



HUMMUS 4

Classic

\$13.95

za'atar, olive oil, vegetable crudité

Smoky Garlic

\$14.95

charred avocado, chili oil

Avocado

\$17.95

strawberry, gooseberry, jalapeño, cilantro

Crispy Short Rib Hummus

\$18.95

grilled onion, sherry, beef jus

SPREADS 4

Whipped Feta

\$14.95

crushed pistachio, olive oil, lemon zest

Charred Eggplant

\$15.95

house yogurt, lemon, california olive oil

Avocado & Fava Bean

\$15.95

jalapeño, cilantro, lime

Muhammara

\$16.95

roasted pepper, isot chili, walnut, pomegranate molasses

COLD MEZZE 3

Marinated Olives & Feta

\$14.95

pickled cauliflower & onion, sweet drop pepper, marcona almond, orange zest

Greek Village Salad

\$16.95

mighty vine tomato, persian cucumber, red onion, kalamata olive, bell pepper, feta, greek vinaigrette

House-Made Stracciatella

\$20.95

grilled peach, jalapeño, pistachio

RAW 4

Truffled Salmon*

\$20.95

fried leek, roasted garlic, garlic chive

Halibut Ceviche*	\$21.95
plum, english cucumber, corn, passion fruit leche de tigre	
Hamachi & Charred Avocado*	\$22.95
coconut cream, lychee, jalapeño, makrut lime vinaigrette	
Big Eye Tuna & Watermelon*	\$22.95
radish, cucumber, yuzu nigella vinaigrette	

MEDITERRANEAN BUTCHER 5

Crispy Chicken Thigh	\$21.95
potato puree, aleppo, isot, cilantro, chili garlic vinaigrette	
Pork Belly	\$25.95
harissa hot honey, stone fruit, cilantro	
Braised Beef Short Rib	\$33.95
parmesan polenta, tamarind, pomegranate date glaze	
Shawarma-Spiced Skirt Steak Frites*	\$37.95
za'atar, feta, berebere red wine jus	
Char-Grilled Lamb Chops*	\$49.95
blistered broccolini, garlic yogurt, pistachio & mint gremolata	

HOT MEZZE 4

Crispy Potatoes	\$12.95
mizithra, rosemary, scallion crema	
Green Falafel	\$14.95
avocado tzatziki, garlic tahini, dania spice	
Brussels Sprouts	\$14.95
almond & cashew dukkah, harissa honey	
Crispy Broccoli Rabe	\$15.95
turmeric tahina, coconut, lemon	

SEAFOOD 3

Green Chili Shrimp	\$19.95
garlic, parmesan, calabrian chili breadcrumb	
Alaskan Halibut*	\$29.95
artichoke, garlic, meyer lemon vinaigrette	
Hokkaido Scallops	\$40.95
sweet corn, creamy polenta, black lime	

KEBABS 5

Grilled Cauliflower	\$18.95
medjool date, red onion, turmeric, tzatziki	
Chicken Kefta	\$19.95
lemon, olive oil, tzatziki	
Grilled Chicken	\$20.95
yogurt marinade, sweet pepper, zhoug	
Grilled Salmon*	\$24.95
sweet pepper, red onion, zhoug	
Lamb & Beef Kefta*	\$21.95
lemon, olive oil, tzatziki	

DESSERT ⁶

Frozen Greek Yogurt	AVAILABLE OPTIONS
	Olive Oil, Sea Salt: \$8.95
	pistachio, candied orange: \$11.95
Crème Brûlée Pie	\$12.95
roasted apple, burnt hone	
Sticky Date Cake	\$12.95
medjool date, sumac, whiskey caramel, whipped cream	
PASSIONFRUIT SEMIFREDDO	\$12.95
coconut meyer lemon curd	
Vegan Kataifi Carrot Cake	\$13.95
cashew cream cheese, sesame dukkah brittle, pineapple	
Chocolate Orange Cremeux	\$14.95
pistachio, ginger & fennel cookie crust, whipped cream	

ZERO-PROOF COCKTAILS ³

Say Less	\$12.00
ritual tequila substitute, passion fruit, lime	
One for the Road	\$12.00
blackberry cardamom cordial, yuzu, soda	
Fire Sign	\$12.00
ghia sumac & chili spritz, mango, lime, aleppo	

