

Wine

White

Prosecco, La Marca, Italy—subtle bubbles with refreshing finish	11	38
Sauvignon Blanc, Oyster Bay, New Zealand—ripe citrus, passionfruit & zingy acid	11	38
Pinot Gris, A to Z, Oregon—honeysuckle and citrus aromas, balanced finish	11	38
Riesling, Pacific Rim, Washington—jasmine, pear & pineapple	9	28
Chardonnay, Rodney Strong C. H., California—yellow apple nose, oak finish	14	48
Chardonnay, William Hill, California—slight oak with tropical fruits	11	38
Retsina, Kourtakis, Greece—quintessential Mediterranean, dry & light	10	35
Rosé, Dark Horse, California—refreshing light, fresh red fruit with floral notes	10	33
House White, Canyon Rd., California, Pinot Grigio	9	31

Red

Malbec, Alamos, Argentina—dark raspberry with hints of cocoa & sweet spice	11	38
Pinot Noir, Erath Resplendent, Oregon—juicy with dark cherry, black fruit & smoky vanilla	14	47
Tempranillo, Campo Viejo Crianza, Rioja, Spain—velvety & elegant	11	38
Cabernet, Columbia Winery, Columbia Valley—ripe dark fruits	11	38
House Red, Canyon Rd., California, Cabernet Sauvignon	9	31

Ask your server about our wine specials

If you would like to enjoy one of your own bottles, there is a \$17 corkage

Beer

Draft

Crux Pilsner, Bend, Oregon
Ninkasi IPA, Oregon
Widmer Hefeweizen, Oregon
Oakshire Amber Ale, Oregon
Deschutes Fresh Squeezed IPA, Oregon
Rotating Tap

7 Bottle

Session Lager, Oregon	6
Amstel Light, Holland	
Pacifico, Mexico	
Stella Artois, Belgium	
Heineken 0.0, Holland	
Guinness (can), Ireland	
2 Towns Cider, Corvallis, Oregon	

Cocktails

flavored liquors are infused in-house

Jalapeño Margarita

jalapeño infused tequila, lime juice, triple sec

12	Helen	12
	citrus infused vodka, raspberry liqueur, lemon, sugar	

Twisted Pimm's Cup

mint, cucumber & lemon infused gin, Pimm's, lime juice, sugar

12	Turkish Delight	12
	rose infused vodka, pomegranate, lemon, sugar	

Fig Lemon Drop

fig & saffron infused vodka, lemon, cinnamon, sugar

12	Timber Tea <i>served hot or cold</i>	12
	pear & cinnamon infused whiskey, Persian tea, lemon, cinnamon, sugar	

Persian Rose

rose infused vodka, elderflower liqueur, lemon, sugar

12	Cocktail Special	13
	please ask your server	

Blutini

blueberry & basil infused gin, lime juice, sugar

12

Beverages

Caffe Umbria Regular Coffee	4	S. Pellegrino Sparkling Water 16.9 oz	3
Soda, Hot or Iced Tea	3	S. Pellegrino Natural Soda	4
Ginger Beer	5	Lemon - Orange - Blood Orange	
Cranberry Juice, Orange Juice, Lemonade	4	Doogh – a Persian yogurt drink	4
Refills	2		

18% gratuity may apply to parties of 5 or more.

Small Plates

Hummus V GF chickpeas, tahini, olive oil, lemon juice, garlic	10	Saganaki GF pan-fried Kefalograviera cheese with lemon	10
Jalapeño Cilantro Hummus V GF house hummus with fire-roasted jalapeño & fresh cilantro	10	Garlic Shrimp GF sautéed in butter, garlic, white wine & lemon juice	10
Tzatziki GF yogurt, cucumber & garlic dip	10	Calamari GF deep fried marinated calamari with tzatziki	14
Mast Moosir GF Greek yogurt dip with Persian shallots	10	Stuffed Grape Leaves V GF rice & herb stuffed grape leaves in a light tomato sauce	10
Labneh GF Greek yogurt topped with olives & za'atar	10	Falafel V GF crispy chickpea patties served with tahini	12
Baba Ghanouj V GF fire-roasted eggplant dip with tahini, garlic & lemon juice	10	Zeytoon Parvardeh V GF green olives, pomegranate & walnut (may contain pits)	12
Feta & Marinated Olives GF herb marinated olives and feta cheese (may contain pits)	12		

Soups & Salads

add grilled chicken, sliced beef, or falafel 5 / add lamb or shrimp 7

Mama's Lentil Soup V GF traditional Persian vegetarian lentil soup	7	Fattoush V romaine, tomatoes, cucumbers, pita chips, olive oil, lemon juice, sprinkled with sumac	11
House Salad V GF romaine, tomatoes, cucumbers, house pomegranate vinaigrette	10	Greek Salad GF romaine, tomatoes, cucumbers, green peppers, red onions, feta with our house pomegranate vinaigrette	13

Pita Sandwiches & Bowls

sandwiches served with salad or hand-cut fries / bowls served over basmati rice (contains butter)

Beef Gyro lettuce, tomatoes, red onions, tzatziki	13	Lamb Gyro sliced marinated lamb, lettuce, tomatoes, red onions, tzatziki	14
Chicken Gyro braised chicken thigh, lettuce, tomatoes, pickles, tzatziki	13	Falafel Sandwich V hummus, lettuce, tomatoes, red onions, pickles, tahini	13

Big Plates

add zereshk (barberries) to rice 3

Chicken Souvlaki GF Greek kebob seasoned with garlic, oregano & lemon juice with basmati rice, & Greek salad	16	Koobideh Kebob GF traditional Persian kebob with saffron, onion and natural ground beef with basmati rice & roasted tomato	18
Saffron Chicken Kebob GF seasoned with saffron, onion & lemon juice with basmati rice & Greek salad	17	Braised Lamb Shank GF basmati rice & Greek salad	26
Garlic Shrimp Dinner GF sautéed in butter, garlic, white wine & lemon juice with basmati rice & Greek salad	18	Mediterranean Plate hummus, falafel, spanakopita & Greek Salad	14
		Vegan Plate V GF hummus, falafel, stuffed grape leaves, house salad	13

Sides

Basmati Rice (contains butter)	4	Hand-Cut Fries	5
Pita Bread	2	Sliced Veggies	5
Side Greek Salad	5	House-made dip:	
Lemon Roasted Potatoes	5	tzatziki, tahini, harissa, or mast moosir	1