



MAIN DISHES

GRAIN BOWL (gf optional) 18

includes saffron rice, hummus, tabbouleh, pita
choice of: falafels with tahini sauce (v, gf), fried cauliflower with tahini sauce (v, gf),
chicken shawarma with toum (gf), beef shawarma with yogurt sauce (gf),
or lamb and beef kofta with yogurt sauce (gf)
substitute gluten-free pita + 1.50

LAVASH WRAP REGULAR 18 | SMALL 12

includes, shredded cabbage, pickled onions and cucumbers, herbs, pickles,
choice of: falafels with tahini sauce (v), fried cauliflower with tahini sauce (v, gf),
chicken shawarma with toum (gf), beef shawarma with yogurt sauce (gf) + 2.00,
or lamb and beef kofta with yogurt sauce (gf) + 2.00

add a side: small fries, soup, or tabbouleh +5
make it "local style" with hummus and hot sauce inside + 1.50

FALL FATTOUSH SALAD (v, gf optional) 16

local greens, delicata squash, pickled fennel, shaved radish, herbs,
pita chips, pomegranate-citrus vinaigrette
add: falafels (v, gf) 6 | fried cauliflower (v, gf) 7 | feta cheese (gf) 2
chicken shawarma (gf) 7 | beef shawarma (gf) 9 | lamb and beef kofta (gf) 9

DIRTY FRIES (gf) 10

french fries, feta cheese, tahini-yogurt sauce, pickled onion, herbs
add: falafels (v, gf) 6 | fried cauliflower (v, gf) 7 | chicken shawarma (gf) 7
beef shawarma (gf) 9 | lamb and beef kofta (gf) 9

DIP PLATES

ONE DIP 14 | THREE DIPS 20

Served with pita, veggies, and pickles

BEIRUTI HUMMUS (v, gf)

chickpeas, tahini, lemon, garlic, cumin, Aleppo, sumac, olive oil

BABA GANOUSH (v, gf)

smoked eggplant, tahini, lemon, garlic, olive oil

MUHAMMARA (v, gf)

roasted red peppers, walnuts, pomegranate molasses, garlic, spices

LABNEH (gf)

strained yogurt with mint, preserved lemon, and olive oil

Add to any dip plate: falafels (v, gf) 6 | fried cauliflower (v, gf) 7
chicken shawarma (gf) 7 | beef shawarma (gf) 9 | lamb and beef kofta (gf) 9

*substitute gluten-free pita + 1.50 per piece

SHARE PLATES AND SIDES

za'atar french fries (v, gf) 7 | weekly soup 8 cup | 12 bowl
crispy brussels with tahini vin (v, gf) 10
fried cauliflower with tahini vin (v, gf) 7
quinoa tabbouleh (v, gf) 7 | saffron rice (v, gf) 6 | pickle plate (v, gf) 7
falafels (v, gf) 1.50 each | chicken shawarma (gf) 7
beef shawarma 9 | lamb and beef kofta (gf) 9

open wednesday-monday 11am-8pm, closed tuesday
dog friendly patio, dine-in, take-away, delivery, catering to go
www.spreadkitchensonoma.com 707-721-1256

COLD DRINKS

ORANGE BLOSSOM LEMONADE 4
PEACH-APRICOT ICED TEA (unsweetened) 4
ARNOLD PALMER 4
NAYSAYER COLD BREW 4
VOM KOMBUCHA 7 (gl) 16 (btl)

HOT TEA

POT OF "TEA & TRUMPETS" TEA 4
Organic Chai, English Breakfast
Lemon-Ginger (caffeine free)
Mint-Citrus (caffeine free)
*we apologize - espresso machine is out of order

BEER ON DRAFT | 7

SUDWERK "People's Pilsner"
HENHOUSE "CONSPIRACY THEORY" HAZY IPA
FARMERS 530 WHEAT ALE

BEER AND CIDER IN BOTTLES AND CANS | 7

RACER 5 IPA
STONE BREWERY "delicious IPA" *gluten-reduced*
ALLAGASH WHITE Belgian Style Wheat Beer
SCRIMSHAW Pilsner
MONTUCKY COLD SNACK Lager
GOLDEN STATE "mighty dry" CIDER

NO-ALCOHOL BEER AND CIDER | 7

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

WINES BY THE GLASS AND BOTTLE

BUBBLES & ROSÉ

POMEGRANATE CHAMPAGNE COCKTAIL
persian pomegranate juice, blood orange, sparkling wine
9 GL

LUCIEN ALBRECHT CREMANT BRUT ROSÉ, D'ALSACE
bright, dry, floral and citrus notes
13 GL | 30 BTL

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

WHITES

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

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

DOMAINE NERANTZI ASSYRTIKO, GREECE
organic, floral notes with sweet citrus, lemon peel, balanced acidity
32 BOTTLE

DOMAINE SHADRAPA BLANC CHARDONNAY, TUNISIA
A hint of citrus and minerality, soft notes of honey and butter.
Medium bodied, balanced acidity. scrumptious, won't
disappoint.
40 BOTTLE

REDS

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

DOMAINE DES TOURELLES CARIGNAN, LEBANON
dry, fruity, balanced acidity
14 GL | 32 BTL

CHATEAU MUSAR JEUNE RED BLEND, LEBANON
dry, medium body and acidity, berries and red fruit
Syrah, Cinsault, Cabernet Sauvignon
36 BOTTL