



# Happy Hour

**Monday thru Friday**

**4:00 PM – 6:00 PM**

## Appetizers

### **Hummus**

A blend of chickpeas with sesame sauce and lemon juice

### **Falafel**

A spicy mixture of ground chickpeas, cilantro, parsley and onions, deep fried and served tahini sauce

### **Falafel Taco**

Corn Tortilla topped with falafel, pickles, tomatoes & served with tahini sauce

### **Chicken Wings**

Marinated in garlic and lemon sauce, charcoal grilled

### **Zaatar (Manaeesh)**

Dough topped with thyme mixed with olive oil & served with labneh

### **Lemon Cauliflower**

Seasoned, fried & served with tahini sauce

### **Greek Salad**

Lettuce, tomato, cucumber, green pepper, black olives, onions topped with feta cheese and served with our house dressing

### **Feta Cheese Platter**

Feta cheese, black olives

## Frozen Drinks

### **Mango Daiquiri**

### **Piña Colada**

# Cocktails

## **Layali Mojito**

Classic | Passion fruit | Mango

## **Herbal Gin**

Aviation Gin | Mint | Sumac

## **La Diabla**

Don Julio Blanco Tequila.

Passionfruit, Muddlelemon, Sugar and the spice of jalapeño

## **Margarita**

# Beer Selection

## **Almaza**

## **Blue Moon**

## **Corona**

## **Stella**

## **Bucket**

# Wine By The Glass

**Cavit Lunetta Prosecco,  
Italy**

**Mezzacorona, Moscato,  
Italy**

**Ruffino Lumina, Pinot  
Grigo Italy**

**Dona Paula, Malbec,  
Argentina**

**Trinity Oaks Cabernet,  
California**

# Whiskey

**Johnny Walker Black Label**

**Old Parr 12 Year**

**Maker's Mark**

**Teeling Irish Whiskey**

# Vodka

**Tito's**

**Ketel One**

# Rum

**Santa Teresa 1796**

**Hookah**