

MEDITERRANEAN DIPS • 1,050

served with angel bakeries' toasted pita bread 

SPICY EGGPLANT TAHINI

basque chili, lemon



CHICKPEA HUMMUS

sesame roasted tahini, chickpeas



SALADS

GRILLED SHRIMP SALAD • 1,700

chopped romaine, cucumber, tomato, red onion, feta cheese, garlic-yogurt dressing



GREEN ZA'ATAR SPICED COUSCOUS • 1,450

cucumbers, roasted bell pepper, olive, pine nuts, lemon, mint



MED COBB SALAD • 1,650

romaine lettuce, cucumbers, falafel, green olives, artichokes, hard-boiled egg, cherry tomatoes, feta, lemon-chickpea dressing



SALAD BOOSTERS

- + falafel 350  
- + chargrilled chicken breast 350 
- + chargrilled shrimp 600  

Ingredient Guide:  dairy  nuts  egg  soy  gluten-free  vegetarian  fish or shellfish

All listed prices include 10% consumption tax (8% consumption tax is applied for takeout items)

SMALL PLATES

SNOW CRAB SALAD TARTINE • 1,100

sun-dried tomato pesto, grilled asparagus



GREEK-STYLE MARINATED OLIVES • 500

green olives, oregano, citrus



SMOKED SALMON TARTARE • 1,500

avocado, olive, dill, shallot, capers, ricotta



BACON-WRAPPED HOKKAIDO SCALLOPS • 1,500

roasted bell pepper coulis



SANDWICHES & BURGERS

*choice of mixed greens with balsamic honey dressing or side of choice
(onions rings + 100)*

MORTADELLA & COPPA HAM PANINI • 1,600

mozzarella, provolone, tomato, basil pesto



GRILLED VEGETABLE PANINI • 1,500

semi-dried tomatoes, meredith dairy goat cheese, basil pesto



FALAFEL PITA PLATTER • 1,350

hummus, spicy tahini, spicy eggplant tahini, spinach,
angel bakeries' toasted pita



CHEESEBURGER • 1,450

dijonnaise, b&b pickles, lettuce, tomato, thyme-roasted onions



SMOKED BRISKET BURGER • 1,650

dijonnaise, b&b pickles, lettuce, thyme-roasted onions



BURGER BOOSTERS

+ red cheddar 150

+ provolone 150

+ bacon 150

+ avocado 100

PASTA

choice of spaghetti, whole wheat penne, rigatoni or gluten-free pasta

TRADITIONAL BOLOGNESE • 1,650

butter, grana padano



SMOKED FENNEL PORK SAUSAGE ARRABBIATA • 1,500

spicy garlic marinara sauce

CREAMY BROCCOLINI GNOCCHI • 1,500

grana padano, pine nuts



GNOCCHI BOLOGNESE • 1,700

butter, grana padano



CARBONARA • 1,500

smoked bacon, egg, pecorino romano, grana padano, black pepper



SEAFOOD & BOTTARGA PEPERONCINO • 1,650

arugula



MARINARA • 1,180

savory garlic tomato sauce, basil



PIZZA

FOUR CHEESE & FIG • 1,650

maple-smoked bacon, mozzarella, grana padano, camembert, blue cheese



FOUR CHEESE & WALNUT • 1,600

mozzarella, grana padano, camembert, blue cheese



ROMANO • 1,450

anchovies, basque chili, green olives, tomato, oregano, garlic, san marzano marinara sauce



SPANISH IBÉRICO • 1,650

chorizo, mozzarella, basil, grana padano, san marzano marinara sauce



MARINARA • 1,080

garlic, oregano, basil, san marzano marinara sauce



CLASSIC MARGHERITA • 1,450

mozzarella, basil, grana padano, san marzano marinara sauce



PIZZA BIANCA • 1,650

prosciutto, mozzarella, provolone, grana padano, arugula



SIGNATURES & SPECIALS

garlic-rosemary mashed potato and seasonal vegetables

PAN-ROASTED SALMON • 2,300

rémoulade sauce



100Z (280G) CHARGILLED STRIP STEAK • 3,975

sun-dried tomato sauce



CHARGILLED NIIGATA YUKI HIKARI PORK LOIN • 2,800

balsamic

MOROCCAN GARLIC-HERB ROASTED HALF CHICKEN • 2,200

lemon



GRILLED LAMB CHOPS SCOTTADITO • 3,600

sun-dried tomato sauce



BACON-WRAPPED HOKKAIDO SCALLOPS • 2,250

roasted bell pepper coulis



SIDES

FRENCH FRIES • 290



STEAMED BROCCOLI • 460



CAJUN FRIES • 360



BUTTER-SAUTÉED BROCCOLI • 520



ONION RINGS • 550



STEAMED WHITE OR BROWN RICE

• 280



**GARLIC-ROSEMARY MASHED
POTATOES • 330**



DESSERT

GREEK SEMOLINA CAKE • 700

orange cointreau syrup, coconut, pistachio



SICILIAN LEMON FROZEN BRÛLÉE • 700

spanish almond cookie



SEASONAL SIPPERS • 500

CRAFT-YOUR-OWN COCKTAIL

LIQUOR: vodka · gin · rum · tequila · scotch whiskey

MIXER (SODA): tonic water · soda water · ginger ale · coke · coke zero · sprite · lemonade

