

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 olives, veggies, pickles and pita bread

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) 11

FRIED CAULIFLOWER WITH LEMON TAHINI (v, gf) 8

ZA'ATAR FRIES WITH TOUM (v, gf) 7

3 HOUSEMADE STUFFED GRAPE LEAVES (v, gf) 8

QUINOA TABBOULEH (v, gf) 8

SAFFRON RICE WITH APRICOTS (v, gf) 6

PICKLED VEGGIE PLATE (v, gf) 6

SMALL SCOOP OF ANY DIP 4

GRILLED MEATS A LA CARTE

All of our meats are halal

TURMERIC CHICKEN WITH TOUM (gf) 8

BEEF SIRLOIN WITH TAHINI-YOGURT SAUCE (gf) 11

LAMB KOFTA WITH TAHINI-YOGURT SAUCE (gf) 12

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, olive 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

GRILLED DELTA ASPARAGUS SALAD (v & gf optional) 16

mixed gem lettuces, radicchio and chicories, radish, herbs, pita chips
grilled delta asparagus, caper tahini dressing

KALE, BEET & BLOOD ORANGE FATTOUSH (v, gf optional LC 16 | SM 12)

Organic kale, pomegranate marinated beets, pickled fennel, radish, sumac, mint, pomegranate dressing, pepitas, pita chips

DIRTY FRIES

DIRTY FRIES (gf) 14

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

VEGAN DIRTY FRIES (gf) 14

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) **8**

*turmeric chicken with toum (gf) **8**

prime beef sirloin with tahini-yogurt sauce (gf) **11**

*lamb kofta with tahini-yogurt sauce (gf) **11**

**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 **23**

lamb kofta with tahini yogurt sauce **24**

substitute gluten-free pita + 2.50

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 **21 | sm 13**

lamb kofta and tahini yogurt sauce **21 | 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) 6

PITA BREAD (v) 1.50 (per piece)

GLUTEN-FREE PITA (contains dairy) 2.50 (per piece)

SWEETS

HOMEMADE WALNUT-PISTACHIO BAKLAWA 4.50

TAHINI BROWNIE (V, GF) 4.25

WATMAUGH STRAWBERRY & CARDAMOM RICE PUDDING (V, GF) 6.50

(with almonds)

LOCAL BEERS ON TAP | 7

NORTH COAST BREWING OLD No.38 STOUT (NITRO)
PARLIAMENT BREWING "KALEIDOSCOPE" HAZY IPA
SONOMA SPRINGS "MAI" JAPANESE RICE LAGER
SONOMA SPRINGS KÖLSCH

BEER AND CIDER IN BOTTLES AND CANS | 7

RACER 5 IPA
PARLIAMENT "S'MOSAIC" WEST COAST 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-T & FIZZY THINGS

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

JUICE SHOP TONIC (LOCAL)

APPLE GINGER
ELDERBERRY
PINEAPPLE MINT

HEALTH-ADE KOMBUCHA

PASSION FRUIT-TANGERINE
POMEGRANATE BLUEBERRY

BOYLAN'S

COLA
DIET COLA
ROOT BEER

GUS' GROWN UP SODA

(not too sweet)
GRAPEFRUIT
POMEGRANATE
GINGER ALE

COFFEE & TEA

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

ICED COFFEE, HOT COFFEE, ESPRESSO 4.50
LATTE, CAPPUCCINO 6.00

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

KILA CAVA BRUT, SPAIN
100% organic and vegan. Pear, white flowers, and zesty citrus with a firm, crisp finish. Dry, delicate, and absolutely delicious!
10 GL/ 24 BTL

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

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
Rosé of 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

WHITES

LAGEDER RIFF PINOT GRIGIO
100% organic, dry, and crisp with elegant notes of peach and pear skin. Medium-bodied with a fresh finish.
10 GL | 24 BTL

SIMONSIG CHENIN BLANC, STELLENBOSCH SO. AFRICA
crisp, dry, bright acid, notes of tropical fruit
10 GL | 24 BTL

REDS

A. BURNEL GRENACHE "VIN DE PAYS", FRANCE
red fruit, ripe raspberries, cherries, medium bodied, long finish
10 GL | 24 BTL

GAIA MONOGRAPH AGIORGITIKO, PELOPONNESE, GREECE
Indigenous grapes, bright, easy-drinking, dry red with notes of pomegranate, sour cherry and a hint of butterscotch. Delicious served slightly chilled.
10 GL | 24 BTL

ALAIN GRAILLOT THALVIN 'SYROCCO' SYRAH, ZENATA, MOROCCO
100% practicing organic, classic syrah, medium bodied, ripe, purple fruit, dried cherry, and spices.
32 BOTTLE

