

COCKTAILS

Zaytoon
Lebanese Cuisine

Mezza Mule |

Citadelle gin, Aperol, lime, Fever-Tree Ginger Beer | 14

Watermelon Crush | Sobieski vodka, St. Germain, watermelon, mint, lime | 12

Spring Fling | Sobieski vodka, St. Germain, cucumber, mint, lime | 12

The Esquire | Espolon reposado tequila, basil berry medley, lime, Karma agave | 15

Sunshine | El Silencio mezcal, St. Germain, pineapple, strawberry, lime, habanero infused syrup | 15

House Old Fashioned | Buffalo Trace Bourbon, bitters, gum demerara, orange twist | 14

WINE BY THE GLASS

8 oz pour

Chamisal Chardonnay | Central Coast | 13

Beringer PR Chardonnay | Napa Valley | 19

St. Supery Sauvignon Blanc | Napa Valley | 14

Chronic Cellars Pink Petals Rosé | Paso Robles | 12

Massaya Terrasses Red Blend | Lebanon | 14

Ruta 22 Malbec | Mendoza, Argentina | 12

Foley Pinot Noir | Santa Rita Hills | 16

Pine Ridge Cabernet Sauvignon | Napa Valley | 20

BEER

Almaza Pilsner | Pale Lager (Lebanon) | 7

Stella Artois | Pale Lager | 7

Delirium Tremens | Belgian Pale Ale | 11

Duvel | Belgian Pale Ale | 9

Sofie Goose Island | Farmhouse Style Ale | 9

Rare Voss Ommegang | Amber Ale | 7

Alesmith Speedway | Imperial Coffee Stout | 11

Abbey Ale Ommegang | Dubbel | 7

Stone | IPA | 7

Founders Centennial | IPA | 7

BEVERAGES

Mexican Coke | 4

Iced Tea, Arnold Palmer | 4

Tau Sparkling Water | 750ML | 6

Fresh Lemonade | 4

Homemade Strawberry Lemonade | 5

Chiapas Organic Coffee | 4

Arabic Coffee | 4

LOOSE LEAF TEA | 6

Nepal Black | Organic black tea | David's Tea

Autumn Harvest Laoshan | Golden green tea | Verdant Tea

Yunnan White Jasmine | Lincang Region | Verdant Tea

Milk Oolong | Buttery toffee and coconut | Mandala Tea

Forever Nuts | Apple, almond, cinnamon | David's Tea (decaf)

Chamomile | Imported from Lebanon (decaf)

Corkage at \$30 per 750ml bottle, 2 bottle limit

LUNCH MENU

MEZZA

- Hummus** | Puréed garbanzo beans |GF VG| 8
- Baba Ghannouj** | Charbroiled eggplant spread |GF VG| 8
- Labneh** | Fresh yogurt spread with dried mint |GF V| 8
- Pistachio Spread** | Yogurt, pistachio, mint, homemade thyme spice, pomegranate and olive oil |GF V| 14
- Tzatziki** | Fresh yogurt, cucumber, garlic, mint |GF V| 8
- Cheese Sambosik** | Fried puff pastry rolls stuffed with onions, paprika, mozzarella and feta (4 pcs) |V| 10
- Beef Sambosik** | Fried pastry filled with minced beef, onions, pine nuts and parsley (3 pcs) | 10
- Halloumi Cheese** | Grilled sheep's cheese with watermelon, cucumber, mint, and basil (4 pcs) |GF V| 12
- Batata Harra** | Spicy potatoes sautéed with a generous portion of fresh garlic, lemon, olive oil and cilantro |VG| 10
- Falafel** | Fried balls of blended garbanzo beans (4 pcs) |VG| 8
- Tabbouli** | Parsley, tomatoes, green onions, cucumber, bulgur wheat, lemon and olive oil |VG| 9
- Vegetarian Feast** | Hummus, baba ghannouj, falafel, cheese sambosik, labneh, and tabbouli |V| 38

SOUP & SALAD

- Lentil Soup** | Puréed golden lentils |GF VG| 7
- Fattoush** | Organic romaine, tomato, onion, cucumber, radish, mint, pita chips, olive oil, lemon juice, garlic and sumac |VG| 12
- Heirloom Greek** | Organic heirloom tomatoes, onions, cucumber, sweet peppers, basil, oregano, olives, white vinegar, olive oil and feta |GF V| 17
- Leons Salad** | Free range chicken kebab served over fattoush | 17

HOUSE DISHES

- Mashawi Combo** | Lamb, free range chicken and kafta kebab with garlic sauce, tabbouli, hummus and baba ghannouj | 26
- Vegetarian Choice** | Hummus, baba ghannouj, falafel and tabbouli |VG| 16

ENTRÉES

- | Served with rice pilaf and fattoush salad | Add seasoned fries 5 |
- Kebab Combo** | Charbroiled lamb, free range chicken and kafta | 19
- Lamb Kebab** | Charbroiled and seasoned lamb |H| 18
- Chicken Kebab** | Charbroiled free range chicken | 17
- Lemon Chicken** | Free range chicken breast topped with a rich, creamy, lemon butter sauce | 17
- Chicken Shawarma** | Strips of free range chicken slowly broiled on a vertical rotating grill | 17
- Mixed Shawarma** | Strips of marinated lamb and tri-tip slowly broiled on a vertical rotating grill | 17
- Salmon with Basil Cream** | Grilled wild salmon topped with onion, parsley and basil cream sauce | 26