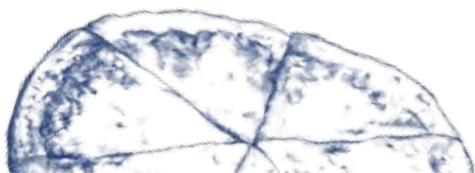
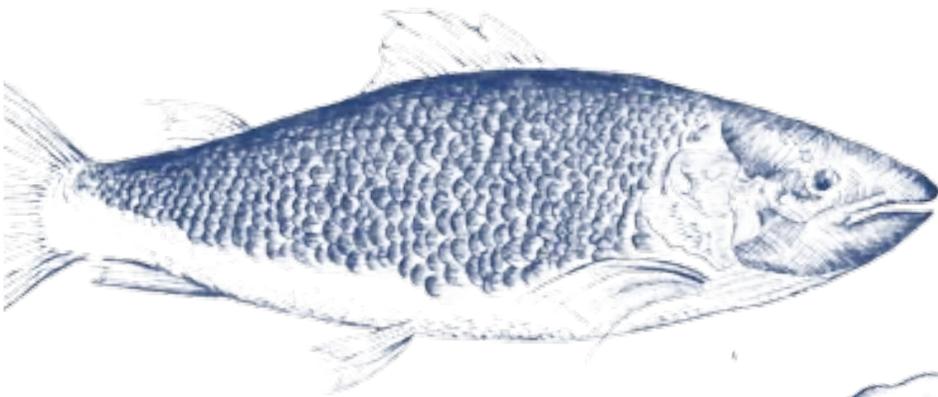