MIXER (JUICE): cranberry · orange · apple

GARNISH: lemon · lime · orange wedge · splash of lemon · lime juice

CLASSIC COCKTAILS

VODKA TONIC

GIN & TONIC

TEQUILA TONIC

TOM COLLINS

gin, soda, simple syrup & lemon juice

CAPE COD

vodka & cranberry

CUBA LIBRE

rum & coke

HIGHBALL

scotch whiskey & soda

TEQUILA SUNRISE

grenadine & orange juice

HOUSE WINE

LES 5 VALLÉES BLANC

LES 5 VALLÉES ROUGE

CITRA VINI SILENE BIANCO

CITRA VINI SILENE ROSSO

BEER

SUNTORY THE PREMIUM MALT'S

HEINEKEN

BEER (BOTTLED)

TRADERS' SESSION IPA • 1,080

abv: 5.5% | ibu: 45

ASAHI SUPER DRY • 800

abv: 5% | ibu: 16

SUNTORY ALL-FREE • 570

alcohol-free

WINE

BUBBLES

NV CHANDON • 1,020 | 5,390

Australia

NV MOËT & CHANDON BRUT IMPÉRIAL • 1,820 | 10,330

Champagne, France

2020 SCHRAMSBERG BLANC DE BLANCS • 8,800

North Coast, California

WHITE

2021 LES 5 VALLÉES BLANC • 500 | 2,500

Pays d'Oc, France

2021 CITRA VINI SILENE BIANCO • 500 | 2,500

Terre di Chieti IGT, Italy

2021 PALLISER PENCARROW SAUVIGNON BLANC • 1,050 | 5,000

Martinborough, New Zealand

2019 BEAULIEU VINEYARDS CHARDONNAY • 1,250 | 5,960

California

RED

2020 LES 5 VALLÉES ROUGE • 500 | 2,500

Pays d'Oc, France

2020 CITRA VINI SILENE ROSSO • 500 | 2,500

Terre di Chieti IGT, Italy

2019 BOGLE VINEYARDS CABERNET SAUVIGNON • 1,250 | 5,960

California

2019 SEAGLASS PINOT NOIR • 1,300 | 6,200

Santa Barbara, California

SEASONAL WINES

WHITE: 2022 D'ARENBERG OLIVE GROVE CHARDONNAY • 910 | 4,280

McLaren Vale, Adelaide Hills, South Australia

RED: 2019 CRIMSON RANCH CABERNET SAUVIGNON • 910 | 4,280

California

DRINK BAR

unlimited refills

AGES 7 & ABOVE • 620

AGES 3-6 • 350

soda • apple juice • orange juice • chocolate milk (hot • iced) • whole and low-fat milk
• streamer coffee • art of tea (hot • iced)

SMOOTHIES

MANGO TANGO • 280 | 550

128 kcal | 256 kcal

MIXED BERRY • 280 | 550

116 kcal | 231 kcal

COFFEE & TEA

STREAMER COFFEE COMPANY

TAC original premium drip • espresso • americano • decaf 550

complimentary refills

macchiato • cappuccino • café latte 580

substitute milk: soy +50 • oat, almond +100

HOT TEA • 350

earl grey • english breakfast • masala chai • jasmine reserve • mint green

• apricot escape* • french lemon ginger* • egyptian chamomile* • italian blood orange*

BOTTOMLESS ICED TEA • 350

black • tropical black • hibiscus berry*

**caffeine-free*

WATER

SAN PELLEGRINO • 710 (500ml) | 1,290 (1l)
sparkling

ACQUA PANNA • 710 (500ml) | 1,290 (1l)
still

SOFT DRINKS

HOMEMADE GINGER ALE • 690

CRANBERRY AND LEMONGRASS LEMONADE • 690

HOMEMADE VANILLA COKE • 570

FRESH-SQUEEZED ORANGE JUICE • 510 | 1020

HOMEMADE LEMON SQUASH • 570

BOTTOMLESS ARNOLD PALMER • 460

BOTTOMLESS HIBISCUS LEMONADE • 460

BOTTOMLESS SODA • 460

CANNED SODA • 410

JUICE • 290 | 570
apple • cranberry • orange • grapefruit • tomato

MILK & DAIRY-FREE • 220 | 430
whole • low-fat • nonfat • soy • almond

CHOCOLATE MILK • 240 | 460
hot • chilled

SHAKES • 380 | 650
vanilla • chocolate • strawberry
toppings: chocolate candies, sprinkles or choco cookie crumbs