



VALENTINE'S DAY 2023

SERVED WITH A COMPLIMENTARY FLUTE OF SPARKLING WINE

START YOUR NIGHT:

FRIED CAULIFLOWER

13

Mint labneh, Aleppo chiles, golden raisins, pine nuts

SAGANAKI FONDUE

15

Kasseri, graviera, Manouri, red pepper jam

SALALATIM

3 for 18 / 6 for 26

Kale apple tabbouleh, beet tahina, tzatziki, muhammara, labneh,

COURSE 1 [CHOOSE ONE]

HALLOUMI

Pan fried sheeps cheese, berries, marinated green apple, herbs

ARUGULA SALAD

Pistachio, blood orange, goat cheese, dates, shaved red onion

COURSE 2 [CHOOSE ONE]

HUMMUS & LAFFA BREAD

CRISPY BRUSSELS SPROUTS



BIG NIGHT OUT

[CHOOSE ONE]

VEGAN KAFTA

Pine nuts, minced onion, garlic, parsley

CHICKEN SUGO PASTA

Pappardelle, charred lemon, tomatoes, feta, olives

DRY RUBBED RIBS

Paprika, black pepper, cumin, sumac, brown sugar

\$29

ULTIMATE NIGHT OUT

[CHOOSE ONE]

BRANZINO

Labneh, arugula, green apple, lemon, herbs, rice pilaf

RIBEYE (ADD \$8)

USDA 12oz prime grilled ribeye, roasted fingerling potatoes

MAINE LOBSTER TAIL

Cold Water Lobster Tail, Drawn Butter

\$39

GRAND NIGHT OUT

[CHOOSE ONE]

LAMB KAFTA

Beef & lamb, pine nut, onion, garlic, parsley

CHICKEN KABOB

Lemon, parsley, yogurt, mint, garlic

RIBEYE KABOB

Black pepper red wine marinade, lemon, garlic

\$34

ADD TO ANY:

Lobster Tail \$20 Scallops \$12 Laffa Bread \$4 Crispy Brussels Sprouts \$7

Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness.

COCKTAILS



CUCUMBER GIMLET

Bombay Sapphire Gin, Lime, Simple

DANCING RASPBERRIES

St. Germaine, Prosecco

DETOX RETOX

Altos Tequila, Cucumber, Mint, Lime, Matcha Powder

STRAWBERRY WHITE NEGRONI

Aviation Gin, Del Professore Blanc Vermouth, St. Germain, Suze

MAGIC CARPET RIDE

Cachaça Brazilian Rum, Yellow Chartreuse, Turmeric, Lemon

PISTACHIO MARTINI

Housemade Pistachio Syrup, Creamy Limoncello

13	LEBANESE MAI TAI	14
	Henry McKenna Bourbon, Appleton Jamaican Rum, Green Chartreuse, Benedictine, Lime, Amaretto, Pineapple, Orgeat	
13	LADY MARMALADE	14
	Pierre Ferrand Cognac, Lemon, Mint, Apricot	
13	BOHEMIAN RHAPSODY	15
	Valentine Vodka, Lemon, Strawberry, Tarragon	
14	TRAIN TO MARRAKESH	15
	Los Vecinos Mezcal, Prickly Pear, Lime, Agave	
14	THIS IS HOW WE ROCK	15
	Rittenhouse Rye, Velvet Falernum, Burnt Orange, Lemon, Rock Candy	
		
	THE BIG FIG	16
	Rittenhouse Rye, Lustau Pedro Ximenez Sherry, Fig, Lemon	
14	WHITE RHINO	16
	Valentine White Blossom Vodka, St. Germain, Luxardo Limoncello, Di Sarrano Amaretto, Lemon	

BUBBLES

WHITE/PINK WINE

RED WINE

SPARKLING 9/35

Kila Cava

PROSECCO 10/40

Ruggieri, Veneto, Italy

BRUT ROSÉ 15/58

Amelia, Bordeaux, France

VIURA 11/48

Azul y Garanza, Navarra, Spain

ROSÉ 15/50

Olema, Provence, France

CHARDONNAY 10/40

No Curfew, California, USA

SAUVIGNON BLANC 10/40

Babich, Marlborough, New Zealand

MALBEC 9.50/45

Andeluna Raices, Mendoza, Argentina

CABERNET SAUVIGNON 16/60

Decoy by Duckhorn, California, USA

RED BLEND 12/48

Slam Dunk, California, USA

PINOT NOIR 14/49

Elouan, Oregon, USA

ASK YOUR SERVER
ABOUT OUR RESERVE
WINE BOTTLE LIST

BEER & HARD SELTZERS



Coors Light	6
Bell's Seasonal	7
Bell's Two Hearted Ale	7
Peroni	7
Heineken 0.0	7
Virtue Cider	7
White Claw Black Cherry	7
White Claw Mango	7

