

APPETIZERS

HOT

LENTIL SOUP	5.50
Cumin lentil soup, za'atar lavash crisps	
FALAFEL	8.50
Crispy blend of organic garbanzo, tahini, pita	
SAMBUSAK	11.50
Filo, spinach, leeks, feta & goat cheese, sesame seeds, spiced honey	
SAMBUSAK DAJAJ	11.50
Filo, sumac chicken, caramelized onion, raisins, roasted pine nuts	
KIBBEH	11.50
Bulghur shell, lamb, onions, parsley, pine nuts, yogurt	
CAULIFLOWER BUFFALO WINGS	11.50
Spicy za'atar dip, yogurt-feta	
MEDITERRANEAN WINGS	12.50
Spicy za'atar dip, yogurt-feta	
KALAI	13.50
Chicken sautéed with onions, mushrooms, tomatoes, yogurt, jalapeños, pita	
FRIES	6.50
Freshly cut, sumac blend	
GRILLED VEGGIES	8.50
Seasonal assortment of grilled vegetables	
SHAWARMA HUMMUS	
With marinated grilled onions, pita	
Chicken 14 Beef 15 Lamb 16	

COLD

ZEIT & ZAATAR	4.50
Authentic blend of wild oregano, thyme, sumac, sesame, extra virgin olive oil, pita	
HUMMUS	8.50
Organic garbanzo, tahini, extra virgin olive oil, pita	
BABAGHANOUGE	9.50
Smoked eggplant, tahini, extra virgin olive oil, pita	
TOUM	8.50
Traditional Lebanese garlic dip, pita	
TABOULI	8.50
Parsley, mint, cucumber, bell pepper, tomatoes, bulghur	
SALAD	8.50
Mixed greens, lemon oregano vinaigrette	
SPICED CARROTS & WALNUTS	8.50
Carrots, walnuts, fresno peppers, spices	
RIHAN	11.50
Grilled eggplant, tomatoes, basil, feta, almonds, extra virgin olive oil, pita	
MUHAMMARA	10.50
Roasted red bell pepper, pomegranate molasses, walnuts, tahini, extra virgin olive oil	

SIDES

HUMMUS | GARLIC DIP | TABOULI
LENTIL SOUP | FALAFEL | SALAD
BABAGHANOUGE | FREEKEH
SPICED CARROTS & WALNUTS
ROASTED RED PEPPER-WALNUT DIP
GRILLED VEGGIES | RICE | FRIES

PROUDLY SERVING

Mary's Halal Chicken
Local Halal Lamb
Certified Angus® Beef
Sustainably Harvested Salmon

WRAPS/PITAS

Includes 2 Sides

Toasty lavash or homemade pita, greens, tomatoes, cucumbers, onions, pickles, parsley, with:

FALAFEL	tahini	17.25
PULLED SUMAC CHICKEN	garlic-yogurt	18.25
GROUND LAMB & BEEF KEBAB	garlic-yogurt	20.50
SALMON	basil-tahini	23.50
VEGGIE SHAWARMA	herb-tahini	17.25
CHICKEN SHAWARMA	garlic-yogurt	18.25
BEEF SHAWARMA	tahini	19.25
LAMB SHAWARMA	tahini	20.50

SALAD

MEDIUM Includes 2 Sides
LARGE No Sides Included

Fresh mixed greens, cherry tomatoes, cucumbers, onions, herbs, kalamata olives, za'atar lavash crisps & lemon oregano vinaigrette.

Served with Edamame Corn Salsa and your choice of:

FALAFEL	17.25
PULLED SUMAC CHICKEN	18.25
SALMON	basil-tahini 23.50
VEGGIE SHAWARMA	herb-tahini 17.25
CHICKEN SHAWARMA	18.25
BEEF SHAWARMA	19.25
LAMB SHAWARMA	20.50

Served with Grilled Veggies and your choice of:

CHICKEN KEBAB	19.75
GROUND LAMB & BEEF KEBAB	20.50
BEEF KEBAB	22.00
LAMB KEBAB	23.00

GRILL, etc.

Includes 2 Sides

Choice of aged basmati rice, organic freekeh (smoked green wheat) or hummus

Served with Edamame Corn Salsa and your choice of:

FALAFEL	17.25
PULLED SUMAC CHICKEN	18.25
SALMON	basil-tahini 23.50
VEGGIE SHAWARMA	herb-tahini 17.25
CHICKEN SHAWARMA	18.25
BEEF SHAWARMA	19.25
LAMB SHAWARMA	20.50

KEBABS

Includes 2 Sides

Choice of aged basmati rice, organic freekeh (smoked green wheat) or hummus

Served with Grilled Veggies and your choice of:

CHICKEN KEBAB	19.75
GROUND LAMB & BEEF KEBAB	20.50
BEEF KEBAB	22.00
LAMB KEBAB	23.00

ENTRÉES

Choice of Rice or Freekeh, topped with almonds

BERIANI DAJAJ	22.50
Chicken breast, potatoes, raisins, garbanzos, aged yogurt	

MANSAF	25.75
Tender chunks of lamb slow-cooked in aged yogurt	

TABSI Eggplant, onions, tomatoes, peppers, garlic, mild curry, dry lime
Falafel 19.50 | Kofta 23.75 | Salmon 26.50

VEGGIE DELIGHT*	17.00
Falafel, hummus, tabouli, babaghanouge, roasted red pepper-walnut dip, feta, greens, pita	

*Does not come with Rice or Freekeh

STYLE YOUR DISH

MIDDLE EASTERN	4.00
Eggplant, feta, hummus	

CALIFORNIA	4.00
Pea sprouts, avocado, feta	

INDIAN	4.00
Spicy tomato chutney, achar, spiced garbanzo	

GREEK	4.00
Roasted bell peppers, grilled mushroom/onion, feta	

SOUTH OF THE BORDER	4.00
Chipotle, black beans, avocado, cilantro	

Style Your Dish items exclude Entrées section.

