



## MEZZE 8

<b>Cira Pita</b>	<b>\$8.00</b>
harissa lime butter	
<b>Marinated Olives</b>	<b>\$6.00</b>
citrus, olive oil, thyme	
<b>Warm Stuffed Dates</b>	<b>\$9.00</b>
goat cheese, hazelnut dukkah, romesco sauce	
<b>Crispy Falafel</b>	<b>\$12.00</b>
pickled carrots, spiced yogurt, za'atar vinaigrette	
<b>Tamarind Glazed Brisket Hummus</b>	<b>\$16.00</b>
grilled dates, herb salad, pita	
<b>Brown Butter Hummus*</b>	<b>\$14.00</b>
pumpkin seed relish, radish, pita	
<b>Muhammara</b>	<b>\$11.00</b>
roasted red pepper, toasted walnut, date, pita	
<b>Sunflower Green Garlic</b>	<b>\$11.00</b>
seasonal crudite	

## SALADS 5

<b>Cira Green Salad</b>	<b>\$14.00</b>
sweet gem lettuce, shaved fennel, herb yogurt dressing, birdseed	
<b>Seared Tuna Salad*</b>	<b>\$22.00</b>
endive, potato, green beans, truffle vinaigrette	
<b>Greek Salad</b>	<b>\$15.00</b>
tomatoes, cucumber, olive crumble, whipped feta, piparras vinaigrette	
<b>Chopped Salad</b>	<b>\$16.00</b>
tomatoes, chickpeas, cucumber, feta, red wine vinaigrette	
<b>Grain Bowl*</b>	<b>\$17.00</b>
quinoa, soft egg, shaved vegetables, feta, falafel, za'atar vinaigrette	

## SPECIAL 1

## Tunisian Rice Bowl

\$19.00

with choice of protein PIRI PIRI CHICKEN, LOUKANIKO, MARINATED MISO SALMON, OR FALAFEL served with tomato & cucumber salad, almond dukkah, and piri piri sauce

## SANDWICHES 7

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### Double Cheeseburger\*

\$17.00

caramelized onions, pickles, american cheese, horseradish aioli

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### BLT Sandwich

\$14.00

bacon, gem lettuce, heirloom tomatoes, green garlic spread

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### Smoked Turkey Sandwich

\$16.00

sharp cheddar, marinated cucumbers, garlic aioli

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### Mushroom Toast

\$18.00

Mushroom fracas see, local stracciatella, sesame sourdough, 12 yr balsamic

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### Piri Piri Chicken Pita\*

\$17.00

citrus marinade, spiced yogurt, pickled peppers, mint

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### Falafel Pita

\$16.00

tomatoes, red cabbage, harissa, spiced yogurt

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### Steak Sandwich\*

\$20.00

ribeye, smoked mozzarella, green chermoula, sumac onions

## SIDES 4

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### Garlic Fries

\$8.00

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### Tunisian Rice

\$8.00

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### House Salad

\$8.00

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### Marinated Tomato and Cucumbers

\$8.00

## SNACKS & STARTERS 4

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### Cira Pita

\$8.00

harissa lime butter

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### Marinated Olives

\$6.00

citrus, olive oil, thyme

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### Warm Stuffed Dates

\$9.00

goat cheese, hazelnut dukkah, romesco sauce

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### Crispy Falafel

\$12.00

pickled carrots, spiced yogurt, za'atar vinaigrette

## DIPS 6

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<b>Brown Butter Hummus*</b>	<b>\$14.00</b>
pumpkin seed relish, radish, pita	
<b>Tamarind Glazed Brisket Hummus</b>	<b>\$16.00</b>
grilled dates, herb salad, pita	
<b>Smoked Baba Ganoush</b>	<b>\$14.00</b>
crispy eggplant, cilantro, grapefruit dill vinaigrette, pita	
<b>Muhammara</b>	<b>\$11.00</b>
roasted red pepper, walnut, date, pita	
<b>Warm Piri Piri Spinach Artichoke</b>	<b>\$14.00</b>
garlic breadcrumbs, toasted sourdough	
<b>Sunflower Green Garlic</b>	<b>\$11.00</b>
seasonal crudite	

