



SPREADS / GIRIŞLER 7

Htipiti**	\$10.00
Roasted Red Pepper, Feta, Thyme, Olive Oil	
Baba Ghanouj**	\$10.00
Smoked Eggplant, Tahini	
Hummus**	\$9.50
Puree Of Chickpeas, Tahini	
Labneh**	\$9.50
Strained Yogurt, Garlic Confit, Zaatar	
Cacik**	\$9.50
Strained Yogurt, Cucumber, Mint	
Taramosalata* **	\$10.00
Cod Roe Mousse, Olive Oil, Fresh Lemon Juice	
Sampler*	\$23.00
Tasting Of All Spreads	

SOUP & SALADS / ÇORBA VE SALATALAR 3

Lentil Soup**	\$9.00
Lentil, Onion, Carrot, Potato, Lemon	
Gavurdagi Salad	\$12.00
Cucumbers, Tomatoes, Peppers, Shared Walnuts, Onion Pomegranate Sauce, Olive Oil	
Quinoa Tabbouleh**	\$12.00
Parsley, Tomatoes, Pomegranate Seeds, Olive Oil, Lemon	

COLD MEZZES / SOĞUK MEZELER 1

Dolmades**	\$11.50
Grape Leaves Stuffed with Rice, Tomatoes, Parsley	

FLAT BREADS / PIDELER 3

Mixed Cheese Pide**	\$11.00
Goat Cheese, Mozzarella, Cherry Tomatoes, Dates	

Sucuklu Pide **\$12.00**

Spicy Turkish Beef Sausage, Mozzarella, Pesto

Lahmacun** **\$13.00**

Ground Lamb & New York Strip, Peppers, Parsley

HOT MEZZES / SICAK MEZELER 4

Börek** **\$13.00**

Spinach, Dill, Feta, Tomato Marmalade, and Seasonal Greens

Ottoman Rice **\$11.00**

Black Currants, Apricots, Chicken Broth, Almonds, Pine Nuts, Fried Shallots

Falafel** **\$10.00**

Chickpeas, Tahini, Tomatoes, Radishes, and Seasonal Greens

İmam Bayildi** **\$12.00**

Baby Eggplant Stuffed with Onions, Tomatoes, Salt & Pepper

SEAFOOD SELECTION / DENİZ ÜRÜNLERİ 4

Grilled Octopus** **\$22.00**

Black Eye Beans, Pomegranate Seeds, Dill, Red Onion, Sumac Molasses, Olive Oil, Dried Oregano, Maraş Peppers

Karides Guvec** **\$16.00**

Sautéed Shrimp, Garlic, Spicy Dried Peppers, Cherry Tomatoes, Parsley, Butter

Branzino** **\$17.00**

Grilled Mediterranean Sea Bass, Lemon

Grilled Kalamar** **\$17.00**

Grilled Squid Marinated in Garlic, Maraş Pepper, Orange Zest, Ginger, Roasted Red Peppers, Olives, Grilled Lemon

WRAPS & BURGER / DÜRÜMLER & BURGER 4

Agora Cheese Burger* ** **\$19.00**

Lamb & New York Strip Burger, Tomato, Lettuce, Caramelized Onions, Pickled Cucumber, Home-made Remoulade Sauce

Falafel Wrap** **\$16.00**

Chickpea Patties, Tahini, Tomatoes, Radish, Parsley, Cumin

Adana Wrap **\$18.00**

Adana Kebap, Harissa, Sumac Onions, Tomatoes, Parsley

Chicken Wrap** **\$18.00**

Grilled Chicken, Pickled Turnip, Toum, Lettuce, Tomatoes, Sumac Onions

MEAT & CHICKEN SELECTION / ET VE TAVUK ÜRÜNLERİ 5

Şiş Kebap*	\$25.00
Grilled Beef Tenderloin, Grilled Tomato, Onions, Pepper, Harissa	
Köfte**	\$16.00
Minced Lamb & New York Strip Patties, Sumac Onions, Tomatoes, Cacık	
Lamb Chops* **	\$24.00
Salt & Pepper, Grilled Broccolini	
Grilled Chicken**	\$18.00
Zaatar, Sumac, Grilled Tomato, Pepper, Toum, Pita	
Adana Kebap**	\$18.00
Minced Lamb & New York Strip Kebap, Grilled Tomato, Sumac Onions, Lavash	

