

DINNER MENU VOL. 3

TASTE THE WORLD FROM OUR KITCHEN - 4 PM - 10 PM

SALAD

1023 HOUSE SALAD 10

Mixed greens, cherry tomatoes, kalamata olives, feta cheese, crisp apples, grapes, walnuts, house-made pomegranite vinaigrette

CAESAR SALAD 8

Chopped fresh romaine lettuce, parmesan cheese, garlic croutons, house-made caesar dressing

Add shrimp 4, steak 4, or chicken 3

All served with fresh pita

HUMMUS 8

Tender chickpeas, tahini, fresh garlic, olive oil, lemon

TZATZIKI 8

Greek yogurt, cucumber, garlic, olive oil, vinegar, dill, lemon

MUHAMMARA 8

Peppers, tomatoes, walnuts, chilis blended, pomegranate sauce

MEZZA SAMPLER 13

Hummus, tzatziki, muhammara, pickled vegetables

RICOTTA CHEESE 8

Whipped ricotta cheese spread served with honey, crushed walnuts & crostini

SPREADS

CHARCUTERIE BOARD 18

Chef selection of fine cheeses, cured meats, sweet accompaniments, crostini

FRIED CALAMARI 10

Lightly battered fried calamari with our house-made bloody mary cocktail sauce

SHRIMP COCKTAIL 10

seasoned fresh-steamed shrimp with our house-made bloody mary cocktail sauce

SPANAKOPITA 7

Baked phyllo dough filled with feta & spinach

RICOTTA WILD MUSHROOM CROSTINI 8

Crostini topped with whipped ricotta spread, topped with sauteed wild mushrooms, onions, garlic & sage

TRUFFLE FRENCH FRIES 8

Served with parmesan cheese & roasted garlic aioli

APPETIZERS

LAMB 14

slow-roasted lamb, mozzarella

SPINACH 9

Baby spinach with feta and mozzarella cheese

CHICKEN 13

Roasted chicken, onions, peppers, tomatoes, garlic, mushrooms, mozzarella

DELUXE 15

Slow roasted lamb, roasted chicken, bastirma, mozzarella

Add egg for an upcharge of 2

SEARED JUMBO SCALLOPS 24

Seared scallops, lemon-herb risotto, wild mushrooms, seasonal vegetables

LAMB LOLLIPOPS WITH WILD MUSHROOM COUSCOUS 25

Grilled lamb cursted with garlic, rosemary, olive oil, creamy couscous, wild mushrooms

CREAMY CHICKEN VOL-AU-VENTS 17

Chicken, mushrooms, cream, spring onion, chives, thyme & puffy pastry shell

BRAISED BEEF SHORT RIB MASALA 18

Tender short rib, Indian spiced masala sauce, biryani rice, crispy spiced chickpeas

GRILLED SHRIMP & CHICKEN PANCIT 14

Filipino rice noodles, grilled shrimp, chicken, fresh vegetables

FLANK AND MAC 15

Marinated grilled flank steak tips, over a classic mornay sauce, pasta

MEDITERRANEAN MIXED GRILL 18

Beef and chicken kabobs, vegetable, rice, toasted pita, muhammara, toum sauce

VEGETARIAN MUJADARA 10

Green lentils, bulgur wheat, onion, traditional spices. Served with pickles & yogurt

KIDS MAC 6

4 cheese sauce served with pasta

CHICKEN NUGGETS & FRIES 7

Served with choice of dipping sauce

KIDS SAUTEED VEGETABLES 6

MOCHI 6

Rice dumpling filled with ice cream, served with fresh whipped cream & seasonal berries

BREAD PUDDING OF THE MOMENT 8

DAMASCUS KNAFEH 7

Knafeh pastry dough, pistachios & cheese

KHACHAPURI

ENTRÉE

KIDS

DESSERTS

DRINK MENU VOL.3

SIGNATURE COCKTAILS \$10

ESCAPE MULE

Vodka, yellow chartreuse, fresh lemon, simple syrup, ginger beer, lemon bitters

FLORIDA MULE

Bourbon, yellow chartreuse, fresh lemon, simple syrup, ginger beer, lemon bitters

AMARETTO CRANBERRY KISS

Vodka, Cranberry Juice, Amaretto, splash of OJ

FRENCH 75

Gin, Lemon, Simple syrup, French sparkling Brut

PAMPLOMA

Silver Tequila, pamplemousse, grapefruit, agave nectar, soda

PAINKILLER

Light rum, plantation pineapple rum, cream of coconut, orange, pineapple juice, nutmeg