## SMALL PLATES 3

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<b>Serrano Ham Toast</b>	<b>\$21.00</b>
stracciatella, port fig jam, aged balsamic, basil	
<b>Pan Seared Scallops*</b>	<b>\$28.00</b>
onion soubise, crispy yukon, dill, green chili	
<b>Local Burrata</b>	<b>\$21.00</b>
pistachio pesto, confit tomatoes, basil, toasted sourdough	

## VEGETABLES & SALADS 5

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<b>Cira Green Salad</b>	<b>\$14.00</b>
sweet gem lettuce, shaved fennel, herb yogurt dressing, birdseed	
<b>Chicory Caesar Salad</b>	<b>\$16.00</b>
castelfranco, charred treviso, honeycrisp, bread crumbs, pecorino	
<b>Greek Salad</b>	<b>\$15.00</b>
tomatoes, cucumber, black olive crumble, whipped feta, puparia's vinaigrette	
<b>Winter Panzanella</b>	<b>\$15.00</b>
brussels sprout, crispy serrano ham, cornbread croutons, hazelnut vinaigrette	
<b>Marinated Roasted Beets</b>	<b>\$15.00</b>
maple labneh, puffed wild rice, herb salad	

## PASTA 4

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<b>Pistachio Ravioli</b>	<b>\$19.00</b>
saffron orange butter, garlic breadcrumbs	

<b>Rigatoni All'Amatriciana</b>	<b>\$17.00</b>
guanciale, calabrian chili, pecorino, basil	
<b>Campanelle Bolognese</b>	<b>\$17.00</b>
butternut squash, fonduta, Swiss chard	
<b>Baked Rotolo</b>	<b>\$17.00</b>
butternut squash, fonduta, swiss chard	

## LARGE PLATES 6

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<b>Grilled Salmon Kebab</b>	<b>\$25.00</b>
chickpea miso marinade, ginger tahina, sesame seeds	
<b>Piri Piri Chicken Thigh</b>	<b>\$26.00</b>
crispy sweet potatoes, pickled peppers, chicken skin dukkah	
<b>8oz Boneless Ribeye</b>	<b>\$30.00</b>
green garlic chimichurri, marinated tomato and cucumber salad	
<b>Whole Roasted Dorade*</b>	<b>\$32.00</b>
green & red chermoula, grilled peppers, charred lemon	
<b>Crispy Leg of Lamb Rice*</b>	<b>\$51.00</b>
turkish fig chutney, honeycrisp apples, harissa yogurt, almond dukkah	
<b>32oz Tomahawk Ribeye</b>	<b>\$160.00</b>
grilled broccoli chimichurri, olive oil	

## COCKTAILS 7

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<b>THE CHAI CHAI SLIDE - Jon</b>	<b>\$16.00</b>
chicago distilling co. ceres vodka, oloroso, heirloom pineapple, lemon	
<b>THAT'S AMORE - Erik</b>	<b>\$16.00</b>
broker's gin, krogstad aquavit, pasubio, vanilla, egg white, lemon	
<b>NO SE MANANA - Jojo</b>	<b>\$16.00</b>
el dorado 3yr rum, smith & cross rum, maple syrup, lime	
<b>LEVANTE - Carlos</b>	<b>\$17.00</b>
espolon blanco tequila, fino sherry, blueberry, rosemary, lemon	
<b>GOLDEN HOUR - Katie</b>	<b>\$16.00</b>
evan williams bonded bourbon, applejack brandy, peach liqueur, allspice dram, walnut bitter	
<b>MONTE FRIULI - Brian</b>	<b>\$17.00</b>
rittenhouse rye, amaro nonino, crème de cacao liqueur, chocolate & walnut bitters	
<b>SLEIGH RIDE - Seasonal</b>	<b>\$16.00</b>
mulled wine, cider, grand marnier	

## BEER 6

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<b>Spiteful IPA - India Pale Ale</b>	<b>\$9.00</b>
<b>Hopewell Stay Frosty - Winter Lager</b>	<b>\$13.00</b>
<b>Seattle Honeycrisp - Cider</b>	<b>\$9.00</b>
<b>Haymarket Speakerswagon - Pilsner</b>	<b>\$9.00</b>
<b>Stella Artois - Pilsner</b>	<b>\$8.00</b>
<b>Visitor Lager - Non Alcoholic</b>	<b>\$8.00</b>

