



HAPPY HOUR

MONDAY - FRIDAY / 4 PM - 6 PM

bites
each // \$5

SALATIM TRIO

tahini hummus, abbalé's pickles,
babaghanoush, fire baked pita

CRISPY HALLOUMI

honey-apricot compote, pistachio,
pickled fresno, sumac

CHICKEN SCHNITZEL BITES

harissa mayo & tahini

LAHMAJUN

spiced lamb, matbucha, herbs,
tahini, fire baked flatbread

FALAFEL

tahini, pickled onions

MOROCCAN CIGAR

spiced lamb, warm honey, tahini

HAND CUT ZA'ATAR FRIES

harissa mayo, tahini

ZA'ATAR FLATBREAD

signature cocktails
each // \$8

SPIKED LIMONANA

sparkling wine, lemon, mint

ABBALÉ SPRITZ

prosecco, martini &
rossi fiero, pomegranate

PASSION FRUIT MARGARITA

guitarron agave, passion fruit, lemon

BUTTERFLY LYCHEE

agave wine, lychee, coconut,
lemongrass, butterfly pea

house wines
by the glass // \$8

DOMAINE FOUCHER LEBRUN | PETIT LE MONT | 2023

SAUVIGNON BLANC | loire, france

TORRESELLA | NV

PROSECCO DOC | veneto, italy

BUKETO | BUKETO WHITE | 2023

BLEND | macedonia, greece

ACHAVAL FERRER | 2022

MALBEC | mendoza, argentina

MELINI | SAN LORENZO | 2022

CHIANTI SUPERIORE | tuscany, italy

by the bottle // \$35

DOMAINE FOUCHER LEBRUN | PETIT LE MONT | 2023

SAUVIGNON BLANC | loire, france

SHOSHANA BY ABBALÉ | 2023

judean hills, israel

CASTELLO DEL TREBBIO | 2022

CHIANTI SUPERIORE | tuscany, italy

BEER // \$6

MOCKTAILS // \$6

