

# HAPPY HOUR

monday - friday 3 - 6pm

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- 4 ea -

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## HUMMUS

roasted garlic, olive oil, crispy chickpeas, pita

## HORIATIKI SALAD

red onion, tomato, cucumber, olives, feta

## MUHAMMARA

pomegranate, walnut, mint, pita

## WHIPPED FETA DIP

greek yogurt, smoked honey,  
toasted sesame seeds, pita

## KASHKE BADEMJAN

yogurt, walnut, salsa verde, pita

## SWEET POTATO FRIES

piri piri aioli

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- 5 ea -

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## OLIVES

assorted olives, citrus, oregano

## CHARRED BROCCOLI

grilled lemon-anchovy dressing,  
breadcrumbs, crushed marcona almonds

## GRILLED HOUSE BREAD

israeli za'atar, olive oil, sea salt

## ZA'ATAR SPICED FRIES

house-cut fries, barrel-aged feta,  
lemon yogurt

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- 6 ea -

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## GRILLED PRAWN SKEWER

spiced rubbed

## PORK MEATBALL MINI SUB

tomato sauce, salsa verde, fontina cheese

## BAKED CORONA BEANS

spanish style

## SPICED CAULIFLOWER

lemon yogurt, pumpkin seeds, cilantro,  
apricot chutney

## MINI LEBANESE 9 SPICE LAMB 'PHILLY'

shaved lamb, fontina, onions

\*raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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## DRAFT BEER · 5.5

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holy mountain rotating tap  
georgetown bodihzafa ipa  
pike's brewing naughty nellie golden ale

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## WINE · 6

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### MORELL-LAWRENCE CHARDONNAY:

columbia valley, washington '13

### ALCESTI ADMENTO SYRAH:

sicilia, italy '13

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## TAP COCKTAILS

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### CORPSE REVIVER # BLUE · 9

big gin, blanc vermouth, blue curacao, lemon, absinthe + CO2

### CARBONATED NEGRONI · 9.5

2 gins, 2 aperitivos and 2 vermouths + CO2

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## COCKTAILS

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### AMERICANO HIGHBALL · 8

contratto bitter, miro spanish vermouth, soda

### BIG GIN AND TONIC · 8

big gin, lemon, mint, fever tree tonic

### SHEERY MULE · 8.5

amontillado sherry, lime, bundaberg ginger beer

### MOSCOW MULE · 8.5

tito's vodka, lime, bundaberg ginger beer