



# DINNER

## TO SHARE!

**SALATIM** labneh, baba ganoush, moroccan carrots, torshi, with ezme, tahina, pita 24  
Add medjool dates, marinated olives, hummus 5 ea

**HUMMUS** original 15, cauliflower shawarma 16, chicken shawarma 17, spiced lamb 18

**SALAD** greens, radish, jalapeño, pickled onion, dates, feta, pita crouton, fig vinaigrette 13

**HALLOUMI** seared halloumi, red zhug, honey, mint, toasted pistachios 17

**FALAFEL** green falafel, pickled cabbage, tahina, amba v 16

**WINGS** 3 large wings, confit & fried, lemon-pepper wet spice, za'atar ranch dip 14

**KEFTES** chive-potato fritters, herb aioli, smoked salmon, crispy leeks 15

**KHACHAPURI** georgian bread & cheese boat with shakshuka, soft egg 17

**CAULIFLOWER** charred cauliflower, labneh, berbere spice, fermented hot sauce 16

**EGGPLANT** baby eggplant, tahina, urfa pepper oil, fermented hot sauce, pine nuts 16

**ASPARAGUS** oven roasted asparagus, preserved lemon yogurt, harissa spice, pickled rhubarb 16

**MAITAKE MUSHROOM SCHNITZEL** pastrami spice, harissa tartar 18

**BEJWELED RICE** basmati rice, barberry, dried fruits, cashew, saffron, cardamom 12

**FRIES** za'atar fries with amba mayo and/or ketchup 8

**ROAST CHICKEN** half chicken, smoked & oven-charred, preserved lemon yogurt, red zhug 29

**SCHNITZEL** chicken schnitzel, harissa tartar, brown butter, pickled tomato, sumac 24

**STEAK** spice-rubbed sirloin, roast pepper & sumac onions, red zhug 38

**KOFTA** spiced lamb kebab, pickles, sumac onion, tzatziki 24

**MOROCCAN FISH** rainbow trout (~10 oz) in zesty tomato sauce, sundried tomato, preserved lemon, gordal olives 30

**2 WAY FISH** branzino butterflied (~20 oz) dressed with green & red zhug, lemon 48

**BURGERS** Dry-aged sirloin/wagyu brisket, American, special sauce, berbere onion, pickle 28 🍷 Spiced lamb, boursin, tzatziki, sumac onion, sun tomato 26 🍷 Falafel, boursin, tahini, amba, pickled cabbage, green tomato 24

**MIXED GRILL** Choice of smoked lamb, chicken shawarma, kofta, and/or charred eggplant & cauliflower, with grilled tomato, sumac onion, torshi, ezme, zhug, labneh, bejeweled rice, pita.

Choose One 30 (for 1+)

Choose Three 80 (for 3+)

Choose Two 56 (for 2+)

Choose Four 100 (for 4+)

OPTIONS: Sub Branzino or Steak +15

\*HOUSE HOT SAUCE AVAILABLE ON REQUEST!

We have no surcharges. All staff earn a living wage plus help with healthcare, and tips are shared among all. Note consuming raw or undercooked meat, seafood, or eggs may increase the risk of foodborne illness.



Updated 6/19



# DRINKS

## GAZOS

KARTLI	TARRAGON, GRAPEFRUIT, GIN, TONIC 14
TUNIS	APEROL, STRAWBERRY HARISSA, LIME, RHUBARB, ORANGE, BUBBLES 14
DUBAI	SAFFRON VODKA, PASSIONFRUIT, VANILLA, LIME, BUBBLES 14
SONORA	MEZCAL, AQUAVIT, BASIL, CUCUMBER, LIME, BUBBLES 14
PINEAPPLE OF MY EYE	<u>(N/A)</u> PINEAPPLE, ASSAM, LEMON, ROSEWATER, BUBBLES 10
BLUE DREAM	<u>(N/A)</u> LAVENDER, BLUEBERRY, LEMON, BUBBLES 10

## COCKTAILS

WATERMELON ROSÉ SANGRIA	WATERMELON, MINT, ELDERFLOWER, LIME, VODKA, ROSÉ 14 GLASS / 50 PITCHER
BLUEBERRY FIZZ	OLD OVERHOLT RYE, BLUEBERRY, LIME, PEYCHAUD'S, CREME DE VIOLETTE (MILK CLARIFIED) 15
GINGER OLD FASHIONED	BENCHMARK, GINGER LIQUEUR, ANGOSTURA 15
MINT CORPSE REVIVER	MINT GIN, LILLET BLANC, LEMON, DRY CURACAO 16
FIYA MARTINI	TANQUERAY, DRY VERMOUTH, LEMON BITTERS, PRESERVED LEMON STUFFED OLIVES 17
SAZ-ARAK	RYE, ARAK, DEMERARA, PEYCHAUD'S, WALNUT BITTERS, LEMON 16
MANGO MARGARITA	MEZCAL (OR TEQUILA), MANGO, TURMERIC SYRUP, LIME, BLACK LIME CHILI SALT 15
TROPICAL STORM	<u>(N/A)</u> PASSIONFRUIT, ORANGE, LIME, POMEGRANATE, ORANGE DHOS 14

