

open wednesday 11am-3pm
 thursday - monday 11am - 9pm
 closed tuesday

dog friendly patio, dine-in take-away, delivery, catering

www.spreadkitchensonoma.com
 18375 sonoma highway
 707.721.1256

The Lebanese tradition of mezza (pronounced meh-zay) is an assortment of small, savory dishes that arrive at your table a few at a time. They build from light to more substantial and offer a casual experience that you can enjoy and share at your leisure.

DIP PLATES

served with pita bread, veggies, pickles, and olives

ONE DIP **14** | TWO DIPS **17** | THREE DIPS **20**
 FOUR DIPS **23** | FIVE DIPS **26**

BEIRUTI HUMMUS (v, gf)

chickpeas, tahini, lemon, garlic, cumin, aleppo, sumac, olive oil, garnished with cured Italian black chickpeas

BABA GANOUSH (v, gf)

smoked eggplant, tahini, lemon, garlic, olive oil

MUHAMMARA (v, gf)

roasted red peppers, walnuts, gluten-free breadcrumbs, pomegranate molasses, garlic, lemon, spices

LABNEH (gf)

thick yogurt with mint, preserved lemon, olive oil

WHIPPED FETA AND BEET DIP (gf)

french sheep feta, roasted beets, roasted garlic, preserved lemon, olive oil, rosemary

VEGGIE MEZZE

SOUP OF THE DAY (v, gf) **CUP 8 | BOWL 12**

4 FALAFELS WITH GREEN TAHINI SAUCE (v, gf) **6**

CRISPY BRUSSELS WITH LEMON TAHINI (v, gf) **10**

FRIED CAULIFLOWER WITH LEMON TAHINI (v, gf) **8**

ZA'ATAR FRIES WITH TOUM (v, gf) **6**

ROMANO BEANS IN OLIVE OIL AND TOMATO (gf) **7**

3 HOUSEMADE STUFFED GRAPE LEAVES (v, gf) **6**

QUINOA TABBOULEH (v, gf) **7**

SAFFRON RICE WITH APRICOTS (v, gf) **6**

PICKLED VEGGIE PLATE (v, gf) **6**

MARINATED OLIVES **4**

GRILLED MEATS A LA CARTE

*TURMERIC CHICKEN WITH TOUM (gf) **7**

PRIME BEEF SIRLOIN WITH TAHINI-YOGURT SAUCE (gf) **9**

*LAMB KOFTA WITH TAHINI-YOGURT SAUCE (gf) **9**

*halal

GLOSSARY:

FALAFEL *fa-la-fel*: a mixture of ground chickpeas, onions, garlic, herbs and spices formed into balls and then fried.

Our falafel is vegan and gluten-free.

TOUM *toom*: a condiment made by emulsifying fresh garlic with canola oil, salt, and lemon juice. Similar to aioli or mayo.

Our toum is vegan and gluten-free

v=vegan (no animal products)

gf=gluten free

GREEN SALADS

FALL FATTOUSH SALAD (v & gf optional) **FULL 16 | HALF 12**

gem lettuces, delicata squash, sheep feta, pistachios, fennel, sweet peppers, herbs, pomegranate seeds, pomegranate vinaigrette, pita chips

KALE APPLE SALAD (v, gf optional) **FULL 16 | HALF 12**

oak hill kale, lucy glow apples, hazelnuts, pomegranate seeds, deglet dates, pickled fennel, radish, hazelnut-tahini dressing, pita chips

DIRTY FRIES

DIRTY FRIES (gf) **13**

french fries, za'atar, feta cheese, tahini-yogurt sauce, pickled onion, herbs

VEGAN DIRTY FRIES (gf) **13**

french fries, za'atar, toum, green tahini pickled onion, herbs

(optional)

ADD ANY TOPPING TO YOUR SALAD OR DIRTY FRIES:

4 falafels with green tahini sauce (v, gf) **6**

fried cauliflower with lemon-tahini sauce (v, gf) **7**

*turmeric chicken with toum (gf) **7**

prime beef sirloin with tahini-yogurt sauce (gf) **9**

*lamb kofta with tahini-yogurt sauce (gf) **9**

*halal

GRAIN BOWLS

Includes saffron rice, hummus, quinoa tabbouleh, pickled veggies, sauce, pita bread

CHOICE OF:

falafels with green tahini **20**

fried cauliflower with green tahini **20**

turmeric chicken with toum **20**

prime beef sirloin with tahini yogurt sauce **22**

lamb kofta with tahini yogurt sauce **22**

substitute gluten-free pita **+ 2**

LAVASH WRAPS

Includes cabbage, pickled onions, pickled cucumbers, herbs

CHOICE OF:

falafels and green tahini **18 | sm 12**

fried cauliflower and green tahini **18 | sm 12**

turmeric chicken and toum **18 | sm 12**

prime beef sirloin and tahini yogurt sauce **20 | sm 13**

lamb kofta and tahini yogurt sauce **20 | sm 13**

make your wrap "local style" with hummus and hot sauce inside **+2.00**

add a side: small fries, soup, or tabbouleh **+6**

BREAD & CHIPS

ZA'ATAR PITA CHIPS (v) **5**

PITA BREAD (v) **1.25 (per piece)**

GLUTEN-FREE PITA (contains dairy) **2.25 (per piece)**

SWEETS

HOMEMADE WALNUT-PISTACHIO BAKLAWA **3.75**

TAHINI BROWNIE (V, GF) **3.75**

COCONUT MILK SAFFRON RICE PUDDING (V, GF) **4**

We process nuts, wheat, and dairy in our kitchen.