## SPARKLING - BY THE GLASS 1

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<b>Adami, Garbel, Prosecco Brut, Italy</b>	<b>AVAILABLE OPTIONS</b>
	5 oz: \$14.00
	Bottle: \$68.00

## WHITE - BY THE GLASS 5

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<b>Koaa, Sauvignon Blanc, Haut-Poitou, France</b>	<b>AVAILABLE OPTIONS</b>
	5oz: \$14.00
	8oz: \$23.00
	Bottle: \$68.00

<b>Vigneti, Pinot Grigio, Friuli, Italy</b>	<b>AVAILABLE OPTIONS</b>
	5oz: \$13.00
	8oz: \$22.00
	Bottle: \$64.00

<b>Skouras, Assytriko, Pelopponese, Greece</b>	<b>AVAILABLE OPTIONS</b>
	5oz: \$15.00
	8oz: \$24.00
	Bottle: \$72.00

<b>Soprasole, Vermentino, Sardinia, Italy</b>	<b>AVAILABLE OPTIONS</b>
	5oz: \$15.00
	8oz: \$24.00
	Bottle: \$72.00

<b>Domaine Des Deux Roches, Burgundy, France</b>	<b>AVAILABLE OPTIONS</b>
	5oz: \$16.00
	8oz: \$25.00
	Bottle: \$76.00

## ROSÉ - BY THE GLASS 2

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<b>Mas Fi, Brut Rosé Cava, Penedes, Spain</b>	<b>AVAILABLE OPTIONS</b>
	5 oz: \$14.00
	Bottle: \$68.00

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**Jean Luc Colombo, Syrah, Provence, France**

**AVAILABLE OPTIONS**

5 oz: \$14.00

8 oz: \$23.00

Bottle: \$68.00

**RED - BY THE GLASS 7**

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**En Coteaux, Pinot Noir, Languedoc - Roussillon, France**

**AVAILABLE OPTIONS**

5oz: \$16.00

8oz: \$25.00

Bottle: \$76.00

**Gioventu, Sangiovese, Chianti, Italy**

**AVAILABLE OPTIONS**

5oz: \$14.00

8oz: \$23.00

Bottle: \$68.00

**Honoro Vera, Garnacha, Aragon, Spain**

**AVAILABLE OPTIONS**

5oz: \$14.00

8oz: \$23.00

Bottle: \$68.00

**Zlatan, Plavic Mali, Dalmatian Coast, Croatia**

**AVAILABLE OPTIONS**

5 oz: \$15.00

8 oz: \$24.00

Bottle: \$72.00

**Factorial La Rivolta, Aglianco, Campania, Italy**

**AVAILABLE OPTIONS**

5oz: \$14.00

8oz: \$23.00

Bottle: \$68.00

**Domaine Julien Cecilon, Syrah, Rhône Valley, France**

**AVAILABLE OPTIONS**

5oz: \$15.00

8oz: \$24.00

Bottle: \$72.00

**Sinergia, Cabernet Sauvignon, Valencia, Spain**

**AVAILABLE OPTIONS**

5oz: \$16.00

8oz: \$25.00

Bottle: \$76.00

**SPARKLING BOTTLES 2**

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**460 Casina Bric, Nebbiolo D'Alba Brut Rose, Piedmont, Italy 2018**

**\$110.00**

**VallDolina, Reserve Cava Brut, Penedes, Spain**

**\$72.00**

**CHAMPAGNE 9**

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<b>Charles Les Bell, 1818, NV</b>	<b>\$125.00</b>
<b>Laurent - Perrier, Harmony Demi Sec, NV</b>	<b>\$156.00</b>
<b>L'assemblage, Pertois Morisot, NV</b>	<b>\$180.00</b>
<b>Leclere Briant, Reserve Brut, NV</b>	<b>\$197.00</b>
<b>Veuve Clicquet, Brut Rosé, NV</b>	<b>\$200.00</b>
<b>Moët, Imperial Brut Rosé, NV</b>	<b>\$230.00</b>
<b>Frerejean Freres, Brut, 1er Cru, NV</b>	<b>\$239.00</b>
<b>Krug 170 éme Edition</b>	<b>\$600.00</b>
<b>Dom Perignon, 2018</b>	<b>\$500.00</b>

