



## Ottoman Taverna

### HAPPY HOUR BAR MENU SUNDAY – FRIDAY 4PM – 7PM

#### MEZZE \$5.00

##### HUMMUS

Chickpeas Spread with Garlic & Paprika Oil

##### MUHAMMARA

Red Pepper Spread with Walnuts,  
Feta Cheese & Olive Oil

##### PEMBE SULTAN

Beets & Labneh Yogurt Spread

##### SIGARA BÖREGI

Dough-wrapped with Feta Cheese,  
Onions & Parsley

##### FALAFEL

Chickpea Fritters, Tahini Sauce

##### MÜCVER

Pan-seared Zucchini Cakes, Scallions,  
Onions, Garlic, Dill

#### FLATBREADS \$7.00

##### KEKIKLI KECI PEYNIRLI PIDE

Goat Cheese Flat Bread w/ Roasted Cherry  
Tomatoes, Served with Hydro Arugula, Red  
Onions

##### SUCUKLU PIDE

Spicy Lamb Sausage, Cheese,  
with Hydro Arugula, Red Onions

##### DÖNERLI PIDE

Thinly Sliced Lamb & Beef Döner Flatbread  
served Hydro Arugula, Red Onion

#### KEBABI

##### TAVUK ADANA KEBAP \$9.00

Char-grilled Spicy Ground Chicken Kebap

##### ÇÖKERTME KEBABI \$8.00

Thinly- Sliced Lamb & Beef Doner Kebap,  
Served over Shoe String Potatoes, with Tomato  
Sauce

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### HAPPY HOUR MENU

(Sunday- Friday: 4pm - 7pm)

#### DRAFT BEER \$ 5

Spaten Premium Lager

Upland “Champagne Velvet” Pilsner

Tröegs “Dream Weaver” Wheat

Tröegs “HopBack” Amber Ale

Devils Backbone “Vienna Lager”

Devils Backbone “Eight Point” IPA

Blue Moon Belgian

Tröegs “Java Head” Stout

#### WINES \$5

##### Red

Hahn Red blend on Tap,  
(Grenache, Syrah and Mourvedre)  
Monterey County, CA 2016.

Joes Dobbles Pinot Noir on Tap, Oregon.

Meyva Likoru, Turkish Style Red Sangria

##### White

Domaine de la Patience Chardonnay  
On tap, France 2016.

Woelfelin Alsace Gewürztraminer,  
France 2012.

Zardetto Private Cuvée, **Sparkling  
Wine on Tap**, Italy.

##### Raki

Smyrna Raki, Black Grape