

Eight *plus* Eight 'til Eight(pm)

Each Selection \$8 at the Bar

MONDAY THRU FRIDAY

Milou **Chardonnay**, Pays D'Oc, 2015

Mustiguillo *Mestizaje* **Merseguera**, Calvestra 2015

Domaine Sauvète *Oneiros* **Sauvignon Blanc**, Touraine 2014

Penner Ash *Rubeo*, **Pinot Noir**, Oregon 2014

Esenzia *Old Vine* **Garnacha**, Bajo Aragón 2014

Hedges *Bacchus Vineyards* **Merlot**, Columbia Valley 2013

Spirit of the Day... Fidencio *Classico* **Mezcal**

*Featuring the *Sangre y Humo* Cocktail*



White Truffle Scented Natural **Popcorn**

A Selection of Mediterranean “**Dips**” with Warm Housemade Pita

Armenian “Lahmajoon” **Lamb Pizza**, Mint, Parsley and Lemon Salad

Early Spring **Kohlrabi Soup** with Butter Poached Cracked Blue Crab,
Blood Orange, Pea Shoots, Crème Fraîche, Mint and Shaved Radish

Italian “Fresh” Cow’s Milk Burrata from *Puglia* **Crostini**,
La Quercia Prosciutto with Smoked Eggplant and Cured Tomatoes

My Mom’s Feta Cheese **Turnover** and Rich Greek Yogurt,
with a Salad of Kalamata Olives and Tender Arugula