### **ROSE & ORANGE - BY THE BOTTLE** 3

<b>Chateau Minuty, M, Provence, France 2020</b>	<b>\$70.00</b>
<b>Biokult Naken, Pinot Grigio, Burgenland, Austria 2019</b>	<b>\$60.00</b>
<b>Johan Vineyards, Grüner Veltliner, Van Duzer Corridor, Oregon 2019</b>	<b>\$100.00</b>

### **WHITE BOTTLES** 10

<b>Bertrand, Picpoul De Pinet, Languedoc, France 2020</b>	<b>\$90.00</b>
<b>Dr Pauly Bergweiler, Riesling Spätlese, Wehlener Sonnenur, Mosel, Germany 2014</b>	<b>\$115.00</b>
<b>Carl Ehrhard Frau Ehard Naturalistic Riesling, Troken Rudesheim, Rheingau, Germany</b>	<b>\$115.00</b>
<b>Tenuta Cocco Grifonin, Pecorino, Falerio, Italy 2021</b>	<b>\$70.00</b>
<b>Bodega Shaka, Verdejo, Rueda, Spain 2018</b>	<b>\$110.00</b>
<b>Belondrade y Lurton, Verdejo, Rueda, Spain 2014</b>	<b>\$120.00</b>
<b>Chateau De Montfort, Vouvray, Loire Valley, France 2021</b>	<b>\$75.00</b>
<b>Domaine Henri Delagrangue Et Fils, Chardonnay, Cotes De Beaune 2021</b>	<b>\$95.00</b>
<b>Trefethen, Chardonnay, Napa Valley, California 2016</b>	<b>\$70.00</b>
<b>Domaine Fontaine - Gagnard, Chassagne - Montrachet 1er Cru Verges 2018</b>	<b>\$225.00</b>

### **RED BOTTLES** 13

<b>Prosper Maufaux, Pinot Noir, Cotes De Nuits, France</b>	<b>\$129.00</b>
<b>Day, Pinot Noir, Johan Vineyards, Willamette Valley, Oregon 2017</b>	<b>\$155.00</b>

<b>Eyrie Vineyards, Trousseau, Dundee Hills, Oregon 2018</b>	<b>\$130.00</b>
<b>Vinos en voz Baja, "Costumbres", Garnacha, Rioja, Spain 2018</b>	<b>\$115.00</b>
<b>Domaine Karydas, Xinomavro, Naoussa, Greece 2016</b>	<b>\$120.00</b>
<b>Farina, Amarone, Della Valpolicella Classico, Verona, Italy 2018</b>	<b>\$165.00</b>
<b>Bouchard, Pinot Noir, Beaune 1er Cru, Burgundy, France 2017</b>	<b>\$230.00</b>
<b>Chateau Lamartine, Cahors, France 2020</b>	<b>\$70.00</b>
<b>Gramercy Cellars, Cabernet Sauvignon, Columbia Valley, Washington 2017</b>	<b>\$185.00</b>
<b>Pilizota, Babic, North Dalmatia, Croatia 2016</b>	<b>\$73.00</b>
<b>Antichi Poderi Dei Marchesi, Barolo, Piedmont, Italy 2015</b>	<b>\$250.00</b>
<b>San Polino, Brunello Di Montalcino, Tuscany, Italy 2017</b>	<b>\$250.00</b>
<b>Armand hertz, beaujolais, Juliana's, France 2021</b>	<b>\$95.00</b>

## **NON-ALCOHOLIC** 11

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<b>Iced Tea</b>	<b>\$4.00</b>
<b>Coke</b>	<b>\$4.00</b>
<b>Diet Coke</b>	<b>\$4.00</b>
<b>Sprite</b>	<b>\$4.00</b>
<b>Q Ginger Beer</b>	<b>\$4.00</b>
<b>Q Club Soda</b>	<b>\$4.00</b>
<b>Red Bull</b>	<b>\$7.00</b>
<b>Sugar Free Red Bull</b>	<b>\$7.00</b>
<b>San Pellegrino Liter</b>	<b>\$8.00</b>
<b>Acqua Panna Liter</b>	<b>\$8.00</b>
<b>Komunity Kombucha</b>	<b>\$10.00</b>

