

APPETIZERS

HOT

LENTIL SOUP Cumin lentil soup, za'atar lavash crisps	5.00
FALAFEL Crispy blend of organic garbanzo, tahini, pita	8.00
SAMBUSAK VEGGIE Filo, swiss chard, leeks, eggplant, spinach, feta	10.50
SAMBUSAK CHICKEN Filo, caramelized onions, sumac, raisins, roasted pine nuts	11.00
KIBBEH Bulghur shell, lamb, onions, parsley, pine nuts, yogurt	11.00
CAULIFLOWER BUFFALO WINGS Spicy za'atar dip, yogurt-feta	11.00
MEDITERRANEAN WINGS Spicy za'atar dip, yogurt-feta	12.00
KALAI Chicken sautéed with onions, mushrooms, tomatoes, yogurt, jalapeños, pita	13.00
FRIES Freshly cut, sumac blend	6.00
GRILLED VEGGIES Seasonal assortment of grilled vegetables	8.00
SHAWARMA HUMMUS With marinated grilled onions, pita Chicken 13 Beef 14 Lamb 15	

COLD

ZEIT & ZAATAR Authentic blend of wild oregano, thyme, sumac, sesame, extra virgin olive oil, pita	4.00
HUMMUS Organic garbanzo, tahini, extra virgin olive oil, pita	8.00
BABAGHANOUGE Smoked eggplant, tahini, extra virgin olive oil, pita	9.00
TOUM Traditional Lebanese garlic dip, pita	8.00
TABOULI Parsley, mint, cucumber, bell pepper, tomatoes, bulghur	8.00
SALAD Mixed greens, lemon oregano vinaigrette	8.00
SPICED CARROTS & WALNUTS Carrots, walnuts, fresno peppers, spices	8.00
RIHAN Grilled eggplant, tomatoes, basil, feta, almonds, extra virgin olive oil, pita	11.00
MUHAMMARA Roasted red bell pepper, pomegranate molasses, walnuts, tahini, extra virgin olive oil	10.00

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	16.25
PULLED SUMAC CHICKEN garlic-yogurt	17.25
GROUND LAMB & BEEF KEBAB garlic-yogurt	19.25
SALMON basil-tahini	22.25
VEGGIE SHAWARMA herb-tahini 	16.25
CHICKEN SHAWARMA garlic-yogurt	17.25
BEEF SHAWARMA tahini	18.25
LAMB SHAWARMA tahini	19.25

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	16.25
PULLED SUMAC CHICKEN	17.25
SALMON basil-tahini	22.25
VEGGIE SHAWARMA herb-tahini 	16.25
CHICKEN SHAWARMA	17.25
BEEF SHAWARMA	18.25
LAMB SHAWARMA	19.25

Served with Grilled Veggies and your choice of:


CHICKEN KEBAB	18.25
GROUND LAMB & BEEF KEBAB	19.25
BEEF KEBAB	20.75
LAMB KEBAB	21.75

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	16.25
PULLED SUMAC CHICKEN	17.25
SALMON basil-tahini	22.25
VEGGIE SHAWARMA herb-tahini 	16.25
CHICKEN SHAWARMA	17.25
BEEF SHAWARMA	18.25
LAMB SHAWARMA	19.25

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	18.25
GROUND LAMB & BEEF KEBAB	19.25
BEEF KEBAB	20.75
LAMB KEBAB	21.75

ENTRÉES

Choice of Rice or Freekeh, topped with almonds

BERIANI DAJAJ Chicken breast, potatoes, raisins, garbanzos, aged yogurt	21.25
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MANSAF Tender chunks of lamb slow-cooked in aged yogurt	24.25
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TABSI Eggplant, onions, tomatoes, peppers, garlic, mild curry, dry lime Falafel 19 Kofta 22.25 Salmon 25	
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VEGGIE DELIGHT* Falafel, hummus, tabouli, babaghanouge, roasted red pepper-walnut dip, feta, greens, pita	16.00
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*Does not come with Rice or Freekeh

