

# IN ANNA

## TO BEGIN

**HUMMUS** 19  
chickpea purée blended with tahini, fresh lemon juice, and garlic served with house-made garlic za'atar pita

**MARINATED OLIVES** 15  
warm mixed marinated olives with herbs & spices

**MEZZE PLATE** 30  
hummus, baba ghanoush, whipped feta served with house-made garlic za'atar pita and marinated olives

**FALAFEL** 21  
herbed chickpea fritters, tahini, preserved lemon

**SUMAC FRIED WINGS** 27  
za'atar herbed crust, aleppo honey, herbs

## FROM THE SEA

**OYSTERS**  
3 FOR 18 OR 6 FOR 36  
seasonal granita

**GRILLED PRAWNS** 29  
harissa butter, sumac onions

**TUNA CRUDO** 28  
winter citrus, pickled chili, baby herbs

**KANPACHI CRUDO** 28  
lemon, herbs, pickled chili

**LINGUINI VONGOLE** 30  
littleneck clams, fresno chili, white wine

## FROM THE GARDEN

**ARABIC SALAD** 18  
tomato, cucumber, romaine, lemon vinaigrette

**GRILLED CORN** 22  
fire-rasted corn ribs, labneh, lime zest, urfa biber

**MUSHROOM RISOTTO** 26  
seasonal mushrooms, crème fraiche, herbs

**CHARRED BROCCOLINI** 22  
turnip, pinenut pesto, lemon

## FROM THE GRILL

**ROASTED CHICKEN** 39  
garlic yogurt, sumac, caramelized onion, rice pilaf

**LAMB CHOPS** 42  
harissa, almond, spice glazed carrot

**STEAK FRITES** 44  
skirt steak, ras el hanout, french fries

**GRILLED BRANZINO** 42  
tuscan kale, fennel, meyer lemon

**LAMB KOFTA KEBAB** 30  
pita, tomato, cucumber

For parties of six or more a 20% gratuity will be added to the final bill  
A 5% surcharge will be added to your final bill to assist in covering operating costs. The entire surcharge is retained by Schulte Hospitality Group and the surcharges are not intended to be gratuity or a charge for services performed.  
Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.  
Alert your server if you have special dietary requirements.

MEDITERRANEAN  
INSPIRED

SIROCCO FLAME 17  
Rosa Luna Mezcal, Harissa, Mango,  
Fresh Lime Juice, Agave

HUGO SPRITZ DU JARDIN 18  
St-Germain, Cucumber Purée, Prosecco Catina Globale,  
Elderflower-Mint Foam

PELOPONNESIAN FASHION 19  
5-Star Metaxa, House-Made Fig Syrup,  
Chocolate Bitters, Orange Bitters

FLEUR DE CACTUS 19  
Grey Goose, Aperitivo Select, Prickly Pear-Tarragon  
Cordial, Fresh Lemon Juice, Prosecco Cantina Globale

LIMONANA 16  
Ouzo, Fresh Mint, Lemon Juice, Grapefruit

ROSA DEL SOL 18  
Ocho Plata Tequila, Giffard Crème de Pêche, Fresh  
Watermelon Juice, Basil-Infused Agave, Lemon Juice,  
Fever-Tree Ginger Beer

SULTAN'S EMERALD 18  
Hendrick's Gin, Lillet Blanc, Kiwi Purée,  
Persian Cucumber, Dill, Fresh Lemon Juice, Club Soda

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AROUND THE WORLD

MEMORIES OF HAVANA 18  
Coconut-Washed Spiced Rum, Giffard Banane du Brésil,  
Orgeat, Pineapple Juice, Lime Juice, Chunchu Cacao  
Bitters

ORO ANDINO 15  
Peruvian Pisco, Saffron-Infused Honey, Fresh Lemon  
Juice, Angostura Bitters,  
Egg White \*CBV\*

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ZERO-PROOF

STRAWBERRY COCONUT SPRITZ 14  
Lyre's Italian Orange, Red Bull Coconut, Fever-Tree Club  
Soda, Fresh Strawberries

MOSCOW MULE 14  
Seedlip Spirit, Fresh Lime Juice, Fever-Tree Ginger Beer  
\*CBV\*

WINE

SPARKLING

CHARDONNAY SANTA JULIA 18 / 81  
Blanc de Blanc, Mendoza Argentina

PROSECCO BRUT 16 / 68  
Luca Paretti, Veneto, Italy

ROSÉ

CINSAULT / CARIGNAN LORENZA  
17 / 70  
Lodi, CA

WHITE

SAUVIGNON BLANC 18 / 72  
Delta, CA

CHARDONNAY 19 / 85  
Brick & Mortar, Sonoma Coast

RED

AGIORGITIKO 16 / 68  
Athanasiou Winery, Nemea, Greece

SYRAH LO-FI 17 / 72  
Santa Ynez, CA

CABERNET SAUVIGNON 16 / 70  
BOLD Wine Co. Paso Robles, CA

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BEER

SKYDUSTER 9  
Super Dry Lager, Los Angeles, CA

THREE WEAVERS 9  
Expatriate IPA, Inglewood, CA

SMOG CITY 14  
Citrus Blonde Ale, Torrance, CA

OLD RASPUTIN 15  
Imperial Stout, Fort Bragg, CA

JULIAN 11  
Hard Cider, Julian, CA

BEST DAY 8  
N/A Kolsch, Sausalito, CA