SIDE SAUCES / SOSLAR 4

Toum**	\$2.00
Garlic, Olive Oil, Lemon, Maraş Pepper	
Tahini**	\$2.00
Sesame Puree	
Harissa	\$2.00
Red Peppers, Cumin, Acuka	
Tapenade**	\$2.00
Crushed Olives, Shallots, Basil, Thyme	

DESSERTS / TATLILAR 7

Pistachio Soufflé	\$15.00
White Chocolate, Antep Pistachio, Powdered Sugar: Served with Maraş Ice Cream. Please allow 15 minutes for preparation	
Portakalli Sütlaç	\$11.00
Orange Rice Pudding, Hazelnut	
Künefe	\$15.00
Shredded Phyllo, Sweet Cheese, Syrup; Served with Turkish Rose Ice Cream & Pistachios. Please allow 15 minutes for preparation	
Chocolate Bavaoise	\$14.00
60% Dark Chocolate, Blackberry Sauce, Hazelnut Dacquoise	
Kazandibi**	\$12.00
Milk, Mastic Tree Gum, Rice Paste, Cinnamon: Served with Vanilla Ice Cream	
Turkish Baklava	\$11.00
Filo Layers, Pistachios, Honey Syrup with Vanilla Ice Cream	
Ice Cream & Sorbet Selection	\$6.00
Ice Creams: Antep Pistachio, Isparta Rose, Vanilla, Dark Chocolate; Sorbet: Blood Orange Sorbet	

STARTERS 10

Baba Ghanouj**

Smoked Eggplant, Tahini

Hummus**

Puree of Chickpeas, Tahini

Labneh**

Strained Yogurt, Garlic Confit, Zaatar

Cacik**

Strained Yogurt, Cucumber, Mint

Acuka

Red Pepper Paste, Walnut, Olive Oil

Truffled Eggs**

Deviled Eggs, Black Truffle, Olive Oil

Mixed Green Salad**

Cucumbers, Carrot, Avocado, Feta Cheese, Olive Oil & Fig Balsamic Dressing

Charcuterie Plate* **

Pastrami, Smoked Turkey Breast, Smoked Salmon, Olives

Mixed Cheese Plate**

Kasseri, Feta, Manchego Cheese, Fig and Apricot

Tahini & Pekmez

Tahini, Grape Molasses, Walnut

FLATBREADS 2

Mixed Cheese Pide**

Goat Cheese, Mozzarella, Diced Tomatoes

Gozleme

Stuffed Flat Bread with Ground Lamb & New York Strip, Mozzarella Cheese and Parsley

EGGS & PROTEINS 6

Salmon Eggs Benedict* **

Smoked Salmon, Guacamole, Hollandaise, Salmon Caviar, Ciabatta Muffin, and Agora Fries

Classic Eggs Benedict* **

Ciabatta Muffin, Beef Bacon, Hollandaise, and Agora Fries

Kiy mali Eggs Benedict*

Ground Lamb & New York Strip, Poached Egg, Garlic Yogurt, Ciabatta Muffin, and Agora Fries