ALDER & OAK

WOOD-FIRED ✦ AEGEAN MEZE



MEZE

TZATZIKI \$12

YOGURT | CUCUMBER | OLIVE OIL
OREGANO | DILL

BABA GANOUSH \$14

CHARRED EGGPLANT | OLIVE OIL | LEMON

MUHAMMARA \$14

RED PEPPER | WALNUTS | POMEGRANATE

LAMB KOFTE \$18

HARISSA-TOMATO SAUCE | SHEEP'S MILK
CHEESE

A&O MEZZE \$26

TZATZIKI | BABA GANOUSH | HUMUS
PICKLES | RADISH | CUCUMBER | OLIVES
OVEN BAKED PITA

ROASTED CAULIFLOWER \$16

GREEN HARISSA | DATE MOLASSES | ZAATAR
NIGELLA-ONION YOGURT

BURRATA \$18

GRAPE TOMATO SALAD | BASIL PESTO
HAZELNUTS | BARREL AGED BALSAMIC
OLIVE OIL

MARINATED OLIVES \$12

MIXED OLIVES | HERBS | ALEPPO PEPPER

SHRIMP SAGANAKI \$19

SHRIMP | TOMATO RAGOUT | OUZO
WHIPPED FETA | LEMON OIL

TURSU \$8

TURKISH PICKLES

CRUDOS

TUNA \$21

OLIVE OIL | CALABRIAN CHILI | FRIED CAPERS
LEMON | FENNEL POLLEN

SALMON \$18

MISO | COMPRESSED PINEAPPLE
SERRANO PEPPERS | LIME

TARTARE \$22

TUNA | CONFIT GARLIC EMULSION | CHIVES
ONION | ZAATAR | AROMATIC OIL | CAVIAR

HUMMUS

OLIVE OIL \$15

CHICKPEAS | OLIVE OIL | PAPRIKA

CAULIFLOWER \$17

VIDALIA ONION | OLIVE OIL
ZAATAR | NIGELLA

WOOD OVEN ROASTED EGGPLANT \$17

GARLIC | DATE MOLASSES | PINENUTS



SALADS

BEETS \$18

ROASTED RED AND YELLOW | WHIPPED GOAT CHEESE | WALNUT DUKKAH
MINT | CELERY ROOT | GREEN APPLE

ARUGULA \$15

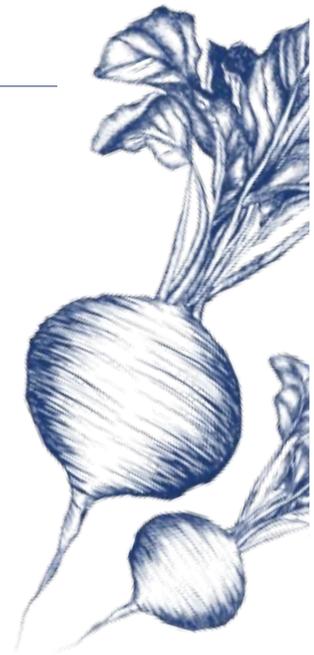
HALUMI CHEESE | KATAIFI WALNUTS | HONEY VINAIGRETTE
TOMATOES | ONIONS | APPLES

XORIATIKI \$23

CRETAN FETA | RED ONION | OLIVE OIL | LEMON | CUCUMBERS
TOMATOES | KALAMATA

FRIED KASERI \$14

KASERI IN CRISPI PHILLO | HONEY | GREEN SALAD PISTACHIOS



PIZZA

MARGHERITA \$18

SAN MARZANO SAUCE | FIOR DI LATTE | FRESH BASIL

TARTUFO BIANCA \$27

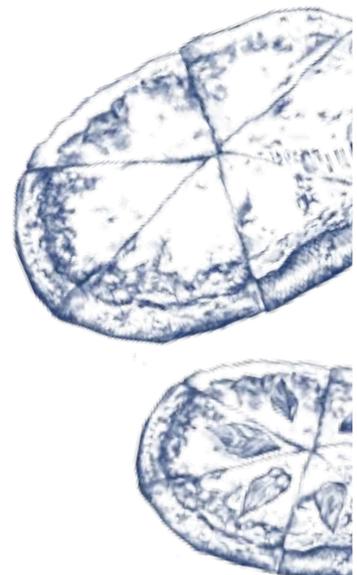
FIOR DI LATTE | GORGONZOLA | MASCARPONE
ROSEMARY | TRUFFLE HONEY

PROSCIUTTO DI PARMA \$23

SAN MARZANO SAUCE | FIOR DI LATTE | ARUGULA | PROSCIUTTO
OLIVE OIL | PARMESAN

SALSICCIA \$27

FENNEL SAUSAGE | RED PEPPERS | FIOR DI LATTE
CALABRIAN PEPPER





SEA

GRILLED OCTOPUS \$28

ROMESCO | FINGERLING POTATO
OLIVE OIL | CHORIZO | HERB SALAD

GRILLED KING PRAWNS \$29

HARISSA MARINATE | TZATZIKI
OLIVE OIL | LEMON

TUNA \$38

WOOD OVEN ROASTED | CAPONATA | BASIL
OLIVE OIL | LEMON

VERLASSO SALMON \$32

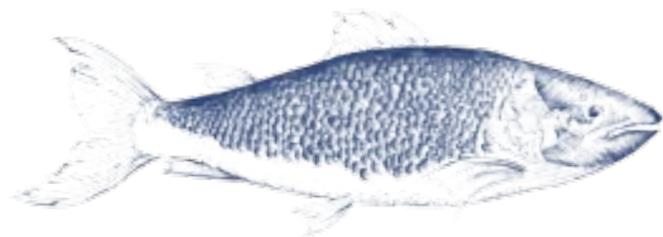
ROASTED EGGPLANT | PRESERVED LEMON
TOMATOES | SCHUG

LOBSTER TAGLIATELLE \$42

MAIN LOBSTER | PIQUILLO LOBSTER BUTTER
CHERRY TOMATOES | BASIL

SHRIMP TAGLIATELLE \$29

ROASTED TOMATO RAGOUT | CAPES | BASIL
BLACK TRUFFLE BUTTER



MARKET FISH *M/P*

GRILLED | ROASTED

CAPONATA | BASIL ZHUG

ROASTED POTATOES | LEMON

EARTH

RACK OF LAMB \$49

ROSEMARY ROASTED LAMB | FRIED POTATOES

CHICKEN THIGHS \$22

SUMAC | OLIVE OIL | TAHINA | LEMON