## **FEATURED MOCKTAILS** 2

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<b>A Penny Saved - Jon</b>	<b>\$16.00</b>
seedlip grove, honey, lemon, ginger beer	
<b>Blue Moon - Erik</b>	<b>\$17.00</b>
seedlip grove, blueberry, chai, vanilla, lemon	

## **DESSERT** 5

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<b>Pumpkin Cremeux</b>	<b>\$12.00</b>
espresso cardamom ice cream, pumpkin seed brittle, pomegranate	
<b>Double Chocolate Cookie</b>	<b>\$12.00</b>
salted caramel tahini ice cream, halva	
<b>Pineapple Cake</b>	<b>\$12.00</b>
whipped crème fraiche, fenugreek, orange blossom	
<b>Apple Galette</b>	<b>\$12.00</b>
susie's honeycrisp apples, vanilla frozen yogurt, almond	
<b>Daily Scoops</b>	<b>\$4.00</b>
Ice Cream & Sorbet	

## PASTRIES <sup>2</sup>

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<b>Maple Pecan Scone</b>	<b>\$5.00</b>
<b>Double Chocolate Muffin</b>	<b>\$5.00</b>

## MAINS <sup>8</sup>

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<b>Yogurt Parfait</b>	<b>\$10.00</b>
golden granola, coconut cardamom yogurt, fresh fruit	
<b>Overnight Oats</b>	<b>\$8.00</b>
fresh berries, date syrup, coconut whip, crunchy pine nuts	
<b>Mortadella Breakfast Sandwich</b>	<b>\$17.00</b>
cheesy scramble, sesame brioche, pistachio nut pesto, crispy potatoes	
<b>Challah French Toast</b>	<b>\$16.00</b>
orange marmalade, milk chocolate almond granola, tahini whip	
<b>Shakshuka</b>	<b>\$18.00</b>
spiced tomato baked eggs, chickpeas, feta, toast	
<b>Avocado Toast</b>	<b>\$17.00</b>
green garlic, fennel, birdseed, sunny egg	
<b>Classic American</b>	<b>\$18.00</b>
two eggs, bacon & sausage, sourdough toast, crispy potatoes	
<b>Mushroom Omelet</b>	<b>\$19.00</b>
duxelles mushrooms, oyster mushroom cream sauce, arugula salad	

## BEVERAGES <sup>3</sup>

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## Cafe

Full Coffee Bar

### AVAILABLE OPTIONS

Drip Coffee: \$4.00

Espresso: \$4.50

Americano: \$4.00

Latte: \$5.50

Cortado: \$4.00

Macchiato: \$4.00

Cold Brew: \$6.00

Variety of Hot Tea: \$4.00

Flavor: \$0.50

Alternative Milk: \$1.00

## Juice

### AVAILABLE OPTIONS

Orange: \$5.00

Grapefruit: \$5.00

## Komunity Kombucha

**\$10.00**

Seasonal Selection

## DAILY PASTRIES 3

### Cinnamon Morning Bun

**\$5.00**

### Double Chocolate Muffin

**\$5.00**

### Baklava Kouign Amann

**\$5.00**

## BRUNCH 16

### Brunch Mezze Platter

**\$25.00**

muhammara, honey yogurt, pickled deviled eggs, marinated olives, sunflower green garlic, pita