Vegetable Omelette**

Mushrooms, Asparagus, Red & Green Peppers, Tomatoes, Onions, and Agora Fries

Lamb Shoulder**

Wheat Rice, Shallots, Brown Butter

Sis Tavuk**

Chicken Thighs, Yogurt Sauce

SIDES 7

Agora Fries**

Mustard, Olive Oil, Green Onions

Veggie Saute**

Oyster Mushrooms, Asparagus, Red & Green Peppers, Onions

Falafel**

Tahini, Mixed Greens, Tomatoes

Marinated Shrimp* **

Olive Oil, Lemon Juice, Orange & Lemon Zest, Salt, Peppers

Beef Bacon* **

Turkish Sucuk* **

Halloumi Cheese with Honey**

SWEETS 3

Lokma

Traditional Fried Dough Balls, Chocolate Sauce, Pistachios

Greek Yogurt Parfait

Mixed Berries, Granola, Honey

Fruit Plate**

Seasonal Fruits

ELEVATE YOUR BRUNCH WITH PREMIUM BEERS AND CRAFTED COCKTAILS 5

Red Sangria

Red wine, Triple Sec, Rum, Strawberry, Apple, Orange

Margarita

Tequila, Triple Sec, Lime, Agave

Strawberry Fizz

Vodka, Elderflower Liqueur, Lemon, Strawberry Puree

Lavender G&T

Gin, Lavender Syrup, Tonic

Aslin Old Town Lager

CHEESES / PEYNIRLER 1

Saganaki**

\$16.00

Flambéed Tableside Kasar Cheese

EXPERIENCE TO SHARE / İKİ KIŞILIK SPESİYALLER 3

Rack of Lamb*

\$120.00

Turkish-Spice Dry Rub, Served with Ottoman Rice and Harissa

Lamb Shoulder

\$100.00

Three-hour Slow Cooked Lamb Shoulder, Served with: Ottoman Rice, Harissa, Toum and Cacik

Whole Fish

Served with Grilled Vegetables

HOUSE COCKTAILS / EV YAPIMI KOKTEYLLER 3

Mediterranean G & T

\$9.00

Gin, Agora's Signature Tonic

Thyme to Bloom

\$9.00

Fig Infused Vodka, Honey-Thyme Syrup, Lemon, Prosecco

Istanbul Bey

\$9.00

Jalapeno Infused Tequila, Passion Fruit, Pineapple, Lime, Red Wine Float

WINES / ŞARAPLAR 1

Red, White, Rose

AVAILABLE OPTIONS

\$7.00

Bottle: \$30.00

DRAFT BEERS / FIÇI BIRALAR 1

Seasonal Special

\$5.00

BOTTLE BEERS / ŞİŞE BIRALAR 1

Efes Pilsen

\$5.00

COCKTAILS 11

Mediterranean G & T	\$16.00
Gin, Agora's Signature Tonic	
Thyme to Bloom	\$16.00
Fig Infused Vodka, Prosecco, Honey-Thyme Syrup, Lemon	
Aroma	\$16.00
Rye Whiskey, Cloves, Cinnamon, Ginger-Chamomile Syrup, Aromatic Bitters, Wood Chip Smoke	
Istanbul Bey	\$16.00
Jalapeno Infused Tequila, Red Wine Float, Passion Fruit, Pineapple, Lime	
Sebi Sunset	\$16.00
Turkish Tea Infused Gin, Lemon Juice, Lemongrass Syrup, Bergamot Liquor, Butterfly Pea Tea	
The Golden Daisy	\$16.00
Chamomile Infused Scotch, Lemon, Orgeat, Egg White	
Mystic Flora	\$16.00
Mezcal, Pea Flower Infused Gin, Lime, Lavender	
The Avo Garden	\$16.00
Avocado Oil Washed Vodka, Avocado, Cilantro, Lemon, Mint Bitter	
Fresh Fire	\$16.00
Mezcal, Pisco, Lime, Mint, Egg White	
Basilica	\$16.00
Tequila, Manzanilla, Cucumber-Thai Basil, Lemon, Absinthe	
Berrylicious	\$16.00
White Rum, Lemon, Ginger, Orgeat, Honey, Blackberry	
MOCKTAILS 5	
Ruby	\$8.00
Grapefruit Juice, Agave, Lime, Club Soda	
Kekik	\$8.00
Fresh Clementine Juice, Lemon, Honey & Thyme Syrup, Club Soda	
Ottoman Sunset	\$8.00
Cranberry And Lime Juice, Habanero Syrup, Spiced Syrup	
Homemade Fresh Lemonade	\$7.00
Homemade Hibiscus Lemonade	\$8.00
DRAFT BEERS 5	
Potomac Pilsner, Mustang Sally, Chantilly VA, USA	\$8.00

Day Crush Session Sour, Evolution, Maryland, USA	\$9.00
Bock Lager, Alhambra Roja, Granada, Spain	\$8.00
Vienna Lager, Devil's Backbone, Lexington VA	\$10.00
Hazy IPA, Victory Hop Hazer, Pennsylvania, USA	\$9.00