While we make every attempt to be cautious with allergens, cross-contamination is a possibility.

BEER ON TAP | 7

NORTH COAST BREWING RED SEAL ALE (NITRO)
HENHOUSE "CONSPIRACY THEORY" HAZY IPA
SUDWERK "PEOPLE'S PILSNER"
FARMERS 530 MEXICAN LAGER

BEER AND CIDER IN BOTTLES AND CANS | 7

RACER 5 IPA
ALLAGASH WHITE Belgian Style Wheat Beer
SCRIMSHAW Pilsner
GOLDEN STATE UNFILTERED CIDER

NO-ALCOHOL BEER AND CIDER | 7

RationALE Mexican Lager
RationALE Citrus Hazy IPA
BEST DAY BREWING Kolsch
GOLDEN STATE ALCOHOL REMOVED "mighty dry" CIDER

GLUTEN-FREE BEER | 7

GLUTENBERG Corn and Millet Blonde Ale

LEMONADE & ICE TEA

ORANGE BLOSSOM LEMONADE 4
PEACH-APRICOT ICED TEA (unsweetened) 4
ARNOLD PALMER 4

LOCALLY MADE KOMBUCHA

VALLEY OF THE MOON KOMBUCHA CO. 7 GL | 16 BTL
Carrot,-Orange-Turmeric OR Beet-Apple-Ginger

ALL SODAS | 4

BOYLAN'S

COLA
DIET COLA

RIVER CITY

ROOT BEER

GUS'

MEYER LEMON
GRAPEFRUIT
POMEGRANATE

JUICE SHOP TONIC (LOCAL)

APPLE GINGER
ELDERBERRY

COFFEE & TEA

POT OF "TEA & TRUMPETS" TEA 5
Black Teas: Organic Chai, English Breakfast
Herbal: Lemon-Ginger, Mint-Citrus
Green: Dragonwell

ICED COFFEE, HOT COFFEE, ESPRESSO 3.50
LATTE, CAPPUCINO 5.00

WINES BY THE GLASS & BOTTLE

SPARKLING

HENRI CHAMPLIAU CRÉMANT DE BOURGOGNE BRUT ROSÉ, FRANCE
pink grapefruit and red berry aromas; a complexity of brioche,
hibiscus and lime zest with a creamy mousse and an elegant, saline finish.
32 BOTTLE ONLY

PASAELI SIDALAN PET-NAT, TURKIYE
Native Sidalan grapes from Mt. Ida in the Aegean region of Turkiye
Balanced acidity, flinty with notes of green apple and pear, hint of yeast
28 BOTTLE ONLY

LA MANTIS PET-NAT, ARGENTINA
100% organic chardonnay, minimal intervention
Notes of papaya and pineapple, honey and citrus, hints of green apple,
minimal intervention, fine bubbles
28 BOTTLE ONLY

CANELLA VALDOBBIADENE PROSECCO SUPERIORE, ITALY
Uniform, fine perlage. In the nose a fragrance of fruity and floral notes.
The palate is elegant and mild. Long lasting and dry in the finish
10 SPLIT

ROSÉ

DOMAINE DES TOURELLES ROSÉ, LEBANON
dry, balanced, notes of strawberry, crisp minerality
Cinsault (40%), Syrah (30%), Tempranillo (30%)
12 GL | 28 BOTTLE ONLY

WHITES

COUNT KAROLYI GRÜNER VELTLINER, HUNGARY
bright acidity, apples and apricots
10 GL | 24 BTL

SIMONSIG CHENIN BLANC, STELLENBOSCH SO. AFRICA
crisp, dry, bright acid, notes of tropical fruit
9 GL | 22 BTL

BRIGID SAUVIGNON BLANC, NEW ZEALAND
notes of sweet pepper, passion fruit, fresh herb, low (9.5%) alcohol
13 GL | 30 BTL

REDS

A. BURNEL GRENACHE "VIN DE PAYS", FRANCE
red fruit, ripe raspberries, cherries, medium bodied, long finish
9 GL | 22 BTL

PASAELI KARASAKIZ 6N, TURKIYE
Native Karasakiz grapes, similar to grenache.
Wild ferment, medium bodied and silky, red currant and black cherry
Aromas of lilac and violet, nutmeg, and black pepper.
12 GL | 28 BTL

ZENATO ALANERA ROSSO, ITALY
Corvina, Rondinella, Corvinone, and Cabernet blend
Notes of dried fruit, sweet spice, hints of coffee and tobacco
Full-bodied with velvety tannins, balanced, vibrant acidity supports a long finish
12 GL | 28 BTL

