Dips & Mezza

**HUMMUS** 🍄  ✔️
chickpea purée with tahini, lemon, and olive oil

**PINENUTS +5** 🍄  ✔️

**JALAPEÑO +3** 🍄  ✔️

**LAMB +6** 🍄  ✔️

**SHRIMP +10** 🍄  ✔️

**BABA GHANNOUJ** 🍄  ✔️
fried eggplant blended with tahini and olive oil

**LABNE** 🍄  ✔️
strained yogurt blended with zaatar, fresh mint, and olive oil

**MOHAMARA** 🍄  ✔️
freshly-ground toasted walnuts, roasted peppers, and pomegranate molasses

**KIBBEH NAYYEH** 🍄  ✔️
traditional Lebanese steak tartare with bulgur, onion, and mint

**MOUSSAKA** 🍄  ✔️
rustic roasted eggplant, tomato, onion, and eggplant sauce

**DUCK EGG** 🍄  ✔️
turkey egg, sumac, kashkaval

**FALAFEL** 🍄  ✔️
chickpea & fava bean croquettes with a side of tahini sauce

**BEEF FRIED KIBBEH** 🍄  ✔️
spiced ground beef and pine nut dumplings in a beef and bulgur shell served with a side of mint yogurt

**RKAYKAT BIL JIBNEH** 🍄  ✔️
ile cheese blend rolled in a crispy pastry dough

**GRILLED OCTOPUS** 🍄  ✔️
marble potato, heirloom cherry tomato, black garlic chive, salsa verde

**MEKANEK** 🍄  ✔️
sautéed lamb sausages with pine nuts in a lemon butter sauce

**KEBAB KEREZ** 🍄  ✔️
lebanese lamb meatballs cooked in a sweet & sour cherry sauce and topped with bulgur & scallions

**BRUSSELS SPROUTS** 🍄  ✔️
crispy brussels sprouts tossed with grapes, walnuts, fig jam, and mint yogurt

**ATAYEF VEAL BACON** 🍄  ✔️
open-faced mini pancakes with house cured veal bacon, pickles, hot peppers

Burgers & salads

**BURGERS**
Served on housemade bun with choice of salad or fries

**THE AMERICAN LEBANESE BURGER** 🍄  ✔️
ground lamb, lebanese pickled cucumber, sauce cocktail, american cheese, veal bacon, pickled onion

**SALMON BURGER** 🍄  ✔️
fennel and red onion slaw served with caper tarator sauce

**FALAFEL BURGER** 🍄  ✔️
tomato, cucumber, parsley, mint, tahini, pickled turnips

**SALADS**

**CHICKEN +10** 🍄  ✔️
**SALMON +14** 🍄  ✔️
**SHRIMP +16** 🍄  ✔️
**CALAMARI +12** 🍄  ✔️
**FILET MIGNON +18** 🍄  ✔️

**TUNA NICOISE** 🍄  ✔️
zaatar crusted yellowfin tuna, soft boiled eggs, baby potato, haricot vert, cherry tomato, olives, cucumber

**LEBANESE CAESAR** 🍄  ✔️
romaine lettuce with toasted croutons in an anchovy dressing

**FATTOUSH** 🍄  ✔️
lebanese garden salad of fresh herbs with tomato, cucumber, radish, crispy pita, sumac lemon vinaigrette

**TABBOULEH** 🍄  ✔️
finely chopped parsley, tomato, onion mixed with bulgur in a lemon vinaigrette

**FALL SALAD** 🍄  ✔️
arugula, shitake mushroom, roasted butternut squash,

**AVOCADO TOAST** 🍄  ✔️
crushed avocado, pomegranate, poached eggs, almonds, toasted sour dough

**SHAKSHUKA EGGS** 🍄  ✔️
poached eggs, spicy tomato sauce, spinach, feta, toasted country loaf

**EGGS BENEDICT** 🍄  ✔️
homemade english muffin, swiss chard, poached eggs, choice of salmon or basturma

**ILLI COUNTRY STYLE BREAKFAST** 🍄  ✔️
2 eggs any style, falafel, hummus, fries, esme choice of lamb sausage or veal bacon

**OMELETTE** 🍄  ✔️
spinach, feta, olives, tomato, served with mixed mesclun

**GRANDMA MARIE FRENCH LEBANESE TOAST** 🍄  ✔️
chorek brioche, poached figs, whipped ricotta labne, lebanese syrup

**SALMON A LA PLANCHA** 🍄  ✔️
delicata squash, carrot puree, eggplant caponata

**MIXED GRILL FOR TWO** 🍄  ✔️
chicken shish taouk, beef kebab, lamb kafta, lamb chops, seasonal grilled vegetables, served with a side of toum trio

