

# MENU

## APPETIZERS

<b>HUMMUS</b>	\$8
<i>creamy spread made from mashed chickpeas and blended tahini, olive oil, lemon juice, and fresh garlic</i>	
<b>TZATZIKI DIP</b>	\$8
<i>greek yogurt with fresh mint, dill, cucumber, and garlic</i>	
<b>BABA GANOUSH</b>	\$8
<i>roasted eggplant with yogurt, tahini, fresh garlic, olive oil, and fresh lemon juice</i>	
<b>CALAMARI</b>	\$13
<i>breaded, fried calamari with marinara sauce</i>	
<b>MOZZARELLA STICKS</b>	\$9
<i>six pieces served with marinara sauce</i>	
<b>SHRIMP COCKTAIL</b>	\$13
<i>house breaded fried shrimps with housemade sauce</i>	
<b>CHICKEN WINGS</b>	\$15
<i>eight pieces of fried wings with your choice of buffalo, bbq, lemon pepper, garlic parmesan</i>	
<b>LENTIL SOUP</b>	\$9



## SALADS

<b>ADD ONS   SHRIMP +9, CHICKEN +7</b>	
<b>MEDITERRANEAN</b>	\$11
<i>spring mix, tomatoes, cucumbers, onions, olives, feta cheese, pickled red cabbage, lemon vinaigrette</i>	
<b>CAESAR</b>	\$10
<i>romaine lettuce, parmesan cheese, crutons, caesar dressing</i>	
<b>FLATBREAD PIZZA</b>	
<b>MOZZARELLA CHEESE, PIZZA SAUCE</b>	
<b>VEGAN DELIGHT</b>	\$24
<b>CHEESE</b>	\$14
<b>BUFFALO CHICKEN</b>	\$18
<b>VEGGIE</b>	\$21
<b>PEPPERONI</b>	\$17
<b>TRUFFLE MUSHROOM</b>	\$18
<b>MEDITERRANEAN PIDE</b>	\$20



## ENTREES

*lamb chops and kebabs served with rice and salad*

<b>*LAMB CHOPS</b>	\$38
<i>4 pieces lightly seasoned and grilled to perfection</i>	
<b>*LAMB (ADANA) KEBAB</b>	\$25
<i>ground lamb seasoned with red bell pepper, aleppo pepper and grilled to perfection</i>	
<b>*BEEF KEBAB</b>	\$30
<i>marinated beef tenderloin chunks, grilled to perfection</i>	
<b>CHICKEN KEBAB</b>	\$23
<i>marinated chicken breast chunks, cooked to perfection</i>	
<b>*MEDITERRANEAN MEATBALL</b>	\$28
<i>four pieces of lightly seasoned beef and lamb ground meatball, served with fries and rice</i>	
<b>*MIXED KEBAB PLATTER</b>	\$64
<i>combination of beef, chicken, adana, meatball and lamb chops</i>	
<b>*STEAK FRITES</b>	\$37
<i>10 oz. grilled prime rib-eye with creamy mushroom sauce, topped with crispy truffle fries</i>	
<b>SAUTEED SHRIMP</b>	\$26
<i>6 pieces of shrimp sautéed with fresh garlic, tomato, bell pepper, and onion</i>	
<b>*SALMON</b>	\$27
<i>8 oz. filet grilled to perfection, served with roasted potatoes, arugula salad, and lemon dill vinaigrette</i>	
<b>WHOLE BRANZINO</b>	\$37
<i>oven roasted whole branzino cooked to perfection served with arugula salad</i>	



## BETWEEN THE BUNS

*burgers served with fries*

<b>*LAMB BURGER</b>	\$19
<i>lightly seasoned ground lamb, pickled red cabbage, feta cheese, lettuce, tomato, spicy aioli</i>	
<b>*CHEESE BURGER</b>	\$18
<i>lightly seasoned ground beef, caramelized onion, american cheese</i>	
<b>*VEGAN CHEESE BURGER</b>	\$22
<i>lightly seasoned vegan beef patty, vegan cheese, lettuce, tomato, onion, pickle, vegan aioli</i>	
<b>FRIED CHICKEN SANDWICH</b>	\$17
<i>breaded fried chicken, lettuce, pickles, spicy aioli</i>	
<b>GRILLED CHICKEN SANDWICH</b>	\$18
<i>grilled chicken breast, tomato, onion, lettuce, jalapeno aioli</i>	

