

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

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 Russian River Brewing Co / Sonoma Coast	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
NUMB NUMB JUICE HAZY IPA Fall River Brewing Co / Redding	9.00	33.00
TRAILBLAZER HAZY DOUBLE IPA Headlands Brewing Co / Pittsburgh	9.50	35.00
WEEKEND VIBES WEST COAST IPA Coronado Brewing Co / San Diego	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
TRIENNES 2024 Rosé / Provence, France	10.00	38.00
CHARLES KRUG 2023 Sauvignon Blanc / Napa	10.00	38.00
CALERA 2023 Chardonnay / Central Coast	11.00	40.00
HENRI BOURGEOIS SANCERRE 2023 Sauvignon Blanc / France		47.00
ZD 2023 Chardonnay / Napa Valley		55.00
RED	GLASS	BOTTLE
ZUCCARDI 2024 Malbec / Mendoza, Argentina	10.00	38.00
TALBOTT KALI HART 2022 Pinot Noir / Monterey	10.00	39.00
ONE STONE 2021 Cabernet / Paso Robles	11.00	40.00
TURLEY 2023 Zinfandel / California		50.00
SILVERADO 2022 Merlot / Coombsville, Napa		55.00
PRISONER 2022 Red Blend / Napa		65.00
MOUNT EDEN 2020 Estate Pinot Noir / Santa Cruz Mountains		70.00
FROG'S LEAP 2021 Cabernet Sauvignon / Rutherford, Napa		75.00
JUSTIN ISOSCELES 2021 Cabernet / Paso Robles		85.00
CAYMUS 2023 Cabernet / Napa		110.00
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

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

