ALORA

HAPPY HOUR
DAILY 3:00 PM - 5:00 PM

SNACKS

HUMMUS TAHINI
herb tahini, garbanzo, green zhug, urfa, aleppo, olive oil, turkish baslama 10

CANNOLI DI FUNGHI
crispy shell, mushroom pate, labne, pickled mushroom, herb & pistachio 10

CRUDO*
beetroot & sumac cured local halibut, labneh , citrus, pickled radish, spiced tuille 15

DOLMA
wild mushroom, tzatziki, pine nut, radish, pickled chanterelles 10

OYSTERS*
half dozen pacific oysters, fermented harissa hot sauce, sumac-fingerlime mignonette 15

COCKTAILS

10

TURKISH TEA DELIGHT
turkish tea infused vodka, lemon, apple

LIMONCELLO SPRITZ
limoncello, prosecco superiore, soda, citrus mix

NEGRONI BIANCO
london dry gin, bitter Bianco, citrus liqueur

PORTO & TONIC
sandman white port, spiced Indian tonic, herb tincture

WINES

10

NV Val D'Oca Prosecco Superiore
GLERA - Veneto - Italy

House White
Ask your server for details

House Red
Ask your server for details

BEER & CIDER

7

Almanac "FLOW" - West Coast Pale Ale

Sincere Dry - Dry Apple Cider

Erdinger - Non-Alcoholic Beer

*Consuming RAW or UNDERCOOKED meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions