



AFTER DINNER DRINKS 13

Tawny

blend of several vintages matured in wood, flavors of caramel, chocolate, dried fruit, nuts

Ruby

blend of young wines from multiple vintages, intense berry flavors, hints of spices, chocolate

DESSERTS 13

Kunefe

levantine cheese with pastry, baked with homemade syrup, topped with pistachios

Chocolate Dome

chocolate mousse over chocolate cake with chopped pistachios and chocolate syrup

Salted Caramel Gelato

blends ribbons of sea salt caramel into creamy caramel gelato, pistachios

Turkish Coffee 5



A SOCIAL HOUSE Featuring the culinary work of Chef Coskun Abik

Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.a