
BEVERAGES

2oz ESPRESSO	2.75 / 3.25
4oz MACCHIATO	3.25
6oz CAPPUCCINO	3.50
AMERICANO	3
LATTE	3.75 / 4 / 4.25
SWEETENED LATTE	4 / 4.25 / 4.50
FLAVORED LATTE	4.25 / 4.50 / 4.75
MOCHA	4.25 / 4.50 / 4.75
CHAI	3.50 / 3.75 / 4
HOUSEMADE NUT MILK	+1

COFFEE BLACK	2.25 / 2.75 / 3.25
COFFEE CREAM & SUGAR	2.25 / 2.75 / 3.25
COFFEE BREWED BY THE CUP	market price
HOT TEA	3.25
ICED TEA	3.75
ICED COFFEE	4
DRINKING VINEGARS	5
KOMBUCHA on tap	6
NITRO COLD BREW on tap	6
COFFEE MILKSHAKE	7

BREAKFAST

add egg +1 add bacon +1

TOAST w. butter + flur de sel / 3
w. nut butter / 4.50
w. ricotta + jam / 5

AVOCADO TOAST - avocado, radish, sunflower seeds,
pickled and fried shallots, marash chili / 8

SALMON TOAST - lox, cream cheese, cucumbers,
capers, dill pickled shallots / 9

BAGEL SANDWICH - egg & cheese / 5.25

EGG BOWL - two eggs, herbed cheese, bread / 6

BREAKFAST SALAD - avocado, sunflower seeds,
cherry tomato, pickled & fried shallots, poached egg / 9

SWEET GRAINS - steel cut oats, honey yogurt, jam,
candied nuts / 7

SAVORY GRAINS - steel cut oats, brown rice,
mushroom, kale, scallions, pickled fennel, soy sauce,
poached egg / 9

PARFAIT - honey yogurt, granola, jam / 6.50

QUICHE - w. greens / 6.50

LUNCH

add cup of soup or side salad +4

PERSIAN STEWS - *koresh*

served over basmati rice w/ yogurt, pickled vegetables,
and pita bread / 11.50

choose your protein:

- beef & lamb
- chicken
- falafel

choose your stew:

- green herbs, kidney beans, lime - *ghormeh sabzi*
- tomato, yellow split pea, saffron - *gheimeh*
- pomegranate, butternut squash, walnut - *fesenjan*

available after 11

BLT - bacon, lettuce, tomato, mayo on ciabatta / 9

FRESH MOZZ - mozzarella, tomato, basil, balsamic
vinaigrette on ciabatta / 9

KALE WHITE BEAN SALAD - kale, white bean,
pickled shallot, beets, sunflower seeds, hummus, pickled
egg, avocado / 10

HOUSEMADE SOUP - w. buttered toast - 5.50/6.50

HAPPY HOUR

\$1 off beer and wine

3pm - 5pm

\$1 off evening menu

EVENING

BREAD & OIL / 5

za'atar + olive oil served with bread

HUMMUS PLATE / 9

sunflower seeds, radish, red pepper vinaigrette, cilantro
served w/ pita bread

PERSIAN BOARD / 9

pita bread, feta, tomato, cucumber, mortadella, herbs

ROOT SALAD / 8

mixed greens, radish, carrots, beets, feta, herbs

PERSIAN STEWS / 11.50

served over basmati rice w/ yogurt, pickled vegetables,
and pita bread

choose your protein:

- beef & lamb
- chicken
- falafel

choose your stew:

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on tap

MANNY'S PALE ALE / 6

Georgetown Brewing

SEMI SWEET CIDER / 6

Seattle Cider Company

FREYA'S GOLD KOLSH / 6

Odin's Brewing

CASTOUT IPA / 6

Crux Fermentation Project

by the can

RAINIER / 5

GRAPEFRUIT CIDER / 7

Shilling Hard Cider

LIGHTS OUT STOUT / 6

Worthy Brewing

red

RED BLEND 8 / 24

For A Song "The Score"

SYRAH 8 / 24

For A Song

PINOT NOIR 12 / 36

Coelho

white

WHITE BLEND 7 / 19

Felix Solis La Mancha

SAUVIGNON BLANC 8 / 23

Fernlands

CHARDONNAY 12 / 36

Damsel

REISLING 10 / 32

Gunderloch Euro-Asian

rosé

ROSÉ 7 / 21

Roses Roses

sparkling

PROSECCO 7 / 21

Corte Delle Calli

