



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>	
LABNEH 🌿🥬	8
<i>strained yogurt, zaatar, fresh mint, olive oil</i>	
MOUHAMARA 🥬	7
<i>toasted walnuts, roasted peppers, pomegranate molasses</i>	
TABBOULEH 🥬	10
<i>parsley, mint, tomato, onion, bulgur, lemon vinaigrette</i>	
KIBBEH NAYYEH*	22
<i>steak tartare, bulgur, onion, mint</i>	
BRUSSELS SPROUTS 🌿🥬	18
<i>grapes, walnuts, fig jam, mint yogurt</i>	
OCTOPUS 🌿	28
<i>green harra sauce, heirloom tomato, toasted almonds, salsa verde</i>	
FALAFEL 🌿🥬	14
<i>chickpea and fava bean croquettes, tahini</i>	
BEEF FRIED KIBBEH	18
<i>spiced beef, pine nuts, bulgur, side of mint yogurt</i>	
KEBAB KEREZ	19
<i>lamb and beef meatballs, cherry sauce, kataifi, scallions</i>	
GRILLED ARTICHOKEs 🥬	18
<i>parsley, bright lemon garlic sauce</i>	
FISH KIBBEH	20
<i>fresh herb salad, tahini infused with pomelo juice</i>	

Salads

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

SUMMER GARDEN SALAD 🥬	18
<i>mixed greens, red endive, radish, avocado, heirloom cherry tomato, halloumi, watermelon, champagne vinaigrette</i>	
FATTOUSH 🥬	18
<i>Lebanese garden salad of fresh herbs with tomato, cucumber, radish, and crispy pita in a sumac citrus Vinaigrette</i>	
BASTERMA TUNA NICOISE	28
<i>fresh seared tuna with green beans, Lebanese potato salad, Kalamata olives, pearl onion, boiled egg, dill, mustard red wine vinaigrette</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, MUSHROOM GRAPE LEAVES THE AMERICAN LEBANESE BURGER
DESSERT: MOUHALABIYEH, BAKLAVA BITE**SUPP +7**

Burgers & Sandwiches

SERVED WITH CHOICE OF SALAD OR FRIES

BURGERS

SERVED ON HOUSE-MADE BUN

THE AMERICAN LEBANESE BURGER	25
<i>lamb, Lebanese pickled cucumber, American cheese, veal bacon sauce cocktail</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, fig toum, lettuce, scallions, pomegranate seeds</i>	
LAMB SHAWARMA	24
<i>roasted lamb and beef, oven baked tomatoes, sumac parsley onion, side of tahini</i>	
SHISH TAOUK	24
<i>chicken kebab, iceberg lettuce, toum, kabis</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* 🌿	86
<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>yakhne, heirloom cherry tomato, shishito pickles, afilla cress, yogurt foam</i>	
SALMON & VEGETABLES	34
<i>pea puree, yellow squash ribbons, broccolini, beurre blanc sauce</i>	

Summer Cocktails

ARAK
THE LAST DANCE ANISE | HERBAL | REFRESHING | BRIGHT 23
Orange -Infused Arak, Green Chartreuse, Maraschino, Lemon

YALLA NIGHTCAP BOLD | ANISE-KISSED | LUSH 21
Arak, Tequila Reposado, Licor 43, Tempus Fugit Mokka, Espresso, Cacao Powder

VODKA
ARTISTE MARTINI BRIGHT | FLORAL | PLAYFUL 21
Vodka, Passionfruit Liqueur, Velvet Falernum, Maraschino, Lemon, Vanilla-Orange Blossom Cordial

TRIPOLI MIST FRAGRANT | LIVELY | EFFERVESCENT 21
Jasmine-Infused Vodka, Italicus, Genepi, Lebanese Cordial, Clarified Lemon, Mediterranean Tonic.

