

Dinner

Appetizers

OYSTER TRIO \$11

Savory, Spicy, Sweet
Shawarma Spiced Mignonette,
Green Shatta, Cucumber Lime Granita

ROASTED CARROT DIP \$12

Chili Oil, Peanuts, Mint

STEAMED MUSSELS \$17

Pork Sausage, Fennel, Cream, White Wine

PICKLED FENNEL & HALLOUMI \$8

Seared Halloumi, Marinated Olives, Orange Zest

PORK BELLY TACOS \$10

Carrots, Cilantro, Cucumber, Chili Gastrique

FALAFEL \$8

Crispy Chic Pea Fritters, Lemon Tahini

STEAK TARTARE \$16

Dijonese, Shallots, Capers, Baharat, Egg

Mains

NY STRIP \$38

10 Oz Creekstone Angus NY Strip, Preserved
Tomato Butter, Broccolini

STUFFED ACORN SQUASH \$25

Farro, Tomato, Pepper, Fried Oyster Mushrooms, Chili Gastrique

BLACK BASS \$29

Farro, Peas, Green Shatta, Dill

SCALLOPS \$38

Orange Supremes, Chili Oil, Mint, Saffron, Broccolini

7 SPICE QUARTER CHICKEN \$26

Orange Curry, Smoked Honey Glaze Carrots

AGNOLOTTI \$24

Ricotta & Feta, Saffron, Preserved Tomatoes, 5 Spice
Honey, Pistachio

MEZZE BOARD \$21

Carrot Dip, Labneh, Baba Ghanoush, Sweet
Potato Chips, Sharak, Nuts, Olives, Pickles,
Fruits

Salads

GREEN SALAD \$12

Lavender Vinaigrette, Goat Cheese, Pistachio,

KALE CAESAR SALAD \$13

Tahini Caesar, Baby Kale, Chili Croutons, Mahon

Sandwiches

Served with fries

RWBY BURGER \$16

Angus Beef, Cheddar, American,
Caramelized Onions, Pickles, Aoli

ARAYEZ \$17

Lamb, Beef, Onions, Parsley, Baharat, Pita, Toum

SHAWARMA \$17

Grilled Chicken, Toum, Lemon Tahini, Sumac Onions,
Cabbage, Pickles

FALAFEL SANDWICH \$16

Lemon Tahini, Toum, Cucumber, Pickled Cabbage,
Carrots

Sides

Fried Brussels \$9
Citrus & Garlic

Mac & Cheese \$9
Mahon Cheese

Fries \$7

Grilled Broccolini \$11

Large

24oz GRILLED COWBOY STEAK \$65
Confit Potatoes, Broccolini, Citrus & Garlic
Sauce

Drinks

House Cocktails

SANDSTONE CITY \$15

Mezcal, Ancho Reyes, Lime, Pineapple, Vimto Soda

WAITING FOR CLEO \$13

Chamomile Vodka, Ginger, Honey, Lemon, Peach Oloroso Amaro

LOLA'S APPLE GARDEN \$14

Plantation 3 Rum, ATL Apple Eau-de-Vie, Midori, Mint, Lime

CHERBOURG'S UMBRELLA \$15

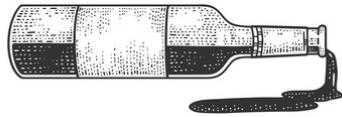
Gin, Bigalet China China, Giffard Violette, Absinthe, Burlesque Bitters

CHAI-HULUD \$15

Vodka, Chai Tea, Cream, Cardamom Bitters, Star Anise



Wine



SPARKLING

Albert Nani, Prosecco, Col di Luna, Italy • \$12

WHITE

Le Coeur De La Reine, Sauv Blanc, France • \$16

Kruger Rumpf, Riesling, Germany • \$13

Bonterra, Chardonnay, CA • \$11

Alexakis, Assyrtiko, Greece, - \$13

ROSÉ & ORANGE

Lafage Miraflores, Rose, France • \$13

El Zorrito, Orange Chardonnay, Ar - \$15

RED

Pas De Probleme, Pinot Noir, France • \$12

Koto, Cabernet Sauvignon, Chile • \$16

Lavignon, Barbera, Italy - \$12

La Antigua Clasico, Tempranillo, Spain - \$15

Alcohol Free

Loving Spoonful • \$11

Bergamot Earl Grey Tea, Ginger, Honey, Lemon

Classic Cocktails

NAKED & FAMOUS \$13

NEGRONI \$13

MANHATTAN \$13

MARTINI \$13

Choice of gin or vodka, make it dirty

Beer

Paulaner Hefeweizen \$7

Sweetwater 420 Pale Ale \$6

3 Taverns Night On Ponce IPA \$6

Saison Dupont \$8

Highlife \$5

Wolffer Dry White Cider \$8

Stella \$6

Athletic Free Wave N/A \$7

House Made Sodas

Chai, Cherry • \$6

Pomegranate, Rose Water Tonic • \$5

Blueberry, Lavender • \$5

Other

Fever-Tree Club Soda • \$10

Olipop - \$7

Classic Cola • Orange Squeeze •

Strawberry Vanilla • Lemon Lime

Dram Sparkling Water - \$5

Cardamom & Black Tea • Lavender & Lemon Balm •

Citrus & Blossoms • Mushroom Cola