



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

Brunch Prix Fixe 39PP

CHOICE OF TWO MEZZA, 1 ENTRÉE

MEZZA: HUMMUS, BABA GHANNOUJ, MOUHAMARA. FALAFEL, RKAYKAT BIL JIBNEH , FATTOUSH, ARNABEET MEKLE, BEEF FRIED KIBBEH
MAIN PLATES: THE AMERICAN LEBANESE BURGER, AVOCADO TOAST, SHAKSHUKA, GRANDMA MARIE FRENCH LEBANESE TOAST
DESSERT: SUPP 7 MOUHALABIEH, BAKLAVA

Dips & Mezza

HUMMUS 🌱🌱	15
<i>chickpea purée with tahini, lemon, and olive oil</i>	
PINENUTS +5 JALAPEÑO +3 LAMB +6 SHRIMP +10 BASTERMA +5	
BABA GHANNOUJ 🌱🌱	15
<i>fire roasted eggplant blended with tahini and olive oil</i>	
LABNE 🌱🌱	14
<i>strained yogurt with zaatar, fresh mint, and olive oil</i>	
MOUHAMARA 🌱	14
<i>freshly ground toasted walnuts, roasted peppers, and pomegranate molasses</i>	
KIBBEH NAYYEH*	22
<i>traditional Lebanese steak tartare with bulgur, onion, and mint</i>	
FALAFEL 🌱🌱	14
<i>chickpea & 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>	
OCTOPUS 🌱	28
<i>green harra sauce, roasted heirloom tomato, salsa verde, toasted almonds, micro greens.</i>	
MEKANEK	18
<i>sautéed lamb sausages with pine nuts in a lemon butter sauce</i>	
KEBAB KEREZ	19
<i>lamb & beef meatballs cooked in a sweet & sour cherry sauce and topped with kataifi & scallions</i>	
BRUSSELS SPROUTS 🌱	18
<i>crispy brussels sprouts tossed with grapes, walnuts, fig jam, and mint yogurt</i>	
ATAYEF VEAL BACON	21
<i>house cured & smoked veal, pickled cucumber, fig sauce, sweet & spicy chilies</i>	

Sides

VEAL BACON 10 | BATATA HARRA 16 | AVOCADO 6
MANOUSHE ZAATAR 16 | DANDELION GREENS 15
LEBANESE RICE 11

Burgers & Salads

BURGERS

SERVED ON HOUSEMADE BUN WITH CHOICE OF SALAD OR FRIES

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 turnips</i>	

SALADS

CHICKEN +10 | SALMON +14 | SHRIMP +16 | FILET MIGNON +18

LEBANESE CAESAR*	18
<i>romaine lettuce with toasted croutons in an anchovy dressing</i>	
FATTOUSH 🌱	18
<i>Lebanese garden salad of fresh herbs with tomato, cucumber, radish, crispy pita, sumac lemon vinaigrette</i>	
BURRATA & TOMATO SALAD 🌱	18
<i>zaatar, pistachios, lemon zest, sourdough crackers</i>	
FALL ENDIVE SALAD 🌱	20
<i>watermelon, cucumber ribbons, shallots, feta cheese, micro mint, dehydrated black olives</i>	

Main Plates

AVOCADO TOAST 🌱	18
<i>crushed avocado, pomegranate, poached eggs, almonds, toasted sourdough</i>	
SHAKSHUKA EGGS 🌱	21
<i>poached eggs, spicy tomato sauce, spinach, feta, toasted country loaf</i>	
EGGS BENEDICT	22
<i>homemade English muffin, Swiss chard, poached eggs</i>	
CHOICE OF SALMON OR BASTERMA	
ILILI COUNTRY STYLE BREAKFAST 🌱	26
<i>2 eggs any style, falafel, hummus, fries, esme</i>	
CHOICE OF LAMB SAUSAGE OR VEAL BACON	
SEASONAL OMELETTE 🌱🌱	18
<i>selected seasonal fair</i>	
GRANDMA MARIE FRENCH LEBANESE TOAST 🌱	24
<i>chorek brioche, poached figs, whipped ricotta labne, Lebanese syrup</i>	
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>	

