Beatnik Dinner

Happy Hour Specials [$]

MEZZE [8]

Mezze Board Combination of Hummus, Baba Ganoush, Squash Dip, Marinated Olives, Pita and Crudité of Seasonal Vegetables 32

Hummus Braised Chickpeas, Tuscan Kale, Green Chermoula (G, Sm, Vg) 14

Squash Dip Spaghetti Squash, Heirloom Beets, Apple & Aleppo (G, D, V) 14

Baba Ganoush Smoked Eggplant, Tahini Labneh, Almonds (G, D, Sm, Tn, V) 14

Halloumi Tomato & Quince Jam, Basil & Turmeric Yogurt (Gf, D, Sm, V) 12

Stuffed Dates Merguez Sausage, Green Shakshuka, Goat Cheese (Gf, Sm, D) 13

Curry Meatballs Avocado Hummus, Sumac Onions, Feta (G, D, E, S, Sm) 13

Mussels Coconut Green Curry, Aleppo Chili Butter, Na'an (Sf, F, D, S) 14

CRUDOS

Salmon (*) Ponzu Chili Crisp, Avocado Mousse, Orange (G, Sm, F, S) 19

Tuna Tartar (*) Green Gazpacho, Asian Pears, Yuzu Sesame (Gf, Sm, F, S) 21

SALADS

Fattoush Baby Kale, Cucumber, Kalamata, Crispy Pita, Dill (G, Vg) 17

Little Gem Green Tahini, Breadcrumbs, Aged Manchego (G, D, E, Sm, V) 16

VEGETABLES

Charred Broccolini Sunflower Hummus, Salsa Macha, Garbanzos (Gf, Sm, Vg) 15

Mushrooms Four Star, Tahini & Chives Yogurt, Ghee (G, D, Sm, S, V) 16

Sweet Potato Shawarma Spice, Whipped Feta, Seed Dukkah (Gf, D, Sm, V) 15

Potatoes 3 Ways Leek Labneh, Trout Roe, Allium Salad (Gf, D, F) 16

Spinach & Feta Borek Filo, Ricotta, Pistachio, Truffle Honey (G, D, Tn, V) 20

PASTA & MAINS

Campanelle Harissa Lamb Sausage Sugo, Chickpeas, Mint (G, D) 25

Cavatappi Spiced Squash Vodka Sauce, Grilled Fall Vegetables, Pistachio Gremolata (G, D, Tn, V, Sm) 24

Whole Branzino Peach Amba, Lemon, Capers, Curry Leaf (Gf, D, F) 53

Lamb & Beef Kefta Tzatziki, Golden Raisin Hot Sauce, Sumac (Gf, D, Sm, S) 28

Half Chicken Tagine Roasted Olives, Saffron Couscous, Green Shatta (G) 34

Wagyu Steak Kebab (*) Piquillo Muhummara, Green Chutney (G, Sm, Tn) 48

Lamb Feast Slow Roasted, Tahini Hummus, Turkish Ezme, Pickled Vegetables, Cucumber Salad, Za'atar Manakeesh (G, Sm) 75

Cheeseburger (*) Angus, Onion Aioli, Pickle, Sesame Bun (G, D, E, Sm) 12 [10]

Make it a Double +7
Fries +7

Vegetarian: V | Vegan: Vg | Dairy: D | Egg: E | Gluten: G | Gluten Free: Gf | Shellfish: Sf | Fish: F | Tree Nut: Tn | Peanut: Pn | Soy: S | Sesame: Sm

(*) These items are cooked-to-order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

To support fair wages and benefits for our team, an 18% service charge is added to all dine in checks. A 3% merchant fee applies to credit card purchases; if paying with Cash, Debit or a Prepaid Card the fees are saved.