



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, zaatar, mint, olive oil</i>	
MOUHAMARA 🌱	14
<i>toasted walnuts, roasted peppers, pomegranate molasses</i>	
KIBBEH NAYYEH*	22
<i>steak tartare, bulgur, onion, mint</i>	
FALAFEL 🌱🌱	14
<i>chickpea & fava bean croquettes, tahini</i>	
BEEF FRIED KIBBEH	18
<i>spiced beef, bulgur, pine nuts, side of mint yogurt</i>	
RKAYKAT BIL JIBNEH 🌱	15
<i>lilib cheese blend rolled in a crispy pastry dough</i>	
OCTOPUS 🌱	28
<i>green harra sauce, heirloom tomato, toasted almonds, salsa verde</i>	
MEKANEK	18
<i>sautéed lamb sausages, lemon, pine nuts</i>	
KEBAB KEREZ	19
<i>lamb & beef meatballs, cherry sauce, kataifi, scallions</i>	
BRUSSELS SPROUTS 🌱	18
<i>grapes, walnuts, fig jam, mint yogurt</i>	
ATAYEF VEAL BACON	21
<i>house cured and 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

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

SPRING SALAD	18
<i>mixed greens, red endive, breakfast radishes, avocado, heirloom cherry tomatoes, snap peas, fried halloumi, light champagne vinaigrette</i>	

FATTOUSH 🌱	18
<i>Lebanese garden salad, tomato, cucumber, radish, crispy pita, sumac lemon vinaigrette</i>	

BURRATA & TOMATO SALAD 🌱	18
<i>zaatar, pistachios, lemon zest, sourdough crackers</i>	

BASTERMA TUNA NICOISE	28
<i>fresh seared tuna, green beans, potatoes, olives, pearl onion, boiled egg, dill, crispy capers, cucumbers, mustard red wine vinaigrette</i>	

Main Plates

AVOCADO TOAST 🌱	18
<i>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

Four Roses Bourbon, chased by home-made brine

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 CLARIFIED MILK PUNCH 23

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

NOT SO BLOODY MARTINI 20

Vodka, Clarified Bloody Mary Mix (Tomato, Celery, Jalapeño, Horseradish, Worcestershire Sauce)

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 Lebanon 14

THREES 'VLIET' PILSNER Brooklyn, New York 16

TALEA 'SUN UP' HAZY IPA 18

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

DUVEL 6.66 Belgium 11.2oz 18

LUNAR, HARD SELTZER Brooklyn, New York 12

Lychee | Yuzu | Passion Fruit | Plum

LEBANESE AFFILIATED WINERIES

Wines by the Glass

SPARKLING

GOSSET BRUT OR ROSÉ Champagne, France 34/48

MONGARDA PROSECCO SUPERIORE 2023 20

Conegliano Valdobbiadene DOCG, Veneto, Italy

RENÉ BRIAND BRUT WHITE/ROSÉ NV France 18

WHITE

FIBBIANO VERMENTINO 2024 Tuscany, Italy 18

CHATEAU KSARA BLANC DE BLANCS 18

SAUVIGNON BLEND 2024, Bekaa Valley, Lebanon

IXSIR 'ALTITUDES' VIOGNIER BLEND 2023 20

Batroun, Lebanon

ILLIMIS CHENIN BLANC 2021 Western Cape, ZA 21

DUMOL CHARDONNAY 2023 Bordeaux, France 28

ROSÉ & ORANGE

MASSAYA ROSÉ 2023 Bekaa Valley, Lebanon 18

DOMAINE DES TOURELLES 'SKIN' MERWEH 21

Bcharre, North Lebanon

RED

MERSEL 'LEBNANI AHMAR' 18

CINSAULT 2023 Bekaa Valley, Lebanon

MERSEL 'ELEVATE' 26

PINOT NOIR 2022 Bekaa Valley, Lebanon

CHÂTEAU KEFRAYA 'LES COTEAUX' 18

SYRAH-CABERNET BLEND 2019 Bekaa Valley, Lebanon

PODERI FOGLIATI 23

LANGHE NEBBIOLO 2022 Piedmont, Italy

MASSAYA 'TERRASSES DE BAALBECK' GSM 2021 21

Bekaa Valley, Lebanon

CHATEAU BIAC 'FELIX' MERLOT 2019 Bordeaux, FR 22

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 Cucumber, Ginger, Mint 12

NON-ALCOHOLIC BEER & WINE

ATHLETIC GOLDEN ALE / IPA / RADLER 12

STEINBOCK ZERO SPARKLING RIESLING 15 / 75

NON #1 SALTED RASPBERRY & CHAMOMILE 15 / 75