

## SINGLE JARRAS

\$28

### **Dirty Zou**

Olive Oil Vodka & Grape Leaf Brine,  
Shankleesh Olives

### **Saffron Gibson**

Gin & Saffron-Infused Vermouth,  
House Pickles



## DOUBLE JARRAS

\$48

### **Haifa Vice**

Mango Colada Milk Punch,  
Pomegranate Jungle Bird Float

### **Kataifi Milk Punch**

Clarified Cheesecake Punch, Bourbon Berry Drizzle  
A boozy version of Zou Zou's Kataifi Cheesecake

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# STIFF DRINKS

❖ **Banana Danse** \$19

Bourbon, Banana, Cardamom,  
Chocolate, Coconut

❖ **Tripoli Negroni** \$19

Gin, Finocchietto,  
Gentian, Grapefruit Peel

❖ **Sazarak** \$17

Rye & Cognac, Date Syrup,  
Peychaud's, Arak

❖ **Red Right Hand** \$18

Black Strap Rum, Coffee,  
Campari, Kashmiri Chili

❖ **Pinch Hitter** \$19

Japanese Whisky, Apricot,  
Koji, Honey, Bitters

# SHAKEN

## Riad Star

Vodka, Spiced Pineapple,  
Pomegranate, Raspberry

**\$19**

## Papa Mele

Mezcal, Mango,  
Cardamom, Clove,  
Lemon, Chili Tincture

**\$21**

## Tamarind Julab

Tequila, Tamarind,  
Chamomile, Apple, Lemon

**\$21**

## Island Boys

Guatemalan Rum, Raspberry,  
Cucumber, Ginger, Lime

**\$21**

## Golden Colada

Venezuelan Rum, Golden Raisin, Arak,  
Lime, Pineapple, Coconut

**\$20**

## Fresh Prince

White Rum, Dill, Cucumber,  
Yogurt, Aloe

**\$18**

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## HIGHBALLS

### **Fig and Honey**

**\$18**

Bourbon,  
Palo Cortado Sherry,  
Fig Leaf & Honey, Red Wine



### **Bekaa Highball**

**\$18**

Calvados, Aperitif Wine,  
Tonic, Champagne,  
Frozen Grapes

### **Imposter Syndrome**

**\$21**

Tequila, Strawberry,  
Grapefruit, Aperol,  
Mint, Champagne

## BUBBLES

### ❖ **Pickle Spritz** **\$18**

Vermouth de Chambéry, Champagne,  
Verjus, Pickled Cucumber

### ❖ **My Bubbles** **\$19**

Cachaça, Allspice,  
Amaro, Lemon, Egg White,  
Champagne

# WINE & BEER

## SPARKLING

**Perrier-Jouët** Grand Brut, Champagne \$28

## WHITE & ROSÉ

**Routestock** Chardonnay, Sonoma Coast 2022 \$19

**Lilou** Sauvignon Blanc, Loire Valley 2022 \$20

**Sainte Marguerite** "Symphonie", Rosé 2022 \$23

**Patrick Piuze** Chablis, Burgundy 2022 \$25

## RED

**Luberry "Biga" Crianza**, Tempranillo, Rioja 2019 \$20

**Benton Lane**, Pinot Noir, Willamette Valley 2022 \$23

**Faust** Cabernet, Napa Valley 2022 \$34

## BEER

**Back Home Beer** Persian Blue Lager, Brooklyn NY \$9

**Three's Brewing** Logical Conclusion IPA, Brooklyn NY \$11

**Amstel Light** Pale Ale, Zoeterwoude, Netherlands \$9

**Oxbow** Saison Farmhouse Ale, Newcastle ME \$11

**Graft Cider** Farm Flora, Newburgh NY \$10

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**Roasted Garlic Hummus**

Piquillo Peppers, Spiced Pita Chips

**\$15**

**Oysters with Barberry Mignonette**

**\$24**

**Drunken Pistachios**

Arak Flambée

**\$13**

**Persian Cucumbers**

Whipped Feta & Pine Nut Agrodolce

**\$14**

**Turkish Tuna Tartare Cones**

Chili Oil & Pickled Cucumber

**\$15**

**Moroccan Fried Chicken Bites**

Harissa Hot Honey

**\$18**

**Crispy Sidewinder Fries**

Herb Aioli

**\$13**

**Kasseri Cheese Cigars**

Spiced Tomato

**\$14**

**Kaluga Caviar Slider**

Avocado Mascarpone

**\$15 each**

**Malawach Pizza**

Feta, Dill, Cured Olives

**\$20**

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### **Shrimp Cocktail Plateau**

Saffron Aioli, Cilantro, & Harissa Cocktail Sauce

By the Dozen

**\$48**

### **Moroccan Fried Chicken Sliders**

Cabbage Slaw & Harissa BBQ, Pull-Apart Buns

By the Dozen

**\$42**

### **Near East Skewer Platter**

Herb Marinated Chicken, Spiced Filet & Harissa Prawns

Toasted Pita, House Sauces & Pickles

**\$75**