BROOKLYN

Rye whiskey, luxardo, carpano antica, orange bitters

CAIPIRINHA

Cachaca, fresh lime, cane sugar, soda

WHITE WINES

SANTA MARGHERITA, PINOT GRIGIO \$12/42

Trentino-Alto Adige, Italy

BENZINGER, CHARDONNAY \$7/26

Sonoma County, California

MATUA, SAUVIGNON BLANC \$8/30

Marlborough, New Zealand

CAPALSADO, MOSCATO \$7/26

Lombardy, Italy

LAMARCA, PROSECCO \$7/26

Italy

PINE RIDGE, CHENIN/VIOGNIER \$9/32

California

FRENCH SPARKLING BRUT \$7/26

White or Rose

HAHN, GRENACHE SYRAH \$9/32

Central Coast

STORYPOINT, CABERNET SAUVIGNON \$9/32

California

TINTO NEGRO, MALBEC \$8/28

Mendoza, Argentina

CAMPO VIEJO, TEMPRANILLO \$8/28

Rioja, Spain

MEIOMI, PINOT NOIR \$11

Sonoma County, California

NOSTRANO, VINO ROSSO \$12/42

Povoletto, Italy

HESS "SHIRTAIL RANCHES", PINOT NOIR \$9/32

Central Coast

RED WINES

DRAFT

DUKE'S COLD NOSE \$6

Brown Ale 6.0%

AARDWOLF SAN MARCO SOUR \$6

Sour 6.7%

INTUITION I-10 \$6

West Coast IPA 6.75% , 65 IBU

CIGAR CITY JAI ALAI \$6

American IPA 7.5% , 70 IBU

GUINNESS DRAUGHT \$6

English Stout 4.2%

ENGINE 15 HARD CIDER \$5

Dry Apple Cider 5.6%

ENGINE 15 J'VILLE \$5

Lager 5.0%

BUD LIGHT \$4

MILLER LITE \$4

MICH ULTRA \$4

FOUNDERS PORTER \$4

GOLDEN MONKEY BELGIAN TRIPPLE \$5

CORONA \$4

STELLA \$5

HEINEKEN \$5

DOS EQUIS \$5

DOS EQUIS AMBER \$5

SHEPARD'S BLONDE \$4

NEW CASTLE \$5

HACKER-PSCHORR WEISSBIER \$4

WHITE CLAW, ASSORTED \$5

BOTTLES

HOOKAH MENU VOL. 3

HOOKAH FILTERS: (DOUBLE SHOTS - RUM, WHISKEY, TEQUILA, VODKA \$9) (HOUSE RED OR WHITE WINE \$7) (MILK, CRANBERRY, ORANGE, PINEAPPLE, GRAPEFRUIT \$4)

ESCAPE MIX

AROUND THE WORLD 20

strawberry, kiwi, orange & lemon with a pineapple filter

BLIZZARD BEACH 24

white bear (starbuzz), kiwi, mint with a pineapple juice filter

MIX OF THE DAY 15

BREAKFAST AT TIFFANY'S 28

blueberry muffin, spiced chai & vanilla with a milk filter

GILLIGAN ISLAND 28

red gummy bear, blue mist & kiwi with a compressed coconut filter

AL FAKHER 15

MIX UP TO FOUR FLAVORS | REPACKS 8

Kiwi
Grapefruit
Peach
Grenadine
Strawberry
Double Apple
Pineapple
Coconut
Grape
Lemon
Melon
Cherry
Cinnamon
Apricot
Gum
Banana
Mint

MIX UP TO THREE FLAVORS | REPACKS 10

Pumplin Pie
Sour Apple
Exotic Pink
Queen of Sex
Code 69
Strawberry Margarita
Passionfruit Mojito
Sex on the Beach
Pirates Cave
Pina Colada
Tangerine Dream
White Peach
Gheisha

STARBUZZ 17

MIX UP TO TWO FLAVORS | REPACKS 12

Ambrosia
Red Gummy Bear
Limoncello
Prickly Pear

FUMARI 23

MUST BE 21 & OLDER TO SMOKE HOOKAH

USING HOOKAH TO SMOKE TOBACCO EXPOSES YOU TO POTENTIAL HAZZARDS. SMOKE AT YOUR OWN RISK!