



HAPPY HOUR MENU

EVERYDAY, 3 PM – 7 PM
AT THE BAR AND THE PATIO HIGH TOPS

APPETIZERS

TZATZIKI gf nf v	\$5
Yogurt with cucumbers, garlic, dill, mint and olive oil	
HUMMUS gf df nf v	\$5
Purée of chickpeas, garlic, tahini and olive oil	
FRIED ZUCCHINI STICKS df nf	\$7
Deep fried breaded zucchini bites w/tartar dip	
JALAPENO BITES df nf	\$7
Cheddar filled breaded fried jalapeno bites w/tartar dip	
FALAFEL gf v nf	\$8
Fried chickpea patties with hummus	
FRIED CALAMARI df nf v	\$8
Breaded squid rings served w/special dip	
MEAT BALLS nf	\$9
Creamy mushroom sauce with meatballs	
YAPRAK DOLMASI gf df nf v	\$6
Grape leaves stuffed with rice and herbs	
SPINACH PIDE nf v	\$9
Spinach, onions w/mozzarella	
MANTARLI PIDE nf v	\$9
Sautéed mushrooms w/caramelized onions and mozzarella	
BEET PIDE v	\$9
Steamed beetroots, onion, garlic and walnut w/mozzarella	

WINES

RED, WHITE, ROSE OR SPARKLING	\$5
Ask your server about our specials	
SANGRIA	\$7
White / Red Sangria	

BEERS

ALL DRAFT BEERS	\$4
Shock Top / Spaten Oktoberfest / Vienna Lager / DC Brau / Goose Island / Stella / Samuel Adams / Yuengling	

SPIRITS

RAIL DRINKS	\$6
Vodka / Gin / Rum / Tequila / Whiskey (Mixed or neat)	
SHOT FLIGHT	\$12
6 glasses of rail shots	

COCKTAILS

19TH STREET	\$7
Gin, Cranberry, Pomegranate, Tonic water	
WHISKEY SOUR	\$7
Bourbon Whiskey, Homemade Sweet-Sour Mix	
MARGARITA (Choose Your Flavor)	\$7
Classic / Strawberry / Pomegranate	
MOJITO (Choose Your Flavor)	\$7
Classic / Strawberry / Pomegranate / Pineapple	

gf - Gluten Free | df - Dairy Free | nf - No Tree Nuts Included | v - Vegetarian

We do not split checks and only accept up to 5 credit cards per table.

DC tax is added to all checks | 20% Gratuity charge is added to parties of 6 or more.

* Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of a food borne illness