GIN
BEY BASIL HERBAL | CRISP | CITRUSY 21
Ginbey Gin, Basil Cordial, Lemongrass, Lime, Saffron Tinture

THREE LEAF NEGRONI SAVORY | BOTANICAL | LINEAR 22
Fig Leaf-Infused Four Pillars Olive Leaf Gin, Method Dry Vermouth, Luxardo Bitter Bianco

AGAVE
SUMAC MARGARITA HERBACEOUS | CRUSHABLE | TANGY 21
Chile-Infused Tequila, Lime, Pomegranate, Cilantro & Mint Cordial

MANGO & SODA CRISP | REFRESHING | TROPICAL 21
Mezcal, Cocchi Americano, Clarified Mango Water, Aleppo & Salt Air

BOURBON
OPEN SESAME NUTTY | ELEGANT | ELEVATED 22
Coconut Fat—Washed Bourbon, White Port, Toasted Sesame Honey

BEIRUT TO MANHATTAN COMPLEX | ELEGANT | AROMATIC 22
Bourbon, Rye & Sons Straight Rye, Tahini-Infused Cardamaro, Apricot, Orange Blossom, Arak Mist

RUM
PHOENICIAN PEARL CLEAN | TROPICAL | UNEXPECTED 23
Rum Blend, Velvet Falernum, Pistachio Orgeat, Lime, Labneh, Bogart’s Bitters

Beer & Hard Seltzer

BOTTLE
ALMAZA PILSNER *Lebanon* 14

DUVEL *Belgium* 11.2oz 18

CAN
THREES 'VLIET' PILSNER *Brooklyn, New York* 16

TALEA 'SUN UP' HAZY IPA 14
Brooklyn, New York

KCBC 'VENOMOUS VILLAINS' WEST COAST IPA 18
Brooklyn, New York 16oz

BACK HOME BEER *Sumac Gose, New York* 14

GREENPORT HARBOR BREWING 'HARBOR ALE' 12
Greenport, NY 12oz

Wines by the Glass

SPARKLING
LALLIER REFLEXION R.021 BRUT *Champagne, France* 28

MONGARDA PROSECCO SUPERIORE 2025 20
Conegliano Valdobbiadene DOCG, Veneto, Italy

RENÉ BRIAND BRUT WHITE/ROSÉ NV *France* 18

WHITE
GRANBAZAN ALBARINO 2024 *Galicia, Spain* 20

CHÂTEAU KSARA BLANC DE BLANCS SAUVIGNON BLEND 2024 *Bekaa, Lebanon* 18

PAUMANOK CHENIN BLANC 2025 19
North Fork, New York, USA

NIKOLAIHOF GRUNER VELTLINER 2023 *Wachau, Aus* 21

HARPER’S REST CHARDONNAY 2023 *Sonoma, CA* 28

ROSÉ & ORANGE
MASSAYA ROSÉ 2024 *Bekaa Valley, Lebanon* 18

DOMAINE DES TOURELLES ‘SKIN’ MERWAH 2023 21
Bcharre, North Lebanon

RED
MERSEL ‘LEBNANI AHMAR’ CINSAULT 2023 19
Bekaa Valley, Lebanon

MERSEL ‘ELEVATE’ PINOT NOIR 2022 27
Bekaa Valley, Lebanon

CHÂTEAU KEFRAYA 'LES COTEAUX' SYRAH-CABERNET BLEND 2019 *Bekaa Valley, Lebanon* 19

DOMAINE DU PAS DE L'ESCALETTE GRENACHE BLEND 2024 19
Languedoc, France

CHÂTEAU MUSAR ‘HOCHAR’ CINSAULT 2021 24
Bekaa Valley, Lebanon

CHÂTEAU BIAC 'FELIX' MERLOT 2019 *Bordeaux, FR* 23

Spirit Free

SOFT COCKTAILS
SUNSTONE CLEAN | VIBRANT | NA APERITIVO 15
Opius NA, Apricot Cordial, Passionfruit, Lemon, Soda

ST. IVES PALOMA SEASIDE-INSPIRED | ELEGANT | BRIGHT 15
Pentire Seaward, Mandarin Cordial, Lemon, Grapefruit Soda

NEGRONI BIL FARAWLA CRISP | BITTERSWEET | TANGY 16
Pentire Adrift, Aperitivo, Roots Divino NA Vermouth, Strawberry-Sumac Cordial

ILILI LEMONADE CLEAN | LIGHT | MINTY 12
Cucumber, Ginger, Mint

NON-ALCOHOLIC BEERS
ATHLETIC ‘RUN WILD’ - NA IPA *Connecticut, USA* 12

ATHLETIC ‘LITE’ - NA PILSNER *Connecticut, USA* 12