BOTTLED BEERS 6

Pilsner, Almaza, Lebanon	\$7.00
Hellenic Lager, Mythos, Greece	\$7.00
IPA, Port City, Monumental, Alexandria, USA	\$7.00
Porter, Port City, Monumental, Alexandria, USA	\$8.00
N/A Beer, Eggenberg, Austria	\$6.00
Efes, Izmir, Turkey	\$8.00

SPARKLING BY THE GLASS 2

Cricova Brut Roz, Criuleni, Moldova	AVAILABLE OPTIONS
	Gl: \$11.00
	Btl: \$53.00
Prosecco, Gambino Sparkling Wine, Veneto, Italy	AVAILABLE OPTIONS
	Gl: \$12.00
	Btl: \$54.00

WHITE BY THE GLASS 7

Sauvignon Blanc, Collevento "921" Friuli, Italy 2019	AVAILABLE OPTIONS
	Gl: \$12.00
	Btl: \$54.00
Assyrtiko, Feredini, Karamolegos Santorini, Greece	AVAILABLE OPTIONS
	Gl: \$15.00
	Btl: \$70.00
Viorica, Chateau Vartely, Moldova	AVAILABLE OPTIONS
	Gl: \$13.00
	Btl: \$58.00
Pinot Grigio, Impero, Abruzzo, Italy	AVAILABLE OPTIONS
	Gl: \$12.00
	Btl: \$54.00

