

HAPPY HOUR

MONDAY - FRIDAY | 4:00 PM - 6:00PM
Available in the designated bar area and outdoor patio only

HOUSE COCKTAILS

HIBISCUS SPRITZ	\$9
Lillet Rosé, Elderflower, Hibiscus, Prosecco	
PURPLE KELEBEK	\$9
Butterfly Pea infused Vodka, Lavender, Peach, Lime	
ISTANBUL BEY	\$9
Jalapeño-Infused Altos Blanco Tequila, Passion Fruit, Pineapple, Lime, Tiki Bitters, Sumac Sour Float	
WELL DRINKS	\$8

WINES

RED, WHITE, ROSE	\$7
BY THE BOTTLE	\$30

BOTTLE BEERS

EFES PILSEN	\$5
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SPREADS

HTIPITI	\$6
Roasted Red Peppers blended with Feta, Thyme, and Olive Oil	
BABA GHANOUJ	\$6
Smoked Eggplant, Tahini, Olive Oil	
HUMMUS	\$5
Pureed Chickpeas blended with Tahini and Olive Oil	
LABNEH	\$5
Strained Yogurt with Garlic Confit, Za'atar, and Olive Oil	
CACIK	\$6
Strained Yogurt with Cucumber, Mint, and Olive Oil	
TRIO SAMPLER	\$12
Htipiti, BabaGhanouj, and Labneh	

FLAT BREADS

FINDIK LAHMACUN	\$8
Thin Flatbread topped with Ground Lamb, New York Strip, Tomatoes, Peppers, and Parsley	
MIXED CHEESE PIDE	\$6
Baked Flatbread topped with Goat Cheese, Mozzarella, Tomatoes, and Dates	

HOT MEZZES

BÖREK	7
Deep-Fried Crispy Phyllo Pastry filled with Spinach, Dill, and Feta, served with Tomato Marmalade and Seasonal Greens	
KİBBEH	7
Fried Bulgur Dumpling filled with New York Strip, Almonds, and Pine Nuts, served over Yogurt	
FALAFEL	6
Crispy Chickpea Falafel served over Tahini Sauce, topped with Tomatoes, Radishes, and Seasonal Greens	
AGORA TYME FRIES	5
Freshly Cut Homemade Potatoes	
MÜCVER	6
Pan-Fried Zucchini Fritter made with Manchego Cheese, Mint, Dill, and Scallions, served over Lemon Zest Yogurt	
BRUKSEL LAHANA	6
Crispy Deep-Fried Brussels Sprouts served over Lemon Yogurt and topped with Blueberries	
MIXED MUSHROOMS	6
Mixed Mushrooms sautéed with Shallots, Garlic, Lemon Juice, Goat Cheese, and Truffle Oil	
ŞİŞ TAVUK	8
Grilled Chicken Thighs marinated with Garlic, Yogurt, Pepper Paste, Oregano, Paprika, and Olive Oil, served with Lavash	
KÖFTE	8
Grilled Minced Lamb and New York Strip Patties served with Sumac Onions, Tomatoes, and Cacik	

GF - GLUTEN FREE | DF - DAIRY FREE NF - SAFE FOR NUT ALLERGIES V - VEGETARIAN | VG -VEGAN

- Two-hour time limit.
- We do not split or itemize checks and can accept a maximum of six (6) credit cards per table.
- A 20% gratuity will be added to parties of 5–6 guests. A 23.5% gratuity will be added to parties of 7 or more guests.
- Maryland sales tax of 6% applies to all food and non-alcoholic beverages. A 9% Maryland alcohol tax applies to all alcoholic beverages.
- **Some menu items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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