



tapas menu

Hummus...\$4

SLICED CUCUMBER TOPPED WITH HOMEMADE HUMMUS, FRIED PITA CHIPS, DRIZZLED WITH EVOO

Baba Ganoush...\$5

ROASTED EGGPLANT DIP, SERVED ON TOASTED FOCACCIA BREAD TOPPED WITH ROASTED RED PEPPERS

Grape Leaves...\$4

RICE FILLED GRAPE LEAVES TOPPED WITH TZATZIKI SAUCE

Tel Aviv Baked Feta...\$5

OVEN BAKED FETA SERVED OVER A BED OF OREGANO CHERRY TOMATOES

Lemon Oregano Potato...\$4

OVEN ROASTED YUKON GOLD AND PURPLE POTATOES IN OUR HOMEMADE LEMON OREGANO SAUCE

Tomato Mozzarella Skewer...\$5

CIGILINE MOZZARELLA WITH CHERRY TOMATO DRIZZLED WITH PORCINI MUSHROOM GLAZE, EVOO, AND TOPPED WITH CHOPPED BABY ARUGULA

Israeli Cous Cous Salad...\$4

ISRAELI COUS COUS TOSSED WITH DICED CUCUMBER AND TOMATO WITH RED ONION, PARSLEY, LEMON JUICE, AND EVOO SERVED ON A BELGIAN ENDIVE DRIZZLED WITH TAHINI SAUCE

Fattoush...\$4

FRIED PITA CHIPS TOPPED WITH CHOPPED PARSLEY TOSSED WITH DICED TOMATOES, ONIONS, AND FETA CHEESE WITH LEMON JUICE AND EVOO

Labne and Cucumber Bites...\$5

STRAINED YOGURT, CUCUMBER DRIZZLED WITH EVOO. TOPPED WITH ZAAATAR AND ROLLED IN FRESH PITA BREAD

Feta and Olive Salad...\$4

CRUMBLER FETA TOSSED WITH SLICED GREEN OLIVES AND TOMATO SEASONED WITH MINT, LEMON JUICE, AND EVOO SERVED ON FRIED PITA CHIPS

Caesar Salad...\$4

ROMAINE TOSSED WITH CAESAR DRESSING SERVED IN A BELGIAN ENDIVE AND TOPPED WITH PITA CHIPS AND SHAVED PARMIGIANO REGGIANO

Assorted Bread Rolls...\$2.50

SERVED WITH GORGONZOLA BUTTER

ASK YOUR SERVER ABOUT DAILY SPECIAL

Falafel Sliders...\$5

FRIED FALAFEL ON A POTATO ROLL WITH TAHINI SAUCE, SLICED TOMATO AND KOSHER PICKLE SERVED WITH A SIDE OF GARDINIERA

Zaatar Bread...\$4

OVEN ROASTED MEDITERRANEAN HERBS AND SPICES, TOSSED WITH SESAME SEEDS AND OLIVE OIL TOPPED WITH FETA CHEESE AND SLICED TOMATOES

Cheese Platter...\$3.50 each

YOUR CHOICE OF TWO OR MORE AGED GOUDA, MANCHEGO, FETA, PARMIGIANO REGGIANO, MOODY BLUE CHEESE SERVED WITH GRAPES AND STRAWBERRY JAM

Olive Medley & Wild Cucumber...\$5

PICKLED WILD CUCUMBER WITH SPICY MOROCCAN BLACK OLIVES, STONE CRACKED GREEN OLIVES

Spanakopita (spinach pie)...\$5

SPINACH WITH FETA AND RICOTTA CHEESE WRAPPED IN A FLAKY PHYLO DOUGH WITH TZATZIKI SAUCE

Curry Chicken Salad...\$5

PULLED CHICKEN TOSSED WITH SAUTÉED ONIONS, CELERY, HOMEMADE CURRY SAUCE, SERVED ON A BELGIAN ENDIVE AND GARNISHED WITH SLICED GRAPES