Narince Blend, Kavaklidere, Çankaya, Turkey

AVAILABLE OPTIONS

Gl: \$12.00

Btl: \$54.00

Chardonnay, Mada, San Clemente, Italy

AVAILABLE OPTIONS

Gl: \$15.00

Btl: \$70.00

Sauvignon Blanc-Semillion, Comtesse de Malet Roquefort, Bordeaux, France

AVAILABLE OPTIONS

Gl: \$13.00

Btl: \$58.00

ROSÉ BY THE GLASS 2

Grenache-Cinsault-Syrah, Peyrassol, Cotes de Provence, France

AVAILABLE OPTIONS

Gl: \$15.00

Btl: \$65.00

Xinomavro, Dio Fili, Siatista, Greece

AVAILABLE OPTIONS

Gl: \$13.00

Btl: \$58.00

RED BY THE GLASS 7

Pinot Noir, Côte du Danube, Oryahovo, Bulgaria

AVAILABLE OPTIONS

Gl: \$13.00

Btl: \$58.00

Öküzgözü-Boğazkere, Yakut, Turkey

AVAILABLE OPTIONS

Gl: \$14.00

Btl: \$63.00

Malbec, Romulo, Mendoza, Argentina

AVAILABLE OPTIONS

Gl: \$14.00

Btl: \$63.00

Syrah-Cinsault, Les Breteches, Château Kefraya, Lebanon

AVAILABLE OPTIONS

Gl: \$13.00

Btl: \$58.00

Cabernet Sauvignon, Cline Cellars, Sanoma County, California, 2020

AVAILABLE OPTIONS

Gl: \$16.00

Btl: \$70.00

Xinomavro, Naoussa Cuvee Villages

AVAILABLE OPTIONS

Gl: \$14.00

Btl: \$63.00

Merlot-Cabernet Franc, Comtesse de Malet Roquefort, Bordeaux, France

AVAILABLE OPTIONS

Gl: \$14.00

Btl: \$63.00

RAKI, OUZO & ARAK 12

Yeni Raki

AVAILABLE OPTIONS

Gl: \$12.00

Hlf Btl: \$70.00

Efe | Blue, Klasik

AVAILABLE OPTIONS

Gl: \$11.00

Hlf Btl: \$60.00

Efe | Green, Fresh Grapes

AVAILABLE OPTIONS

Gl: \$12.00

Hlf Btl: \$70.00

Efe | Black, Triple Distilled

AVAILABLE OPTIONS

Gl: \$13.00

Hlf Btl: \$75.00

Efe | Gold, Oak-Aged

AVAILABLE OPTIONS

Gl: \$13.00

Hlf Btl: \$75.00

Tekirdag | Gold, Oak Aged

AVAILABLE OPTIONS

Gl: \$15.00

Hlf Btl: \$85.00

Tekirdag | Klasik

AVAILABLE OPTIONS

Gl: \$13.00

Hlf Btl: \$75.00

Beylerbeyi Gobek | Black

AVAILABLE OPTIONS

Gl: \$15.00

Hlf Btl: \$80.00

Sari Zeybek

AVAILABLE OPTIONS

Gl: \$13.00

Hlf Btl: \$75.00

Barbanyanni Ouzo

AVAILABLE OPTIONS

Gl: \$11.00

Hlf Btl: \$60.00

Plomari Ouzo

AVAILABLE OPTIONS

Gl: \$12.00

Hlf Btl: \$70.00

Massaya Arak

AVAILABLE OPTIONS

Gl: \$11.00

Hlf Btl: \$60.00

SPARKLING & CHAMPAGNE BOTTLES 6

Chenin Blanc-Viognier, Pine Ridge, Napa California, USA

\$65.00

Chardonnay, Pinot Noir, Pinot Munier, Argyle, Willamette Valley, USA	\$80.00
Rose Prosecco, Jules, Veneto, Italy	\$70.00
Champagne, Delamotte Blac de Blanc, Les Mesnil Sur Oger, France	\$140.00
Champagne, Billecart-Salmon Brut Reserve, Mareuil-Sur-Aÿ, France N/V	\$160.00
Rose Champagne, Billecart-Salmon Rose, Mareuil-Sur-Aÿ, France N/V	\$200.00

ROSÉ ²

Pinot Noir, Adelsheim Artist Series, Willamette Valley, OR 2020	\$60.00
Cab Franc, Syrah, The Wine Collective, Virginia, USA 2021	\$50.00

MINERAL: LIGHT AND REFRESHING ⁴

Sancerre, Reverdy-Ducroux Sancerre Blanc "Beau Roy"	\$90.00
<small>Crispy, Citrus and Earthy Notes</small>	
Sauvignon Blanc, Cakebread, Napa Valley, CA	\$90.00
<small>White Flowers, Citrus Fruits, Ripe Melon</small>	
Hasandede, Vinkara, Kalecik-Ankara, Turkey	\$58.00
<small>Notes of Mint, Laurel, Linden, Quince, Lemon Leaves, Grapefruit and Green Apple Aromas</small>	
Sauvignon Blanc, Selendi, Beyoba, Manisa, Turkey	\$48.00
<small>Tree Fruits and Citrus Notes</small>	

FLORAL: SOFT & AROMATIC WHITES ⁴

Pinot Gris, Elk Cove, Willamette Valley Oregon, USA	\$65.00
<small>Stone Fruit and Papaya, Lemon Curd</small>	
Falanghina, Ocone Diana, Sannio, Italy	\$65.00
<small>Floral, Tree Fruits, Citrusy</small>	
Manchuela, Mil Historias Amber, Spain	\$80.00
<small>Dark yellow, a little golden, aromas of ripe citrus and white stone fruits, floral tones of pink, rich fruit on the palate</small>	
Sauvignon Blanc, Viognier Blend, Chateau Kefraya les Breteches, Lebanon	\$54.00
<small>White Flowers and Honey with Exotic Aromas of Peach and Fresh Melon Notes</small>	

TOASTY & MEDIUM TO FULL WHITES ⁶

Chardonnay-Narince, Kavaklidere, Vin Art, Cappadocia, Turkey 2015	\$55.00
<small>Citrus, Soft Minerality, Apple</small>	
Assyrtiko, Idisma Drios, Drama, Greece 2020	\$56.00
<small>Floral and Peachy, Slightly Oaked</small>	

Chardonnay, Pierano Heritage Lodi, California	\$70.00
Oaky, Buttery, Vanilla and pear notes	
Chardonnay, Freemark Abbey, Napa Valley, CA	\$80.00
Buttery and Soft, Banana, Honey, Light Oak	
Chardonnay, Jean-Marc Brocard, Chablis Premier Cru, 'Cote de Lechet'	\$110.00
Chablis Crispy, Tree Fruits and Citrus Notes	
Chardonnay, Thomas Henry Sonoma County, California	\$75.00
Pineapple and peach notes, oaky, buttery and creamy	

