

théa Brunch

DIPS *Served with Pita*

Whipped Ricotta marinated cherries, urfa honey, wild oregano GF VEG	13
Baba Ghanoush genovese basil pesto, smoked olive oil GF VEG	13
Muhammara red pepper, pomegranate, walnut GF V	13
Tzatziki dill, za'atar GF VEG	13
Kopanisti aleppo honey, feta GF VEG	13
Hummus olive oil, za'atar, green zhoug GF V	13

Goddess of all Dips
ALL SIX DIPS 58
served with bazlama, pita & crudités VEG

MEZZE

Mediterranean Olives bay leaf, olive oil, lemon zest GF V	7
Crispy Falafel tzatziki, green zhoug, pickled turnips, herbs GF VEG	10
Flaming Saganaki kasseri cheese, lemon, pita VEG	17
Spanakopita sheep's milk feta, spinach, lemon, dill, scallion VEG	14
Manti Dumplings spiced beef, greek yogurt, crispy garlic & chili	19
Greek Street Fries feta, za'atar, red pepper feta sauce, théa toum GF VEG	14
Turkish Meatballs roasted tomato, tzatziki, parsley	18
Bazlama herb garlic turkish bread, yemenite tomato, green zhoug VEG ..	9
Zucchini Chips tzatziki VEG	16

Spicy Tuna & Crispy Rice sriracha aioli, sweet soy, fresno GF	21
Tuna Crudo avocado, serrano pepper, truffle ponzu GF	22
Pressed Yellowtail & Avocado yuzu kosho, crispy garlic, sesame sweet chili vinaigrette...	22

SALADS

Greek marinated tomato, feta, red onion, kalamata olives GF VEG ..	18
théa romaine, endive, halloumi, dill, scallion, green goddess...	17
Tabbouleh ancient grains, preserved lemon vinaigrette, cherries, cucumber, sugar snap peas, mint, pomegranate seeds VEG ..	18

SPECIALTIES

The Breakfast Sandwich bacon, fried egg, avocado, havarti, mayonnaise, potatoes, petite greens	18
Sausage Scramble merguez, havarti, onion, pepper, chickpea, red zhoug aioli, potatoes GF	19
Breakfast Pastries iced lemon pound cake, sticky cherry-pistachio bun, chocolate covered orange madeleine VEG	13
The American Burger* american cheese, red onion, dill pickle, dijonaise, fries..	24
Spaghetti Alla Nerano zucchini, parmesan, beurre monté VEG	26
Grilled Skirt Steak* crushed potato, arugula GF	43
Shrimp Scorpio orzo, spicy tomato sauce, feta, calabrian chile, fennel.....	38
Grilled Lamb Chops <i>Greek-Style</i>* olive oil, oregano, mint chermoula, lemon GF	65

Chicken Souvlaki Skewer sumac onion, tzatziki GF	24
Truffle Filet Skewer onion, truffle butter GF	33

Served with Spanakorizo Basmati Rice

FLATBREADS

Margherita fresh mozzarella, tomato, basil VEG	19
Charred Corn & Tomato corn labneh, urfa sundried tomato, marinated halloumi, green zhoug, cilantro, scallion VEG	19
Parma prosciutto di parma, mozzarella, arugula, genovese basil pesto	20

VEGETABLES

Moroccan Roasted Carrots harissa, pistachio, feta, aleppo honey, herbs GF VEG	15
Sumac Yams rose petal harissa, sumac date glaze, whipped labneh GF VEG	12
Crispy Greek Potatoes lemon, oregano, tzatziki VEG	13
Spanakorizo greek spinach rice, scallion, dill, feta GF VEG	12
Broccoli di Ciccio chili crunch, lemon GF V	14

GF gluten-free **VEG** vegetarian **V** vegan

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.

Cocktails

Champagne for Breakfast 16

peach, clover honey, pomegranate, apricot, lemon, sparkling wine

Perfect Bloody Mary 17

wheatley vodka, peppercorn tincture, chipotle, sacramento tomato, salt & pepper rim

Espresso Martini 21

ketel one, borghetti italian liqueur, slow-steeped coffee

Skinny Margarita 19

reposado tequila, agave nectar, pressed lime, orange

Sunseeker 21

miso washed rosaluna mezcal, reposado tequila, italian strawberry liqueur, fresh lime

The Greek Prince 19

grey goose, mint, smashed raspberry, clover honey, lime

Decadent Spicy Margarita 19

corazón reposado, fluffy pineapple, espelette pepper, spicy lava salt

The Riva 19

row 94 bourbon, appleton 8yr, amaro montenegro, vermouth, brûléed banana

Summertime Love 19

tito's vodka, passion fruit liqueur, vanilla, fresh lime, sparkling wine

Modena Old Fashioned 21

elijah craig, nocino walnut, p.ferrand dry curaçao, demerara sugar, aromatic bitters

THE Spritz PARADE 19

Aperol

smashed citrus, bubbly wine

Parisian

vodka, aperol, watermelon, fresh lime

Solano

vodka, coconut, pink grapefruit, citrus bitters

FROSÉ SANGRIA 18

still rosé, aperol, blood orange-strawberry, passion fruit, lemon

FROZEN PALOMA 18

tequila, pink grapefruit, cinnamon agave nectar, grapefruit soda *add strawberry guava!*

ZERO-PROOF 14

Dolce Vita

"tequila", pressed mint, fresh lime, sparkling water

Peach Bisous

"amaretto", honey, peach, fresh lemon, luxardo cherry

San Pellegrino 10 | Acqua Panna 10

SPARKLING

CHAMPAGNE

VEUVE CLICQUOT *YELLOW LABEL* champagne, france 42 195

PROSECCO ROSÉ

TASI veneto, italy 18 80

BLANC DE BLANCS

RAVENTÓS I BLANC cava, spain 21 84

WHITE

PINOT GRIGIO

MATTEO BRAIDOT friuli, italy 16/24 64

SOAVE

PRÀ veneto, italy 18/27 72

ALBARIÑO

ABADIA DE SAN CAMPO rias baixas, spain 17/26 68

SAUVIGNON BLANC

OVERSTONE marlborough, new zealand 16/24 64

CHARDONNAY

FLOWERS sonoma coast, california 25/38 100

ORANGE WINE

VINO VOLTA swan valley, australia 19/29 76

ROSÉ

GRENACHE

RUMOR côtes de provence, france 19/29 76

RED

PINOT NOIR

ST. INNOCENT *MOMTAZI* willamette valley, oregon 22/33 88

NERO D'AVOLA

MARY TAYLOR 'CLARA SALA' sicily, italy 17/26 68

TEMPRANILLO

IZADI rioja, spain 20/30 80

SUPER TUSCAN

RUBIO tuscan, italy 21/32 84

CABERNET SAUVIGNON

CLAY SHANNON lake county, california 19/29 72

RED BLEND

MEGAS OENOS peloponnese, greece 24/36 92

CABERNET SAUVIGNON

POST & BEAM napa valley, california 35/48 132

Beer

DRAUGHT 9

Valley Beer
american lager

Church Music
hazy ipa

Scottsdale Blonde
blonde ale

Daily Driver
pale ale

BOTTLES & CANS 8

Michelob Ultra
domestic light lager

Modelo Especial
mexican lager

Coors Light
domestic light lager

Athletic NA 6.5
hazy ipa