



HAPPY HOUR

5 PM - 7 PM

Available at the Bar & Lounge Areas

Pides

(Turkish Filled Bread) \$ 13

Braised Lamb

Cremini + Heirloom Tomato + Goat Cheese + Curry Oil

Eggplant

Sun Dried Tomato + Ricotta + Cashews + Arugula + Chili

Local Organic Mushrooms

Truffle Cream + Gorgonzola + Thyme

Key West Shrimp

Salsa Verde + Mascarpone + Lemon Zest

Shares

Lavash

Butter & Maldon Sea Salt + Crème Fraiche & Aleppo // 6

Ful Medames

Egyptian Fava Beans Spread + Chili + Paprika + Flat Bread // 12

Catch of Tomorrow

Plant-Based Tuna Crudo + Heirloom Gazpacho + Okra // 12

Manti

Turkish Dumplings + Lamb + Labneh + Tahini + Pistachios // 12

Burrata

San Marzano Sorbet + Nasturtium + Elixir Gel // 15

Seasonal Roots

Farm to Table Roots + Clementine + Labneh // 12

Bluehouse Salmon Crudo

Garlic Velouté + Pickled Mustard + Grapes + Guindilla // 15

Roasted Squid

Medjool Dates + Chorizo + Chili + Sumac + Grapefruit // 15

Craft Cocktails \$ 12

El Faraon // Mezcal + Sherry + Orange + Lime + Aleppo + Ginger Beer

Hidden Gem // Rum + Thyme + Blackberries + Lemon

Mediterranean Mule // Fig Vodka + Canton Ginger Liquor + Ginger Beer

7 Square Mile // Grapefruit-Rose Botanical + Ramazzotti + Lemon

Select Spirits \$ 9

Vodka // Tito's Handmade

Gin // Tanqueray

Rum // Havana Club

Tequila // Lunazul

Bourbon // Elijah Craig Bourbon

Mezcal // Illegal Joven

Whisky // Aberfeldy 12 Year Old

Select Wines \$ 10

Sparkling

Pinot Blanc // Henry Ehrhart, Cremant d'Alsace, France

Rose

Hondarrabi Beltza-Zuri // Hiruzta, Txakoli, Getariako, Spain, 2020

White

Alvarinho // Quinta do Montinho, Minho, Portugal, 2020

Emir // Kavaklidere, Kapadokya, Türkiye, 2019

Red

Nebbiolo // Pietro Rinaldi, Argante, Piemonte, Italy, 2018

Pinot Noir // Sauvers du Temps, France, 2019

Öküzgözü & Boğazkere // Kocabag, Kapadokya, Turkey, 2019

Beers \$ 6

Casablanca // Lager, Morocco

Alhambra // Amber Lager, Spain

Wynwood // Laces, IPA, Miami, FL