

DINNER MENU VOL. 3

TASTE THE WORLD FROM OUR KITCHEN - 4 PM - 10 PM

SALAD

- 1023 HOUSE SALAD 10

Mixed greens, cherry tomatoes, kala-mata olives, feta cheese, crisp apples, grapes, walnuts, house-made pome-granite vinaigrette
- CAESAR SALAD 8

Chopped fresh romaine lettuce, parmesan cheese, garlic croutons, house-made caesar dressing
- Add shrimp 4, steak 4, or chicken 3

SPREADS

- All served with fresh pita
- HUMMUS 8

Tender chickpeas, tahini, fresh garlic, olive oil, lemon
- TZATZIKI 8

Greek yogurt, cucumber, garlic, olive oil, vinegar, dill, lemon
- MUHAMMARA 8

Peppers, tomatoes, walnuts, chilis blended, pomegranate sauce
- MEZZA SAMPLER 13

Hummus, tzatziki, muhammara, pickled vegetables
- RICOTTA CHEESE 8

Whipped ricotta cheese spread served with honey, crushed walnuts & crostini

APPETIZERS

- CHARCUTERIE BOARD 18

Chef selection of fine cheeses, cured meats, sweet accompaniments, crostini
- FRIED CALAMARI 10

Lightly battered fried calamari with our house-made bloody mary cocktail sauce
- SHRIMP COCKTAIL 10

seasoned fresh-steamed shrimp with our house-made bloody mary cocktail sauce
- SPANAKOPITA 7

Baked phyllo dough filled with feta & spinach
- RICOTTA WILD MUSHROOM CROSTINI 8

Crostini topped with whipped ricotta spread, topped with sauteed wild mushrooms, onions, garlic & sage
- TRUFFLE FRENCH FRIES 8

Served with parmesan cheese & roasted garlic aioli

KHACHAPURI

- LAMB 14

slow-roasted lamb, mozzarella
- SPINACH 9

Baby spinach with feta and mozzarella cheese
- CHICKEN 13

Roasted chicken, onions, peppers, tomatoes, garlic, mushrooms, mozzarella
- DELUXE 15

Slow roasted lamb, roasted chicken, bastirma, mozzarella
- Add egg for an upcharge of 2

ENTRÉE

- SEARED JUMBO SCALLOPS 24

Seared scallops, lemon-herb risotto, wild mushrooms, seasonal vegetables
- LAMB LOLLIPOPS WITH WILD MUSHROOM COUSCOUS 25

Grilled lamb cursted with garlic, rosemary, olive oil, creamy couscous, wild mushrooms
- CREAMY CHICKEN VOL-AU-VENTS 17

Chicken, mushrooms, cream, spring onion, chives, thyme & puffy pastry shell
- BRAISED BEEF SHORT RIB MASALA 18

Tender short rib, Indian spiced masala sauce, biryani rice, crispy spiced chickpeas
- GRILLED SHRIMP & CHICKEN PANCIT 14

Filipino rice noodles, grilled shrimp, chicken, fresh vegetables
- FLANK AND MAC 15

Marinated grilled flank steak tips, over a classic mornay sauce, pasta
- MEDITERRANEAN MIXED GRILL 18

Beef and chicken kabobs, vegetable, rice, toasted pita, muhammara, toum sauce
- VEGETARIAN MUJADARA 10

Green lentils, bulgur wheat, onion, traditional spices. Served with pickles & yogurt

KIDS

- KIDS MAC 6

4 cheese sauce served with pasta
- CHICKEN NUGGETS & FRIES 7

Served with choice of dipping sauce
- KIDS SAUTEED VEGETABLES 6

DESSERTS

- MOCHI 6

Rice dumpling filled with ice cream, served with fresh whipped cream & seasonal berries
- BREAD PUDDING OF THE MOMENT 8
- DAMASCUS KNAFEH 7

Knafeh pastry dough, pistachios & cheese

DRINK MENU VOL.3

SIGNATURE COCKTAILS \$10

ESCAPE MULE

Vodka, yellow chartreuse, fresh lemon, simple syrup, ginger beer, lemon bitters

FLORIDA MULE

Bourbon, yellow chartreuse, fresh lemon, simple syrup, ginger beer, lemon bitters

AMARETTO CRANBERRY KISS

Vodka, Cranberry Juice, Amaretto, splash of OJ

FRENCH 75

Gin, Lemon, Simple syrup, French sparkling Brut

PAMPLOMA

Silver Tequila, pamplemousse, grapefruit, agave nectar, soda

PAINKILLER

Light rum, plantation pineapple rum, cream of coconut, orange, pineapple juice, nutmeg