Cocktails: Fall-Winter

LEBANESE PICKLEBACK	8
<i>Buffalo Trace Bourbon, chased by home-made brine</i>	
ARTISTE MARTINI	21
<i>Misguided Vodka, Chinola Passionfruit Liqueur, Maraschino, Falernum, Passionfruit, Lemon, Vanilla, Orange Blossom</i>	
MISHMISH SMASH	21
<i>Sage-infused GinBey, Neversink New York Dry Gin, Kina L'Aero D'Or, Apricot, Lime, Lavender Bitters</i>	
GOLDEN SOUK	21
<i>Brown Butter-washed Four Roses Bourbon, Amaretto, Lebanese Spiced Honey, Lemon, Pumpkin</i>	
SPICY SUMAC MARGARITA	21
<i>Chile-Infused Cazcabel Tequila, Lime, Pomegranate, Mint</i>	
ARAK EPILOGUE	23
<i>Orange-infused Arak, Green Chartreuse, Maraschino, Fresh Lemon Juice</i>	
ALEPPO & SMOKE	21
<i>Lopez Real Mezcal, Xila Agave Licor, Cocchi Americano, Ginger-Thyme Cordial, Pomegranate Molasses, Fresh Ginger Syrup, Aleppo Salt</i>	
PALM ISLAND PUNCH	23
CLARIFIED MILK PUNCH <i>Probitas White Rum, Ten to One Rum, Velvet Falernum, Pistachio Orgeat, Lime, Labneh, Bogart's Bitters</i>	
BLIND DATE WITH ROB ROY	36
<i>The Macallan 12yr Sherry Oak Cask, Amontillado Sherry, Spiced Date, Bittermen's Xocolatl Mole Bitters</i>	
THREE LEAF NEGRONI	22
<i>Fig Leaf Neversink NY Dry & Four Pillars Olive Leaf Gin, Dolin Blanc, Method Dry Vermouth, Luxardo Bitter Bianco</i>	
NOT SO BLOODY MARTINI	20
<i>Vodka, Clarified Bloody Mary Mix (Tomato, Celery, Jalapeño, Horseradish, Worcestershire Sauce</i>	
PATIENCE & FORTITUDE	21
<i>Pueblo Viejo Reposado Tequila, Licor 43, Spiced Fig, Cardamom Espresso, Xocolatl Mole Bitters</i>	
BEIRUT TO MANHATTAN	22
<i>Four Roses Bourbon, Rye & Sons Straight Rye, Arak Massaya, Tahini-infused Cardamaro, Apricot Liqueur, Orange Blossom</i>	

Beer & Hard Seltzer

LEBANESE MICHELADA	17
<i>Almaza, Clarified 'Not So Bloody' Mary Mix, Lemon Juice, Spicy Rim Salt</i>	
ALMAZA PILSNER	14
<i>Lebanon</i>	
THREES 'VLIET' PILSNER	16
<i>Brooklyn, New York</i>	
TALEA 'SUN UP' HAZY IPA	18
<i>Brooklyn, New York</i>	
KCBC 'VENOMOUS VILLAINS' WEST COAST IPA	18
<i>Brooklyn, New York</i> 16oz	
BACK HOME BEER	14
<i>Sumac Gose, New York</i>	
GREENPORT HARBOR BREWING 'HARBOR ALE'	12
<i>Greenport, NY</i> 12oz	
DUVEL 6.66	18
<i>Belgium</i> 11.2oz	
LUNAR, HARD SELTZER	12
<i>Brooklyn, New York</i> <i>Lychee / Yuzu / Passion Fruit / Plum</i>	

LEBANESE AFFILIATED WINERIES

Wines by the Glass

SPARKLING	
GOSSET BRUT OR ROSÉ	34/48
<i>Champagne, France</i>	
MONGARDA PROSECCO SUPERIORE 2023	20
<i>Conegliano Valdobbiadene DOCG, Veneto, Italy</i>	
RENÉ BRIAND BRUT ROSÉ NV	18
<i>France</i>	
WHITE	
GRANBAZAN 'ETIQUETA VERDE' ALBARIÑO 2024	19
<i>Rias Baixas, Galicia, Spain</i>	
PETIT FREYLLON SAUVIGNON 2022	16
<i>Bordeaux, France</i>	
IXSIR 'ALTITUDES' VIOGNIER BLEND 2023	20
<i>Batroun, Lebanon</i>	
ILLIMIS CHENIN BLANC 2021	21
<i>Western Cape, ZA</i>	
DUMOL CHARDONNAY 2023	28
<i>Bordeaux, France</i>	
ROSÉ & ORANGE	
MASSAYA ROSÉ 2023	18
<i>Bekaa Valley, Lebanon</i>	
MERSEL 'ABYAD' SAUVIGNON & MERWAH 2022	18
<i>Annoubine & Bekaa Valleys, Lebanon</i>	
RED	
KSARA 'PRINTEMPS' GAMAY BLEND 2023	18
SERVED CHILLED <i>Bekaa Valley, Lebanon</i>	
CHATEAU MUSAR 'HOCHAR' CINSULT BLEND 2020	25
<i>Bekaa Valley, Lebanon</i>	
CHÂTEAU KEFRAYA 'LES COTEAUX' SYRAH-CABERNET BLEND 2019	18
<i>Bekaa Valley, Lebanon</i>	
CHÂTEAU BELLE-VUE 'LA RENAISSANCE' BORDEAUX BLEND 2013	30
<i>Bhamdoun Lebanon</i>	
MASSAYA 'TERRASSES DE BAALBECK' GSM 2021	21
<i>Bekaa Valley, Lebanon</i>	
CHATEAU BIAC 'FELIX' MERLOT 2019	22
<i>Bordeaux, FR</i>	
HEDGES CABERNET SAUVIGNON 2022	28

Alcohol Free

SOFT COCKTAILS	
SPICY SIDON SLING	15
<i>Ferağaia, Blood Orange & Pomegranate Cordial, Harissa, Orange Blossom, Lemon, Soda</i>	
ST. IVES PALOMA	15
<i>Pentire Seaward, Mandarin Cordial, Lemon, Grapefruit Soda</i>	
FIGUEROA	15
<i>Pentire Adrift, Pathfinder Amaro, Roots Divino, Fig Syrup</i>	
ILILI LEMONADE	12
<i>Cucumber, Ginger, Mint</i>	
NON-ALCOHOLIC BEER & WINE	
ATHLETIC GOLDEN ALE / IPA / RADLER	12
TOMORROW CELLARS SPARKLING WHITE	15 / 75
TOMORROW CELLARS RED BLEND	15 / 75
NON #1 SALTED RASPBERRY & CHAMOMILE	15 / 75