**MIXED DRINKS**

**SPRITZ PETEL** ........................................ 15

Israeli childhood favorite meets aperitivo hour
arancia aperitivo, raspberry, bubbles

**ALL EARS** ........................................... 13

purim inspired sour
gin, poppy, apricot, lemon, cardamom, egg white

**SOME LIKE IT HARIF** ................................ 14

spicy margarita re-imagined
tequila, s’chug, lime, orange blossom, sumac salt

**TRIBE OF DAN** ....................................... 14

tropical vibes sans ocean
niter kibbeh infused rum, banana, pineapple, lime

**RYE ON RYE** ......................................... 14

ashkenazi shandy collins
rye whiskey, sour cherry, lemon, kvass

**SONG OF SONGS** ..................................... 8

spirit-free haroset-inspired sour
grape juice, honey, cinnamon, lemon, walnut

**COLONIA ROMA** ...................................... 15

syrian-mexican highball
mezcal, ancho chili, apricot, tamarind, lime, soda

**NANA NANA** .......................................... 8

spirit-free maghrebi old fashioned
mint + black teas, date, spiced bitters

**DAFINA SO FINES** .................................. 13

stewed and savory old-fashioned
raisin rum, sweet potato, ras el hanout, bitters

**AZZIMO** ................................................ 14

macaroon inspired sipper
bourbon, amaretto, amaro, coconut, cocoa bitters

**PB & DELI** ............................................. 13

adult egg cream (with a nod to your inner kid)
whiskey, kiddush wine, peanut butter, milk + seltzer

**YEMENI ESPRESSO MARTINI** ...................... 13

black + spiced vodka, cold brew, hawaij

**SOFT DRINKS**

**TOPO CHICO** .......................................... 4

super bubbly mineral water

**DR BROWN’S CEL-RAY** ............................. 3

the deli classic

**LIMONANA** ............................................. 5

housemade minty lemonade

**Q SODAS** ................................................ 3

choice of ginger ale, kola or grapefruit

**GRADY’S COLD BREW** ............................... 5

draft cold brew served over ice

**EGG CREAM** ........................................... 5

choice of chocolate cinnamon or vanilla cherry

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Known as either Oznei Haman, meaning “Haman’s Ears” or Hamantaschen, meaning “Haman’s pockets”, this Purim dessert has origins in Germany, Mohnfütchen, or “poppy seed pockets” were a popular pastry German Jews renamed for the antagonist of the story in the late 1500s.

The Tribe of Dan was one of the twelve tribes of Israel, whose members migrated south into the Kingdom of Kush (now Ethiopia and Sudan) during the destruction of the first temple. Niter Kibbeh is a spiced clarified butter popular as a component in many Ethiopian Jewish dishes. Spices include besobela, kosevet (in the benvenuta family), black cardamom, cinnamon, fenugreek.

A staple of the seder table, Haroset is a chopped mixture of fruit, wine, and nuts that is said to represent the mortar the Israelites used as slaves in Egypt, as well as the sticking together of the Jewish people. The ingredients for Haroset are found in Song of Songs, a poetic book of the Hebrew Bible about the relationship between two lovers.

Nana is a cognate meaning “mint” in both Hebrew and Arabic. Mint tea is especially popular in the Maghreb region of North West Africa.

Macaroons can trace their origin to Italy after Arabs introduced almonds to the region. The name comes from the Italian word “ammaccare”, which means to crush, a reference to the almond paste that traditionally is the base of this cookie along with egg whites and sugar.

Since the cookie is “Azzimo” or “unleavened” in Italian, Italian Jews adapted the recipe for Passover.
Ras el hanout is a complex, spice blend that’s famously associated with Moroccan cuisine. The literal translation from Arabic is “head of the shop,” but in reality, it means “top shelf,” implying that this is the very best offering. It contains cumin, ginger, turmeric, nutmeg, cinnamon and clove.

Chakla Bakla is a mixed pickle coming from the Baghdadi Jews that migrated to Western India. They brought the tradition from their original home while also embracing the flavors of their new home by adding ginger, turmeric, and fenugreek to the pickling liquid.

Old Bay may be most famous as a ubiquitous spice of Baltimore, and Maryland crabs, but the spice mix actually has a Jewish origin story. The spice mix was developed in 1939 by Jewish refugee Gustav Brunn seeking to rebuild the spice business he left behind in Frankfurt, Germany.

Sumac is a flowering plant that grows in East Asia, Africa as well as North America. The dried fruits are ground into a spice with a tangy, floral flavor.

Herring was first brought to Jewish markets by the Dutch in the 15th century. They salted the fresh fish to preserve it for the long trek across Europe. Soon, Jewish fishmongers became prominent herring traders, importing and transporting the fish in barrels to Germany, Poland and Russia, then selling this excellent source of kosher protein in shops and from pushcarts.

The Reuben sandwich is associated with kosher-style delis, but is a decidedly not kosher since it combines meat and cheese. The first documented instance is found on a menu of the Cornhusker Hotel in Lincoln, Nebraska. It is said that a Lithuanian-Jewish grocer, Reuben Kulakofsky, asked for the sandwich of corned beef and sauerkraut at the Blackstone Hotel in Omaha and left overnight to be eaten warm at the Saturday meal.

Shabbat dabo is a slightly sweetened, spiced wheat bread traditionally eaten by Ethiopian Jews on Sabbath mornings. Traditionally it is set to bake on Friday afternoon over embers in a round clay pot, and left overnight to be eaten warm at the Saturday meal.

Kugel is a Jewish staple that is a casserole made of noodles or potatoes, soaked with an egg and milk mixture, and baked to a custard-like consistency.

It is believed that Sephardic Jews fleeing the Inquisition first brought fried fish to England. In the 18th century, the now iconic British national dish was referred to as “fish in the Jewish fashion.” Today, matzoh meal remains a popular batter of choice in many British fish and chip shops. Amba, derived from the Marathi word for mango, is a tangy sauce first introduced to the Jewish world by Baghdadi Jews trading with India. Today, Amba is an essential ingredient in the Israeli sabich sandwich along with egg and eggplant.

One of the seven species of produce the Torah associates with the Land of Israel, Olives and olive oil play a key role in many Jewish stories from Noah’s Ark to Hanukkah. Berbere is an Ethiopian spice blend that includes chili peppers, baking spice, coriander, pepper and fenugreek.

“What am I, chopped liver?" We’re taking this traditional side dish and make it the star of the show. One of the most ubiquitous Ashkenazi Jewish foods, it was popularized in the early 20th century with the advent of the Jewish deli in the United States. Vegetarian versions became fixtures of the meat-free cousin of the deli, the kosher “dairy restaurant.”

The perfect marriage of the Jewish love for preserved food and the availability of inexpensive fish in the US, smoked fish (white fish, lox, herring, etc) exploded in popularity among Jews in the US in the early 1900s.

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