

mezze (meh-zay): the lebanese art of eating together

small plates, arriving in a progression from lighter bites to heartier dishes, meant to be lingered over and shared.

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

salads & local farm specials

fattoush salad (v, gf optional) 16

paul's red gem lettuces, country rhode & patch tomatoes,
serpentine cucumbers, pickled fennel, radish,
sumac, mint, pomegranate vinaigrette, pita chips

lubiya bi zeit (v, gf) 10

patch romano beans braised with olive oil, early girl tomatoes,
garlic, onions, baharat and pomegranate molasses, garnished
with pine nuts

heirloom melon salad (gf) 10

local melons from paul's produce & the patch,
urfa chili, sumac, sheep feta, pistachio, herbs

cucumber labneh salad (gf) 8

local serpentine cucumbers, labneh, garlic, olive oil,
mint, dill, aleppo chilies

veggie mezze

soup of the day cup 8 | bowl 12

za'atar fries with toum (v, gf) 7

falafels with green tahini sauce (v, gf) 8

fried cauliflower with lemon tahini (v, gf) 10

crispy brussels sprouts with lemon tahini (v, gf) 12

4 rice and herb stuffed grape leaves (v, gf) 9

quinoa tabbouleh (v, gf) 8

saffron rice with apricots (v, gf) 7

pickled veggie plate (v, gf) 6

small scoop of any dip 4.50

pita bread 1.50

grain bowls

includes: saffron rice, hummus, quinoa tabbouleh, pickled veggies,
sauce, pita bread

choice of:

falafels with green tahini 22

fried cauliflower with green tahini 22

turmeric chicken with toum 24

beef sirloin with tahini yogurt sauce 28

lamb kofta with tahini yogurt sauce 28

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

beef sirloin and tahini yogurt sauce 24 | sm 14

lamb kofta and tahini yogurt sauce 24 | sm 14

make your wrap "local style" with hummus and hot sauce inside +2.00
add a side: small fries, soup, or tabbouleh +6

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-ons to your salad or dirty fries:

4 falafels with green tahini sauce (v, gf) 7

fried cauliflower with lemon-tahini sauce (v, gf) 9

turmeric chicken with toum (gf) 10

beef sirloin with tahini-yogurt sauce (gf) 16

lamb kofta with tahini-yogurt sauce (gf) 16

all of our meats are halal

grilled meats a la carte

all our meats are halal

turmeric chicken with toum (gf) 10

beef sirloin with tahini-yogurt sauce (gf) 16

lamb kofta with tahini-yogurt sauce (gf) 16

bread & chips

za'atar pita chips (v) 6

pita bread (v) 1.50 (per piece)

gluten-free pita (contains dairy) 2.50 (per piece)

glossary:

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

a 3% processing fee will be added to credit card payments. no fee for debit cards or cash.

we process nuts, wheat, and dairy in our kitchen, and while we take every precaution, cross-contamination is possible.

local beers & cider

local beer on tap | 8

parliament brewing kaleidoscope hazy ipa
sonoma springs mai japanese rice lager
sonoma springs kölsch

beer bottles ‘n’ cans | 8

henhouse conservatory of west coast ipa
old caz czech pilsner
allagash white belgian style wheat beer

cider | 8

hoss calose pear and apple
hoss westerling late harvest apple cider

no-alcohol beer and cider | 8

rationale mexican lager
rationale hazy ipa
best day brewing kolsch
golden state alcohol removed “mighty dry” cider

local gluten-reduced beer | 8

moonlight brewing reality czech pilsner
(not recommended for individuals with celiac)

tam cbd infused drinks 7

green tea lemonade
blueberry pomegranate

lemonade, ice-t & fizzy things

orange blossom lemonade 4.50
peach-apricot iced tea (unsweetened) 4.50
lebanese mint iced tea (unsweetened) 4.50
arnold palmer 4.50

juice shop tonic (local!) 4.50

apple ginger
elderberry
pineapple mint
turmeric ginger
heirloom apple
boylan’s 4.50
cola
diet cola
root beer

gus’ grown up soda 4.50

(not too sweet)
pomegranate
grapefruit
ginger ale

just ice tea 4.50
berry hibiscus (herbal)
black tea (caffeinated)
moroccan mint (caffeinated)

valley of the moon kombucha co. 7 gl | 18 btl

carrot,-orange-turmeric
beet-apple-ginger

health ade kambucha 5.50

passion fruit-tangerine
pomegranate blueberry

coffee, tea, cocoa

pot of local “tea & trumpets” tea 5
organic chai (caffeinated)
english breakfast (caffeinated)
lebanese mint tea (caffeinated)
dragonwell green tea (caffeinated)
lemon-ginger (caffeine-free)
mint-citrus (caffeine-free)

ohm cold brew coffee, hot coffee, espresso 5
latte, cappuccino 6

wines by the glass

(ask your server for our complete bottle list!)

sparkling

kila cava brut, spain
dry, delicate, and absolutely delicious... basically the wine equivalent of someone who says, “i’m not dramatic,” while being just a little bit dramatic.
10 glass | 24 bottle

caposaldo prosecco. italy
brut style with an aroma of citrus, green apple, and acacia blossoms, taste like a sparkling reminder that the worlds problems can wait until after the second glass
9 split

rosé

cote mas rosé aurore, france
a charming little porch pounder. notes of cherry, strawberry, and floral aromas with a touch of candied fruit.
a 1 liter bottle because 1 glass clearly was not the plan.
9 glass | 24 bottle

la ferme rouge “le gris” zaer, morocco
100% organic, rosé of cinsault, minimal intervention. fresh strawberry, grapefruit, and a spicy-mineral edge that keeps things interesting.
glass 12 | 28 bottle

whites

lageder riff pinot grigio, italy
100% organic, dry, and crisp with elegant notes of peach and pear skin. medium-bodied with a fresh finish and dangerously easy to keep sipping..
10 glass | 25 bottle

simonsig chenin blanc, stellenbosch so. africa
not from the med or middle east, but so popular that taking it off the menu might cause a small uprising. crisp, dry, bright acidity with notes of tropical fruit.
10 glass | 25 bottle

reds

a. burnel grenache “vin de pays”, france
red fruit, ripe raspberries, cherries, medium bodied, long finish. easy going and charming. the kind of wine that turns brunch into an all-day affair.
10 glass | 25 bottle

abbondanza montepulciano d’abruzzo, italy
100% organic, family owned, sustainable practices. black cherry, dark berries, herbs, soft tannins. abbondanza means abundance, hence the liter bottle, chill slightly, pour generously, repeat.
13 glass | 32 bottle

please ask your server for our complete bottle list!
corkage for your own bottle: \$15 per bottle
no corkage fee on sonoma county wines

