

NATALIE'S HAPPY HOUR

\$6 HOUSE WINE, \$5 DRAFTS, 1/2 OFF SIGNATURE COCKTAILS, \$4 BEIRUT PILSNERS

Hummus (gf) (ve)

a creamy puree of chickpeas, tahini, lemon, garlic & olive oil

large 9 small 5

Baba Ghannouj (gf) (ve)

perfectly smoked eggplant pureed with lemon, garlic, tahini & olive oil

large 9 small 5

Muhammara (ve)

a spicy dip with roasted red peppers, walnuts, & pomegranate molasses

large 10.50 small 6.50

Dip Trio (vo)

a sampling of hummus, baba ghannouj & muhammara with fresh house-made pita

15

Pickled Veggies (gf) (ve)

Chef's selection of house-made pickled vegetables

7

Grape Leaves (gf) (ve)

Grape leaves stuffed with rice, parsley, tomato & mint, with olive oil & lemon

8

Lebanese Po'boy

crispy harissa-tossed shrimp in a toasted sub roll with garlic sauce, tomatoes, greens & pickles. Served with fries

15

Grilled Kafta Burger

char-grilled spiced beef, garlic sauce, crimson slaw & harissa on grilled focaccia. Served with fries

14 | add halloumi +2

Portobello Sandwich (ve)

char-grilled portobello mushroom, roasted red peppers, mixed greens, & fresh herb chutney on grilled focaccia. Served with fries

14 | add halloumi +2

Shawarma Nachos (gfo)

marinated and grilled chicken or ribeye beef over pita chips with mozzarella & feta, pickled red onions, tomatoes, pickled chilis, kalamata olives, hummus, baba ghannouj & yogurt drizzle

17 chicken 18 beef

Beef Shawarma Eggrolls

marinated & grilled ribeye, onions, tomatoes & white American cheese with za'atar aioli (4)

13

Halloumi Fries (gf) (v)

deep fried halloumi cheese sticks with a chili aioli dipping sauce

9

Natalie's Fries (gf) (ve)

a plate of crispy, seasoned french fries with your choice of two sauces

Sauces - ketchup, harissa, garlic sauce, chili aioli, za'atar aioli, tahini sauce, fresh herb chutney

7

Fettoush Salad (ve)

Tomato, cucumber, lettuce, bell pepper, crispy pita, vinaigrette

7

Mediterranean Salad (gf) (ve)

cucumbers, tomatoes, red onions & feta in a pomegranate vinaigrette

7