COCKTAILS ⁸

Thirst Trap	\$17.00
Served frozen. Aperol, prosecco, orange, strawberry, rhubarb	

Mediterranean Mule	\$16.00
herb-infused basic vodka, appel's horchata, galliano, ginger, lime	
Tropic Like It's Hot	\$17.00
basic vodka, grapefruit, luxardo bianco, bordiga bianco	
Prickly Pear G&T	\$16.00
hendrick's oasium, sipsmith gin, hibiscus, prickly pear, lime	
Cactus King	\$17.00
flecha azul reposado, lustau rosé vermut, guava, honey, lime	
Scotch Remedy	\$17.00
johnnie walker black, select, matchbook, bordiga bianco	
Aloe? It's Me	\$17.00
dos hombres mezcal, nosotros mexicano, aloe, green juice, jalapeño, pineapple	
Oaxacan Twilight	\$19.00
ilegal mezcal, cumin, coriander	

SPRITZ TOWER ³

Aperol Spritz

aperol, prosecco

Hugo Spritz

elderflower, mint

Greek G&T

stray dog gin, lemon, simple syrup

RESERVE COCKTAILS ⁵

Dirty Feta Martini

kástra elión, aba olive brine, noilly prat, feta

-- **\$25.00**

Our take on a classic dirty martini is infused with feta-washed kástra elion, an artisanal vodka distilled from hand-selected Greek olives, paired with house-made brine and garnished with castelvetrano olives artfully stuffed with feta. Crisp and clean, but oh so dirty.

Nitro Espresso Martini

grey goose vodka, st. george nola coffee liqueur, beatrix coffee roasters "voyager" espresso, demerara

-- **\$22.00**

For the ultimate silky texture, we nitro-infuse original premium vodka, crafted from wheat grown in the Picardy region of France, with a coffee liqueur specifically engineered to evoke the aroma of a New Orleans chicory coffee bean, served ice cold and smooth to the sip.

ABA Barrel Select Old Fashioned

Choose from one of our hand-selected barrels to anchor this iconic classic cocktail - rounded out with a mission fig cordial from local legend Todd Appel

\$23.00

BEER 6

Paradise **\$9.00**

Pilsner, Moody Tongue, Chicago

Mango Cart **\$8.00**

Mango Wheat Beer, Golden Road Brewing, Los Angeles

Menabrea **\$8.00**

Amber Ale, Piedmont, Italy

Duvel 6.66 **\$11.00**

blond ale, belgium

Lightbeam **\$9.00**

Hazy IPA, Hopewell Brewing, Chicago

Eris Pedestrian **\$8.00**

Cider, Chicago

BUBBLES 3

Prosecco, Giuliana, Veneto, Italy, NV **AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$60.00

Xinomavro Brut Rosé, Kir-Yianni "Akakies" Amyndeon, Greece, 2023 **AVAILABLE OPTIONS**

Glass: \$16.00

Bottle: \$64.00

Brut Champagne, Canard-Duchêne "Cuévée Léonie" Montagne de Reims, France, NV **AVAILABLE OPTIONS**

Glass: \$29.00

Bottle: \$116.00

WHITE 6

Moschofilero, Zacharias, Peloponnese, Greece, 2022 **AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$60.00

Sauvignon Blanc, Verdelia "Aba" Happy Canyon of Santa Barbara, CALIFORNIA, 2024 **AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$60.00

Sauvignon Blanc, Cherrier Père et Fils "La Croix Poignant" Sancerre, France, 2024 **AVAILABLE OPTIONS**

