

THE CLASSICS | \$20

HONEY DEUCE

Grey Goose Vodka, Raspberry Liqueur, Lemonade, Honey Dew Melon

FRENCH BLONDE

Lillet Blanc, Bombay Sapphire Gin, St-Germain, Grapefruit

OLD FASHIONED

Four Walls Whiskey, Demerara, Angostura Bitters, Orange

ESPRESSO MARTINI

Ketel One Vodka, Borghetti Coffee Liqueur, Espresso, Demerara

MOJITO

Bacardi Superior Rum, Mint, Lime, Sugar, Soda

+Flavor Bomb \$3 | +Champagne \$4

MEZCAL NEGRONI

Rosaluna Mezcal, Campari, Sweet Vermouth

PALOMA

Pantalones Tequila, Lime, Fever-Tree Grapefruit Soda, Salt

SPRITZ YOUR WAY

Choice of: Aperol, Campari, Italicus or St. Germain

SIDE CAR

Hennessy V.S, orange liqueur, lemon, simple

FROM THE SPIRIT GUIDE | \$19

THERE’S SOMETHING ABOUT CHERRY

Absolut Elyx Vodka, Cherry, Vanilla, Lemon, Fizz

BABE ON THE BLUE LINE

Spring 44 Gin, Passion Fruit, Lemon, Rosè Bubbles

DANCING IN THE MOONLIGHT

Patron Blanco Tequila, Cointreau, Lime, Toasted Blackberry, Agave Nectar, Salt

INFLUENCER IN THE WILD

Bacardi Mango Chili Rum, Pineapple, Lemon, Tajin

COWGIRL CARTER

Sir Davis Rye Whiskey, Aperol, Lemon, Angostura + Tobacco Bitters

SPICY, FILTHY, DIRTY, CHIPPY ‘TINI

Ketel One Vodka, Cayenne, Filthy Olive Brine, Dry Vermouth

EL DIABLO XX

Aguasol Tequila, Mike’s Hot Honey, Lime, Agave Nectar, Tajin

SPIRIT-FREE

SCHOOL NIGHT \$15

CleanCo Clean V, Ginger, Lemonade, Soda

NO-LOMA \$15

CleanCo Clean T, Fever-Tree Grapefruit Soda, Lime, Tajin

LYRE’S NON-ALCOHOLIC AMALFI SPRITZ \$12

LYRE’S CLASSICO NON-ALCOHOLIC SPARKLING WINE \$12

CANS \$9

Miller Lite, Pilsner 4.2%

Modelo, Mexican Pilsner 4.4%

Stella Artois, Pilsner 5.2%

Heineken, Pale Lager 5% or 0.0%

Revolution Anti Hero, IPA 6.7%

Guinness, Stout 4.2% or 0.0%

Athletic Brewing Co Golden, 0.0%

High Noon, Hard Seltzer 4.5% - Black Cherry

Betty Booze, Sparkling Cocktail 4.5% - Lime-Shiso Tequila, Lemonade Tequila, or

Peach-Honey Bourbon

Liquid Death \$6 - Still, Sparkling, Armless Palmer, Rest in Peach

WINES

SPARKLING

Riondo Prosecco \$15 | \$60

Hampton Water Bubbly, Languedoc, FR \$17 | \$68

Moët & Chandon Imperial Brut, Champagne, FR \$35 | \$175

Moët & Chandon Imperial Brut Rosé, Champagne, FR \$35 | \$175

WHITE

Lunardi Pinot Grigio, Padua, IT \$15 | \$60

Mohua Sauvignon Blanc, Marlborough, NZ \$15 | \$60

SeaSun Chardonnay, CA \$16 | \$64

ROSÉ

Sainte Marguerite, Provence, FR \$16 | \$64

Hampton Water Still, Languedoc, FR \$16 | \$64

Whispering Angel, Provence, FR \$20 | \$80

RED

Sand Point Pinot Noir, CA \$14 | \$56

Famille Perrin Côtes du Rhône Red Blend, Rhone Valley, FR \$15 | \$60

Paso D’Oro Cabernet Sauvignon, Paso Robles, CA \$16 | \$64

GREENS

MEDITERRANEAN SALAD \$18 GF

Mixed Greens, Tomato, Bell Pepper, Feta Cheese, Red Onion, Kalamata Olives, Fried Chickpeas, Oregano Vinaigrette

SHAREABLES

HOUSE CHIPS & DIP \$12 GF

Moroccan Spiced Aioli

HUMMUS & PITA \$12 V

Stone Pine Nuts, Olive Salad

SYRIAN FALAFEL \$16 V | GF

Garlic Hummus, Pickled Red Cabbage, Pomegranate Tahini

MEDITERRANEAN SPICED FRIES \$10 V | GF

Harissa Cilantro Chimichurri, Parmigiano Reggiano

LEMON GARLIC WINGS \$16

Confit & Fried Jumbo Chicken Wings, Lemon Garlic & Cilantro Sauce

HANDHELD PITA BITES

HONEY-GLAZED HALLOUMI CHEESE \$16

Crispy Oregano Pita, Herb + Date Chimichurri

CAULIFLOWER \$17 V

Parsley Salad, Tomato, Cucumber, Tahini

CHICKEN SHAWARMA \$18

Lettuce, Pickled Cucumber, Garlic Sauce

ZA’ATAR SHRIMP \$18

Cucumber Yogurt, Pickled Cabbage, Pomegranate Sauce

KEBABS

SHISH TAOUK \$26

Chicken Skewers, Garlic Yogurt, French Fries

PISTACHIO KOFTA \$27

Ground Lamb & Beef Skewers, Mint Tzatziki, Roasted Stone Pine Nuts, French Fries

DESSERT

RASPBERRY BROWNIE CHEESECAKE \$12

Raspberry Sauce, Nutella Glaze, Almond Crumble

(V) Vegan | (GF) Gluten Free