

mezze

dips served with three pita

hummus 6
chickpea, tahini, lemon, garlic, aleppo (vegan, gf)

baba ganoush 7
charred eggplant, tahini, lemon (vegan, gf)

harra frites 7
aleppo, fresno, cilantro, za'atar mayonnaise, harra ketchup (v)

labneh 6
strained yogurt, parsley, olive, nigella (v)

fattoush 9.5
romaine, arugula, mint, radish, cucumber, crispy bread, sumac, pomegranate dressing (v)

^ g.f. available

quinoa tabbouleh 7.5
parsley, tomato, lemon, olive oil (v, gf)

shorabat adas 7
pureed red lentil soup, turmeric, coriander, pita chips (v)

^ g.f. available

mana'eesh

za'atar 8
king of Lebanese street food! za'atar, tomato, olive, labneh, parsley, mint (v)

jibneh wi za'atar 9
cheese, za'atar, tomato, olive, herb (v)

jibneh 7
cheese, tomato, olive, pickled turnip, herbs (v)

fleifleh 8
red pepper and onion confit, sesame, nigella, herbs (v)

lahm bi ajine (halal) 9
minced lamb, aleppo chili, pomegranate molasses, herb salad

wraps

available as a salad upon request

chicken shawarma (halal) 10
frites, pickled pepper, romaine, tomato, garlic sauce

lamb shawarma (halal) 11.5
pickled turnips, arugula, mint, mamnoon street sauce

falafel 8.5
tarrator sauce, tomato, pickled turnips, romaine (v)

sides

harra sauce 2
house made hot sauce

wrap sauces .75
garlic sauce, mamnoon street sauce or tarrator

frites sauces .5
spicy ketchup, za'atar mayo

halloumi 4
slightly salty and very delicious grilled cheese

falafel 3
two falafel balls with tarrator (v)

shawarma chicken (halal) 4
marinated chicken (gf)

shawarma lamb (halal) 5
marinated lamb (gf)

cocktails

house bottled cocktails ~ contains 2 servings \$24

mBar margarita
tequila, cocchi rosa vermouth, lime juice, rose liqueur

beirut
bourbon, fig, angostura, nux walnut liqueur

draughts and bottles

balebreaker top cutter ipa (draft) 7

almaza (bottle) 7
imported lebanese-style pilsner (lebanon)

961 pale ale (bottle) 7
lebanon's first craft beer made with za'atar, sumac, anise, sage, chamomile, and thyme! (lebanon)

square mile cider (bottle) 6
rosé apple cider

bon & viv prickly pear spiked seltzer 6

olympia (16 oz can) 4

non-alcoholic beverages

mamnoon mint lemonade 3.5
fresh mint, lemon, orange blossom

ambrosia (our house specialty!) 5
yogurt, dates, grapefruit, orange, pomegranate, hibiscus, rose

ayran 4
yogurt, salt, water

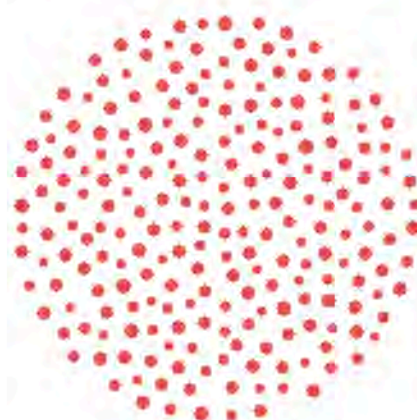
turkish coffee 4
espresso with cardamom

turkish coffee latte 5.5
Starbucks organic espresso, milk, cardamom

tea pot 5
mamnoon mint, persian black, or lavender chamomile

jaipur avenue chai 4
original masala served hot

jaipur masala chai/vegan chai 4
locally owned, facilities in Mumbai, India





mezze

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hummus	6
<i>chickpea, tahini, lemon, garlic, aleppo (vegan, gf)</i>	
baba ganoush	7
<i>charred eggplant, tahini, lemon (vegan, gf)</i>	
harra frites	7
<i>aleppo, fresno, cilantro, za'atar mayonnaise, harra ketchup (v)</i>	
labneh	6
<i>strained yogurt, parsley, olive, nigella (v)</i>	
fattoush	9.5
<i>romaine, arugula, mint, radish, cucumber, crispy bread, sumac, pomegranate dressing (v)</i>	
quinoa tabbouleh	7.5
<i>parsley, tomato, lemon, olive oil (v, gf)</i>	
shorabat adas	7
<i>pureed red lentil soup, turmeric, coriander, pita chips (v)</i>	

