



SMALL PLATES, SPREADS & DIPS 8

Hummus With Tahini

Velvety smooth garbanzo beans, garlic confit & olive oil

Wild Mushroom Hummus

Our silky smooth hummus topped with sautéed mushrooms, fried mushrooms and mushroom powder

Kawarma

Hummus topped with braised, spiced lamb, crushed almonds & torn herbs

Whipped Feta With Honey

Feta & labneh cheese whipped soft and topped with chives, dukkah spice, lemon puree, & honey

Baba Ghanoush

Wood roasted eggplant pureed and served with labneh, lemon puree, honey & chiles

Deviled Eggs (4)

Stuffed with tahini egg yolk with pomegranate molasses, dukkah seeds & chile-crunch oil

Labneh Toast

Two slices grilled bread spread thick with labneh cheese & seasonal jam

Warmed Castelvetrano Olives

Olives marinated with orange peel, rosemary, aleppo pepper, almonds & lemon

SALADS, SOUP, & VEGGIES 6

Tabbouleh

Marinated bulgur wheat with olive oil, preserved lemon, parsley, mint, tomatoes & a little chili.

African Peanut Stew Cup | Bowl

Slow cooked sweet potatoes, ginger, peppers, tomato & greens in a spiced stew

Crispy Falafel (5)

Crispy fried garbanzo-herb fritters served with eggplant puree, tahini, pistachios, & cucumber salad

Turkish Mac n' Cheese

Shell pasta, baked feta sauce, breadcrumbs with brown butter, pistachios & dukkah; served with fermented chiles & herbs -add a fried egg; add braised lamb, or kofta; add smoked chicken

Baba Bowl

Jasmine rice topped with roasted and pickled vegetables, herbs, labneh, shatta, slow-cooked garlic, tahini & feta cheese with a poached egg -add pomegranate salmon skewer, kofta kebab or blue oyster mushroom souvlaki

Israeli Salad

Romaine lettuce topped with chopped cucumber, cherry tomatoes, feta cheese, red onions, parsley, olives, red wine vinegar & olive oil

EGG PLATES 5

Breakfast Plate

Two eggs, 2 bacon or braised lamb, labneh, smash fried red potatoes, grilled bread & jam

Schug Lamb Hash

Slow-cooked lamb cooked with smashed fried red potatoes, roasted garlic, pickled red onion & shatta; topped with a fried egg, & schug

Çılbır Turkish Eggs

Poached eggs on a garlic-yogurt sauce topped with smoked chili powder, and pickled peppers. Served with avocado toast & sumac onions

Smoked Salmon and Potato Latke Benedict

Crispy wild salmon cakes topped with poached eggs and labneh butter sauce, preserved lemons, chives & sumac; served with fried red potatoes

Wild Mushroom Herb Omelet

Sauteed mushrooms, chevre & feta cheese with chermoula sauce, & herbs in a three-egg omelet; served with red potatoes -add braised lamb, or kofta; add smoked chicken

SANDWICHES & SPECIALTIES 6

Baba Gyro

Fresh baked pita with choice of kofta meatballs, smoked chicken, falafel or shawarma mushrooms. served with tzatziki, pickled onions, cucumber salad, tahini, shatta, and feta. Choice of one side: jeweled rice, smash fried potatoes, or fries

Oyster Mushroom Souvlaki

Marinated mushrooms & red onion cooked over charcoal with lemon and oregano, herbed tahini & cucumber, served with Lebanese spiced potatoes

Smoked & Grilled Chicken Skewer (2)

Smoked & charcoal grilled chicken with dukkah spice, chicken caramel & cilantro sauce. Served with Lebanese spiced potatoes.

Kofta Kebabs (2)

Spiced, ground lamb-beef skewers grilled over wood fire, tzatziki, pomegranate molasses & herbs with jeweled rice

Smoked Salmon & Potato Latkes (3)

Crispy fried potato cakes with salmon, spicy tzatziki, preserved lemon puree & chives.

Shakshuka (Red Pepper Stew)

Slow-cooked peppers & tomatoes with spices, baked in the hearth oven with eggs, chermoula sauce and finished with fresh herbs -add braised lamb, or kofta; add smoked chicken

SIDES 5

Jeweled Rice

Olive Oil Fried or Scrambled Eggs

Smash Fried Potatoes with Lebanese Spices

Fresh Pita

Crudite

COCKTAILS 7

Mimosa

Orange juice, pineapple juice, grapefruit juice, cherry

Flavored Mimosa

Spiced pomegranate, guava, blood orange, or caramelized pineapple

Baba Bloody Mary

Vodka, tomato, spices, harissa

Greek Cold Brew

Roast House cold brew, Ouzo, Kahlua, orange liqueur, oat milk

Cherry-Cello Spritz

Limoncello, cherry purée, cava, soda

Nectarine Tart

44 Sunnyslope Nectarine vodka, lime, sugar

Beach Bum

Bumbu rum, caramelized pineapple, coconut cream, lime, honey

NON-ALCOHOLIC 4

Baba Lemonade

Add pomegranate, blood orange, or guava

Cherry Limeade

Cherry purée, lime, sugar, lemon-lime soda

Moroccan Lemonade

Lemon, mint, sugar

Pom-Pellegrino Punch

Pomegranate, orange Pellegrino, orange blossom

DRAFT 4

Laughing Dog Pawprint Pilsner

Laughing Dog Unleashed Amber Ale

Laughing Dog Man’s Best Friend IPA

Seasonal Rotation

Ask your server for current option

CANS & BOTTLES 7

Laughing Dog Huckleberry Cream Ale

Rainier

Tieton Apple Cider

Schilling Cider seasonal rotation

Topo Chico Hard Seltzer

Rueben’s IPA

Athletic N/A IPA

BEVERAGES 10

Ginger Beer (NA)