Glass: \$23.00

Bottle: \$92.00

Vermentino, Pala "Soprasole" Sardinia, Italy, 2023 **AVAILABLE OPTIONS**

Glass: \$16.00

Bottle: \$64.00

Assyrtiko, Argyros "Atlantis" Santorini, Greece, 2024	AVAILABLE OPTIONS
	Glass: \$18.00
	Bottle: \$72.00
Chardonnay, The Fableist Edna Valley, CALIFORNIA, 2023	AVAILABLE OPTIONS
	Glass: \$19.00
	Bottle: \$76.00
ROSÉ 2	
Agiorgitiko/Moschofilero, Kalokaíri "Aba" Peloponnese, GREECE, 2024	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$64.00
Grenache et al., Rumor, Provence, France, 2024	AVAILABLE OPTIONS
	Glass: \$20.00
	Bottle: \$80.00
RED 7	
Pinot Noir, Constant Crush, Willamette Valley, Oregon, 2023	AVAILABLE OPTIONS
	Glass: \$20.00
	Bottle: \$80.00
Grenache/Syrah/Cinsault, Chaume Arnaud "Petit Coquet", Côtes du Rhône, FRANCE, 2023	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$64.00
Sangiovese, Salcheto, Vino Nobile di Montepulciano, Tuscany, Italy, 2021	AVAILABLE OPTIONS
	Glass: \$18.00
	Bottle: \$72.00
Tempranillo, Bodegas Pinuaga "Colección" La Mancha, Spain, 2021	AVAILABLE OPTIONS
	Glass: \$17.00
	Bottle: \$68.00
Xinomavro / Syrah / Merlot, Kir-Yianni "The Fallen Oak" Naoussa, Greece, 2021	AVAILABLE OPTIONS
	Glass: \$17.00
	Bottle: \$68.00
Cinsault / Syrah / Cabernet Sauvignon, Musar "Jeune Rouge" Bekaa Valley, Lebanon, 2022	AVAILABLE OPTIONS
	Glass: \$19.00
	Bottle: \$76.00
Cabernet Sauvignon, The Vice, Napa Valley, California, 2023	AVAILABLE OPTIONS
	Glass: \$22.00
	Bottle: \$88.00
CHAMPAGNE 7	
2159 Brut, Pierre Moncuit "Blanc de Blancs" Mesnil sur Oger Grand Cru, France, NV	\$140.00

2167 Brut, R.H. Coutier "Cuveé Tradition" Ambonnay Grand Cru, France, NV	\$125.00
2169 Extra Brut, Vadin-Plateau "Renaissance" Cumières 1er Cru, France, NV	\$132.00
2165 Brut Rosé, Pierre Paillard "Les Terres Roses XVIX" Bouzy Grand Cru, France, NV	\$180.00
2161 Brut Rosé, Billecart-Salmon, Vallee de la Marne, France, NV	\$245.00
2171 Extra Brut, Laherte Frères "Les Empreintes" Chavot, France, 2018	\$320.00
2153 Brut, Dom Pérignon, Hautvillers, France, 2015	\$525.00

OTHER SPARKLING ⁵

2109 Cava Brut Nature, VallDolina Reserva, Catalonia, Spain, 2019	\$64.00
2103 Cava Brut Rosado, Bodegas Naveran, Catalonia, Spain, 2021	\$64.00
2105 Savatiano Pétillant Naturel, Mylonas, Attiki, Greece, NV	\$75.00
2101 Lightly Sparkling Grape & Peach, Matthiasson, Napa Valley, California, 2022	\$84.00
2111 Franciacorta Brut, Bellavista "Vendemmia" Lombardy, Italy, 2019	\$120.00

ORANGE ⁴

2202 Vostilidi, Sarris "V for Vostilidi" Slopes of Ainos, Greece, 2023	\$82.00
2255 Savatiano, Mylonas "Naked Truth" Attica, Greece, 2023	\$68.00
2573 Trebbiano / Malvasia, Cosimo Maria Masini "Daphne" Tuscany, Italy, 2021	\$80.00
2825 Aligoté et al., Ovum "Old Love" Rouge Valley, Oregon, 2022	\$60.00

BLANC ²

2201 Obaideh / Merwah, Chateau Musar, 2012	\$210.00
2218 Obaideh / Merwah, Chateau Musar, 2017	\$146.00

ROUGE ⁶

3300 Tempranillo et al., Levantine de Musar, 2021	\$78.00
3301 Grenache et al., Hochar Père et Fils Rouge, 2020	\$95.00
3303 Cabernet Sauvignon et al., Chateau Musar, 1998	\$300.00
3304 Cabernet Sauvignon et al., Chateau Musar, 2004	\$290.00
3305 Cabernet Sauvignon et al., Chateau Musar, 2012	\$270.00
3306 Cabernet Sauvignon et al., Chateau Musar, 2018	\$190.00

MAISON STEPHAN 2

2561 Viognier, Maison Stephan "Le Tinal" Rhône Valley, France, 2022	\$220.00
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3601 Syrah, Maison Stephan "Les Binardes" Côte-Rôtie, France, 2022	\$333.00
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WHITCRAFT WINERY 4

2801 Chardonnay "Zotovich Vineyard" Santa Rita Hills, 2019	\$127.00
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3901 Pinot Noir "La Lie Fine" Santa Barbara County, 2021	\$98.00
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3903 Pinot Noir "Pence Ranch Clone 115" Santa Ynez Valley, 2022	\$176.00
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3905 Syrah "Escolle Vineyard" Santa Lucia Highlands, 2022	\$148.00
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FORTIFIED 2

