

## COCKTAILS

### #belegendary

Grey Goose Le Melon, St. Germain, Fresh Lime, Prosecco 14

### Vinebury

Absolut Vodka, St. Germain Elderflower Liqueur, Crushed Basil, Cucumber, Serrano, Fresh Lemon 15

### Lotus Flower

Grey Goose Vodka, Crushed Blackberries, St. Germain Elderflower Liqueur, Fresh Lemon 15

### Jasmine's Margarita

Don Julio Blanco Tequila, Pom Juice, Fresh Lemon and Lime 15

### Janapolitan

Belvedere Vodka, Crushed Strawberry and Basil Leaves, Fresh Lime 15

### Mediterranean Margarita

Avion Tequila, House-Made Fig-Almond Syrup, Fresh Lime 15

### Honey Citrus Sidecar

Makers Mark Bourbon , Cointreau, Crushed Mint, Yuzu Juice, Agave Nectar 15

### Old Hollywood

Makers Mark Bourbon, House-Made Fig-Almond Syrup, Dash of Walnut Bitters 15

### Cleo Colada

Ciroc Coconut Vodka, Pineapple Juice, Fresh Lime, 15

### Clementina

Ketel Oranje, Crushed Basil and Serrano Chili, Orange Juice, Fresh Lemon 15

### Spiced Ginger Mojito

Bacardi Silver Rum, Muddled Mint, Ginger Syrup, Fresh Lime, Soda 15

### The Garbo

Hennessy VS Cognac, Cardamom and Orange Peel Infused Syrup, Fresh Lemon, Orange Bitters, Splash of Prosecco 15

### Moroccan Dawn

Bombay Sapphire, Aperol, Orange Bitters, Fresh Lemon, Mint Leaves 15

## BEER

Dos Equis Lager (Mexico) 7

Stella Artois (Belgium) 8

Casa (Moroco) 8

Bud Light (St. Louis) 7

Erdinger Hefeweizen (Germany) 11

Buckler (Non-Alcoholic) 7

### DRAFT BEER

Goose Island IPA (Chicago) 9

Estrella (Spain) 9

Shocktop (St. Louis) 9

## WINE LIST

*Ask your server about our Italian Special Reserve Selections*

### SPARKLING

Stellina di Notte Prosecco NV (Italy)	11/44
Mumm Rose NV (Napa, California)	17/ 66
Moët & Chandon Impérial NV (Champagne, France)	116
Veuve Clicquot Yellow Label NV (Champagne, France)	28 /126
Perrier Jouët Grand Brut NV (Champagne, France)	130
Rosé, Billecart-Salmon NV (Mareuil-sur-ay, France)	220
Dom Perignon, Moët & Chandon 2004 (Champagne, France)	550

### LIGHT BODIED WHITES

Maso Poli, Pinot Grigio, 2013 (Italy)	14/56
Kessler R Riesling 2011 (Rheingau, Germany)	11 /44

### MEDIUM BODIED WHITES

Whitehaven, Sauvignon Blanc, 2014 (Marlborough, New Zealand)	13/52
William Hill, Chardonnay, 2013 (Napa Valley, California)	16/64
Chateau Mezain, Sauvignon Blanc 2012 (Bordeaux, France)	17/85
Cloudy Bay, Sauvignon Blanc 2013 (Marlborough, New Zealand)	21/ 89

### FULL BODIED WHITES

Gini, 2012 (Veneto, Italy)	19/95
Domaine Sigalas, Assyrtiko (Santorini, Greece)	69
Michel Dutour, Pouilly-Fuissé, 2013 (Burgundy, France)	109
Domaine Bachelet-Monnot, Puligny-Montrachet, 2012 (Burgundy, France)	224

### DRY ROSE

Whispering Angel 2013 (Provence, France)	13/ 54
Zestos (Madrid, Spain)	16/65
Les Domaniers, Selection Ott, 2013 (Côtes de Provence, France)	17/71
Chateau Romassan, Domaines Ott, Magnum 2013 (Bandol, France)	300

### LIGHT BODIED REDS

Pali, Riviera Pinot Noir 2012 (Sonoma, California)	15/ 54
Cloudy Bay, Pinot Noir 2012 ( Marlborough, New Zealand)	21/89
Mateo, Pinot Noir, 2013 (Sta Rita, California)	99

### MEDIUM BODIED REDS

Alamos, Malbec 2014 (Mendoza, Argentina)	13 / 52
Chateau Musar, Jeune Blend 2012 (Bekka Valley, Lebanon)	56
Barboursville, Cabernet Franc 2011 (Delaplane, Virginia)	18/72

### FULL BODIED REDS

Ghost Pines, Red Blend, 2012 (California)	14 / 52
Gaja, Sori San Lorenzo 2009 (Langhe, Italy)	700

### PORT & DESSERT WINES

Quinta de la Rosa Tawny 10yr	13
La Spinetta Moscato 2013 (Asti, Italy)	15/60

An 18% suggested gratuity has been added for your convenience to all food and beverage purchases.

