

ANISE

FOOD & WINE

BAR BITES

Marinated Olives | 7

citrus zest, rosemary, fennel pollen

Hummus | 13

served with house-made pita and green chermoula

Oysters | 4 ea

green olive mignonette

Gulf Shrimp | 15

poached, served with harissa cocktail sauce

Fattoush Salad | 13

baby gem, tomato, cucumber, sumac, pita crumble
add chicken +5

Schawarma | 15

herb marinated lamb, tzatziki sauce, pickled onion, tomato, pita

HAPPY HOUR Tuesday - Friday 4pm-8pm

Half Price Oysters & Martinis

selection changes daily, green olive mignonette

Boulevardier | 10

French 75 | 10

Margarita | 10

Espresso Martini | 10

Sommelier Selections

Flight of 4 | 16

flight of four - red, white rosé and sparkling

Sparkling | 10

rotating sparkling wine

WINE By The Glass

BUBBLES

Canevel | 12 5oz | 40 BOTTLE

Brut | Prosecco DOC, Italy | NV

Domaine la Grange Tiphaine | 18 5oz | 68 BOTTLE

Brut Rosé | Loire Valley, France | 2022

Champagne Drappier "Cote d' Or" | 28 5oz | 110 BOTTLE

Brut | Champagne, France | NV

WHITE

Barone di Villagrande | 18 5oz | 68 BOTTLE

Carricante | Etna Bianco, Sicily, Italy | 2021

Wine Art Estate "Plano" | 16 5oz | 60 BOTTLE

Assyrtiko | Macedonia, Greece | 2021

Whitcraft Winery "Zotovitch Vineyard"

| 22 5oz | 82 BOTTLE

Chardonnay | Santa Rita Hills, California | 2020

Basserman-Jordan | 15 5oz | 56 BOTTLE

Riesling | Phalz, Germany | 2021

Domaine Regis Minet | 14 5oz | 50 BOTTLE

Sauvignon Blanc | Pouilly-Fume, France | 2022

ROSÉ

Matthiasson | 14 5oz | 52 BOTTLE

Rosé | 2020 | California

RED

Vicara | 14 5oz | 47 BOTTLE

Grignolino | Piedmont, Italy | 2021

Celestial Hill "Estate" | 18 5oz | 65 BOTTLE

Pinot Noir | Willamette Valley, Oregon | 2020

Llenca Plana | 13 5oz | 46 BOTTLE

Carineña/Garnacha | Montsant, Spain | 2018

Palivou Estate | 16 5oz | 53 BOTTLE

Agiorgitiko | Nemea, Greece | 2019

Cartello | 26 5oz | 98 BOTTLE

Cabernet Sauvignon | Alexander Valley, California | 2020

Please let your server know of any allergies or food aversions.
We are happy to accommodate all needs when possible.

*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.



ANISE

FOOD & WINE

COCKTAILS

SIGNATURE

Berries and Cream | 16

Calamity gin, strawberry infused aperol, genepy, chamomile, yogurt, lemon

Sage Spirit | 16

Banhez mezcal, creme de violette, cinnamon srup, lemon, egg white, absinthe, sage

(Pee-can) or (Peh-khan) | 16

Whistle pig 6 year, brandy saint louise, lucano amaro, pecan orgeat, lemon, graham cracker crust

Sea Ration | 15

Pussers rum, plantation oftd rum, cinnamon, coffee liqueur, walnut and firewater bitters

An Apple a Day | 14

Titos, st-germain, grand poppy amaro, cucumber, prosecco

ZERO PROOF

Underserved | 8

Sweet plum, ginger, lemon, fever-tree mediterranean tonic

Fresh Ginger Ale | 4

Heineken 0.0 | 6

Non-alcoholic

CLASSICS

Classic Margarita | 15

Tequila ocho, agave, lime

Old Fashioned | 15

Maker's mark, angostura bitters, orange

Aperol Spritz | 15

Aperol, prosecco

Negroni | 15

Sipsmith, campari, sweet vermouth

Espresso Martini | 15

Absolut, espresso

BOTTLED BEER

Peroni | 8

Euro pale lager

Estrella Jalisco | 8

Mexican pilsner

Stone IPA | 8

California IPA

Miller Lite | 7

American light lager