Grilled Chicken...\$5

YOUR CHOICE OF: SWEET ASIAN CHILI, SPICY THAI PEANUT, OR DIJON HONEY MUSTARD

Buffalo Chicken Meatball Sliders...\$6

BUFFALO CHICKEN MEATBALLS STUFFED WITH BLUE CHEESE ON POTATO ROLLS

Saku Tuna Bites...\$7

POPPY SEED ENCRUSTED SAKU TUNA OVER SLICED CUCUMBERS AND TOPPED WITH CUCUMBER WASABI

Middle Eastern Roll Up...\$7

YOUR CHOICE OF CHICKEN OR LAMB ROLLED IN MIDDLE EASTERN PITA BREAD WITH HUMMUS, LETTUCE, TOMATO, OLIVES TOPPED WITH TAHINI SAUCE

Lamb Sliders...\$7

GRILLED LAMB SLIDERS ON A POTATO ROLL WITH HUMMUS AND CHOPPED GARDINIERA SERVED WITH A SIDE OF OLIVE MEDLEY

Duck Meatball Sliders...\$7

DUCK MEATBALLS STUFFED WITH ROASTED SHIITAKE MUSHROOMS, TOPPED WITH DIJON HONEY MUSTARD ON POTATO ROLLS

Grilled Steak...\$7

CAJUN SEASONED STEAK TOPPED WITH GORGONZOLA BUTTER

CONSUMPTION OF RAW OR UNDER COOKED FOODS WILL INCREASE YOUR RISK OF FOOD BORNE ILLNESS. CONSUMERS WHO ARE VULNERABLE TO FOOD BORNE ILLNESS SHOULD ONLY EAT FOOD FROM ANIMALS THOROUGHLY COOKED.

NOTIFY STAFF OF ANY FOOD ALLERGIES PRIOR TO ORDERING.



cocktails • martinis

Grey Goose Le Fizz

GREY GOOSE VODKA, ST. GERMAIN ELDERFLOWER LIQUEUR,
AND FRESH LIME JUICE, TOPPED WITH SODA WATER

French Cosmo

GREY GOOSE LE MELON VODKA,
CHAMBORD ROYAL LIQUEUR, FRESH LIME JUICE
AND A SPLASH OF CRANBERRY JUICE

Cuba Libre

ICED BACARDI SUPERIOR RUM
AND COKE

Sunset Splash

BACARDI MANGO FUSION RUM
WITH PINEAPPLE JUICE

Dewar's Ginger

DEWAR'S SCOTCH AND GINGER ALE

Tel Aviv Tea

JACK DANIEL'S TENNESSEE HONEY
AND ICED TEA

Dirty Martini

GREY GOOSE VODKA, OLIVES AND
A SPLASH OF OLIVE JUICE

The Perfect Pleasure

GREY GOOSE VODKA, POMEGRANATE PUREE,
AND A SPLASH OF CRANBERRY,
TOPPED WITH CHAMPAGNE

Waterfront Breeze

STOLI INFUSION VODKA, ST. GERMAIN ELDERFLOWER
LIQUEUR AND A SPLASH OF POMEGRANATE

vino • wine

White Wines by the Glass

gls./btl.

ESTANCIA CHARDONNAY	7.5	28.
ESTANCIA PINOT GRIGIO	7.5	28.
ESTANCIA SAUVIGNON BLANC	7.5	28.
J. LOHR RIESLING	7.5	28.

Red Wines by the Glass

ESTANCIA CABERNET SAUVIGNON	7.5	28.
ESTANCIA MERLOT	7.5	28.
ESTANCIA PINOT NOIR	7.5	28.

Champagne by the Glass

MASCHIO PROSECCO	7.5	28.
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White Wines by the Bottle

SANTA MARGHERITA PINOT GRIGIO	51.
KENDALL-JACKSON "GR" CHARDONNAY	41.
SOKOL BLOSSER "EVOLUTION"	40.
GAZELA VINHO VERDE	21.
PACO Y LOLA ALBARINO	37.

Red Wines by the Bottle

J. LOHR "HILLTOP" CABERNET SAUVIGNON	55.
MARK WEST "RUSSIAN RIVER" PINOT NOIR	37.
CARPINETO CHIANTI RISERVA	45.
CONCHA Y TORO GRAND RESERVE MALBEC	35.
CALLABRIGA DOURO	31.
BARCAN CLASSIC PINOTAGE	25.

Bubbles

LUC BELAIRE ROSE	65.
ARMAND DE BRIGNAC "ACE OF SPADES"	375.