

APPETIZERS

HOT

LENTIL SOUP	6
Cumin lentil soup, za'atar lavash crisps	
FALAFEL	9
Crispy blend of organic garbanzo, tahini, pita	
SAMBUSAK	12
Filo, spinach, leeks, feta and goat cheese sesame seeds, spiced honey	
SAMBUSAK DAJAJ	12
Filo, sumac, caramelized onions raisins, roasted pine nuts	
KIBBEH	12
Bulghur shell, lamb, onions, parsley, pine nuts, yogurt	
CAULIFLOWER BUFFALO WINGS	12
Spicy za'atar dip, yogurt-feta	
MEDITERRANEAN WINGS	13
Spicy za'atar dip, yogurt-feta	
KALAI	14
Chicken sautéed with onions, mushrooms, tomatoes, yogurt, jalapeños, pita	
FRIES	7
Freshly cut, sumac blend	
GRILLED VEGGIES	9
Seasonal assortment of grilled vegetables	
SHAWARMA HUMMUS	
With marinated grilled onions, pita	
Chicken 14.5 Beef 15.5 Lamb 16.5	

COLD

ZEIT & ZAATAR	5
Authentic blend of wild oregano, thyme, sumac, sesame, extra virgin olive oil, pita	
HUMMUS	9
Organic garbanzo, tahini, extra virgin olive oil, pita	
BABAGHANOUGE	10
Smoked eggplant, tahini, extra virgin olive oil, pita	
TOUM	9
Traditional Lebanese garlic dip, pita	
TABOULI	9
Parsley, mint, cucumber, bell pepper, tomatoes, bulghur	
SALAD	9
Mixed greens, lemon oregano vinaigrette	
SPICED CARROTS & WALNUTS	9
Carrots, walnuts, fresno peppers, spices	
RIHAN	12
Grilled eggplant, tomatoes, basil, feta, almonds, extra virgin olive oil, pita	
MUHAMMARA	11
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	18.25
PULLED SUMAC CHICKEN	garlic-yogurt	19.25
GROUND LAMB & BEEF KEBAB	garlic-yogurt	21.50
SALMON	basil-tahini	24.50
VEGGIE SHAWARMA	herb-tahini	18.25
CHICKEN SHAWARMA	garlic-yogurt	19.25
BEEF SHAWARMA	tahini	20.25
LAMB SHAWARMA	tahini	21.50

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	18.25
PULLED SUMAC CHICKEN	19.25
SALMON	basil-tahini 24.50
VEGGIE SHAWARMA	herb-tahini 18.25
CHICKEN SHAWARMA	19.25
BEEF SHAWARMA	20.25
LAMB SHAWARMA	21.50

Served with Grilled Veggies and your choice of:

CHICKEN KEBAB	20.75
GROUND LAMB & BEEF KEBAB	21.50
BEEF KEBAB	24.00
LAMB KEBAB	24.00

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		18.25
PULLED SUMAC CHICKEN		19.25
SALMON	basil-tahini	24.50
VEGGIE SHAWARMA	herb-tahini	18.25
CHICKEN SHAWARMA		19.25
BEEF SHAWARMA		20.25
LAMB SHAWARMA		21.50

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	20.75
GROUND LAMB & BEEF KEBAB	21.50
BEEF KEBAB	24.00
LAMB KEBAB	24.00

ENTRÉES

Choice of Rice or Freekeh, topped with almonds

BERIANI DAJAJ	23.50
Chicken breast, potatoes, raisins, garbanzos, aged yogurt	

MANSAF	26.75
Tender chunks of lamb slow-cooked in aged yogurt	

TABSI	Eggplant, onions, tomatoes, peppers, garlic, mild curry, dry lime
Falafel 20.5 Kufta 24.75 Salmon 27.5	

VEGGIE DELIGHT*	18.00
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	8.5	31
MODELO LAGER Grupo Modelo / Mexico	8.5	31
PAULANER LAGER Paulaner Brauerei München / Germany	8.5	31
BOONT AMBER ALE Anderson Valley Brewing Co / Boonvill	8.5	31
FRÜLI STRAWBERRY BEER Belgium	11	41
DELIRIUM BLONDE ALE Brewery Huyghe / Belgium	13	49
ALLAGASH BELGIAN STYLE WHITE ALE Allagash Brewing Co / Maine	9	33
FRANZISKANER HEFEWEIZEN Spaten-Franziskaner-Bräu / Germany	9	33
STOKED HAZY PALE ALE Hen House Brewing / Santa Rosa	9	33
NUMB NUMB JUICE HAZY IPA Fall River Brewing Co / Redding	9	33
TRAILBLAZER HAZY DOUBLE IPA Headlands Brewing Co / Pittsburgh	9.5	35
DESCHUTES FRESH SQUEEZED IPA Deschutes Brewery / Oregon	9	33
SPACE DUST IPA Elysian Brewing Co / Seattle	9	33
WEEKEND VIBES WEST COAST IPA Coronado Brewing Co / San Diego	9	33
DELICIOUS DOUBLE IPA Stone Brewery / San Diego	9.5	35
OLD RASPUTIN IMPERIAL STOUT (NITRO) North Coast Brewing Co / Fort Bragg	9.5	35

FRESHLY JUICED

16 Oz. / \$8

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	BOTTLE
DR LOOSEN 2023 Riesling / Mosel, Germany	9	35
TRIENNES 2024 Rosé / Provence, France	10	38
CHARLES KRUG 2023 Sauvignon Blanc / Napa	10	38
CALERA 2023 Chardonnay/ Central Coast	11	40
HENRI BOURGEOIS SANCERRE 2023 Sauvignon Blanc / France		47
ZD 2023 Chardonnay / Napa Valley		55
RED	GLASS	BOTTLE
ZUCCARDI 2024 Malbec / Mendoza, Argentina	10	38
PALI 2022 Pinot Noir / Santa Barbara & Sonoma	11	40
ONE STONE 2021 Cabernet / Paso Robles	11	40
TURLEY 2023 Zinfandel / California		50
SILVERADO 2022 Merlot / Coombsville, Napa		55
PRISONER 2022 Red Blend / Napa Valley		65
MOUNT EDEN 2020 Estate Pinot Noir / Santa Cruz Mountains		70
FROG’S LEAP 2021 Cabrenet Sauvignon / Rutherford, Napa		75
JUSTIN ISOSCELES 2021 Cabernet / Paso Robles		85
CAYMUS 2023 Cabernet / Napa Valley		110
CORKAGE		15

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. 8.50

BAKLAVA CRUMBLE
Crunchy Baklava w/ sea salt, Attiki honey Tahitian vanilla bean gelato 10.50

SAFFRON TRES LECHES
Layers of saffron-cardamom infused decadent cake, whipped cream, almonds, pistachios, rose petals 10.50

KANAFEH
Shredded filo dough, sweetened cheese filling, rose-cardamom infused sweet syrup, pistachios 11.50