Sides

**VEAL BACON 10 | BATATA HARRA 16 | AVOCADO 8 | MANOUSHE ZAATAR 16 | DANDELION GREENS 15 | LEBANESE RICE 11**

**GLUTEN FREE** 🍄  ✔️

**VEGETARIAN** 🍄  ✔️

**VEGAN** 🍄  ✔️
**Cocktails - Autumn**

**HIBISCUS SPRITZ**
La Jara Prosecco, Cocchi Rosa Vermouth, Sorel, Pomegranate Molasses, Lime

**CARAKJILLO**
Flaming Pig Irish Whiskey, Licor 43, Arak, Quinto do Infantado White Port, New Orleans-Style Cold Brew

**ILILI SECRETS PUNCH**
Rotating Selection of Housemade Punch, Crafted with Secret Ingredients and Techniques

**PASSION PROJECT**
Grainger’s Deluxe Vodka, Passionfruit, Leopold Bros Maraschino, Citrus

**SOMEWHERE BETWEEN UPTOWN & UPSTATE**
Branchwater Gin, Giffard Grapefruit Liqueur, Cilantro, Mint, Lime, Aquafaba

**A LIL ‘ PICKLE ME UP**
Jun Lebanese Gin, Housemade Kabis Pickling Juice, Arak Rinse

**THE BEE’S JAPANESE**
Roku Gin, Toki Japanese Whiskey, Yuzu, Orange, Turmeric Honey

**SPICY SUMAC MARGARITA**
Chile-Infused Rejón Tequila, Lime, Pomegranate, Mint

**NAKED AND INFAMOUS**
Lopez Real Mezcal, Aperol, Xila Afga Licoir, Red Bell Pepper Juice, Cardamom-Honey Syrup

**WHERE THE ORGEAT?**
Ten to One Dark Rum Heirloom, Pineapple Amaro, Forthave Genepi, St. Elizabeth Allspice Dram, Pistachio Orgeat

**STICK SEASON**
Stellum Bourbon, Caffo Amaretto, Amaro Nonino, Ramos Pinto Taung Port, Lemon, Maple

**BEIRUT TO MANHATTAN**
Freeland Bourbon, Rye & Sons Straight Rye 2022, Arak Massaya, Roulot Abricot Liqueur, Orange Blossom Syrup

**Beer & Hard Seltzer**

**LEBANESE MICHELADA**
Almaza, Clarified ‘Not So Bloody’ Mary Mix, Lemon Juice, Spicy Rim Salt

**ALMAZA PILSNER, LEBANON**

**THREES ‘VLIE’ PILSNER, BROOKLYN, NEW YORK**

**TALEA ‘SUN UP’ HAZY IPA, BROOKLYN, NEW YORK**

**MAINE BEER CO. ‘PEEPER’ PALE ALE, FREEPORT, MAINE**

**BACK HOME BEER, SUMAC GOSE, NEW YORK**

**SIERRA NEVADA PALE ALE, CALIFORNIA**

**LUNAR, HARD SELTZER, BROOKLYN, NEW YORK**
Lychee | Yuzu | Passion Fruit

**Wines by the Glass**

**SPARKLING**

**ANDRE HEUCQ ‘HERITAGE’ ASSEMBLAGE EXTRA BRUT NV**
Cuisles, Champagne, FR *$75/ML*  

**LA JARA PROSECCO BRUT NV**
Treviso, IT  

**WHITE**

**MERSEL ‘LEBNIAN ABYAD’ 2021 LB** FROM 1L  

**FLAVIA ETNA BIANCO 2020**
Sicilia, IT FROM 1L  

**TE MATA SAUVIGNON BLANC 2022**
Hawke’s Bay, NZ  

**TERRA ALPINA (ALOIS LAGEDER)**
PINOT BIANCO 2021 Vigneti delle Dolomiti, IT  

**ROSÉ**

**MASSAYA ROSÉ 2021 Bekaa Valley, LB**  

**PAUMANOK DRY ROSÉ 2021**
North Fork of Long Island, NY, US  

**MARTHA STOUMEN WINES ‘POST FLIRTATION’ NV (2022)**
CA, US  

**AMBER & ORANGE**

**GVINO KHIKHVI (QVEVRI) 2021 Kakheti, GA**  

**RED**

**DOMAINE DES TOURELLES ‘VIELLES VIGNES’ CISNAULT 2020 Bekaa Valley, LB**  

**‘LES COTEAUX’ DE CHÂTEAU KEFRAYA 2019**
Bekaa Valley, LB  

**CHATEAU LA DOURNIE ‘CUVÉE ETIENNE’ 2012**
Saint-Chinian, Longueduc, FR  

**CHATEAU BIAC ‘FELIX DE BIAC’ 2018**
Cadillac Cotes de Bordeaux, FR FROM 3L  

**RUS JIMENEZ (MARY TAYLOR WINE) 2020**
Manchuela, SP  

**ASLINA CABERNET SAUVIGNON 2021**
Stellenbosch, SA

**Alcohol Free**

**SOFT COCKTAILS**

**INTERMEZZO**
Chamomile, Spiced Fig, Lemon, Aquafaba  

**JET SET**
Passionfruit, Pomegranate Juice, Lebanese Syrup, Lemon  

**ILILI LEMONADE**
Cucumber, Ginger, Mint

**NON-ALCOHOLIC BEER**

**ATHLETIC ‘LITE’**

**ATHLETIC ‘UPSIDE DAWN’ GOLDEN ALE**

**ATHLETIC ‘RUN WILD’ IPA**

**EINBECKER BRAUHERREN**