BRIGHT: LIGHT & SMOOTH REDS 3

Etna Rosso, Terre Nere, Sicily, Italy	\$80.00
Earthy, Light and Red Fruit Notes	
Pinot Noir, Crossbarn, Sonoma Coast	\$75.00
Strawberry, Earthy, Plum, Blackberry	
Pinot Noir, Argyle Grower Series, Willamette Valley, Oregon USA 2019	\$85.00
Cranberries and Blackberries, Earth and Spiced Tea, Long, Soft Finish	

SMOKY: MEDIUM TO FULL BODIED, SPICE DRIVEN REDS 7

Touriga Franca-Tinto Roriz 58 Assobio, Douro, Portugal	\$75.00
Raspberry, Plum, Rosehip, Black Olives, Smooth Tannins	
Petite Sirah, Zinfandel Blend, Ridge Three Valleys, Sonoma California, USA	\$90.00
Aromas of Ripe Raspberry and Cherry Fruits, Fresh Mint, Exotic Spices, with Clay-Earth Minerals	
Öküzgözü-Boğazkere, Kavaklıdere Selection	\$85.00
Smoky, Black Plum, Violets, Ripe Tannins, Leather	
Syrah, Kavaklıdere, "Pendore", Aegean, Turkey	\$88.00
Blackberry, Slight Vanilla, Meaty with a Rich, Silky Texture	
Brunello di Montalcino, Lionello Marchesi Coldisole, 2013	\$175.00
Tabacco, Oak, Vanilla and Earthy Notes	
Garnache, Zestos, Spain	\$65.00
Red Fruit Notes, Black Fruit Notes	
Agiortiko, Nemea, Greece	\$95.00
Oaky and Red Fruit Notes	

JUICY: MEDIUM, STRUCTURED REDS 6

Boğazkere, Kayra "Vintage", Anatolia, Turkey 2013	\$85.00
Ruby Tinted, Blackberry, Chocolate and Dried Fruits with Strong Tannins, Light Oak	

Amarone, Viticoltori Storici Sarto, Amarone della Valpolicella, Veneto, Italy	\$110.00
Black Figs, Candied Red Fruit, Cinnamon, Juicy and Full	
Merlot, Rombauer, Napa Valley, CA	\$135.00
Ripe Blackberry, Vanilla, Cedar, Black Currant	
Cabernet Sauvignon, Shafer, "One Point Five", Stag's Leap District, Nap Valley, CA 2016	\$220.00
Lush Berry, Chocolate, Anise, Violets	
Cabernet Sauvignon, Merlot, Petit Verdot, Selendi, Manisa, Turkey	\$75.00
Dark Plums, Red Fruits, Light Vanilla, Cloves, Violet	
Cabernet Sauvignon, Smith 8 Hook, Central Coast, California	\$98.00
Oaky, Chocolate, Vanilla Notes	

EARTHY: FULL-BODIED REDS 4

Cinsault-Grenache-Cab Sauv, Château Musar, "Hochar", Bekaa Valley, Lebanon	\$85.00
Baked Plum, Sloes, Leather, Vibrant Red Fruits, Silky Tannins	
Nebbiolo, Franco Serra, Barolo, Piedmont, Italy	\$110.00
Red Berries, Leather, Bright Acidity, Raspberry Jam	
Chateauneuf-du-Pape, Clos du Mont Olivet, 2019	\$180.00
Cherry, Strawberry Notes, Earthy and Smoky Notes	
Super Tuscan, Prunice IGT, Tuscany, Italy	\$90.00
Oaky, Smokey, Vanilla and Cherry Notes	

BOURBON & RYE 9

Elijah Craig	\$16.00
Four Roses	\$16.00
Basil Hayden's	\$15.00
Knob Creek	\$14.00
Maker's Mark	\$14.00
Woodford Reserve	\$14.00
Jack Daniel's	\$12.00
Whistle Pig Rye	\$18.00
Redemption Rye	\$13.00

