



HAPPY HOUR
SUNDAY TO FRIDAY
3:00 PM - 6:00 PM

COCKTAILS

10

SANGRIA DE LA CASA
Red wine, Brandy, Orange & Apple, Spices

LIMONCELLO SPRITZ
Limoncello, Prosecco Superiore, Soda,
Citrus mix

MARGARITA
Espolon Tequila, Lime, Agave, Salt

THE SEA +\$2
Empress Blue Gin, Akvavit, Lime,
Mediterranean Tonic

WINES

8

Ask your server for daily offer
Sparkling, Rose, Red or White

BEERS

5

GHOST TOWN, Inhume, IPA
DEL CIELO, Orale, Mexican Lager
WEIHENSTHEPHANER, Non-Alcoholic, Bottle





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SNACKS

HUMMUS TAHINI - 11

herb tahini, garbanzo, green zhoug, urfa,
aleppo, olive oil, choice of pita or crispy lavash

TAVUK KANAT - 13

turkish style yogurt & spice marinated chicken
wings, pickle, herbed labneh dipping sauce

BRUSSEL SPROUTS - 10

pomegranate agrodolce, aleppo, crispy shallot

TZATZIKI - 8

house fermented yogurt, cucumber, dill, extra virgin
olive oil, choice of pita or crispy lavash

COZZE - 14 VONGOLE - 20

choice of one pound local mussels or clams,
aglio butter, white wine, foccacia

ALORA HANDHELDS

Open-faced garlic pita with charcoal grilled skewer
Served with local lettuces & greens or french fries
+\$2 *patates tiganites*

LADOLEMONO CHICKEN - 15

Lettuce, tomato, onion, feta, greek vinaigrette,
tzatziki

ADANA KEBAB - 16

Lettuce, sumac-marinated tomato, pepper, onion,
toun, house fermented harrisa

FALAFEL - 14

Tahini hummus, tzatziki, lettuce, tomato, onion,
pickled cabbage

PATATES TIGANITES - 7

Greek Tavern style fries tossed with lemon, garlic,
parsley, oregano. Served with herb labne and toun

