

# 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

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

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

Terracaë **Malbec**, Cahors 2014

**Spirit** of the **Day**... *Tromba* **Tequila**

Rocks • Neat • Mixed • Margarita • Blanco • Reposado • Añejo



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

# Mezze, Snacks, and More...

White Truffle Scented Natural **Popcorn** *12*

Middle Eastern inspired “**Dips**” with Housemade Pita Bread **6 each**

♦ **Hummus** ♦ **Babaganoush** ♦ **Roasted Beet and Sumac**  
♦ **Broccoli and Tahini** ♦ **Smoked Eggplant and Fire Roasted Peppers**

Middle Eastern **Lamb “Boereg”** with Demi-Sec Fruits,  
Candied Lemon Scented Rich Yogurt, Pomegranate Molasses and Almonds **13**

Armenian “Lahmajoon” **Lamb Pizza**, Mint, Parsley and Lemon Salad **10 each**

“**One Dozen**” NAHA **Chicken Wings** Lacquered with Sweet Chilies, Lime and  
Cilantro,  
Salad of Pea Shoots, Kohlrabi and Radishes, *Spice House* “Ranch” Dressing **24**

“A Plate” of *La Quervia* Organic **Prosciutto**, “Sylvetta” Arugula,  
Shaved Fennel and Bartlett Pears, Wood-Grilled Country Bread **28**

## “The Mezze” of Our Armenian-Greek Heritage

Middle Eastern Inspired “Dips”, “Tel Baneer” String Cheese, Mediterranean Greek  
Salad,

Kalamata Olives, Spiced Beef “Basterma”, Our Mother’s Feta Cheese Turnovers,  
Cracked Wheat Salad and Housemade Pita Bread **30**

Please advise your server of any food allergies, or preferences.  
A 22% Service Fee will be added to all parties of six or more.