

## SATURDAY & SUNDAY

### bites

**hummus** 12

tahini, lemon, aleppo + fresh laffah

**guacamole and chips** 15

add crudité +\$6

**spicy cigars** 14

brik pastry, spiced beef, labneh, feta

**greek salad** 14

heirloom tomato, cucumber, kalamata olive, feta,  
oregano, red wine vinaigrette  
add chicken or steak kebab +12

**trademark burger** 21

bacon, jalapeño jack, fried pickled onions,  
special sauce  
substitute impossible burger +3

**salt and pepper fries** 8

Consuming raw or undercooked  
meats, poultry, seafood, shellfish or eggs may  
increase your risk of food borne illness.



Executive Chef: Todd Matthews  
Culinary Director: Jeff Haskell