

PROTEIN PACKAGES



UNLIMITED APPETIZERS INCLUDED

BabagAnoush, Eggplant Caviar, Kimchi Cabbage, Kimchi Radish, Marinated Olives, Spicy Cabbage, Tzatziki

2 To Tango \$110
Serves 2

4 Your Sake \$220
Serves 4

6 Pack \$330
Serves 6

Boneless Short Ribs, Marinated Flat Iron Steak, Korean-Style Marinated Short Ribs, Lule Kabab, , Mediterranean Pork Chops, Seasonal Vegetable Plate

Land & Sea \$160
Serves 2

Black Tiger Prawns(4pcs.), Scallops(2pcs.), Prime Rib Eye Steak(10oz.), Prime Filet Mignon(4oz.), Seasonal Vegetable Plate

SIDES



Basmati Rice \$5

Seasonal Vegetable Plate \$14

Greek Salad \$16

Halloumi Cheese W/ Fig Jam \$18

STAND-ALONES



Mediterranean Pork Chops \$16
8oz. 2pcs.

Marinated Chicken \$16
8oz.

Steak Tartare \$18
8oz.

Boneless Short Ribs (**USDA Prime**) \$18
4oz.

Marinated Flat Iron Steak (**USDA Prime**) \$18
4oz.

Lule Kabob \$18
4pcs.

Korean-Style Marinated Short Ribs \$20
16oz.

Lamb Chops \$26
8oz. 2pcs.

Black Tiger Prawns \$26
4pcs.

Scallops \$26
2pcs.

Filet Mignon (**USDA Prime**) \$38
4oz. 2pcs.

Rib Eye Steak (**USDA Prime**) \$48
10oz.

Shelfishness \$58
Black Tiger Prawns (6pcs.), Scallops(3pcs.)

APPETIZERS



Babag**Anoush** \$9

Eggplant Caviar \$9

Tzatziki \$8

Kimchi Cabbage \$7

Kimchi Radish \$7

Marinated Olives \$7

Spicy Cabbage \$7

TEA & COFFEE



Tea Service \$9/\$12
Moroccan Fresh Mint

Armenian Coffee \$3
Serves 1

DESSERT



Chef's Seasonal Choice

SPECIALTY COCKTAILS



Anoush 86	\$16
<i>Grey Goose Vodka, Lemon Juice, Simple Syrup, Pomegranate, Juice, Sparkling Rose</i>	
The GAC	\$16
<i>Elijah Craig Whiskey, Grapefruit Juice, Lemon Juice, Simple Syrup, Ginger Beer, Bitters</i>	
Agave Old Fashioned	\$16
<i>Herradura Tequila, Mescal, Bitters, Agave</i>	
Spicy Watermelon	\$16
<i>Mescal, Muddled Watermelon, Agave, Lemon & Lime Juice, Tajine</i>	
Crowd Pleaser	\$16
<i>Bombay Sapphire Gin, Sweet & Sour, Orgeat, Orange Bitters</i>	

SAKE



Junmai	\$52 / \$54 / \$58
Junmai Ginjo	\$70 / \$75 / \$80
Junmai Daiginjo	\$90 / \$100 / 120

SOJU



Premium Soju	\$38
--------------	------

BUBBLES



Dark Horse	\$9 / \$28
<i>Sparkling</i>	
Dark Horse Rose'	\$9 / \$28
<i>Sparkling</i>	

WINES



WHITES

House White	\$9 / \$28
<i>Chardonnay, Bonterra, Mendocino County</i>	
J Vineyards	\$9 / \$28
<i>Pinot Gris, Healdsburg</i>	
Joel Gott	\$10 / \$32
<i>Sauvignon Blanc, Napa Valley</i>	
Hess Select	\$12 / \$38
<i>Chardonnay</i>	
Hess Shirtail	\$14 / \$42
<i>Chardonnay</i>	
Raymond	\$14 / \$32
<i>Chardonnay, Raymond/Reserve Selection, Napa Valley</i>	

ROSE'

Hess Shirtail Rose'	\$12 / \$42
<i>Chardonnay</i>	

REDS

House Red	\$9 / \$28
<i>Liberty School Cabernet Sauvignon, Paso Robles</i>	

Benton Lane	\$12 / \$45
<i>Pinot Noir, Oregon</i>	
Hess Select	\$12 / \$42
<i>Cabernet Sauvignon</i>	
Conundrum	\$14 / \$42
<i>California Blend,</i>	
Hess Shirtail	\$14 / \$48
<i>Cabernet Sauvignon</i>	
Daou	\$14 / \$48
<i>Cabernet Sauvignon, Paso Robles</i>	
Prisoner	\$15 / \$52
<i>California Blend, Napa Valley</i>	

BOTTLED BEER



Modelo, MX	\$7
Singha Lager, Thailand	\$7
Beachwood, CA	\$8
Allagash White Ale, Maine	\$9
Pilsner Urquell, Czech	\$9
Hitachino, Japan	\$10
<i>Belgian style white Ale</i>	
Chimay Grande Reserve Blue, Belgium	\$11
<i>Belgium Dark Ale</i>	