

LATE OCTOBER / EARLY NOVEMBER 2014

VEGETABLES & CHEESE

- Mini Mezze w/ Sumac-Dusted Radish, French Feta & Za'atar, Spiced Aubergine, Fried Chickpeas & Coriander, Mediterranean Olives 8
- Roast Jerusalem Artichokes, Crispy Chokes, Medjool Date Jus 9
- Babaganoush, Smoked Eggplant, Coal Roasted Shishito Peppers 7
- Roasted Beets, French Feta, Hazelnuts, Sumac, Sorrel 10
- Za'atar Bruschetta, Heirloom Tomato, Marjoram, Garlic, EV Olive Oil 8
- Whole Tabouli w/ Parsley, Crispy Bulgur Wheat, Tomato, Onion 8
- Chickpea Falafel, Spiced Heirloom Carrots, Okra, Lebneh 12
- Roast Cauliflower, Toasted Egyptian Dukkah, Tahini, Cilantro 8
- Cheese Plate w/ Accoutrements 18
- Market Fatoush, Preserved Lemon & Sumac Vinaigrette 11
- Grape Leave Dolmas, Garbanzo Merguez 8
- Couscous Royale w/ Moroccan Couscous, Chickpeas, Seasonal Fruit & Vegetables, Local Dried Fruit & Nut, Saffron 22



MEAT

- Smoked Lamb Belly, Spiced Pomegranate Jelly 13
- Turmeric Fried Rice, Chicken, Organic Egg, Chickpeas, Golden Raisins, Almonds 12
- Hummus bi Tahini, Warm Chickpeas, EV Olive Oil, Beef Cheek Kawarma w/ Pine Nuts 12
- “Reuben” Sandwich w/ Anatolian Dried Beef, Mediterranean Sheep Cheese, Braised Cabbage, Black Caraway, Aleppo Pepper Oil 12
- Baby Back Ribs, Mideast Spice Rubbed, Turkish Coffee, Grape Molasses 14
- Chicken Musakhan, Yorkshire Pudding, Pine Nut Crema 18
- Slow Cooked Lamb, Ras El Hanout, Garden Za'atar, Freekeh w/ Root Vegetables & Grilled Persimmon 24
- Shishkatori - Savory Mideast-Seasoned Shish Kebobs served in Traditional Japanese Yakitori Style & Cooked over Hardwood Binchotan Coals
Spiced Beef Tenderloin 9 / Chicken Tawook 6 / Crispy Chicken Skin 6 / Smoked Pork Belly w/ Fenugreek 8 / Shrimp w/ Aleppo 8
- The Bowery Burger, A 100% Grass Fed Cheeseburger on a Toasted English Muffin served w/ Shoestring Fries 15
Choose from Gruyere, Soledad Farms Herbed-Goat Cheese, Sharp Cheddar, French Feta or Mediterranean Sheep Cheese
Choose Toppings \$1.00 Each, Caramelized Onions, Sautéed Mushrooms, Roast Garlic, Jalapeno, Bacon

FISH

- Smoked Trout & Lebanese Olives w/ Horseradish-Herbed Lebneh, Country Sourdough 14
- Mussels/ Garbanzo/ Saffron/ Dill/ Aleppo/ Arak 14
- Deep Fried Whole Snapper/ Spicy Chermoula/ Smoked Lentil Mujadarra 28

SWEET

- Konafah, Soledad Goat Cheese, Ricotta, Sweet Cheese, Aromatics 8
- Cardamom Rice Pudding, Persimmon, Local Honey, Vanilla Bean 7
- Chocolate & Halva Cake, Sesame, Pistachio, Rosewater & Local Honey Granita 8
- Maamoul, Semolina Date Cookies 7

Please inform us of any allergies / As Always, we are proud to support our local farmers and growers

Our menu pays modern homage to some of the world's most ancient flavors - those of the Mideast, North Africa & environs of the Mediterranean. This ranges from the Levant, Phoenicia, Babylonia, Berber, Anatolia and Egypt to Canaan, Mesopotamia and more--- today the countries of Egypt, Morocco, Lebanon, Syria, Turkey, Algeria, Tunisia, Southern Spain, Cyprus, Palestine, Israel & Jordan. Many of the flavors of this region were popularized over the course of time via the Silk Road & the abundant trading of spices & goods.