Fino Seco Sherry, Emilio Hidalgo, Jerez, Spain	\$12.00
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LBV Port, Quinta do Noval, Douro, Portugal, 2017	\$17.00
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WINES BY THE GLASS 3

Moscato d'Asti, Francesca, Piedmont, Italy, 2023	\$15.00
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Gewürztraminer / Malagouzia, Alpha Estate "Omega" Florina, Greece, 2020	\$19.00
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Garnacha Blanca, Josefina Piñol, Terra Alta, Spain, 2018	\$23.00
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AMARI 9

Averna	\$12.00
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Amaro Lago Maggiore	\$12.00
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Cardamaro	\$12.00
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Cynar Originale	\$12.00
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Fernet Branca	\$12.00
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Montenegro	\$12.00
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Nonino	\$15.00
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Nonino Riserva	\$23.00
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Ramazotti	\$12.00
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CORDIALS 8

Bailey's	\$12.00
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Chartreuse Green	\$25.00
Chartreuse Yellow	\$22.00
El Massaya Arak	\$20.00
Grand Marnier Cuvée Louis-Alexandre	\$25.00
Grand Marnier 1880	\$102.00
Lazzaroni Amaretto	\$12.00
St. George Nola Coffee	\$15.00

BUFFALO TRACE DISTILLERY 18

Blanton's Bourbon	\$25.00
Blanton's Gold Bourbon	\$42.00
Buffalo Trace Bourbon	\$15.00
E.H. Taylor Single Barrel Bourbon	\$30.00
E.H. Taylor Barrel Proof Bourbon	\$30.00
Elmer T. Lee Bourbon	\$17.00
George T. Stagg Bourbon 2023	\$50.00
Pappy Van Winkle 12 Year Bourbon 2022	\$40.00
Pappy Van Winkle 13 Year Rye 2022	\$47.00
Pappy Van Winkle 15 Year Bourbon 2022	\$57.00
Pappy Van Winkle 20 Year Bourbon 2022	\$118.00
Stagg Bourbon	\$22.00
Thomas H. Handy Sazerac Rye 2023	\$65.00
Weller Special Reserve Bourbon	\$18.00
Weller 12YR Bourbon	\$19.00
Weller FULL PROOF Bourbon	\$22.00
Weller 107 Bourbon	\$23.00
William Larue Weller Bourbon 2023	\$135.00

WHISKEY 9

Bardstown Discovery Bourbon	\$40.00
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Mars Tsunuki 2022	\$92.00
Mars Tsunuki Peated 2022	\$100.00
Old Forester 1924 Series Bourbon	\$39.00
Old Forester Birthday Bourbon 2024	\$100.00
Rockhill Farms Single Barrel Bourbon	\$27.00
St. George Single Malt	\$30.00
St. George "40th Anniv." Single Malt	\$100.00
Traverse City Revoked	\$25.00

BOURBON 12

Angel's Envy Port Cask	\$18.00
Basil Hayden Small Batch	\$16.00
Bowman Brothers Small Batch	\$15.00
Buffalo Trace Kosher	\$22.00
Eagle Rare 10 Year Bourbon	\$18.00
E.H. Taylor Small Batch Bourbon	\$17.00
Heaven Hill Bottled-In-Bond	\$16.00
Jefferson's	\$14.00
Maker's Mark	\$13.00
Old Forester	\$13.00
Russell's Reserve	\$14.00
Woodford Reserve	\$17.00

RYE 8

Knob Creek	\$14.00
Lot 40 Canadian	\$16.00
Rittenhouse Bottled-In-Bond	\$12.00
Sazerac Rye	\$14.00
Uncle Nearest Rye	\$16.00
Whistlepig 10 Year	\$22.00