BROOKLYN

Rye whiskey, luxardo, carpano antica, orange bitters

CAIPIRINHA

Cachaca, fresh lime, cane sugar, soda

WHITE WINES

SANTA MARGHERITA, PINOT GRIGIO \$12/42

Trentino-Alto Adige, Italy

BENZINGER, CHARDONNAY \$7/26

Sonoma County, California

MATUA, SAUVIGNON BLANC \$8/30

Marlborough, New Zealand

CAPALSADO, MOSCATO \$7/26

Lombardy, Italy

LAMARCA, PROSECCO \$7/26

Italy

PINE RIDGE, CHENIN/VIOGNIER \$9/32

California

FRENCH SPARKLING BRUT \$7/26

White or Rose

RED WINES

HAHN, GRENACHE SYRAH \$9/32

Central Coast

STORYPOINT, CABERNET SAUVIGNON \$9/32

California

TINTO NEGRO, MALBEC \$8/28

Mendoza, Argentina

CAMPO VIEJO, TEMPRANILLO \$8/28

Rioja, Spain

MEIOMI, PINOT NOIR \$11

Sonoma County, California

NOSTRANO, VINO ROSSO \$12/42

Povoletto, Italy

HESS “SHIRTAIL RANCHES”, PINOT NOIR \$9/32

Central Coast

DRAFT

DUKE’S COLD NOSE \$6

Brown Ale 6.0%

AARDWOLF SAN MARCO SOUR \$6

Sour 6.7%

INTUITION I-10 \$6

West Coast IPA 6.75% , 65 IBU

CIGAR CITY JAI ALAI \$6

American IPA 7.5% , 70 IBU

GUINNESS DRAUGHT \$6

English Stout 4.2%

ENGINE 15 HARD CIDER \$5

Dry Apple Cider 5.6%

ENGINE 15 J’VILLE \$5

Lager 5.0%

BOTTLES

BUD LIGHT \$4

MILLER LITE \$4

MICH ULTRA \$4

FOUNDERS PORTER \$4

GOLDEN MONKEY BELGIAN TRIPPLE \$5

CORONA \$4

STELLA \$5

HEINEKEN \$5

DOS EQUIS \$5

DOS EQUIS AMBER \$5

SHEPARD’S BLONDE \$4

NEW CASTLE \$5

HACKER-PSCHORR WEISSBIER \$4

WHITE CLAW, ASSORTED \$5

# HOOKAH MENU VOL. 3

**HOOKAH FILTERS: (DOUBLE SHOTS - RUM, WHISKEY, TEQUILA, VODKA \$9) (HOUSE RED OR WHITE WINE \$7) (MILK, CRANBERRY, ORANGE, PINEAPPLE, GRAPEFRUIT \$4)**

## ESCAPE MIX

### AROUND THE WORLD 20

strawberry, kiwi, orange & lemon with a pineapple filter

### BLIZZARD BEACH 24

white bear (starbuzz), kiwi, mint with a pineapple juice filter

### MIX OF THE DAY 15

### BREAKFAST AT TIFFANY'S 28

blueberry muffin, spiced chai & vanilla with a milk filter

### GILLIGAN ISLAND 28

red gummy bear, blue mist & kiwi with a compressed coconut filter

## AL FAKHER 15

### MIX UP TO FOUR FLAVORS | REPACKS 8

Kiwi  
Grapefruit  
Peach  
Grenadine  
Strawberry  
Double Apple  
Pineapple  
Coconut  
Grape  
Lemon  
Melon  
Cherry  
Cinnamon  
Apricot  
Gum  
Banana  
Mint

### MIX UP TO THREE FLAVORS | REPACKS 10

Pumplin Pie  
Sour Apple  
Exotic Pink  
Queen of Sex  
Code 69  
Strawberry Margarita  
Passionfruit Mojito  
Sex on the Beach  
Pirates Cave  
Pina Colada  
Tangerine Dream  
White Peach  
Gheisha

## STARBUZZ 17

### MIX UP TO TWO FLAVORS | REPACKS 12

Ambrosia  
Red Gummy Bear  
Limoncello  
Prickly Pear

## FUMARI 23

**MUST BE 21 & OLDER TO SMOKE HOOKAH**

**USING HOOKAH TO SMOKE TOBACCO EXPOSES YOU TO POTENTIAL HAZZARDS. SMOKE AT YOUR OWN RISK!**