

## COCKTAILS

### 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

**Standard** | Don Julio Blanco, St. Germain, Karma agave, lime | 20

**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)

## 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| 19
- Leons Salad** | Free range chicken kebab served over fattoush | 19

## 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| 18

## ENTRÉES

- | Served with rice pilaf and fattoush salad | Add seasoned fries 5 |
- Kebab Combo** | Charbroiled lamb, free range chicken and kafta | 24
- Lamb Kebab** | Charbroiled and seasoned lamb |H| 21
- Chicken Kebab** | Charbroiled free range chicken | 20
- Lemon Chicken** | Free range chicken breast topped with a rich, creamy, lemon butter sauce | 20
- Chicken Shawarma** | Strips of free range chicken slowly broiled on a vertical rotating grill | 20
- Mixed Shawarma** | Strips of marinated lamb and tri-tip slowly broiled on a vertical rotating grill | 20
- Filet Mignon** | Grilled 8 oz filet mignon seasoned with black pepper and salt | 36
- Salmon with Basil Cream** | Grilled wild salmon topped with onion, parsley and basil cream sauce | 26