

STARTERS

SUMAC CUCUMBERS 12

cucumber, mint, pomegranate,
toasted sesame-sumac vinaigrette

CHIPS & GUAC 16

hass avocado, lime, cilantro, savory lavash

TRIO OF DIPS 16

hummus, tzatziki, guac, grilled pita

SARMA 16

stuffed grape leaves, rice, olive oil, herbs

TRUFFLE ZA'ATAR FRIES 16

roasted garlic aioli, ketchup

LABNE & OLIVES 18

castelvetro olives, pomegranate, pickled carrots, grilled pita

GREEK SALAD 17

mediterranean olives, grape tomatoes, roasted peppers, sumac
onion, greek feta cheese, cucumber, tomato-oregano vinaigrette

AVOCADO & GEM LETTUCE 17

gem lettuce, hass avocado, grape tomato, cucumber,
sumac pickled onion, toasted sesame-sumac vinaigrette

TAHINI CAESAR 17

gem lettuce, sesame-anchovy crumbs, parmesan snow

BITES & SHAREABLES

FRIED BRUSSELS SPROUTS 16

smoked labne, pistachio dukkah, pomegranate molasses

CHARRED SHISHITO PEPPERS 16

roasted garlic shishito peppers, siracha mayo

SHAWARMA NACHOS 23

choice of chicken, beef, or mushroom,
savory lavash chips, jalapeno queso, feta,
sumac pickled onion, tahini drizzle

MOROCCAN FRIED CHICKEN 15

harissa spiced & fried chicken, torshi,
roasted garlic aioli, ketchup

WAGYU SLIDERS 23

caramelized onion, gruyere, roasted garlic aioli, arugula

TRUFFLE & STEAK SANDWICH BITES 26

thin sliced peppered beef, toasted ciabatta,
caramelized onion, gruyere, arugula, roasted garlic aioli

PASTA ALLA VODKA 18

rigatoni, spicy pomodoro, vodka,
parmigiano reggiano, crème fraiche

TOMATO & BASIL FUSILLI 18

pistachio pesto, grape tomato, parmigiano reggiano

SHAWARMA PLATE

lemon-herb basmati rice, hummus, gem lettuce, torshi

CHICKEN | 22

PRIME BEEF | 24

MUSHROOM | 24

KABOB PLATES

served with lemon-herb basmati rice, sumac pickled onion, tzatziki

PRIME BEEF 33

SALMON 29

JIDORI CHICKEN 28

CHARRED LAMB CHOPS 38

DESSERTS

KNAFEH 17

pistachio milk pudding, shredded pastry
dough, orange blossom syrup

MOLTEN LAVA CAKE 17

gelato, fresh berries

FRUIT PLATE 18

seasonal fruit sliced to order

*Please alert your server of any food allergies at the time of ordering.

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*a 20% gratuity fee is added to each bill. Please let your server know if you'd like this removed.

COCKTAILS

THE BRANDY 21

barrel-aged brandy, rye, benedictine, sweet vermouth, peychaud's bitters, cherrywood smoke

LYCHEE MARTINI 19

vodka, lychee purée, lychee liqueur

MIDNIGHT KISS 19

tequila, aperol, lime, strawberry, raspberry, agave, activated charcoal

WHISKEY SMASH 19

bourbon, luxardo marashino liquer, mint, lemon, simple syrup

ESPRESSO MARTINI 19

hand-pulled espresso, vodka, kahlúa

PASSION FRUIT PALOMA 19

tequila, passion fruit, grapefruit, lime

PEACHY LOVE 19

peach vodka, averta, lime, simple syrup

PALOMA 19

tequila, grapefruit. lime, lemon, agave, club soda

AMARETTO SOUR 19

barrel-age silver rum, amaretto luxardo, amaro nonino, maraschino molasses, lime

PORNSTAR MARTINI 19

vodka, passionfruit, vanilla, lemon, prosecco

BLUEBERRY MULE 17

vodka, lime, ginger, fresh blueberries, mint

BERRY WILD 14

mixed berries, lavender, basil, lemon
non-alcoholic

SHOOTERS

RASPBERRY LEMON DROP 10

vodka, raspberries, lemon, pink sugar rim

MEXICAN CANDY 10

tequila, watermelon puree, homemade michelada mix

BEER

Golden Road 'Mango Cart' 9 Hoegaarden 9 Modelo 9 Stella Artois 9 Almaza Pilsner 9 Elysian 'Space Dust' IPA 9

WINE

WHITE

Spy Valley, Sauvignon Blanc
Marlborough, New Zealand 2023 16/65

Neyers Vineyards "Chardonnay"
Sonoma, CA 2020 15/55

ROSÉ & SPARKLING

Roederer Estate "Scharffenberger Rose" Brut
Mendocino County, NV 17/60

RED

Brass Field, Cabernet Sauvignon
Clearlake Oaks, California 2021 20/80

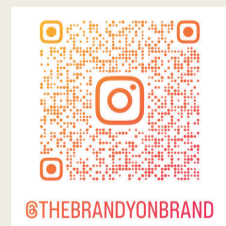
Chateau Heritage Family Reserve
Cabernet Sauvignon, Syrah
Bekaa Valley, Lebanon 2017 18/80

Koor Red Blend
Vayots Dzor, ARM 10/35

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