

ANKARA RESTAURANT

Happy Hour Menu

Monday through Saturday 3pm until 7pm

Happy Hour Appetizers – *served at inside bar and patio bar area only*

Hummus - chickpea pureed with tahini, garlic and lemon \$4

Htipiti – red pepper and feta \$4

Havuc Tarama - tangy blend of carrots, yogurt and garlic \$4

Ezme – spicy spread of tomato, onion and peppers

Peynirli Pide – traditional Turkish flatbread topped with feta and kasar cheese - \$6

Lahmacun – minced meat flat bread, tomatoes, red onion and parsley \$6

Drink Specials - *served at inside bar and patio bar area only*

Monday through Saturday

Efes Bottle Beer - \$3

Local and Craft Bottles - \$4

Any Draft Beer - \$4

Wine

Happy Hour Red or White Wine - \$3 per glass

House Turkish Red and House Turkish White - \$5

House Georgian White or Red - \$5

Wine Flights

Ankara Wine Flights 3 for \$15

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North Central Turkish Wines

Explore the wines featuring indigenous grape varietals

+++++ from Diren Winery, a family owned winery in Tokat, Turkey. Tokat is home of the Narince grape used to produce some of Turkey's most beloved wines and culinary delights such as Yaprak Dolma.

Flight includes: Diren Karmena Narince/Chardonnay, Diren Okuzgozu (red) and Diren Karmena Okuzgozu/Syrah

3 for \$15

Beyond Borders

Wines of the Turkey and Georgia share many family traits. Experience this flight from Central Anatolia into Georgia. We suggest pairing this with any of our many lamb and eggplant dishes on the menu.

Teliani Valley Tsinandali (white), Vinoterra Rkatsiteli Amber, Teliani Valley Mukuzani

Cocktails

House Rum, Whiskey, Gin or Vodka with soda/tonic/ cranberry/orange - \$5

Specialty Cocktails - \$6

Kizilay – pomegranate and orange juice, vodka and lime twist

Ulus – peach juice, peach schnapps, and sparkling wine

Ankara Hisar – sour cherry juice, gin, tonic and lime

One Eight Gin and Tonic – gin from DC's own distiller in Ivy City