## DESSERT

<b>BAKLAVA</b>	\$10
<i>add ice cream +2</i>	
<b>KUNEFEE</b>	\$13
<i>add ice cream +2</i>	
<b>NY CHEESE CAKE</b>	\$8
<b>CHOCOLATE MOOSE CAKE</b>	\$8
<b>SIDES</b>	
<b>TRUFFLE FRIES</b>	\$9
<b>FRENCH FRIES</b>	\$7
<b>ROASTED POTATOES</b>	\$7
<b>SALAD</b>	\$5
<b>RICE</b>	\$5

*\*consuming raw or uncooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness, especially if you have certain medical conditions*

*for your convenience 18% service charge will be added to your final bill and will be distributed to the F.O.H. team.*

## SIVAS SPECIALS

LYCHEE & ROSE vodka, lychee juice, rose, lime juice, egg white	\$18	ESPRESSO MARTINI coffee bean infused vodka, coffee liqueur, espresso	\$18
SMOKED OLD FASHION brown buttered Bulleit bourbon, orange infused syrup, angostura bitters	\$19	PURPLE MAGIC gin, lemon juice, lavender syrup, elderflower liqueur, egg white, champagne float	\$18



## SPECIAL COCKTAILS

NAKED-JUNIPER gin, passion fruit, coconut, lime juice, prosecco	\$16	PEPINOS CON CHILE cucumber & jalapeno tequila, cucumber juice, lime juice, agave	\$16
MAD MANGO mango-habanero whiskey, orange liqueur, orange juice, lime juice	\$15	BARBADOS ON A DESERT rum, orange curacao, orgeat, lime juice, tiki bitters	\$15



## BEERS

CORONA EXTRA, PILSNER/LAGER Mexico, 4.6% ABV	\$8	MICHELOB ULTRA, LIGHT LAGER St. Louis, Missouri, 4.2% ABV	\$7	ELYSIAN SPACE DUST, DOUBLE IPA Seattle, Washington, 8.2% ABV	\$9	STELLA ARTOIS, LAGER Belgian, 5.0% ABV	\$8
MODELO, DARK LAGER Mexico, 4.4% ABV	\$8	BUD LIGHT, LIGHT LAGER St. Louis, Missouri, 4.2% ABV	\$7	FORGED, STOUT Dublin, Ireland, 4.2% ABV	\$9	NUTRL, VODKA SELTZER Wisconsin, 4.5% ABV black cheery, pineapple, lemonade, strawberry	\$6

## WINE BY THE GLASS

### Red

CABERNET SAUVIGNON	\$12
MERLOT	\$10
PINOT NOIR	\$11
MALBEC	\$10

### White

CHARDONNAY	\$12
PINOT GRIGIO	\$10
SAUVIGNON BLANC	\$10
RIESLING	\$11
MOSCATO	\$10

### Sparkling

CHAMPAGNE	\$10
PROSECCO	\$11

## SHOT TRAYS

12 shots		6 shots	
DON JULIO REPOSADO	\$200	AVION 44 EXTRA ANEJO	\$140
TERAMANA REPOSADO	\$160	DUN JULIO REPOSADO	\$110
LUNA BLANCO	\$130	TERAMANA REPOSADO	\$90
NAKED DIABLO REPOSADO	\$180	LUNA BLANCO	\$70
GREEN TEA	\$130	HENNESY VS	\$100
GRAY GOOSE	\$130	GREEN TEA	\$80
CROWN ROYAL	\$130	GRAY GOOSE	\$80
		CROWN ROYAL	\$80

## CHAMPAGNE BOTTLE

DOM PERIGNON	\$600	BELAIRE LUXE ROSE	\$175
MOET BRUT	\$200	BELAIRE GOLD ROSE	\$175
MOET BRUT ROSE	\$250	BELAIRE RARE ROSE	\$175

## HOOKAH

WATERMELON	VANILLA
MANGO	LEMON
PEACH	ORANGE
STRAWBERRY	DOUBLE APPLE
BLUEBERRY	GUM
KIWI	GRAPE
GUAVA	MINT
COCONUT	CHIEF COMMISSIONER

HOOKAH \$30

REFILL \$20

ICE HOSE \$5



COCO CCINO	ORANGE LIT
DOLCE BANANA	LADY KILLER
WHITE GUMMY BEAR	RED LIPS
CARIBBEAN NIGHTS	LOVE 66
WATERMELON LIT	BLUE MIST
FRUITY BUBBLE	HOUIDIN'S SECRET
PEACH LIT	PAN RAAS
BLUE LIT	LIME LIT

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