### Pumpkin Bread

**\$10.00**

cream cheese icing, nutella

### Overnight Oats

**\$8.00**

fresh berries, date syrup, coconut whip, crunchy pine nuts

### Yogurt Parfait

**\$10.00**

golden granola, coconut cardamom yogurt, fresh fruit

### Challah French Toast

**\$16.00**

orange marmalade, milk chocolate almond granola, tahini whip

### Fluffy Pancakes

**\$15.00**

blueberry compote, whipped creme friache, mint

### Classic American

**\$18.00**

two eggs, bacon & sausage, sourdough toast, crispy potatoes

<b>Shakshuka</b>	<b>\$18.00</b>
spiced tomato baked eggs, chickpea, feta, toast	
<b>Smoked Salmon Toast</b>	<b>\$18.00</b>
preserved lemon aioli, soft scramble egg, sourdough toast	
<b>Avocado Toast</b>	<b>\$17.00</b>
green garlic, radish, candied fennel seed, sesame, sunny egg	
<b>Falafel Burger</b>	<b>\$15.00</b>
yogurt sauce, harissa pickled salad, crispy potatoes	
<b>Brisket Hash</b>	<b>\$19.00</b>
salsa verde, pomegranate fresno relish, queso fresco, sunny egg	
<b>Mushroom Omelet</b>	<b>\$19.00</b>
duxelles mushrooms, oyster mushroom cream sauce, arugula salad	
<b>Loukaniko Sausage Benedict</b>	<b>\$17.00</b>
poached eggs, paprika hollandaise, english muffin, crispy potatoes	
<b>Steak &amp; Eggs</b>	<b>\$26.00</b>
green garlic chimichurri, blistered tomatoes, two eggs	
<b>Mortadella Breakfast Sandwich</b>	<b>\$17.00</b>
cheesy scramble, sesame brioche, pistachio nut pesto, crispy potatoes	

## KIDS MENU <sup>3</sup>

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<b>French Toast</b>	<b>\$7.00</b>
served with maple syrup	
<b>Classic Kid</b>	<b>\$8.00</b>
scrambled egg, bacon, toast	
<b>Grill Cheese</b>	<b>\$9.00</b>
served with fries	

## BRUNCH COCKTAILS <sup>5</sup>

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<b>Bloody Mary</b>	<b>\$15.00</b>
<b>Aperol Spritz</b>	<b>\$15.00</b>
<b>Mimosa</b>	<b>\$15.00</b>
<b>Blossom &amp; Bubbles - Brian</b>	<b>\$17.00</b>
broker's gin, amontillado sherry, strawberry, lemon	
<b>Green Means Go - Katie</b>	<b>\$17.00</b>
glenlivet caribbean reserve scotch, velvet falernum, allspice dram, ginger, lemon	

## NON- ALCOHOLIC BEVERAGES <sup>3</sup>

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## Cafe

Full Coffee Bar

### AVAILABLE OPTIONS

Drip Coffee: \$4.00

Espresso: \$4.50

Americano: \$4.00

Latte: \$5.50

Cortado: \$4.00

Macchiato: \$4.00

Cold Brew: \$6.00

Variety of Hot Tea: \$4.00

Flavor: \$0.50

Alternative Milk: \$1.00

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## Juice

### AVAILABLE OPTIONS

Orange: \$5.00

Grapefruit: \$5.00

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## Kombucha

Seasonal Selections

**\$10.00**

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## SNACKS 2

### Garlic Fries

garlic aioli

**\$8.00**

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### Brown Butter Hummus

pumpkin seed relish, radish, pita

**\$14.00**

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## DESSERTS 4

### Pumpkin Cremeux

espresso cardamom ice cream, pumpkin seed brittle, pomegranate

**\$12.00**

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### Double Chocolate Cookie

salted caramel tahini ice cream, halva

**\$12.00**

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### Pineapple Cake

whipped crème fraîche, fenugreek, orange blossom

**\$12.00**

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### Apple Galette

honeycrisp apples, vanilla frozen yogurt, almond

**\$12.00**

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## FIRST COURSE 1

### Cheddar Za'atar Biscuit

hook's 2 yr, malted butter

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## SECOND COURSE 1

## Shakshuka

chickpeas, poached egg, grilled sourdough, feta

## THIRD COURSE 6

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### Loukaniko Sausage Benedict

paprika hollandaise, poached egg, English muffin, crispy potatoes

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### Challah French Toast

orange marmalade, tahini whip, almond

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### Mortadella Salumi Breakfast Sandwich

pistachio pesto, cheesy eggs, sesame bun, crispy potatoes

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### Lamb Tagine Hash

olives, dried apricots, harissa broth, yogurt sauce, poached egg, potatoes

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### Avocado Toast

green garlic, fennel salad, sunny egg, za'atar dressing, birdseed

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### Grain Bowl

soft egg, falafel, shaved vegetables, feta

## STARTER 1

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### Citrus Marinated Olives

## SNACKS TO START 2

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### Crispy Panisse Fries

saffron ranch, pomegranate

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### Marinated Olives