## WINE

MATIC PICCOLO <u>PINK SPARKLING</u> (SLOVENIA)	<u>BLAUFRANKISCH</u> , EASY DARK CHERRY, BERRY, ORANGE ZEST, SUBTLE PINE 14/53
TURNER PAGEOT <u>LUCETTE</u> (FRANCE)	<u>WHITE BLEND</u> , FULL, SILKY, MOSTLY DRY. CANDIED PEACH & MANGO, MINERAL 14/53
MALAT CRAZY CREATURES (AUSTRIA)	<u>GRUNER VELTNER</u> , SILKY, MOSTLY DRY. GREEN APPLE, PEACH, LEMON, WHITE PEPPER. 14.5/54
GEORG GUSTAV "HUFF" (GERMANY)	<u>RIESLING</u> , LIGHT BODY, MOSTLY DRY, CRISP, GREEN APPLE, PEAR, PAPAYA, PETROL. 14/53
MASSAYA BLANC (LEBANON)	<u>SAUVIGNON BLANC/OBĚDI/CLAIRETTE</u> , MED BODY, LIGHT, PEAR, CITRUS, ASIAN SPICE, MINERAL 15/56
JOIE DE POULPE VAUCLUSE (FRANCE)	<u>ROSE</u> , LIGHT, CRISP, MOSTLY DRY. CLEAN, BRIGHT STRAWBERRY, CHERRY, FLOWER, MINERAL. 14/53
SEMELI MOUNTAIN SUN (GREECE)	<u>ROSE</u> , MEDIUM BODY, ROSE-PINK, CANTALOUPE, STRAWBERRY, CHERRY, WILDFLOWERS 14/53
MÁTYÁS SARADORA (SLOVAKIA)	<u>ORANGE</u> , EASY TANNIN, DRY, SALINE. FUNKY APRICOT RIND, DRIED PINEAPPLE, LEATHER. 16/60
TCHOTIASHVILI "MUSKATURI" (GEORGIA)	<u>RKATSI TELI</u> , MEDIUM BODY, BURNT ORANGE. FALL WILDFLOWER, 12.5% 17/64
THYMIPOULOS YOUNG VINES (GREECE)	<u>XINOMAVRO</u> , DRY, GOOD TANNIN. EARTHY, JUICY CHERRY, STRAWBERRY, LEATHER, LICORICE 14.5/54
MALAT "FURTH" (AUSTRIA)	<u>PINOT NOIR</u> , SILKY, SOFT TANNIN, LIVELY. WILD RASPBERRY, CHERRY, VIOLETS, FOREST FLOOR. 15/56
KRASNA HORA "RUBY" (CZECH)	<u>RED BLEND</u> , MEDIUM BODY, BRIGHT CHERRY, POMEGRANATE, LICORICE, WHITE PEPPER. 15/56
MASSAYA "LE COLOMBIER" (LEBANON)	<u>GRENACHE/CINSAULT/TEMPRANILLO</u> , FULL BODY, BOLD TANNINS, RASPBERRY, COCOA, CINNAMON. 14.5% 15/56
TILISMA <u>SAPERAVI</u> (GEORGIA)	MED-FULL, SILKY TANNINS, MOSTLY DRY. AGED IN BURIED CLAY AMPHORAE. BLACKBERRY, CINNAMON, CLOVE. 17/64

## BEER

PENROSE LEMON SELTZ-UP SELTZER	(IL) CLEAR, COUNTY FAIR LEMONADE, CITRUS, FRESH LEMONS 6% 6/8
2 TOWNS COSMIC CRISP CIDER	(IL) PURPLE, HUCKLEBERRY, BLUEBERRY, TART CRANBERRY, APPLE, FLORAL 8% 6/10
UNCLE JOHN'S APRICOT	(MI) GOLDEN-ORANGE, FRESH APPLE, APRICOT, STONE FRUIT, LIGHT HONEY, TART, SEMI-SWEET 5/8P
MAPLEWOOD LOUNGE LAGER	(IL) STRAW GOLD, GRAINY MALT, CRACKER, SWEET CORN, HONEY, PEPPER, CRISP 4.5% 4/7P
ANDECHS SPEZIAL HELL FESTBIER	(DE) YELLOW, FRESH FLOWERS, SWEET CORN, BREAD, RYE, MALT 5.9% 8/11
DOVETAIL VIENNA LAGER	(IL) COPPER, TOASTY, BREADY, CARAMEL, NUTTY, CRISP, FRESH 5% 5/8P
PHASE THREE P3 MATBOCK	(IL) DEEP GOLD, HONEY, BISCUIT, FRESH BREAD, TOASTED CRACKER MALT, GRASS, SPICE 6.8% 5/8P
ART HISTORY LITTLE CLUES NEIPA	(IL) LIGHT ORANGE, PASSIONFRUIT, MANGO, SWEET CITRUS, YUZU, TANGERINE 7.5% 5/9P
PRAIRIE TRANSFUSION SOUR ALE	(OK) RUBY-PURPLE, GRAPE JUICE, LIME ZEST, GINGER SPICE, BERRY, CITRUS SODA 5% 10/15
BEGYLE SPICED AMBER	(IL) CHESTNUT, MALT, CARAMEL, BROWN BREAD, BAY LEAF, CINNAMON, SASSAFRAS 7% 5/8P
NOON WHISTLE CUBBIE GUMMY NEIPA	(IL) GOLDEN ORANGE, PINEAPPLE, PINE, MANGO, RESIN, GRAPEFRUIT 6.1% 5/9P
PIPEWORKS PASTRAMI ON RYE	(IL) AMBER BROWN, RYE BREAD, PASTRAMI SPICE, SMOKE, MALT, BAKING SPICE 7.7% 8/13P
BIG SKY MOOSE DROOL BROWN ALE	(MT) MAHOGANY, CHOCOLATE, COFFEE, CARAMEL, BISCUIT 5% 4.5/7P
SAUGATUCK PEANUT BUTTER PORTER (MI)	<b>NITRO</b> DEEP BROWN, ROASTED PEANUTS, MILK CHOCOLATE, COCO, COFFEE, CARMEL 5.7% 5/8