Wild Turkey 101 **\$15.00**

Woodford Reserve **\$18.00**

OTHER WHISKEY 8

J. Rieger Kansas City Whiskey **\$12.00**

Slane Triple Cask Irish Whiskey **\$12.00**

Traverse City American Cherry **\$12.00**

Thresh and Winnow Single Malt **\$28.00**

Thresh and Winnow Rye **\$28.00**

Uncle Nearest 1884 Tennessee Whiskey **\$14.00**

Uncle Nearest 1856 Tennessee Whiskey **\$16.00**

Westward American Single Malt **\$25.00**

BLENDED SCOTCH WHISKY 3

Famous Grouse **\$11.00**

Johnnie Walker Black Label **\$15.00**

Johnnie Walker Blue Label **\$62.00**

SINGLE MALT SCOTCH WHISKY 17

Aberfeldy 12 Year **\$16.00**

Aberlour A'bunadh **\$30.00**

Ardbeg 10 Year **\$22.00**

Ardbeg Spectacular **\$40.00**

Auchentoshan 12 Year Bourbon & Sherry **\$22.00**

Balvenie 14 Year Caribbean Cask **\$28.00**

Bruichladdich "The Classic Laddie" **\$18.00**

Caol Ila 11 Year 2024 Unpeated **\$42.00**

Dalmore 12 Year **\$20.00**

Glenfiddich 12 Year **\$16.00**

Glenfiddich 14 Year Bourbon Cask **\$18.00**

Glenlivet 12 Year	\$16.00
Glenmorangie Nectar d'Or	\$27.00
Highland Park 12 Year	\$20.00
Laphroaig 10 Year	\$22.00
Macallan 12 Year Sherry Cask	\$26.00
Talisker 10 Year	\$30.00

TEQUILA 26

Básico Blanco	\$13.00
Casamigos Reposado	\$15.00
Casamigos Anejo	\$18.00
Casamigos Cristalino	\$22.00
Clase Azul Plata	\$52.00
Clase Azul Gold	\$98.00
Clase Azul Anejo	\$135.00
Corazon Blanco	\$12.00
Don Fulano Blanco	\$15.00
Don Fulano Reposado	\$18.00
Don Fulano Anejo	\$22.00
Don Julio 1942	\$60.00
Flecha Azul Blanco	\$14.00
Flecha Azul Reposado	\$15.00
Flecha Azul Anejo	\$18.00
Fortaleza Anejo	\$31.00
G4 Blanco	\$17.00
Herradura Reposado	\$13.00
Lalo Blanco	\$18.00
Lalo Blanco Full Proof	\$22.00
Nosotros Blanco	\$14.00

Nosotros Reposado	\$15.00
Nosotros Anejo "Madera"	\$34.00
Patron el Cielo	\$40.00
Patron el Alto Reposado	\$55.00
Tromba Blanco	\$13.00

MEZCAL ⁴

Dos Hombres Joven	\$18.00
Ilegal Joven	\$11.00
Los Vecinos Espadin	\$13.00
Nosotros Espadin y Tobala	\$22.00

MAIN ³

CHICKEN VEGETABLE BOWL	\$8.95
carrot, sugar snap pea, basmati rice	
BUTTERED NOODLES	\$8.95
penne, butter, parmesan	
FRIED HALLOUMI	\$8.95
tomato sauce	

BRUNCH ²

VANILLA YOGURT & FRUIT	\$9.95
blackberry, blueberry, strawberry, orange	
SCRAMBLED EGGS	\$9.95
crispy potato, berries & grapes	

MEDITERRANEAN FEAST ³

Hummus & Spreads

served with our house bread, add crudite \$2 per person; select two: classic • smoky garlic • whipped feta • charred eggplant • muhammara

Hot & Cold Mezze

select two: village salad • leafy greens • marinated olives & feta • brussels sprouts • house-made stracciatella (add \$5) • crispy potatoes • crispy short rib hummus (add \$7)

Mains & Kebabs

select two: grilled chicken kebab • grilled cauliflower kebab • salmon kebab (add \$5) • chicken kefta • lamb & beef kefta • beef tenderloin kebab (add \$8) • grilled skirt steak (add \$6) • green falafel

HUMMUS & SPREADS 6

Classic Hummus	\$34.00
Charred Eggplant	\$38.00
Smoky Garlic	\$38.00
Whipped Feta	\$38.00
Muhammara	\$40.00
Crispy Short Rib Hummus	\$58.00

SEASONAL SALADS & VEGETABLES 6

Leafy Greens Salad	\$26.00
Crispy Potatoes	\$36.00
Brussels Sprouts	\$36.00
Marinated Olives & Feta	\$36.00
Village Salad	\$38.00
Stracciatella**	\$46.00

KEBABS & MAINS 8

Green Falafel	\$50.00
Grilled Cauliflower Kebab	\$60.00
Chicken Kefta Kebab	\$70.00
Grilled Chicken Kebab	\$76.00
Lamb & Beef Kefta Kebab	\$80.00
Grilled Salmon Kebab	\$98.00
Beef Tenderloin Kebab	\$110.00
Grilled Skirt Steak	\$118.00

ADDITIONS 8

Extra Sauce	\$8.00
Gluten-Free Crackers	\$12.00
House Bread**	\$14.00

Lemon Dill Basmati Rice	\$20.00
Vegetable Crudites	\$22.00
Assorted Halva	\$60.00
Whole Creme Brulee Pie	\$70.00
Whole Chocolate Chocolate Cake	\$90.00

