SWEET



PORT 13

Tawny

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

Ruby

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

DESSERT 13

Kunefe

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

Chocolate Nocciola

sponge cake dome filled with chocolate hazelnut cream, covered with chocolate curls & cocoa powder

Madagascar Vanilla Bean Gelato

Turkish Coffee 5



A SOCIAL HOUSE Featuring the culinary work of Chef Coskun Abik

Please inform us if you're vegan, vegetarian, gluten-free. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 20% gratuity will be added to parties of 6 or more. 5% San Francisco Mandate Surcharge will be added to your bill to support employee health care benefits, as required by the San Francisco Health Care Security Ordinance. Limit 2 cards per table.