Please inquire if you have any food allergies. Because all of our dishes are prepared-to-order, our normal kitchen operations may involve shared cooking and preparation areas. **We cannot guarantee that any item can be completely free of any allergens.** Many items are GLUTEN FREE or VEGAN. We serve Halal lamb and chicken.

Consuming raw or undercooked meats or seafood may increase the risk of foodborne illness.

BEER		
	PINT	PITCHER
SCRIMSHAW PILSNER North Coast Brewing Co / Fort Bragg	8.50	31.00
MODELO LAGER Grupo Modelo / Mexico	8.50	31.00
PAULANER LAGER Paulaner Brauerei München / Germany	8.50	31.00
BOONT AMBER ALE Anderson Valley Brewing Co / Boonville	8.50	31.00
FRÜLI STRAWBERRY BEER Belgium	11.00	41.00
ALLAGASH WHITE ALE Allagash Brewing Co / Maine	9.00	33.00
FRANZISKANER HEFEWEIZEN Spaten-Franziskaner-Bräu / Germany	9.00	33.00
STOKED HAZY PALE ALE Hen House Brewing / Santa Rosa	9.00	33.00
LOVE HAZY IPA Almanac Brewing Co / Alameda	9.00	33.00
DESCHUTES FRESH SQUEEZED IPA Deschutes Brewery / Oregon	9.00	33.00
SPACE DUST IPA Elysian Brewing Co / Seattle	9.00	33.00
OLD RASPUTIN IMPERIAL STOUT (NITRO) North Coast Brewing Co / Fort Bragg	9.50	35.00

WINE		
	GLASS	BOTTLE
WHITE		
DR LOOSEN 2023 Riesling / Mosel, Germany	9.00	35.00
CHARLES KRUG 2023 Sauvignon Blanc / Napa	10.00	38.00
SEAN MINOR 2022 Chardonnay / Central Coast	9.00	35.00
TRIENNES 2024 Rosé / Provence, France		38.00
HENRI BOURGEOIS SANCERRE 2023 Sauvignon Blanc / France		47.00
TYLER 2023 Chardonnay / Santa Barbara		55.00
RED	GLASS	BOTTLE
TALBOTT KALI HART 2022 Pinot Noir / Monterey	10.00	38.00
ZUCCARDI 2024 Malbec / Mendoza, Argentina	10.00	38.00
ONE STONE 2021 Cabernet / Paso Robles	11.00	40.00
SIDURI 2022 Pinot Noir / Santa Barbara		50.00
TURLEY 2023 Zinfandel / California		49.00
PRISONER 2022 Red Blend / Napa		65.00
CHAPPELLET MOUNTAIN CUVÉE 2023 Cabernet / Napa		70.00
JUSTIN ISOSCELES 2021 Cabernet / Paso Robles		100.00
CAYMUS 2023 Cabernet / Napa		130.00
CORKAGE		15.00

FRESHLY JUICED

16 Oz. / 8.00

APPLE OR CARROT OR ORANGE

ORANGE + CARROT

PINEAPPLE + ORANGE

CARROT + BEET

APPLE + LEMON + GINGER

PINEAPPLE + APPLE + LEMON + MINT

APPLE + CELERY + BEET

LEMONADE + CUCUMBER + MINT

FIELDS OF GREEN kale, parsley, celery, apple, lemon, cucumber, ginger

CITRUS SPICE pineapple, orange, apple, carrot, lemon, ginger, cayenne

SWEET BEET carrot, beet, pineapple, orange

SMOOTHIES

16 Oz. / 8.50

DATE Almond milk, dates, banana, nonfat vanilla frozen yogurt, ice

NUTELLA Soy milk, peanut butter, banana, nonfat vanilla frozen yogurt, Nutella, ice

COCONUT Pineapple-coconut juice, pineapple, strawberries, banana, coconut, pineapple sorbet, ice

BERRY Orange juice, strawberries, blueberries, banana, raspberry sorbet, ice

TROPICAL Orange juice, apple juice, mango, pineapple, strawberries, raspberry sorbet, ice

MANGO Apple juice, mangos, mango-tangerine sorbet, ice

POMEGRANATE Pomegranate juice, acai, strawberries, blueberries, raspberry sorbet, ice

ORGANIC TEA

\$4.25

GRAND CRIMSON/ENGLISH BREAKFAST with fresh mint

BERGAMOT/EARL GREY | JASMINE PETAL

NILE VALLEY/CHAMOMILE (Decaffeinated)

PACIFIC/PEPPERMINT with fresh mint (Decaffeinated)

DESSERT

BAKLAVA ASSORTMENT

Traditional baklava pastries, layers of thin filo dough, nuts 8.00

BAKLAVA CRUMBLE

Crunchy Baklava w/ sea salt, Attiki honey Tahitian vanilla bean gelato 10.00

SAFFRON TRES LECHES

Layers of saffron-cardamom infused decadent cake, whipped cream, almonds, pistachios, rose petals 10.00

KANAFEH

Shredded filo dough, sweetened cheese filling, rose-cardamom infused sweet syrup, pistachios 11.00

EVERYTHING ELSE

\$3.75 FOUNTAIN DRINKS | ICED TEA | SPARKLING WATER

\$2.50 BOTTLED WATER

\$5.50 ARNOLD PALMER (Fresh Lemonade + Iced Tea)

BUNDABERG GINGER BEER | MANGO YOGURT

FRESH LEMONADE W/ MINT

