



SNACKS



ZA'ATAR CHIPS _____ 5

(GF, VE) marjoram, thyme, sesame & sumac

OLIVES _____ 6

(GF, VE) preserved citrus, herb oil

PICKLES _____ 5

(GF, VE) seasonal

MERGUEZ SAUSAGE _____ 12

(GF) cucumber, fennel, labneh, dill

MAMA B'S SALAMI _____ 12

(GF) apricot, caramelized onion, hot mustard

SALATIM



CARROT _____ 9

(GF, V) golden raisin, ricotta salata, almond

SWEET POTATO _____ 10

(GF, VE) black garlic, amba, sunflower seeds

BRUSSELS _____ 14

(GF, V) zhough, pickled peppers, burrata, crispy chickpea

TABBOULEH _____ 10

(VE) bulgar, hemp seed, scallion, herbs

COUSCOUS _____ 9

(V) cauliflower, fried onion, pine nut

DIPS

single dips 1 pita | 3 dips 3 pita
add a protein for something extra

HUMMUS _____ 12
(GF, VE) tahini, chickpea, evoo

BEET BABA _____ 12
(GF, VE) eggplant, pomegranate, feta, hazelnut

LABNEH _____ 12
(GF, V) butternut, honey, chili oil, rosemary, pistachio

ALL 3 DIPS (GF) _____ 32
additional pita \$1 each | GF crackers \$3

SANDWICHES & BOWLS

includes choice of 1 protein + red zhoug chili sauce

PITA SANDWICH _____ 13
cucumber, tomato, red onion, cabbage, tahini, amba

RICE BOWL _____ 13
(GF) cucumber, tomato, red onion, cabbage, herbs,
tahini, amba

LETTUCE SALAD _____ 15
cucumber, tomato, red onion, cabbage, herbs,
pita chips, tahini, amba

PROTEIN ADD-ONS

ARTICHOKE (GF, VE) _____ 6

FALAFEL (GF, VE) _____ 5

CHICKEN SHAWARMA (GF) _____ 5

LAMB SHAWARMA (GF) _____ add on +\$3 7

HARD BOILED EGG (GF, V) _____ add on +\$1 1

SHARABLE PLATTERS

for 2-3 people - served w/ basmati rice & condiments

MIXED GRILL _____ 60
chicken shawarma, lamb shawarma, merguez sausage

WHOLE CRISPY FISH _____ 80
saffron, tomato, herbs

PASTRAMI SHORT RIB _____ 95
black pepper, coriander, lime

additional condiments \$.50, available upon request

COCKTAILS



SOUR DATE _____ 12

whiskey, date simple, fresh lemon juice,
egg white, burlesque bitters

LOVE AWAKE _____ 12

gin, contratto vermouth bianco, rhubarb simple,
fresh lime, bitters

ANTIDOTE _____ 9

local lager, amaro montenegro, fresh
grapefruit juice

CHIFFON _____ 10

rum, fresh pineapple, rosemary, pink
peppercorn, orange bitters

LOST TIME _____ 11

vodka, fresh cantaloupe, fresh lemon,
thyme simple

FAST THRILL _____ 13

mezcal, pistachio orgeat, chateau, lime, bitters

GARDEN MARY _____ 12

vodka, cold press vegetable juice, fennel,
celery bitters, pickles

NON-ALCOHOLIC



RHUBARB HIBISCUS ICED TEA _____ 6

PINK GRAPEFRUIT-ROSEMARY SODA _____ 6

YUZU-THYME SODA _____ 7

VIRGIN MARY _____ 7

ON TAP



Miller Lite _____	5
4.2 % ABV	
Tröegs Sunshine Pilsner _____	7
4.5 % ABV Adamstown, PA	
Tröegs Hop Back Amber Ale _____	7
6 % ABV Hershey, PA	
Fat Head's Head Hunter IPA _____	8
7.5 % ABV North Olmstead, OH	
Dogfish Head Punkin Ale _____	7
7 % ABV Milton, DE	
Great Lakes Edmund Fitzgerald Porter _____	7
6 % ABV Cleveland, OH	
Threadbare Cider Dry Hopped _____	11
7.5 % ABV Pittsburgh, PA	

12 OZ. CANS

\$7 each - add a Koozie for \$3

Fat Head's Bumbleberry Honey Blueberry Ale _____	5.7%
Southern Tier Live Session Pale Ale _____	5.5%
Founders All Day IPA Session IPA _____	4.7%
Bell's Two Hearted IPA _____	7.0%
Dogfish Head SeaQuench Ale _____	4.9%
Helltown Brewing Buffy IPA _____	6.7%
Helltown Mischievous Brown Ale _____	5.5%
Rhinegeist Bubbles Rosé Ale _____	6.2%

ask about additional can options

PITCHERS



\$22



PRICKLY PEAR

spanish white rioja, vodka, orange liquor,
prickly pear, sparkling cava

TROPICAL LUAU

riesling, coconut rum, white grapes, fresh
lemon, simple, tropical fruits

PUNCH DRUNK

moscato, strawberry vodka, pressed apples,
fresh lemon, simple, raspberries, blueberries

WINE



• SPARKLING •

Maschio Prosecco _____ 12
Italy, 187 mL

Stanford Brut _____ 16
California, 187 mL

Lunetta Rosé _____ 15
Italy, 187 mL

• ROSÉ •

Escudo Real Rosé _____ 10 / 40
Vinho Verde

• WHITE •

Roditis • Moscofilero _____ 12 / 50
Skouras, Greece

Sauvignon • Semillon • Muscadelle _____ 13 / 50
Chateau des Tourtes, Bordeaux

Sauvignon Blanc _____ 12 / 50
Massey Dacta, New Zealand

Pinot Grigio _____ 11 / 45
Rocchina, Veneto

Chardonnay _____ 11 / 45
Sean Minor, California

Riesling _____ 10 / 40
Single Post, QbA, Mosel

• RED •

Pinot Noir _____ 9 / 40
Avia, Slovenia

Tempranillo _____ 11 / 45
Cune 'Crianza', Rioja

Barbera _____ 12 / 50
Rocco, Piemonte

Zinfandel _____ 13 / 50
Paris Valley Road, California

Malbec _____ 10 / 40
San Huberto, La Rioja, Argentina

Cabernet Sauvignon _____ 14 / 55
Pull, Paso Robles

DESSERT



COCONUT ROSE MALABI

9

TURKISH COFFEE GELATO (V)

7

GOOEY CHOCOLATE TAHINI BROWNIE (V)

6



COME • BACK • SOON



KIDS MENU



CARROTS & HUMMUS _____ 6

CHEESY GARLIC BUTTER PITA _____ 7

CHICKEN WITH RICE _____ 8

EGG WITH RICE _____ 5

FRIED HALLOUMI CHEESE W/ HONEY 6

