



BAR MENU

EVERY DAY 4P TO CLOSE, BAR SIDE SEATING ONLY

HUMMUS, TAHINA, AMBA, EVO 8

BABA GANOUSH, TAHINA, ZA'ATAR, EVO 8

FALAFEL GREEN FALAFEL, PICKLED CABBAGE, TAHINA, AMBA, SLAW 11

BEIGNETS SMOKED WHITEFISH BEIGNETS, ONION DIP & PICKLED ONION, DILL 15

WINGS HERITAGE CHICKEN WINGS IN RED ZHUG, PRESERVED LEMON YOGURT 14

BURGER DRY AGED SIRLOIN & WAGYU BRISKET, AMERICAN CHEESE, SPECIAL SAUCE, BERBERE ONION, PICKLE 24
ADD FRIES +4

FRIES HOUSE FRIES, AMBA MAYO, KETCHUP 8

OLIVES ORANGE ZEST & LEMON OIL MARINADE 4

PROPRIETOR MINDY FRIEDLER / CHEF BEN BLUM / SERVICE JACOB WELCH

BAR & MIXOLOGY CHRIS ROYCE / WINE DRUE LARKIN



1/16 Update