RIBEYE \$47

GRILLED | FLEUR DE SEL

FRIED POTATOES | HERB BUTTER

LAMB SHANK \$39

DATE MOLASSES | RED WINE | ORZO
MOROCCAN CARROTS

TURKISH ADANA LAMB KEBAP \$29

TZATZIKI | FATTOUSH SALAD

PICKLES | FRIES

CHICKEN SOUVLAKI \$27

ALEPPO PEPPER | TZATZIKI | FRIES

FATTOUSH SALAD | PICKLES

BUCATINI AND TRUFFLES \$32

ROASTED WILD MUSHROOMS

PORCINI EMULSION | BLACK TRUFFLE BUTTER

SIDES

TAZIZKI \$6

FINGERLING POTATOES \$9

FRIES WITH SEA SALT \$8

ORZO PILAF \$9

MOROCCAN CARROTS \$9

DESSERTS

SEASONAL FRUIT CROSTATA \$12

LEMON CUSTARD | LEMON ZEST

BAKLAVA \$12

PISTACHIO | ROSE WATER | HONEY

GALATOPITA \$12

SEAMOLINA-MILK PIE | FRESH BERRIES



MOCKTAILS

PHONY NEGRONI \$8

STRAWBERRY BELL PEPPER SODA \$8

LYRE'S GIN | STRAWBERRY | BELL PEPPER

ICED MOROCCAN MINT TEA \$8

LEMON | SPRITE

CUCUMBER DILL LEMONADE \$8

TROPICAL TAHINI \$8

LYRE'S DARK RUM | PINEAPPLE | LIME | TAHINI

FOR YOUR CONVENIENCE, PARTIES OF 8 OR MORE WILL BE CHARGED 20% GRATUITY

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

COCKTAIL MENU

OPEN SESAME \$14

CHAIRMAN'S RESERVE | BENEDICTINE
TAHINI ORGEAT | PINEAPPLE | LIME
ANGO BITTERS

ORACLE \$14

FOUR ROSES YELLOW LABEL | VERMUT ROJO
AMARO DELL ETNA | ORANGE BITTERS
LUSTAU AMONTILLADO SHERRY

APHRODITE \$14

FETA GIN | DOLIN DRY VERMOUTH
OLIVE BRINE

HIGH ATLAS \$14

VODKA | LUXARDO MARASCHINO
GINGER VALERNUM | MOROCCAN MINT TEA

GARDEN STANDARD \$14

REAL DEL VALLE TEQUILA | GRAN CLASSICO
BELL PEPPER | STRAWBERRY | LIME
PEYCHAUD

DILL-USIONAL \$14

ROSALUNA MEZCAL | SALER'S
CUCUMBER | DILL | LIME
BLACK PEPPER

WILD THYME \$14

GIN | BIGALLETE THYM | LEMON | HONEY
LAVENDER BITTERS

BEER

CHAMPAGNE | MILLER HIGH LIFE \$5

GERMAN PILSNER | AARDWOLF BREWING \$8

FRUITED SOUR | SCALLY WAG \$7

WEST COAST IPA | INTUITION \$7

HAZY IPA | SWAMP HEAD \$7

BUBBLES

MACABEO / XAREL·LO / PARELLADA \$10 / \$35

(MAH-KAH-BEH-OH / SHAH-REL-LOH / PAH-REH-YAH-DAH)
LOS MONTEROS 'CAVA' - CATALONIA, SPAIN

ZIPPY GREEN APPLE | WARM OCEAN BREEZE

XINOMAVRO \$15 / \$50

(KSEE-NOH-MAH-VROH)

KIR-YIANNI 'AKAKIES' 2023 - AMYNDEON, GREECE

WATERMELON JOLLY RANCHER | TOMATO LEAF

MERWAH / VIOGNIER \$25 / \$85

(MER-WAH / VEE-OH-NYAY)

MERSEL 'LEBNAT GOLD' 2022 - BEKAA, LEBANON

BITTER APPLE | WILD THYME HONEY | APRICOT

ROSÉ

GRENACHE / CINSAULT / SYRAH \$12 / \$45

(GRUH-NASH / SIN-SOH / SEE-RAH)

CHÂTEAU BARBEBELLE 2024 - PROVENCE, FRANCE

WATERMELON | PEACH BLOSSOM | CRISPY CLEAN

XYNISTERI / VAMVAKADA \$18 / \$65

(KSEE-NEE-STEH-REE / VAHM-VAH-KAH-DAH)

TSIAKKAS 'RODINOS' 2023 - LIMASSOL, CYPRUS

TANGY STRAWBERRY MARMALADE | BAY LEAF

WHITE WINE

NARINCE / EMIR \$12 / \$45

(NAH-RIN-JEH / EH-MEER)