Iced Tea

Turkish Tea

Iced Chai

Hot Tea (Revival Tea Company)

(Citrus Chamomile, Earl Grey, Peppermint, Tropical green Tea)

Juice

Drip Coffee (Roast House)

Turkish Coffee

San Pellegrino Sparkling Orange Mineral Water 12oz

San Pellegrino Sparkling Mineral Water 750ml

SWEETS & TREATS 4

Honey-Walnut Baklava

With brown sugar cinnamon ice cream, honey, cinnamon, & flaky salt

Pineapple Honey Kataifi

Layered brown butter with shredded phyllo and cheese, fried golden brown and topped with hazelnuts, candied citrus & honey

Croissant French Toast

Custard dipped croissant bread, baked in a cast iron, finished with spiced sugar, whipped cream & raspberry jam

Turkish Coffee Pot de Creme

Slow cooked custard with cardamom and coffee, topped with sesame tuile & whipped cream

SPREADS & DIPS 7

Hummus with Tahini

velvety smooth garbanzo beans, garlic confit & olive oil

Wild Mushroom Hummus

our silky smooth hummus topped with sautéed mushrooms

Kawarma

hummus topped with braised, spiced lamb, crushed almonds & torn herbs

Tzatziki Yogurt Dip

greek yogurt with crushed cucumber, sumac, roasted garlic & olive oil, with herbed tahini

Whipped Feta With Honey

feta & labneh cheese whipped soft and topped with chives, dukkah spice, lemon puree, & honey

Baba Ghanoush

wood roasted eggplant pureed and served with labneh, lemon puree, honey & chilies

Mezze Plate

pickled vegetables, cucumbers, hummus, baba ghanoush, tzatziki, roasted garlic, whipped feta, & honey. Served with fresh pita.

SMALL PLATES 3

Deviled Eggs (4)

stuffed with tahini egg yolk with pomegranate molasses, dukkah seeds & chile-crunch

Warmed Castelvetrano Olives

olives marinated with orange peel, rosemary, aleppo pepper, almonds & lemon

Potato Latkes (3)

crispy fried potato cakes, spicy tzatziki, preserved lemon puree & torn herbs

SALADS, VEGGIES, & SOUPS 4

Moroccan Spiced Cauliflower

roasted and tossed with ras el hanout, preserved lemon, shatta peppers, herbs, mint & tahini

African Peanut Stew Cup | Bowl

slow cooked sweet potatoes, ginger, peppers, tomato & greens in a spiced stew

Israeli Salad

romaine lettuce topped with chopped cucumber, cherry tomatoes, feta cheese, red onions, parsley, olives, red wine vinegar & olive oil

Eggplant Fries

crispy fried eggplant with chili aioli, torn herbs, zest, and finished with spices, honey & sea salt

LEGUMES, GRAINS & BEANS 3

Crispy Falafel (5)

crispy fried garbanzo-herb fritters served with eggplant puree, tahini, pistachios, & cucumber salad

Turkish Mac n' Cheese

shell pasta, baked feta sauce, dukkah breadcrumbs topping served with fermented chilies & herbs -add smoked chicken; add a fried egg; add braised lamb, or kofta

Tabbouleh

marinated bulgur wheat with olive oil, preserved lemon, parsley, mint, tomatoes & a little chili

WOOD FIRE 4

Smoked & Grilled Chicken Skewer (2)

smoked & charcoal grilled chicken with dukkah spice, chicken caramel & cilantro sauce. Served with Lebanese spiced potatoes.

Oyster Mushroom Souvlaki (2)

marinated mushrooms & red onion cooked over charcoal with lemon and herbed tahini & cucumber, served with Lebanese spiced potatoes

Kofta Kebab (2)

spiced, ground lamb-beef skewers grilled over woodfire, tzatziki, pomegranate molasses & herbs. Served with jeweled rice

Pomegranate Glazed Salmon (2)

marinated, grilled over wood fire & pomegranate glazed wild salmon served with spiced walnuts & herb. Served with jeweled rice

HEARTH STONE OVEN 4

Clams & Lamb

hearth oven-roasted wild mushrooms and fresh manila clams steamed with white wine, garlic confit, preserved lemon, barberries & herbs; topped with crispy braised lamb

Shakshuka (Red Pepper Stew)

slow-cooked peppers & tomatoes with spices, baked in the hearth oven with eggs, chermoula sauce and finished with fresh herbs -add braised lamb, or kofta; add smoked chicken

Baharat Roasted Chicken Platter

warm spice-rubbed chicken slow-cooked, then finished in a brick oven. served with Lebanese spiced potatoes, cilantro mayo with chilies, garlic toum & radish salad. Served with fresh pita.

Persian Spiced Shoulder of Lamb

warm spiced rubbed lamb, slow roasted and served sliced. Served with warm pita, jeweled rice, pickled vegetables, garlic, cauliflower tahini, pomegranate, rosebuds, & green herb sauce