STYLE YOUR DISH

MIDDLE EASTERN Eggplant, feta, hummus	3.50
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CALIFORNIA Pea sprouts, avocado, feta	3.50
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INDIAN Spicy tomato chutney, achar, spiced garbanzo	3.50
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GREEK Roasted bell peppers, grilled mushroom/onion, feta	3.50
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SOUTH OF THE BORDER Chipotle, black beans, avocado, cilantro	3.50
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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	7.50	27.00
PAULANER LAGER Paulaner Brauerei München / Germany	7.50	27.00
SHAKA YARD BIRD GOLDEN ALE ShaKa Brewing / Sunnyvale	8.00	29.00
ALLAGASH BELGIAN STYLE White Ale / Allagash Brewing Co / Maine	8.00	29.00
FRANZISKANER HEFEWEIZEN Spaten-Franziskaner-Bräu / Germany	8.00	29.00
STOKED HAZY PALE ALE Hen House Brewing / Santa Rosa	8.00	29.00
LOVE HAZY IPA Almanac Brewing Co / Alameda	8.25	30.00
SPACE DUST IPA Elysian Brewing Company / Seattle	8.25	30.00
DELICIOUS DIPA Stone Brewery / San Diego	8.25	30.00
OLD RASPUTIN IMPERIAL STOUT (NITRO) North Coast Brewing Co / Fort Bragg	8.25	30.00
FRÜLI STRAWBERRY BEER Belgium	8.50	32.00
SEASONAL CIDER Check out beer board for more information	7.50	27.00

WINE



WHITE	GLASS	BOTTLE
DR LOOSEN 2022 Riesling / Mosel, Germany	10.00	38.00
CHARLES KRUG 2022 Sauvignon Blanc / Napa	10.00	38.00
SEAN MINOR 2021 Chardonnay / Central Coast	9.00	34.00
TRIENNES 2023 Rosé / Provence, France		38.00
HENRI BOURGEOIS SANCERRE 2023 Sauvignon Blanc / France		47.00
TYLER 2022 Chardonnay / Santa Barbara		55.00
RED	GLASS	BOTTLE
TALBOTT KALI HART 2021 Pinot Noir / Monterey	10.00	38.00
ZUCCARDI 2022 Malbec / Mendoza, Argentina	10.00	38.00
ONE STONE 2021 Cabernet / Paso Robles	10.00	38.00
SIDURI 2021 Pinot Noir / Santa Barbara		45.00
TURLEY 2022 Zinfandel / California		49.00
PRISONER 2021 Red Blend / Napa		65.00
CHAPPELLET MOUNTAIN CUVÉE 2022 Cabernet / Napa		68.00
JUSTIN ISOSCELES 2020 Cabernet / Paso Robles		100.00
CAYMUS 2021 Cabernet / Napa		125.00
CORKAGE		10.00

FRESHLY JUICED

16 Oz. / 7.00

- 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. / 7.50

- 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

- \$3.50**
- GRAND CRIMSON/ENGLISH BREAKFAST** with fresh mint
- BERGAMOT/EARL GREY**
- JASMINE PETAL**
- NILE VALLEY/CHAMOMILE** (Decaffeinated)
- PACIFIC/PEPPERMINT** with fresh mint (Decaffeinated)

DESSERT

- CRUNCHY WALNUT BAKLAVA**
Freshly baked layers of filo dough, walnuts & honey
3.00
- BAKLAVA CRUMBLE**
Crunchy Baklava w/ sea salt, Attiki honey and Tahitian vanilla bean gelato
8.00

EVERYTHING ELSE

- \$3.00**
- FOUNTAIN DRINKS | ICED TEA | SPARKLING WATER**
- \$2.50 BOTTLED WATER**
- \$4.75**
- FRESH LEMONADE W/ MINT**
- ARNOLD PALMER** (Fresh Lemonade + Iced Tea)
- BUNDABERG GINGER BEER | MANGO YOGURT**