RED

Ali, Sangiovese, Tuscany, Italy 2012 \$7/27
Cal y Canto, Tempranillo/Merlot/Syrah blend, Castilla, Spain 2011 \$7/27
Lange Twins, Petite Sirah/Petit Verdot, Lodi, California 2011 \$11/42
Piccolo Cru, Meritage, Calistoga, California 2011 \$13/48
Chateau Plaisance, Bordeaux, Gironde, France 2009 \$12/45
Domaine Loubéjac, Pinot Noir, Willamette, Oregon 2010 \$14/52
Uvaggio, Primitivo, Lodi, California 2011 \$11/42
Trentadue, Merlot, Sonoma County, California 2012 \$10/38
Terredora Dipaolo, Aglianico, Montefusco, Italy 2011 \$9/34
Caricature, Cabernet/Zinfandel, Lodi, CA 2001 \$9/34

ROSE'

Chateau Du Puget, Rose', Provence, France 2013

SPARKLING

Mont-Ferrant, Cava Brut Reserva, Catalonia Spain 2010
Brandini, Moscato D'Asti, La Morra, Italy 2012 \$10/38

WHITE

Chateau Ducasse, Sauvignon Blanc/Semillon Blend Bordeaux 2012 \$12/45
Clean Slate, Riesling, Mosel, Germany 2012 \$8/30
Giesen, Sauvignon Blanc, Marlborough, New Zealand 2013 \$8/30
Domaine Du Tariquet, Ugni Blanc/Colombard/Sauvignon/Gros Manseng Blend, Cotes de Gascogne 2013 \$7/27
Trentino, Nosiola, San Michele All'adige, Italy 2012 \$10/38
William Fevre, Chablis, Chablis, France – 2012 \$12/45

BEER

Pizza Port Swami IPA 6.9% ABV \$7

California- American India Pale Ale. Pours a clear, golden-yellow color. The nose boasts aromas of grapefruit, mangoes & lychee with floral characters. The taste contains flavors of piney hops, citrus fruit and biscuity malts for balance.

Craftsman Oktoberfest 6% ABV \$8

Ritual Wit's End 4.8% ABV \$7

Belgian-style Witbier. The finest Belgian 2-row malt along with un-malted wheat and barley for a truly authentic and complex base. Spiced up with a dose of orange zest from our local orange groves, coriander and other spices.

Smog City Groundwork Coffee Porter 6% ABV \$8

Each barrel of beer is loaded with over five pounds of fresh coffee, enhancing the notes of dark chocolate, roasted malt and its native coffee character. This is an unexpectedly crisp and refreshing dark porter.

St. Archer Blonde 4.80% ABV \$7

Saint Archer decided to launch our brand with a Blonde/Kolsch-Style Ale, a Pale Ale, and an IPA because these are 3 styles that we reach for most often. We also feel that these styles best represent our goal of creating beers that are flavorful, approachable, and that appeal to the wide range of palettes among today's beer drinkers.

Craftsman Triple White Sage 9% ABV \$8

Rich amber beer with a dark cream colored head. Yeast and sage aroma with malt. Fruity, yeasty flavor with earth, spice and sage. Medium bodied. Fruitiness and yeastiness lingers with spice and sage.

Mother Earth Pin Up Pale Ale 5.60% ABV \$7

California- American Pale Ale- Pours a gorgeous deep amber color. Aromas are tropical with a bit of citrus and earthy grains. Flavors of orange and ripe mango with a little maltiness in the background.



Eel River Amber (organic) 4.8% ABV \$7

Medium-bodied with a hoppy bouquet and a distinctive rich taste. A caramel-like sweetness is balanced with a liberal dose of certified organic hops for a pure taste with pure ingredients.

The Bruery Autumn Maple 10% ABV \$9

Brewed with 17 lbs. of yams per barrel (in other words, a lot of yams!), this autumn seasonal is a different take on the "pumpkin" beer style. Brewed with cinnamon, nutmeg, allspice, vanilla, molasses, and maple syrup, and fermented with our traditional Belgian yeast strain, this bold and spicy beer is perfect on a cold autumn evening.

Reverend Nat's Hallelujah Hopricot Cider 6.5% ABV \$8

This off-dry cider is fermented with five different yeasts: two Belgian (Chimay and Ardennes) and one French (saison) ale yeast combined with two white wine yeasts. Add coriander, bitter orange peel, grains of paradise, star anise and ginger, wait three months, then add a double-dose of apricots and fresh Amarillo hops for an amazing taste sensation.