SELENDI 2024 – AEGEAN, TURKEY

LEMON TREES | BUTTERED POPCORN
WHITE FLOWERS

SAVATIANO \$14 / \$50

(SAH-VAH-TYAH-NOH)

DOMAINE PAPAGIANNAKOS 2024 – ATTICA, GREECE

GREEN APPLE | LEMON PEEL | ROSEMARY
SEASIDE STONES

VERMENTINO \$14 / \$50

(VER-MEN-TEE-NOH)

PALA 'SOPRASOLE' 2024 – SARDINIA, ITALY

STONE FRUIT | LIME ZEST | FENNEL | BRINEY FINISH

POŠIP* \$12 / \$24 / \$85

(POH-SHIP)

KORTA KATARINA 2024 – KORČULA, CROATIA

CHURNED BUTTER | HONEYDEW | BOSCH PEAR

CARRICANTE / CATARRATTO* \$14 / \$28 / \$100

(KAH-REE-KAHN-TEH / KAH-TAH-RAHT-TOE)

TENUTA DELLE TERRE NERE 'ETNA BIANCO' 2024 – SICILY, ITALY

LEMON OIL | ALMOND | BEACH BONFIRE

OBAIDEH / MERWAH* \$25 / \$50 / \$175

(OH-BY-DEH / MER-WAH)

CHÂTEAU MUSAR – 2018 BEKAA VALLEY, LEBANON

ELEGANTLY LAYERED | NECTARINE | HONEYED APPLE
LIGHTLY NUTTY | EUCALYPTUS

MALVASIA (ORANGE WINE) \$14 / \$50

(MAHL-VAH-ZEE-AH)

SPIRITUS TERRAE 'ORANGE' 2024 – ABRUZZO, ITALY

LIPTON PEACH TEA FROM A GAS STATION IN
NORTHERN CALIFORNIA 2 HOURS BEFORE YOU
GET TO THE REDWOODS

*WE UTILIZE A CORAVIN IN ORDER TO POUR THESE RARE
AND HARD TO FIND WINES BY THE 3 OR 6OZ.

RED WINE

BLAUFRÄNKISCH \$16 / \$55

(BLAU-FRAYN-KISH)

DORCHA 'MODRA FRANKINJA' 2024 –
ŠTAJERSKA, SLOVENIA

BRITTNEY'S GRANDMA'S KITCHEN
BLACK CHERRY WARHEAD | RAKED LEAVES

CINSAULT / TEMPRANILLO \$14 / \$50

(SIN-SOH / TEM-PRAH-NEE-YOH)

MASSAYA 'LE COLOMBIER' 2021 – BEKAA, LEBANON

STRAWBERRY | AGED BALSAMIC | THYME

SANGIOVESE \$12 / \$40

(SAN-JOH-VEH-ZEH)

TEANUM 'FAVUGNE' 2022 – PUGLIA, ITALY

TOMATO LEAF | LEATHER | RIPE CHERRIES
RUSTY BIKE CHAIN

AGIORGITIKO \$20 / \$74

(AH-YOR-YEE-TEE-KOH)

GAI'A ESTATE 2023 – NEMEA, GREECE

CHOCOLATE COVERED POMEGRANATE
BAKING SPICE | SMOOTH AND POLISHED

MARINI* \$20 / \$40 / \$140

(MAH-REE-NEE)

MERSEL 'ELEVATE' 2021 – BLOUZA, LEBANON

HORSE SADDLE | PLUM | GRAPHITE
SERIOUS AND STRUCTURED

PLAVAC MALI* \$14 / \$28 / \$100

(PLAH-VAHTS MAH-LEE)

SAINT HILLS 2020 – DALMATIA, CROATIA

DRIED BLACK CHERRY | BLACKBERRY BRAMBLE
CHOCOLATE

NERELLO MASCALESE* \$70 / \$140 / \$450

(NEH-REL-LOH MAH-SKAH-LAY-ZEH)

TENUTA DELLE TERRE NERE 'PRE-PHYLLOXERA ETNA
ROSSO' – 2023 SICILY, ITALY

CHERRY | CRANBERRY | VELVETY AND COMPLEX
SMELTING IRON



*Every detail reflects a dedication to quality,
a place where the warmth of mediterranean
hospitality finds a home. We're grateful to
share this table with you.*