WINES BY THE GLASS.....10

- Cabernet Sauvignon
- Sauvignon Blanc
- Rose

DRAFT BEER.....8

- Montauk Pilsner
- Ebbs Lager
- Five Boroughs Hazy IPA
- Weihenstephan Hefeweiss

