



FABIAN ORTIZ, GENERAL MANAGER
GARETH REES, BEVERAGE DIRECTOR
EFRAIN VARILLAS, CHEF DE CUISINE

Dips & Mezza

HUMMUS 🌱🥬	8
<i>chickpea purée with tahini, lemon and olive oil</i>	
PINE NUTS +3 JALAPEÑO +2 LAMB +3 SHRIMP +5 BASTERMA +3	
BABA GHANNOUJ 🌱🥬	9
<i>fire roasted eggplant blended with tahini and olive oil</i>	
LABNE 🌱🥬	8
<i>strained yogurt with zaatar, fresh mint and olive oil</i>	
MOUHAMARA 🥬	7
<i>toasted walnuts mixed with roasted peppers and pomegranate molasses</i>	
TABBOULEH 🥬	10
<i>finely chopped parsley, tomato and onion mixed with bulgur in a lemon vinaigrette</i>	
KIBBEH NAYYEH*	22
<i>traditional Lebanese steak tartare with bulgur, onion, and mint</i>	
BRUSSELS SPROUTS 🌱🥬	18
<i>crispy brussels sprouts tossed with grapes, walnuts, fig jam and mint yogurt</i>	
OCTOPUS 🌱	28
<i>green harra sauce, roasted heirloom tomato, salsa verde, toasted almonds, micro greens</i>	
FALAFEL 🌱🥬	14
<i>chickpea and fava bean croquettes with a side of tahini sauce</i>	
BEEF FRIED KIBBEH	18
<i>spiced ground beef and pine nut dumplings in a beef and bulgur shell served with a side of mint yogurt</i>	
RKAYKAT BIL JIBNEH 🥬	15
<i>ilili cheese blend rolled in a crispy pastry dough</i>	
KEBAB KEREZ	19
<i>lamb and beef meatballs cooked in a sweet and sour cherry sauce topped with kataifi and scallions</i>	

Salads

CHICKEN +10 SALMON +14 SHRIMP+16 FILET MIGNON +18	
LEBANESE CAESAR*	17
<i>romaine lettuce with toasted croutons in an anchovy dressing</i>	
FATTOUSH 🥬	18
<i>Lebanese garden salad of fresh herbs with tomato, cucumber, radish, and crispy pita in a sumac citrus Vinaigrette</i>	
FALL ENDIVE SALAD 🥬	20
<i>labne, roasted pears, candy walnuts, arugula, micro thyme, citrus dressing</i>	

Lunch Prix Fixe 35PP

CHOICE OF TWO MEZZA, ONE ENTRÉE

MEZZA: HUMMUS, BABA GHANNOUJ, MOUHAMARA. FALAFEL, RKAYKAT BIL JIBNEH , FRIED KIBBEH
MAIN PLATES: CORAL BEACH CLUB SANDWICH, ROAST BEEF SANDWICH, THE AMERICAN LEBANESE BURGER, MUSHROOM GRAPE LEAVES
DESSERT: SUPP 7 MOUHALABIYEH, BAKLAVA

Burgers & Sandwiches

SERVED WITH CHOICE OF SALAD OR FRIES

BURGERS

SERVED ON HOUSE-MADE BUN

THE AMERICAN LEBANESE BURGER	25
<i>ground lamb, Lebanese pickled cucumber, sauce cocktail, American cheese, veal bacon</i>	

FALAFEL BURGER	20
<i>tomato, cucumber, parsley, mint, tahini, pickled beets</i>	

SANDWICHES

HOUSE-MADE BREAD

DUCK SHAWARMA	24
<i>caramelized duck and chicken with fig toum, lettuce, scallions & pomegranate seeds</i>	

LAMB SHAWARMA	24
<i>roasted lamb and beef with oven baked tomatoes, sumac parsley onion served with a side of tahini sauce</i>	

SHISH TAOUK	24
<i>chicken kebab, iceberg lettuce, toum, kabis</i>	

ROAST BEEF	25
<i>kashkaval, sauerkraut, grain mustard and smoked paprika on sourdough</i>	

CORAL BEACH HOTEL CLUB	23
<i>grilled chicken breast, crispy basterma, fried egg on brioche</i>	

Main Plates

KEBAB SKEWERS

<i>Lebanese rice, hummus, grilled eggplant, cherry tomato salad</i>	
CHICKEN TAOUK	26
FILET MIGNON*	36
SHRIMP	27

MIXED GRILL FOR TWO* 🌱	82
<i>chicken shish taouk, beef kebab, lamb kafta, lamb chops, seasonal grilled vegetables, served with a side of toum trio</i>	

CHICKEN TAOUK DUO 🌱	27
<i>grilled chicken breast and thigh, seasonal grilled vegetables, side of toum</i>	

MUSHROOM GRAPE LEAVES 🥬	32
<i>tomato yakhne, heirloom cherry tomato, shishito pickles, afilla cress</i>	
CAN BE MADE VEGAN	

🌱 GLUTEN FREE 🥬 VEGETARIAN 🥬 VEGAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISKS OF FOODBORNE ILLNESS.