## MEZZES

### DIPS 9

Babaganoush  
Lebaneh with Feta  
Hummus with Tahini  
Cucumbers & Yogurt  
Carrot Harissa  
Muhamara

### WOOD BURNING OVEN 9

Artichoke, Niçoise Olives  
Cauliflower, Bagna Cauda  
Spicy Potatoes, Cilantro Aioli  
Carrots, Vadouvan, Cashews  
Shishito Peppers, Parmesan, Sherry  
Brussels Sprout Hearts, Hazelnuts

### DELICACIES 9

Spanakopita  
Kibbeh  
Dolmades  
Börek  
Spicy Cigars

### KEBABS 10

Lamb Kefta  
Chicken Kebab  
Shrimp Kebab  
Wagyu Skirt +3

Pork Belly  
Lamb Chop +7  
Onion \$3

### SAUSAGES 8

Merguez  
Longanisa  
Boudin Blanc with Truffle  
Chorizo

## RAW

### OYSTERS

Chili Lime Mignonette, Granité 9

### KIBBEH NAYYEH

Lamb Tartar, Bulgar, Mint, Lebaneh 13

### TUNA TARTARE

Oranges, Olives, Harissa, Avocado 14

### CEVICHE

Octopus, Corvina, Leche de Tigre 13

## SOUPS & SIDES

### HARIRA SOUP 6

### MATZO BALL SOUP 7

### SAFFRON RICE 6

### HOUSE PICKLES 2

### LAFFA WITH ZA'ATAR 5

## SALADS

### CHOPPED

Cucumbers, Tomato, Freekeh, Lemon 10

### MOORISH SLAW

Root vegetables, Cider Vinaigrette, Tahini 12

### TOMATO AND BURRATA

Heirloom Tomato, Greens, Basil 13

### GREEK

Feta, Olives, Tomato, Cucumber, Oregano 11

## VEGETABLES

### FALAFEL

Tahini, Tabouleh 9

### RAVIOLO

Artichoke, Ricotta, Egg Yolk, Brown Butter 13

### BRUSSELS SPROUTS

Capers, Parsley, Almonds,  
Red Wine Vinaigrette 10

### POTATOLATKES

Sauerkraut, Pecorino, Apple 10

### MUSHROOMS

Seasonal Mushrooms, Dates, Hazelnuts,  
Puffed Wild Rice 12

### ZUCCHINI KEFTEDES

Drained Yogurt, Pressed Zucchini Salad 10

### SPINACH RICOTTA DUMPLING

Avgolemono, Pistachio Pesto 12

### GRILLED HALLOUMI

Heirloom Kale, Citrus, Hazelnuts, Tarragon 14

### BEETS

Pickled Beets, Avocado, Walnuts, Pomegranate 13

### QUINOA AND ROASTED VEGETABLE

Spiced Almonds, Frisée, Cumin 12

### APPLE, AMANCHEGO AND WATERCRESS

Pink Lady Apple, Apple Chutney, Poppey Seed Vinaigrette 12

## MEATS

### SLIDERS

Sonoma Lamb, Feta, Harissa Aioli, Sweet Pickled  
Shallots 11

### COUSCOUS

with Seven Vegetable Soup 11  
add Choice of Kebab 10

### ROAST LAMB

Sonoma Lamb, Lebaneh, Israeli Couscous 17

### GRILLED HANGER STEAK

Grilled Peewee Potatoes, Spoon Salad 19

### MEATBALL TAGINE

Soft Egg, Smoked Tomato, Piquillo Peppers 15

### LAMB TAGINE

Apricots, Silan, Couscous, Sesame Seeds 18

## FLATBREADS

### SEASONAL MUSHROOM

Talleggio, Hen of Woods, Gruyere 15

### ARTICHOKE

Potato, Wilted Arugula, Mozzarella 14

### KALE

Crème Fraîche, Parmesan, Garlic Oil 13

### MOUSSAKAH

Eggplant, Beef Ragout, Feta, Pinenuts 14

### LAMB SHAWARMA

Caramelized Onions, Lebaneh,  
Harissa, Grilled Laffa 9

### CHICKEN TAGINE

Preserved Lemon, Almonds, Olives, Roasted  
Tomatoes, Saffron Rice 18

### DUCK BASTILLA

Crispy Phyllo Filled w/ Glazed Duck, Almonds 16

### BONE MARROW

Mushrooms, Herbs, Red-Wine Jus 17

### EGGPLANT LEBANEH

Feta, Fresno Chili, Za'atar 13

### MERGUEZ

Peppers & Onions, Smoked Mozzarella 15

### ROMAN

Tomato, Niçoise Olives, Aged Mozzarella 13

## SEAFOOD

### GRILLED OCTOPUS

Celery, Crushed Potatoes, Lemon Vinaigrette 15

### SPICY MOROCCAN FISH TAGINE

Saffron, Clams, Tomato, Chickpeas 17

### GARLIC SHRIMP

Gigante Beans, Castelvetrano Olives, Preserved  
Lemon 16

### GRILLED BRANZINO

Cauliflower Couscous, Drained Yogurt 20

### SCALLOPS

Piquillo Almond Puree, Brown Butter 17

### CLAM AND NOODLE

Longanisa, Saffron Aioli, Lemon, 15

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. Additionally, if you're pregnant or could become pregnant, are nursing a baby, or if you are feeding a young child, it may be advised to limit your consumption of certain types of fish / shellfish. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. For more information visit [www.fda.gov](http://www.fda.gov).

