

Dinner

Appetizers

Coconut and vegetable soup with chickpeas and cilantro 6

Lollipop wings/ sambal glaze/ Roquefort dip 9

Zucchini cakes with preserved lemon yogurt sauce 7

Braised lamb shank with caramelized onion and fig jam compote 10

Hummus/ red pepper & heirloom tomato/ pine nut and artichoke/ fennel seed flatbread 9

Shrimp and avocado ceviche with tortilla chips 12

Mac and cheese duo/ green apple and bacon/ lobster and chive 13

Salads

Asparagus and goat cheese salad 11

Avocado and quinoa salad with dried fruits and nuts 10

Kale salad with orange and fennel 9

Main courses

Lamb moussaka with layered eggplant and sliced potatoes 15

Roast Chicken with vegetables and thyme jus lie \$17

Yam and beluga lentil casserole seasoned with
coriander and cumin 16

Merguez and vegetable stew with poached egg 18

Wild mushroom ravioli/ roasted garlic cloves/
spinach/ cognac 19

Colorado rack of lamb/ pistachio crust/jasmine rice
27

Steak frites with sauce au poivre 26

Grilled brisket burger with cheddar 13
add +3 avocado and bacon

Side dishes

Tri colored pomme frites/ tarragon aioli 6

Crispy parsnips/ artichokes/ thyme 7

Brussel sprouts/ butternut squash/ olive oil 7

Steamed asparagus/ chervil/ lemon/ almonds 8

cocktails \$12

Basil lily

gin, crème de violette, orange liqueur, lemon, muddled basil

Cleopatra cucumber gimlet

cucumber infused gin, fresh lime, white wine syrup, orange bitters

Moroccan manhattan

bulleit rye, averna amaro, orange bitters, burnt orange, rum cherries

Bogart mint sour

maker's mark, fresh lemon, orange, mint, demerara syrup

Phoenician pimm's cup

pimm's, bulleit rye, fresh lime, angostura bitters, ginger beer

Laszlo daiquiri

spiced rum, aperol, fresh lemon, orange, demerara syrup

Mezcal word

green chartreuse, vida mezcal, maraschino, fresh lime, grapefruit zest

Rick's rita

cinnamon tequila, pineapple nectar, fresh lime, agave syrup, old bay

Le Marseillaise

citrus vodka, peach schnapps, fresh lemon, cranberry

Parisian 75

gin, elderflower, lemon, muddled strawberry, champagne

pharaoh's eye

mezcal, campari, dry vermouth, agave, fresh lime, all spice

draft

allagash \$7

brooklyn Lager \$7

stella \$7

angry orchard \$7

bottles

corona \$6

heineken \$6

stella \$6

bud light \$5

Casablanca's Hookah Menu

Hydro Herbal and Zero Herbal Hookah
Tobacco & Nicotine Free

Banana Split
California Dream
Citrus Mistress
Grape Ape
Half n Half
Lemon Mint
Melon Mania
Orange Sensation
Pineapple Express
Pulp Fiction
Pan Masala
Sex on The Beach
Sour Patch Kids
Skittles