

The Lebanese tradition of **mezze** (pronounced *meh-zay*) is a selection of small, savory dishes served gradually, from light to hearty. It's a relaxed, shareable dining experience to enjoy at your own pace.

## 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**

**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, BEET & HAZELNUT SALAD (v, gf optional) FULL 16 | HALF 12**

Organic kale, pomegranate marinated beets, hazelnuts, pomegranate seeds, 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 CARDAMOM RICE PUDDING (V, GF) 6**

WITH SALTED MAPLE CARAMEL, DATES AND ALMONDS

## LOCAL BEERS ON TAP | 7

NORTH COAST BREWING OLD No.38 STOUT (NITRO)

HENHOUSE "CONSPIRACY THEORY" HAZY IPA

SEISMIC BREWING COMPANY 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 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

Beet-Apple-Ginger

## ALL SODAS | 4

BOYLAN'S

COLA

DIET COLA

RIVER CITY

ROOT BEER

GUS'

LEMON

GRAPEFRUIT

POMEGRANATE

VALENCIA ORANGE

JUICE SHOP TONIC (LOCAL)

APPLE GINGER

ELDERBERRY

PINEAPPLE MINT

TURMERIC GINGER

## 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, CAPPUCCINO 5.00

## WINES BY THE GLASS & BOTTLE

*We hate to let good wine go to waste (heaven forbid!), so our bottle prices are just a smidge more than two glasses. A little food for thought when you're eyeing the wine list!*

### 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.  
**28 BOTTLE ONLY**

**PASAEI 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

**BORSAO BODEGAS ROSÉ, SPAIN**  
100% garnacha, crisp, elegant and light-bodied  
stainless steel ferment, aroma of berries and white flowers  
**9 GL | 22 BTL**

**DOMAINE DES TOURELLES ROSÉ, LEBANON**  
dry, balanced, notes of strawberry, crisp minerality  
Cinsault (40%), Syrah (30%), Tempranillo (30%)  
**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**

**DOM. ZAFEIRAKIS ASSYRTIKO, THESSALIA GREECE**  
crisp, mineral, lemon, lime, apple, grassy  
**32 BOTTLE ONLY**

### REDS

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

**PASAEI KARASAKIZ GN, 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**

