

رايق

SPREADS

Served with
Fresh Pita
Additional Pita +2
Raw Vegetables +5

Hummus blended chickpeas, tahini, garlic, olive oil, lemon juice 10
beef shawarma +6 | chicken shawarma +5

Baba Ghannouj fire roasted eggplant, tahini, garlic, lemon juice, olive oil 12

Eggplant Baladi roasted eggplant, tomatoes, garlic 12

Za'atar Labneh traditional strained Middle Eastern yogurt, za'atar, olive oil 10

MEZZA

Falafel crispy fried ball of blended chickpeas, herbs, served with tahini 11

Fried Cauliflower signature fried cauliflower, served with dill sauce 12

Arayes grilled pita filled with minced in-house ground beef & lamb, onions, parsley, served with tahini 12

Fried Kibbeh bulgur wheat ball, sautéed ground beef, onions, nuts, served with cucumber yogurt 14

Cheese Rolls crispy fried spring roll, mixed cheese and herb blend 12

Fried Calamari tender crispy rings and tentacles of calamari, served with dill sauce 13

GREENS

Fattoush romain lettuce, tomatoes, Persian cucumbers, red onions, parsley, mint, pita chips, fattoush dressing 12

Greek romain lettuce, tomatoes, Persian cucumbers, red onions, feta, olives, house Greek dressing 13

Tabouli parsley, green onions, bulgur wheat, mint, minced tomatoes, lemon vinaigrette 11

Arugula tomatoes, red onions, date dressing 12

Raik harvest tomatoes, Persian cucumbers, red onions, mint, lemon vinaigrette 12

FLATBREADS

Za'atar savory Middle Eastern spice blend, olive oil 10

Cheese mix of akkawi and soft white cheeses, olive oil 10

Za'atar/Cheese Mix mix of the two 11

Lahme Beajeen ground beef, sautéed onion, tomato mix 12

Palestinian Mhammar shredded chicken, sautéed onions, sumac spice blend 12

Margarita fresh mozzarella, fresh tomato sauce, basil 12

MAINS

Served with
Choice of Side

Chicken Kabob Middle Eastern spiced chicken breast, garlic toum 25

Beef Kabob in-house ground beef & lamb mix, minced onion, parsley, green tahini 24

Salmon Kabob Middle Eastern spiced salmon fillets 32

Filet Mignon Kabob Middle Eastern spiced beef tenderloin 34

Lamb Shank braised lamb shank in tomato pomegranate sauce 28

Veggie Kabob open fire grilled seasonal vegetable medley 18

Falafel Plate falafel balls served over green tahini 17

SIDES

Basmati Rice 5

Grilled Veggies 5

Mujadara lentils, cracked wheat, caramelized onions 5

Za'atar Fries hand cut fries 5

20% gratuity will be added for parties of 6 or more



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



Drink Menu

WINE

- White** Fini Pinio Grigio, Italy 9|32
Harken Fermented Chardonnay, California 9|32
Crossing Sauvignon Blanc, New Zealand 9|32
Ontanon Tempranillo Blanco, Spain 13|45
Dr. Loosen Riesling, Germany 11|40
- Rosé** Acentuado Organic Rosé, Spain 12|42
- Red** Eloquan Pinot Noir, Oregon 12|42
Medalla Real Cabernet Sauvignon 2018, Chile 10|35
Mouton Cadet Bourdeaux 2019, France 13|45
Conundrum Red Blend, California 14|49
Clay Shannon Cabernet Sauvignon, California 16|56
J. Lohr Signature Paso Robles Cabernet Sauvignon, California 16|56
Ancient Peaks Zinfandel, California 16|56
Cantena Vista Flores Malbec, Argentina 10|35
Blue Rock Baby Blue Red Blend, California 80
Bodegas Borsao Tres Picos, Spain 54
EG by Educated Guess Red Blend, California 63
- Sparkling** LaMarca Prosecco, Italy 12
Gallo Moscato, California 8
Maschio Sparkling Rosé, Italy 10|35

BEER

- Draft** Creatures Comfort Tropicalia IPA 9
Stella Artois Pale Lager 9
SweetWater 420 Pale Ale 9
Blue Moon Belgian-style 9
- Bottle**
- | | |
|---------------|-------------------------------------|
| Corona 8 | Almaza Pilsner (Lebanese) 8 |
| Heineken 8 | Terrapin Coffee Oatmeal Stout 8 |
| Miller Lite 7 | Atlanta Hard Cider 9
Crisp Apple |
| Coors Lite 7 | Austin East Cider Pineapple 9 |
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COCKTAILS

Espresso Martini 16

vodka, espresso liqueur, Frangelico, Baileys, coffee grounds garnish

Manga-Rita 15

tequila, mango purée, Triple Sec, lime, simple syrup

Mixed Berry Martini 15

vodka, berry liqueur, vermouth, Brut, lemon simple syrup, berries

Detox Please 14

gin, elderflower, lime, simple syrup, soda, mint & cucumber

Lavender Bees Knees 15

lavender-infused gin, cardamon, star anise, honey, lemon, brut

On the Beach 16

rum, peach liqueur, lime, pineapple, blood orange, coconut purée

Passion-for Margarita 15

tequila, passionfruit liqueur, passionfruit juice, Triple Sec, lime, agave

Peachy Whisky Smash 15

bourbon, peach liqueur, lemon, honey, ginger beer, mint

Zesty Time 14

vodka, lemon simple syrup, blueberries, soda, Sprite

5 Spice Old Fashion 16

bourbon, 5-spice simple syrup, bitters

ZERO PROOF

Berry Simple 8

guava juice, rhubarb bitter, blueberries

Pink Colada 8

pineapple, orange, lime, coconut purée, grenadine

Blueberry Lemonade 8

lemon, blueberries, simple syrup, soda

Cucumber Mule 8

lime, cucumber, mint, ginger beer

Ombre Hibiscus Fizz 8

grapefruit juice, hibiscus bitters, lime, Sprite

SOFT DRINKS

Coke 4

Diet Coke 4

Coke Zero 4

Sprite 4

Fanta 4

Lemonade 4

Ice Tea (sweet or unsweet) 4

BOTTLED WATER

Acqua Panna 6

San Pellegrino 6



Dessert Menu

DESSERT

Knafeh shredded phyllo dough, white cheese, sweet syrup, served with vanilla ice cream and shredded halva 10

Baklava phyllo pastry, chopped nuts, sweet syrup, served with vanilla ice cream 9

Tahini Chocolate Chip Cookies served with vanilla ice cream 4

HOT DRINKS

Americano 5

Cappuccino 6

Arabic coffee 4

Latte 6

Epresso 4

Hot tea 4