Cocktails: Fall-Winter

LEBANESE PICKLEBACK 8

A measure of Buffalo Trace Bourbon, chased by a shot of our house-made Shishito & Sweet Onion pickle brine

Our ode to Bushwick Country Club—a playful updating of the New York dive bar classic, this is a wonderful way to cleanse your palate, whet your appetite, and aid digestion

ARTISTE MARTINI 21

Misguided Vodka, Chinola Passionfruit Liqueur, Maraschino, Falernum, Passionfruit, Lemon, Vanilla, Orange Blossom

MISHMISH SMASH 21

Sage-infused GinBey, Neversink New York Dry Gin, Kina L’Aero D’Or, Apricot, Lime, Lavender Bitters

GOLDEN SOUK 21

Brown Butter-washed Four Roses Bourbon, Amaretto, Lebanese Spiced Honey, Lemon, Pumpkin

SPICY SUMAC MARGARITA 21

Chile-Infused Cazcabel Tequila, Lime, Pomegranate, Mint

ARAK EPILOGUE 23

Orange-infused Arak, Green Chartreuse, Maraschino, Fresh Lemon Juice

ALEPPO & SMOKE 21

Lopez Real Mezcal, Xila Agave Licor, Cocchi Americano, Ginger-Thyme Cordial, Pomegranate Molasses, Fresh Ginger Syrup, Aleppo Salt

PALM ISLAND PUNCH 23

CLARIFIED MILK PUNCH
Probitas White Rum, Ten to One Rum, Velvet Falernum, Pistachio Orgeat, Lime, Labneh, Bogart’s Bitters

BLIND DATE WITH ROB ROY 36

The Macallan 12yr Sherry Oak Cask, Amontillado Sherry, Spiced Date, Bittermen’s Xocolatl Mole Bitters

THREE LEAF NEGRONI 22

Fig Leaf Neversink NY Dry & Four Pillars Olive Leaf Gin, Dolin Blanc, Method Dry Vermouth, Luxardo Bitter Bianco

PATIENCE & FORTITUDE 21

Pueblo Viejo Reposado Tequila, Licor 43, Spiced Fig, Cardamom Espresso, Xocolatl Mole Bitters

BEIRUT TO MANHATTAN 22

Four Roses Bourbon, Rye & Sons Straight Rye, Arak Massaya, Tahini-infused Cardamaro, Apricot Liqueur, Orange Blossom

Beer & Hard Seltzer

LEBANESE MICHELADA 17

Almaza, Clarified 'Not So Bloody' Mary Mix, Lemon Juice, Spicy Rim Salt

ALMAZA PILSNER 14

Lebanon

THREES 'VLIET' PILSNER 16

Brooklyn, New York

TALEA 'SUN UP' HAZY IPA 18

Brooklyn, New York

KCBC 'VENOMOUS VILLAINS' WEST COAST IPA 18

Brooklyn, New York 16oz

BACK HOME BEER 14

Sumac Gose, New York

GREENPORT HARBOR BREWING 'HARBOR ALE' 12

Greenport, NY 12oz

DUVEL 6.66 18

Belgium 11.2oz

LUNAR, HARD SELTZER 12

Brooklyn, New York
Lychee / Yuzu / Passion Fruit / Plum

Wines by the Glass

SPARKLING

GOSSET BRUT OR ROSÉ 34/48

Champagne, France CORAVIN

MONGARDA PROSECCO SUPERIORE 2023 20

Conegliano Valdobbiadene DOCG, Veneto, Italy

RENÉ BRIAND BRUT ROSÉ NV 18

France

WHITE

GRANBAZAN ‘ETIQUETA VERDE’ ALBARIÑO 2024 19

Rias Baixas, Galicia, Spain

PETIT FREYLON SAUVIGNON 2022 16

Bordeaux, France

IXSIR ‘ALTITUDES’ VIOGNIER BLEND 2023 20

Batroun, Lebanon

ILLIMIS CHENIN BLANC 2021 21

Western Cape, ZA

DUMOL CHARDONNAY 2023 28

Bordeaux, France

ROSÉ & ORANGE

MASSAYA ROSÉ 2023 18

Bekaa Valley, Lebanon

MERSEL ‘ABYAD’ SAUVIGNON & MERWAH 2022 18

Annoubine & Bekaa Valleys, Lebanon

RED

KSARA ‘PRINTEMPS’ GAMAY BLEND 2023 18

SERVED CHILLED Bekaa Valley, Lebanon

CHATEAU MUSAR ‘HOCHAR’ CINSULT BLEND 25

2020 Bekaa Valley, Lebanon

CHÂTEAU KEFRAYA 'LES COTEAUX' 18

SYRAH-CABERNET BLEND 2019 Bekaa Valley, Lebanon

CHÂTEAU BELLE-VUE 'LA RENAISSANCE' 30

BORDEAUX BLEND 2013 Bhamdoun, Lebanon

MASSAYA 'TERRASSES DE BAALBECK' GSM 2021 21

Bekaa Valley, Lebanon

CHATEAU BIAC 'FELIX' MERLOT 2019 22

Bordeaux, FR

HEDGES ESTATE CABERNET 28

Red Mountain, WA, USA

Alcohol Free

SOFT COCKTAILS

SPICY SIDON SLING 15

Ferağaia, Blood Orange & Pomegranate Cordial, Harissa, Orange Blossom, Lemon, Soda

ST. IVES PALOMA 15

Pentire Seaward, Mandarin Cordial, Lemon, Grapefruit Soda

FIGUEROA 15

Pentire Adrift, Pathfinder Amaro, Roots Divino, Fig Syrup

ILILI LEMONADE 12

Cucumber, Ginger, Mint

NON-ALCOHOLIC BEER, WINE & PROXY

ATHLETIC BREWING: GOLDEN ALE / IPA / RADLER 12

TOMORROW CELLARS SPARKLING WHITE 15 / 75

TOMORROW CELLARS RED BLEND 15 / 75

NON #1 SALTED RASPBERRY & CHAMOMILE 15 / 75