



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

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

CORN grilled local corn, burnt lemon, tahina, feta, parsley, smoked aioli 16

MAITAKE MUSHROOM SCHNITZEL pastrami spice, harissa tartar 18

WATERMELON honey sumac dressing, mint, cucumber, feta, fried pumpkin seeds, basil 16

BEJEWELED 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

MIXED GRILL Choice of house pastrami, 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 07/16



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	(N/A) PINEAPPLE, ASSAM, LEMON, ROSEWATER, BUBBLES 10
LAVENDER HAZE	(N/A) LAVENDER, BLUEBERRY, LEMON, BUBBLES 10

COCKTAILS

WATERMELON ROSÉ SANGRIA	WATERMELON, MINT, ELDERFLOWER, LIME, VODKA, ROSÉ 14 GLASS / 50 PITCHER
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	(N/A) PASSIONFRUIT, ORANGE, LIME, POMEGRANATE, ORANGE DHOS 14

WINE

MATIC “PICCOLO” <u>PINK</u> SPARKLING (SLOVENIA)	<u>BLAUFRANKISCH</u> . EASY DARK CHERRY, BERRY, ORANGE ZEST, SUBTLE PINE 14/53
MASSIA <u>SAUVIGNON</u> (FRANCE)	LIGHT BODY, CRISP ACIDITY, VERY DRY. CITRUS, GREEN APPLE, ANJOU PEAR. \$14/\$53
GEORG GUSTAV “HUFF” (GERMANY)	<u>DRY RIESLING</u> . LIGHT BODY, MOSTLY DRY, CRISP, GREEN APPLE, PAPAYA, PETROL. 14/53
COLUMNA <u>ALBARINO</u> (SPAIN)	MEDIUM BODY, MEDIUM ACIDITY, DRY. LEMON ZEST, PEAR, JASMINE, HONEYSUCKLE. \$16/\$60
MALAT “CRAZY CREATURES” (AUSTRIA)	<u>GRUNER VELTNER</u> , SILKY, MOSTLY DRY. GREEN APPLE, PEACH, LEMON, WHITE PEPPER. 14.5/54
TURNER PAGEOT “LUCETTE” (FRANCE)	<u>WHITE BLEND</u> , FULL BODY, SILKY, MOSTLY DRY. CANDIED PEACH & MANGO, MINERAL 14/53
JOIE DE POULPE “VAUCLUSE” (FRANCE)	<u>ROSE</u> . LIGHT, CRISP, MOSTLY DRY. CLEAN, BRIGHT STRAWBERRY, CHERRY, FLOWER, MINERAL. 14/53
MÁTYÁS “SARADORA” (SLOVAKIA)	<u>ORANGE</u> . EASY TANNIN, DRY, SALINE. FUNKY APRICOT RIND, DRIED PINEAPPLE, LEATHER. 16/60
ENGUERA “PELLNUA” (SPAIN)	<u>ORANGE</u> . MEDIUM BODY, BRIGHT ACIDITY, DRY. ORANGE PEEL, DRIED FRUIT, TEA LEAVES. \$14/\$53
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

2 TOWNS COSMIC CRISP HUCKLEBERRY 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 6.5% 5/8P
POLLYANNA SMRT SMRT SOUR	(IL) ELECTRIC <u>BLUE</u> , BLUE RASPBERRY, CANDY, TART CITRUS, MIXED BERRY, LEMONADE 6% 6/11
DOVETAIL KOLSCH	(IL) PALE STRAW, FRESH BREAD, PEAR, CRACKER MALT, CITRUS ZEST, HONEY-KISSED BISCUIT 4.6% 5/8P
MAPLEWOOD LOUNGE LAGER	(IL) STRAW GOLD, GRAINY MALT, CRACKER, SWEET CORN, HONEY, PEPPER, CRISP 4.5% 4/7P
PHASE THREE P3 HEFE	(IL) PALE GOLDEN, WHEAT CRACKER, SOFT VANILLA, CITRUS ZEST, FRESH-BAKED BREAD, CLOVE 5.2% 5/8P
ART HISTORY LITTLE CLUES NEIPA	(IL) LIGHT ORANGE, PASSIONFRUIT, MANGO, SWEET CITRUS, YUZU, TANGERINE 7.5% 5/9P
OIB SCENTINEL IPA	(IL) AMBER-HAZE, GRAPEFRUIT, ORANGE ZEST, MANGO, PINE, FLORAL HOPES, BISCUIT MALT 6.2% 5/8P
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)	<u>NITRO</u> DEEP BROWN, ROASTED PEANUTS, MILK CHOCOLATE, COCO, COFFEE, CARMEL 5.7% 5/8

