

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 and goat cheese sesame seeds, spiced honey     |       |
| SAMBUSAK DAJAJ                                                            | 11.50 |
| Filo, sumac, caramelized onions 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               | 23.00 |
| 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               | 23.00 |
| 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   Kufta 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 |
| STS PILSNER<br>Russian River Brewing Co / Sonoma Coast                     | 8.50                                                                                                                                                                | 31.00   |
| MODELO LAGER<br>Grupo Modelo / Mexico                                      | 8.50                                                                                                                                                                | 31.00   |
| PAULANER LAGER<br>Paulaner Brauerei München / Germany                      | 8.50                                                                                                                                                                | 31.00   |
| BOONT AMBER ALE<br>Anderson Valley Brewing Co / Boonvill                   | 8.50                                                                                                                                                                | 31.00   |
| FRÜLI STRAWBERRY BEER<br>Belgium                                           | 11.00                                                                                                                                                               | 41.00   |
| DELIRIUM BLONDE ALE<br>Brewery Huyghe / Belgium                            | 13.00                                                                                                                                                               | 49.00   |
| ALLAGASH BELGIAN STYLE WHITE ALE<br>Allagash Brewing Co / Maine            | 9.00                                                                                                                                                                | 33.00   |
| FRANZISKANER HEFEWEIZEN<br>Spaten-Franziskaner-Bräu / Germany              | 9.00                                                                                                                                                                | 33.00   |
| STOKED HAZY PALE ALE<br>Hen House Brewing / Santa Rosa                     | 9.00                                                                                                                                                                | 33.00   |
| NUMB NUMB JUICE HAZY IPA<br>Fall River Brewing Co / Redding                | 9.00                                                                                                                                                                | 33.00   |
| TRAILBLAZER HAZY DOUBLE IPA<br>Headlands Brewing Co / Pittsburgh           | 9.50                                                                                                                                                                | 35.00   |
| DESCHUTES FRESH SQUEEZED IPA<br>Deschutes Brewery / Oregon                 | 9.00                                                                                                                                                                | 33.00   |
| SPACE DUST IPA<br>Elysian Brewing Co / Seattle                             | 9.00                                                                                                                                                                | 33.00   |
| WEEKEND VIBES WEST COAST IPA<br>Coronado Brewing Co / San Diego            | 9.00                                                                                                                                                                | 33.00   |
| DELICIOUS DOUBLE IPA<br>Stone Brewery / San Diego                          | 9.50                                                                                                                                                                | 35.00   |
| OLD RASPUTIN IMPERIAL STOUT (NITRO)<br>North Coast Brewing Co / Fort Bragg | 9.50                                                                                                                                                                | 35.00   |

## 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

## ORGANIC TEA \$4.25

GRAND CRIMSON/ENGLISH BREAKFAST with fresh mint

BERGAMOT/EARL GREY

JASMINE PETAL

PACIFIC/PEPPERMINT with fresh mint (Decaffeinated)

| WINE                                                        |   |        |
|-------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
|                                                             | WHITE                                                                                                                                                                   | GLASS  |
| DR LOOSEN 2023<br>Riesling / Mosel, Germany                 | 9.00                                                                                                                                                                    | 35.00  |
| TRIENNES 2024<br>Rosé / Provence, France                    | 10.00                                                                                                                                                                   | 38.00  |
| CHARLES KRUG 2023<br>Sauvignon Blanc / Napa                 | 10.00                                                                                                                                                                   | 38.00  |
| CALERA 2023<br>Chardonnay/ Central Coast                    | 11.00                                                                                                                                                                   | 40.00  |
| HENRI BOURGEOIS SANCERRE 2023<br>Sauvignon Blanc / France   |                                                                                                                                                                         | 47.00  |
| ZD 2023<br>Chardonnay / Napa Valley                         |                                                                                                                                                                         | 55.00  |
| RED                                                         | GLASS                                                                                                                                                                   | BOTTLE |
| ZUCCARDI 2024<br>Malbec / Mendoza, Argentina                | 10.00                                                                                                                                                                   | 38.00  |
| TALBOTT KALI HART 2022<br>Pinot Noir / Monterey             | 10.00                                                                                                                                                                   | 39.00  |
| ONE STONE 2021<br>Cabernet / Paso Robles                    | 11.00                                                                                                                                                                   | 40.00  |
| TURLEY 2023<br>Zinfandel / California                       |                                                                                                                                                                         | 50.00  |
| SILVERADO 2022<br>Merlot / Coombsville, Napa                |                                                                                                                                                                         | 55.00  |
| PRISONER 2022<br>Red Blend / Napa Valley                    |                                                                                                                                                                         | 65.00  |
| MOUNT EDEN 2020<br>Estate Pinot Noir / Santa Cruz Mountains |                                                                                                                                                                         | 70.00  |
| FROG'S LEAP 2021<br>Cabrenet Sauvignon / Rutherford, Napa   |                                                                                                                                                                         | 75.00  |
| JUSTIN ISOSCELES 2021<br>Cabernet / Paso Robles             |                                                                                                                                                                         | 85.00  |
| CAYMUS 2023<br>Cabernet / Napa Valley                       |                                                                                                                                                                         | 110.00 |
| CORKAGE                                                     |                                                                                                                                                                         | 15.00  |

## EVERYTHING ELSE

\$3.75 FOUNTAIN DRINKS | ICED TEA | SPARKLING WATER

\$2.50 BOTTLED WATER

\$5.50 FRESH LEMONADE W/ MINT | ARNOLD PALMER (Fresh Lemonade + Iced Tea) | BUNDABERG GINGER BEER | MANGO YOGURT

## 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

