APPETIZERS

HOT

LENTIL SOUP  5.00
Cumin lentil soup, za’atar lavash crisps

FALAFEL  8.00
Crispy blend of organic garbanzo, tahini, pita

SAMBUSAK VEGGIE  10.50
Filo, swiss chard, leeks, eggplant, spinach, feta

SAMBUSAK CHICKEN  11.00
Filo, mushrooms, onions, raisins, achar, almonds

KIBBEH  11.00
Bulgur shell, lamb, onions, parsley, pine nuts, yogurt

CAULIFLOWER BUFFALO WINGS  10.50
Spicy za’atar dip, yogurt-feta

MEDITERRANEAN WINGS  11.00
Spicy za’atar dip, yogurt-feta

KALAI  13.00
Chicken sauteed with onions, mushrooms, tomatoes, yogurt, jalapenos, pita

FRIES  6.00
Freshly cut, sumac blend

SHAWARMA HUMMUS
With marinated grilled onions, pita
Chicken 13  |  Beef 14  |  Lamb 15

COLD

ZEIT & ZAATAR  4.00
Authentic blend of wild oregano, thyme, sumac, sesame, extra virgin olive oil, pita

HUMMUS  8.00
Organic garbanzo, tahini, extra virgin olive oil, pita

BAGHANOUGHE  9.00
Smoked eggplant, tahini, extra virgin olive oil, pita

TOUM  8.00
Traditional Lebanese garlic dip, pita

TABOULI  8.00
Parsley, mint, cucumber, bell pepper, tomatoes, bulghur

SALAD
  MEDIUM Includes 2 Sides
  LARGE No Sides Included

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

  Served with Edamame Corn Salsa and your choice of:

  VEGGIES herb-tahini  15.75
  FALAFEL tahini  15.75
  CHICKEN SHAWARMA garlic-yogurt  16.75
  PULLED SUMAC CHICKEN garlic-yogurt  16.75
  BEEF SHAWARMA tahini  17.75
  GROUND LAMB & BEEF KEBAB garlic-yogurt  18.75
  LAMB SHAWARMA tahini  18.75
  SALMON basil-tahini  21.75

Served with Grilled Veggies and your choice of:

  CHICKEN KEBAB  17.75
  GROUND LAMB & BEEF KEBAB  18.75
  BEEF KEBAB  20.25
  LAMB KEBAB  21.25

WRAPS/PITAS
Includes 2 Sides

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

  VEGGIES herb-tahini  15.75
  FALAFEL tahini  15.75
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SERVED WITH Option:
  Grilled Veggies and your choice of:

  CHICKEN KEBAB  17.75
 GROUND LAMB & BEEF KEBAB  18.75
  BEEF KEBAB  20.25
  LAMB KEBAB  21.25

STYLE YOUR DISH

MIDDLE EASTERN  3.50
Grilled eggplant, radish, feta

CALIFORNIA  3.50
Pea sprouts, avocado, feta

JERUSALEM  3.50
Hummus, eggplant, cauliflower

INDIAN  3.50
Spicy tomato chutney, achar, spiced garbanzo

GREEK  3.50
Roasted bell peppers, grilled mushroom/onion, feta

SOUTH OF THE BORDER  3.50
Chipotle, black beans, avocado, cilantro

*Does not come with Rice or Freekeh

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.

SALAD
适量加入2侧

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### BEER

<table>
<thead>
<tr>
<th>Beer Type</th>
<th>Pint</th>
<th>Pitcher</th>
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<tbody>
<tr>
<td>SCRIMSHAW PILSNER</td>
<td>7.50</td>
<td>27.00</td>
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<tr>
<td>North Coast Brewing Co / Fort Bragg</td>
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<tr>
<td>PAULANER LAGER</td>
<td>7.50</td>
<td>27.00</td>
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<tr>
<td>Paulaner Braeuerei + Munich / Germany</td>
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<tr>
<td>SHAKA YARD BIRD GOLDEN ALE</td>
<td>8.00</td>
<td>29.00</td>
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<tr>
<td>Shaka Brewing / Sunnyvale</td>
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<tr>
<td>ALLAGASH BELGIAN STYLE</td>
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<tr>
<td>White Ale / Allagash Brewing Co / Maine</td>
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<tr>
<td>FRANZISKANER HOFWEIZEN</td>
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<td>Spaten-Franziskaner-Bräu / Germany</td>
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<tr>
<td>STOKED HAZY PALE ALE</td>
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<tr>
<td>Hen House Brewing / Santa Rosa</td>
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<tr>
<td>LOVE HAZY IPA</td>
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<td>30.00</td>
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<tr>
<td>Almanac Brewing Co / Alameda</td>
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<tr>
<td>SPACE DUST IPA</td>
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<tr>
<td>Elysian Brewing Company / Seattle</td>
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<tr>
<td>DELICIOUS IPA</td>
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<td>30.00</td>
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<tr>
<td>Stone Brewery / San Diego</td>
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<tr>
<td>OLD RASPUTIN IMPERIAL STOUT (NITRO)</td>
<td>8.25</td>
<td>30.00</td>
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<tr>
<td>North Coast Brewing Co / Fort Bragg</td>
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<tr>
<td>FRÜLISH STRAWBERRY BEER</td>
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<tr>
<td>Belgian</td>
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<tr>
<td>SEASONAL CIDER</td>
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<td>27.00</td>
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<tr>
<td>Check out beer board for more information</td>
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### WINE

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Glass</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>DR LOOSEN 2022</td>
<td>10.00</td>
<td>38.00</td>
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<tr>
<td>Riesling / Mosel, Germany</td>
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<tr>
<td>CHARLES KRUG 2022</td>
<td>10.00</td>
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<tr>
<td>Sauvignon Blanc / Napa</td>
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<tr>
<td>SEAN MINOR 2021</td>
<td>9.00</td>
<td>34.00</td>
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<tr>
<td>Chardonnay / Central Coast</td>
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<tr>
<td>TRIENNES 2022</td>
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<td>30.00</td>
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<tr>
<td>Rosé / Provence, France</td>
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<tr>
<td>HENRI COURGEOS SANCERRE 2022</td>
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<tr>
<td>Sauvignon Blanc / France</td>
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<tr>
<td>TYLER 2022</td>
<td>55.00</td>
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<tr>
<td>Chardonnay / Santa Barbara</td>
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### FRESHLY JUICED

**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

**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**
**MANGO**
**Apple juice, mangoes, mango-tangerine sorbet, ice**
**POMEGRANATE**
**Pomegranate juice, acai, strawberries, blueberries, raspberry sorbet, ice**

### ORGANIC TEA

<table>
<thead>
<tr>
<th>Tea Type</th>
<th>Glass</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>$3.50</td>
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<tr>
<td>GRAND CRIMSON/ENGLISH BREAKFAST</td>
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<td>Add fresh mint .50</td>
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<tr>
<td>BERGAMOT/EARL GREY</td>
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<tr>
<td>JASMINE PETAL</td>
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<tr>
<td>NILE VALLEY/CHAMOMILE (Decaffeinated)</td>
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<tr>
<td>PACIFIC/PEPPERMINT</td>
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<tr>
<td>With fresh mint (Decaffeinated)</td>
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### 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**