SERVICE ITEMS ³

Paper Plates	\$5.00
set of 10	
Disposable Cutlery Kit Set	\$10.00
set of 10	
Reusable Chafing Set	\$20.00
includes sternos	

COLD ³

House-Made Stracciatella

grilled peach, jalapeño, pistachio

Marinated Olives & Feta

pickled cauliflower & onion, sweet drop pepper, marcona almond, orange zest

Village Salad

mighty vine tomato, persian cucumber, red onion, kalamata olive, bell pepper, feta, greek vinaigrette

HOT ⁴

Green Falafel

avocado tzatziki, garlic tahini, dania spice

Crispy Potatoes

mizithra, rosemary, scallion crema

Brussels Sprouts

cashew & almond dukkah, harissa honey

Green Chili Shrimp*

garlic, parmesan, calabrian chili breadcrumb

MEZZE ⁷

Marinated Olives & Feta

pickled cauliflower & onion, sweet drop pepper, marcona almond, orange zest

Greek Village Salad

mighty vine tomato, persian cucumber, red onion, kalamata olive, bell pepper, feta, greek vinaigrette

House-Made Stracciatella

grilled peach, jalapeño, pistachio

Crispy Potatoes

mizithra, rosemary, scallion crema

Green Falafel

avocado tzatziki, garlic tahini, dania spice

Peach Biscuit

peach compote, whipped cream

Chocolate Babka French Toast

maple syrup (+4 per person)

BRUNCH & KEBABS 10

Avocado & Spinach Frittata

tomato, parmesan, chive

Khachapuri*

baked egg, cremini mushroom, graviera, green onion

Green Harissa Chicken

local eggs, labneh, feta, chickpea

Short Rib Shakshuka*

local eggs, spicy harissa, graviera, roasted sweet potato

Grilled Cauliflower Kebab

medjool date, red onion, turmeric

Grilled Chicken Kebab

yogurt marinade, sweet pepper, zhoug

Chicken Kefta

lemon, olive oil, tzatziki

Lamb & Beef Kefta*

lemon, olive oil, tzatziki

Grilled Salmon Kebab*

sweet pepper, red onion, lemon, olive oil, zhoug

Shawarma Spiced Skirt Steak & Eggs*

fried egg, crispy potato, tzatziki (+\$6 per person)

SPIRITS 9

Basic Vodka

Tito's Vodka

Beefeater Gin

Planteray 3 Stars Rum

Corazon Blanco Tequila

Old Forester 86 Proof

Sazerac Rye

Johnnie Walker Black Label Scotch Whisky

Famous Grouse Blended Whisky

SUPER PREMIUM BAR PACKAGE 1

Super Premium Bar Package

\$25.00

includes the addition of champagne

ZERO PROOF 4

Beatrix Coffee Roasters Cold Brew

\$6.00

Say Less

\$12.00

ritual tequila substitute, passion fruit, lime

One for the Road

\$12.00

blackberry cardamom cordial, yuzu, soda

Fire Sign

\$12.00

ghia sumac & chili spritz, mango, lime, aleppo

COFFEE & TEA 11

Espresso

\$3.95

Americano

\$3.95

Macchiato

\$3.95

Cortado

\$3.95

Latte

\$4.95

Cappuccino

\$4.95

Magnolia Blossom Oolong

\$5.95

Emperor's Chamomile

\$5.95

Emperor's Golden Assam	\$5.95
RTC Regal Earl Grey	\$5.95
Emperor's Dragonwell	\$5.95

DESSERT WINES ²

Fino Seco Sherry, Emilio Hidalgo, Jerez, Spain	\$12.00
LBV Port, Quinta do Noval, Douro, Portugal, 2017	\$17.00

FOOD & DRINK ⁸

HOT HONEY HALLOUMI	\$14.95
crispy garlic dukkah	

CRISPY PORK BELLY BITES	\$14.95
sesame, chive, tamarind bbq	

OUR FAVORITE SPREADS	\$15.95
classic hummus, whipped feta, charred eggplant (served with our house bread)	

HOUSE MARGARITA	\$10.00
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CLASSIC MARTINI	\$10.00
vodka or gin	

SOMMELIER SELECTION	\$8.00
WHITE WINE	

SOMMELIER SELECTION	\$8.00
RED WINE	

HOPEWELL LIL BUDDY LAGER	\$5.00
chicago, il	