Seasonal FEATURES

SHAWARMA RICE BOWL 15.99
Shawarma-marinated chicken thigh sauteed with roasted red peppers, and garlic, served over a bed of yellow rice. Topped with garlic sauce, cucumbers, pickled red onions, and cilantro.
Add seasoned naan +2

CHICKEN SHAWARMA GYRO 15.99
Shawarma-marinated chicken thigh loaded onto warm, seasoned naan, topped with arugula, pickled red onions, cucumber slices, and garlic sauce. Served with choice of side.

SPINACH DIP 12.99
Warm and creamy housemade spinach dip topped with Parmesan Asiago and toasted to perfection. Served with warm, seasoned garlic herb naan.

CRISPY CHICKEN SPINACH FLATBREAD 13.99
Housemade spinach dip atop a garlic herb seasoned wood-fired pizza crust loaded with crispy chicken, mozzarella, and Parmesan cheese served flatbread style.

BAKLAVA 7.99
Thin layers of buttery, flaky filo dough filled with chopped walnuts, and honey. Topped with butter, honey, and toasted pistachio. Served warm.

KITCHEN + COCKTAILS
THREE 22

Drink FEATURES

COLD BREW & CRIMSON 13
Bib & Tucker Coffee bourbon, Evil Bean Cold Brew Liqueur, Campari, and coffee bitters.

AUTUMN LEAVES 11
Housemade pear liqueur is mixed with our brown sugar ginger syrup, lemon juice, Traveller whiskey, and grapefruit bitters.

CHOCOLATE ESPRESSO MARTINI 12
Rich chocolate Licor 43, Evil Bean Cold Brew Liqueur, housemade espresso cold brew, and cocoa bitters.

APPLE-ROL SPRITZ 10
A fall version of the classic Aperol Spritz. Prosecco, Aperol, and Apple Pie syrup, topped with a splash of apple juice and soda water.

PEAR CANNON 12
A twist on our classic French 75 cocktail made with Belle de Brillet pear cognac, Mionetto Brut Prosecco, lemon juice, and simple syrup.

APPLE CIDER SPRITZ (NA) 10
Apple pie syrup, apple juice, and a splash of lemon juice, topped with ginger ale.

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