



## Dips & Mezza

<b>HUMMUS</b> ✨	8
<i>chickpea purée with tahini, lemon and olive oil</i>	
PINE NUTS +3   JALAPEÑO +2   LAMB +3   SHRIMP +5   BASTERMA +3	
<b>BABA GHANNOUJ</b> ✨	9
<i>fire roasted eggplant blended with tahini and olive oil</i>	
<b>LABNE</b> ✨	8
<i>strained yogurt, zaatar, fresh mint, olive oil</i>	
<b>MOUHAMARA</b> ✨	7
<i>toasted walnuts, roasted peppers, pomegranate molasses</i>	
<b>TABBOULEH</b> ✨	10
<i>parsley, mint, tomato, onion, bulgur, lemon vinaigrette</i>	
<b>KIBBEH NAYYEH*</b>	22
<i>steak tartare, bulgur, onion, mint</i>	
<b>BRUSSELS SPROUTS</b> ✨	18
<i>grapes, walnuts, fig jam, mint yogurt</i>	
<b>OCTOPUS</b> ✨	28
<i>green harra sauce, heirloom tomato, toasted almonds, salsa verde</i>	
<b>FALAFEL</b> ✨	14
<i>chickpea and fava bean croquettes, tahini</i>	
<b>BEEF FRIED KIBBEH</b>	18
<i>spiced beef, pine nuts, bulgur, side of mint yogurt</i>	
<b>MEHCHE SELEK</b>	15
<i>stuffed Swiss chard, aromatic rice, mixed herbs</i>	
<b>KEBAB KEREZ</b>	19
<i>lamb and beef meatballs, cherry sauce, kataifi, scallions</i>	
<b>SPRING ARTICHOKEs</b>	18
<i>parsley, bright lemon garlic sauce</i>	
<b>FISH KIBBEH</b>	20
<i>watercress, tahini infused with pomelo juice</i>	

## Salads

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

<b>SPRING SALAD</b>	18
<i>mixed greens, red endive, breakfast radish, avocado, heirloom cherry tomato, snap peas, fried halloumi, champagne vinaigrette</i>	
<b>FATTOUSH</b> ✨	18
<i>Lebanese garden salad of fresh herbs with tomato, cucumber, radish, and crispy pita in a sumac citrus Vinaigrette</i>	
<b>BASTERMA TUNA NICOISE</b>	28
<i>fresh seared tuna with green beans, potato, olives, pearl onion, boiled egg, dill, crispy capers, 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:** SUPP 7 MOUHALABIYEH, BAKLAVA

## Burgers & Sandwiches

SERVED WITH CHOICE OF SALAD OR FRIES

### BURGERS

SERVED ON HOUSE-MADE BUN

**THE AMERICAN LEBANESE BURGER** 25  
*lamb, Lebanese pickled cucumber, American cheese, veal bacon sauce cocktail*

**FALAFEL BURGER** 20  
*tomato, cucumber, parsley, mint, tahini, pickled beets*

### SANDWICHES

HOUSE-MADE BREAD

**DUCK SHAWARMA** 24  
*caramelized duck and chicken, fig toum, lettuce, scallions, pomegranate seeds*

**LAMB SHAWARMA** 24  
*roasted lamb and beef, oven baked tomatoes, sumac parsley onion, side of tahini*

**SHISH TAOUK** 24  
*chicken kebab, iceberg lettuce, toum, kabis*

**CORAL BEACH HOTEL CLUB** 23  
*grilled chicken breast, crispy basterma, fried egg on brioche*

## Main Plates

### KEBAB SKEWERS

*Lebanese rice, hummus, grilled eggplant, cherry tomato salad*

**CHICKEN TAOUK** 26

**FILET MIGNON\*** 36

**SHRIMP** 27

**MIXED GRILL FOR TWO\*** ✨ 82

*chicken shish taouk, beef kebab, lamb kafta, lamb chops, seasonal grilled vegetables, served with a side of toum trio*

**CHICKEN TAOUK DUO** ✨ 27

*grilled chicken breast and thigh, seasonal grilled vegetables, side of toum*

**MUSHROOM GRAPE LEAVES** ✨ 32

*yakhne, heirloom cherry tomato, shishito pickles, afilla cress, yogurt foam*

**SALMON & SPRING VEGETABLES** 34

*pea puree, yellow squash ribbons, broccolini, beurre blanc sauce*

✨ 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 Four Roses 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 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*

## 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*

# 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 SAUVIGNON BLEND 2024** Bekaa, Lebanon 16

**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 2022** 21

*Bcharre, North Lebanon*

## RED

**MERSEL 'LEBNANI AHMAR' CINSAULT 2023** 18

*Bekaa Valley, Lebanon*

**MERSEL 'ELEVATE' PINOT NOIR 2022** 26

*Bekaa Valley, Lebanon*

**CHÂTEAU KEFRAYA 'LES COTEAUX'** 18

*SYRAH-CABERNET BLEND 2019 Bekaa Valley, Lebanon*

**PODERI FOGLIATI LANGHE NEBBIOLO 2022** 23

*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 & PROXY

**ATHLETIC BREWING: GOLDEN ALE / IPA / RADLER** 12

**'STEINBOCK' RIESLING ZERO SPARKLING** 15 / 75

**NON #1 SALTED RASPBERRY & CHAMOMILE** 15 / 75