tabaq / entrée

chicken shawarmini's (halal)	16
<i>3 chicken shawarmini's topped with tabbouleh di gallo, labneh, and served with fresh salad greens, cucumber, radish and a charred lemon.</i>	
lamb shawarmini's	19
<i>3 lamb shawarmini's topped with tabbouleh di gallo, labneh and served with fresh salad greens, cucumber, radish and a charred lemon.</i>	
chicken entrée (halal)	16
<i>garlic marinated chicken, pickled pepper, romaine, tomato, charred lemon, grilled red onion, roasted garlic sauce, over house basmati</i>	
lamb entrée (halal)	18
<i>marinated lamb, arugula, mint, pickled turnip, house basmati, za'atar roasted tomato, pita, street sauce</i>	
falafel salad entrée	14
<i>falafel, pickled turnip, sumac, red onion, romaine, arugula, herbs, radish, cucumber, tarrator, fried chickpeas (v)</i>	
vegan shawarmini's (vegan)	16
<i>your choice of 3 falafel or eggplant shawarmamini's! Served with fresh salad greens, cucumber, radish and a charred lemon</i>	

mana'eesh

za'atar	8
<i>king of Lebanese street food! za'atar, tomato, olive, labneh, parsley, mint (v)</i>	
jibneh wi za'atar	9
<i>cheese, za'atar, tomato, olive, herb (v)</i>	
jibneh	7
<i>cheese, tomato, olive, pickled turnip, herbs (v)</i>	
fleifleh	8
<i>red pepper and onion confit, sesame, nigella, herbs (v)</i>	
lahm bi ajine (halal)	9
<i>minced lamb, aleppo chili, pomegranate molasses, herb salad</i>	

wraps

available as a salad upon request

chicken shawarma (halal)	10
<i>frites, pickled pepper, romaine, tomato, garlic sauce</i>	
lamb shawarma (halal)	11.5
<i>pickled turnips, arugula, mint, mamnoon street sauce</i>	
falafel	8.5
<i>tarrator sauce, tomato, pickled turnips, romaine (v)</i>	

sides

harra sauce	2
<i>house made hot sauce</i>	
wrap sauces	.75
<i>garlic sauce, mamnoon street sauce or tarrator</i>	
frites sauces	.5
<i>spicy ketchup, za'atar mayo</i>	
halloumi	4
<i>slightly salty and very delicious grilled cheese</i>	
falafel	3
<i>two falafel balls with tarrator (v)</i>	
shawarma chicken (halal)	4
<i>marinated chicken (gf)</i>	
shawarma lamb (halal)	5
<i>marinated lamb (gf)</i>	

desserts

baklawa	6
<i>pistachio/walnut, orange blossom water (2 pieces)</i>	

mamnoon means thankful in arabic & farsi

**consuming raw or undercooked meats may increase the risk of food borne illness*

cocktails

house bottled cocktails ~ contains 2 servings \$24

mBar margarita

tequila, cocchi rosa vermouth, lime juice, rose liqueur

beirut

bourbon, fig, angostura, nux walnut liqueur

draughts and bottles

counterbalance IPA

citrusy with a spruce finish 6.8%

6

almaza (bottle)

lebanese pilsner

7

961 pale ale (bottle)

lebanon's first craft beer made with za'atar, sumac, anise, sage, chamomile, and thyme!

8

square mile cider (bottle)

rosé apple cider

6

bon & viv prickly pear spiked seltzer

6

olympia (16 oz can)

4

non-alcoholic beverages

mamnoon mint lemonade

fresh mint, lemon, orange blossom

3.5

ambrosia (our house specialty!)

yogurt, dates, grapefruit, orange, pomegranate, hibiscus, rose

5

ayran

yogurt, salt, water

4

turkish coffee

Starbucks espresso (organic), cardamom

3.5

turkish coffee latte

Starbucks organic espresso, milk, cardamom

5.5

soda

cola, diet cola, ginger ale, sprite

2.5

tea pot

mamnoon mint, persian black, or lavender chamomile

5

jaipur avenue chai

original masala served hot

4

chai latte/vegan chai latte

masala chai and milk or vegan chai and hemp milk

5.5

