

Red Wine By The Glass And Bottle

PINOT NOIR 21' Veramonte, Casablanca Valley, Chile	\$13 / \$48
PINOT NOIR 21' Weather, Sonoma County	\$14 / \$52
EASTERN ANATOLIA 22' Yakut, Kavaklidere, Turkey	\$16 / \$60
CABERNET SAUVIGNON 20' Ragavino Santa Cruz	\$14 / \$52
CABERNET SAUVIGNON 21' Justin, Paso Robles	\$18 / \$68
MERLOT 20' Paris Valley Road, Central Coast	\$16 / \$60
ZINFANDEL 21' Saldo, California	\$18 / \$75
CHIANTI 22' Santa Cristina, Napa Valley	\$14 / \$55
ARENI 23' Alexandria Winery, Armenia	\$16 / \$54

Red Wine by the bottle

PINOT NOIR 21' Benton-Lane, Willamette Valley	\$60
PINOT NOIR 21' Flowers, Sonoma Coast	\$100
MERLOT 19' Rutherford Hill, Napa Valley	\$85
CABERNET SAUVIGNON 18' Jordan, Alexander Valley	\$100
CABERNET SAUVIGNON 21' Chateau St. Jean, Sonoma	\$95
RED BLEND 19' Eruption, High Valley	\$58
RED BLEND 21' The Prisoner, St. Helena	\$90
ZINFANDEL 17' Rombauer, Napa Valley	\$85
MALBEC 23' Camilia Nieto Senetiner, Argentina	\$52
SIRAH 21' Girard , Napa Valley	\$70
EASTERN ANATOLIA 20' Sevilen, Kalecik Karasi	\$60
RESERVA RIOJA 18' Beronia, Spain	\$54

Cocktails

HIBISCUS MARGARITA (24% ABV)	\$15
Dried hibiscus flowers, sabe tequila, margarita mix , lime, grenadine	
LYCHEE MARTINI (24% ABV)	\$15
Fresh lychee juice, sabe vodka, Lychee syrup, lychee fruit	
POMEGRANATE MARTINI (24% ABV)	\$15
Fresh pomegranate juice,sabe vodka,pomegranate syrup, lemon juice, grenadine	
TURKISH COFFEE MARTINI (14% ABV)	\$14
Traditional turkish coffe blended with sabe vodka.	
GRAPEFRUIT PALOMA (14% ABV)	\$14
Sabe tequila, Fresh grapefruit, agave, citrus	
MOSCOW MULE (13.1% ABV)	\$14
Ginger Beer, lime, sabe vodka.	

Beers

Heineken, Amsterdam	\$10
Stella Artois, Belgium	\$10
Blue Moon, Denver	\$10
Efes Pilsener, Turkey	\$12

White Wine By The Glass And Bottle

SAUVIGNON BLANC 21' Veramonte, Chile	\$13 / 48
CHARDONAY 21' Calling, Sonoma Coast	\$14 / \$52
RESLING 24' Alexandria Winery, Armenia	\$16 / 60
PINOT GRIGIO 18' Barone Fini, Valdadige, Italy	\$14 / \$52
ROSÉ 22' Bieler Père & Fils, France	\$14 / \$52
ALBARIÑO 21' Vioanta, Rías Baixas, Spain	\$14 / \$52
EASTERN ANATOLIA 18' Cankaya Emir, Turkey	\$16 / \$60
SPARKLING Acinum, Prosecco, Italy	\$14 / \$52

White Wine by the bottle

SAUVIGNON BLANC 20' Silverado, Napa	\$52
CHARDONAY 21' Cru Unoaked, Monterey	\$64
CHARDONAY 21' Rombauer Vineyards, Carneros	\$75
CHARDONAY 20' Jordan, Russian River Valley	\$95
PINOT GRIGIO 21' Livio Felluga, Collio, Italy	\$64

Sparkling

Mumm Brut, Napa Valley	\$52
Veuve Clicquot, Brut, France	\$100

Non-Alcoholic

HIBISCUS MARGARITA MOCTAIL	\$10
Dried hibiscus flowers,margarita mix , lime, grenadine	
LYCHEE MARTINI MOCTAIL	\$10
Fresh lychee juice, Lychee syrup, lychee fruit , sprite	
POMEGRANATE MARTINI MOCTAIL	\$10
Fresh pomegranate juice, pomegranate syrup, lemon juice, grenadine	
NON- ALCHOLIC BEER	\$8

Soft Drinks

Coca-Cola	\$5	Ice Tea	\$5
Coca-Cola Zero	\$5	Lemanode	\$5
Sprite	\$5	Ayran	\$5

Important Information For Our Valued Customer

Some of our dishes are served with, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. If you have any food allergies or specific dietary concerns, please inform your server before placing your order to ensure your safety and utmost enjoyment. Your well-being is our top priority! 20% gratuity will be added for parties of 6 or more,A 3% Living Wage Surcharge will be added to all purchases in an effort to help sustain our business.

Anatolian Kitchen reserves the right to refuse service to anyone.