SCOTCH 15

Balvenie 12yr Doublewood	\$17.00
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Balvenie 14yr Carribean Cask	\$18.00
Balvenie 15yr	\$25.00
Macallan 12yr	\$18.00
Macallan 15yr	\$32.00
Oban 14yr	\$19.00
Glenlivet 12yr	\$15.00
Lagavulin 16yr	\$18.00
Laphroaig 10yr	\$15.00
Johnnie Walker Blue	\$50.00
Dewar's 12yr	\$12.00
Dewar's 18yr	\$18.00
Dewar's White Label	\$11.00
Jonnie Walker Black	\$15.00
Jonnie Walker Red	\$12.00

IRISH & CANADIAN 3

Jameson	\$11.00
Crown Royal	\$12.00
Seagram's VO	\$12.00

GIN 4

Hendrick's	\$12.00
Bombay Sapphire	\$12.00
Tanqueray	\$11.00
New Amsterdam	\$10.00

TEQUILA & MEZCAL 11

Milagro Silver	\$11.00
Milagro Reposado	\$12.00
Patron Silver	\$14.00

Patron Reposado	\$16.00
Patron Anejo	\$18.00
El Buho Mezcal	\$11.00
Casamigos Blanco	\$13.00
Casamigos Reposado	\$16.00
Casamigos Anejo	\$18.00
Clase Azule	\$50.00
Don Julio 1942	\$45.00

RUM & CACHAÇA 8

Bacardi Silver	\$10.00
Captain Morgan Spiced	\$9.00
Gosling's Black Seal	\$11.00
Velho Barreiro	\$10.00
Brugal 1888	\$15.00
Mount Gay Eclipse Barbados	\$11.00
Zacapa 23 YO	\$16.00
Appleton Estate	\$12.00

VODKA 6

Absolut	\$12.00
Belvedere	\$15.00
Grey Goose	\$14.00
Ketel One	\$14.00
Tito's	\$13.00
Stolichmaya	\$12.00

LIQUEURS 21

Bailey's Irish Cream	\$11.00
Campari	\$13.00

Chambord	\$10.00
Cointreau	\$12.00
Disaronno Amaretto	\$10.00
Drambuie	\$12.00
Fernet Branca	\$11.00
Frangelico	\$13.00
Grand Marnier	\$14.00
Green Chartreuse	\$15.00
Lillet Blanc	\$11.00
Limoncello	\$10.00
Pernod Anise	\$11.00
Pimms	\$11.00
St. Germain	\$11.00
Mastiha	\$9.00
Poli Grappa Sarpa	\$13.00
Vieux Carre Absinthe	\$12.00
Orghetti Espresso Liquer	\$12.00
Amaro Montenegro	\$12.00
Aperol	\$12.00

BRANDY & CALVADOS 7

Courvoisier VSOP	\$16.00
Hennessy VS	\$15.00
Hennessy VSOP	\$18.00
Hennessy XO	\$52.00
Calvados Apple Jack	\$13.00
Calvados Daron	\$15.00
Remy Martin VSOP	\$16.00

PORT & DESSERT WINES 4

Dows 10 Port	\$12.00
Patricius Katinka Tokaj	\$12.00
Tatli Sert Turkish Port	\$10.00
Graham's 20 YO	\$17.00

NON-ALCOHOLIC BEVERAGES / ALKOLSÜZ İÇECEKLER 14

Coffee*	\$5.00
Espresso*	\$4.00
Double Espresso*	\$6.00
Americano*	\$5.00
Latte*	\$5.00
Cappuccino*	\$5.00
Turkish Coffe	\$5.00
Sade (No Sugar), Az Şekerli (Touch Of Sugar), Orta Şekerli (Medium Sugar), Çok Şekerli (Very Sweet)	
Iced Coffee	\$6.00
Turkish Tea	\$4.00
Tea Forte Hot Tea	\$6.00
Earl Grey, English Breakfast, Moroccan Mint, Chamomile, Green Tea	
Iced Tea	\$5.00
Soft Drinks	\$5.00
Juices	\$5.00
Cranberry, Orange, Grapefruit, Pineapple, Apricot, Cherry	
Ayran	\$7.00