

Flavors of Lebanon
Heartbeat of New England



MENU



Salads

Tabouli

Parsley, Tomato, Onion, Mint, Bulger, Lemon and Oil

\$15

Fattoush

Romaine Lettuce, Tomato, Cucumber, Radish, Scallion,
Bell pepper, Parsley, Mint and Lemon Oil dressing

\$15

House Salad

Arugula, Pear, Walnut, Feta, Cheese , Tomato and
red Onion

\$15

Restaurant & Lounge



Appetizers

Hummus Pureed Chickpeas with Tahini, Lemon juice and Garlic	\$10
Baba Ghannouj Roasted Eggplant with Tahini, Lemon juice and Garlic	\$11
Vegetarian Grape Leaves (8 pieces) Rice, Tomato, Onion, Parsley, rolled in grape leaves	\$12
Falafel (5 pieces) Grand fava Beans, Chickpeas, Garlic, Onion, served with Tahini sauce, Parsley and Radish	\$14
Shanklish Dried Cheese, Cumin, Zaatar, served with Olive Oil, parsley, Tomato, and Onion	\$12
Labneh Creamy strained Yogurt	\$10



Makanik Lebanese Sausage, Sauteed Pomegranate Sauce	\$15
Sujuk Smoked Lebanese Sausage Sauteed with Tomato	\$15
Eggplant al Raheb Roasted Eggplant, topped with Tomato, Onion, Parsley, Lemon juice and Oil	\$13
Kibbeh Balls (5 pieces) Deep fry rolled ground Meat with Bulgur, Onion and Pine Nuts	\$14
Sambousik (4 pieces) Ground Meat, Onion, and Pine Nuts, folded in dough and deep fried	\$10
Appetizers Sampler Hummus, Baba Ghannouj, Labneh	\$15



Cheese Rolls (5 pieces) Deep fried fillo dough, stuffed with Cheese, Onion and Parsley	\$12
Jawaneh (6 pieces) Chicken Wings, marinated in Cilantro, Lemon juice and Garlic	\$14
Kibbeh Nayeh Raw minced Beef, mixed with Bulgar and Onion	\$22
Batata Harra Cubes of Potatoes sauteed in Garlic, Cilantro and Lemon juice	\$10

Restaurant & Lounge



Kebab And Entree

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|--|------|
| Chicken Kebab (2 skewers)
Charbroiled Marinated Chicken with Onion and Bell
pepper, served with rice pilaf | \$22 |
| Beef Kebab (2 skewers)
Charbroiled Marinated Beef Tenderloin with Onion
and Bell pepper, served with rice pilaf | \$29 |
| Kafta Kebab
Grilled ground meat, mixed with Onion and Parsley-
served with Rice Pilaf | \$22 |
| Shrimp Kebab (2 skewers)
Marinated and Charbroiled, served with Rice Pilaf | \$27 |



Lamb Rack

Marinated in Oil, Garlic, and Mint.
Served with Hashwe Rice

\$36



Mixed Grill

1 Chicken, 1 Beef and 1 Kafta served
with rice pilaf and Boaz Bread

\$34

Family Size

2 Chicken, 2 Beef and 2 Kafta served
with rice pilaf and Boaz Bread

\$50

1 Additional Skewer

\$7



Grilled Salmon

Served with Mashed Potatoes

\$26



Sides

French Fries	\$10
Rice Pilaf	\$8
Mashed Potato	\$10
Leban with Cucumber and Mint	\$12
Grilled Vegetables	\$10

Dessert

Baklava	\$10
Rice Pudding	\$10
Ismaliyeh	\$10



Drinks



Whiskey

Johnnie Walker	G
Red Label	\$13
Black Label	\$15
Double Black	\$18
Gold	\$23
Blue Label	\$45
Dewars 12 Years SPEC	\$14
Chivas	
12 Years	\$15
18 Years	\$25
Jameson Irish Whiskey	\$13

Bourbon

	G
Basil Hayden 8 Years	\$12
Blantons Bourbon 93	\$20
Buffalo Trace Bourboun	\$13
Bulleit Bourbon	\$14
Makers Mark	

Gin

	G
Gin Tonic	\$10
Empress 1908 Original	\$15
Hendriks Gin 88	\$17
Bombay Sapphire Gin	\$16
Tanqueray Gin	\$14
Tanqueray N10	-

Rum

	G
Bacardi Superior Light	\$14
Captain Morgan Org Soc	\$14
Malibu	\$13
Zacapa Rum	\$16

Single Malt

	G
Balvenie 12 Years Double	\$25
Glenfiddich 12 Years	\$22
Glenlivet 12 Years	\$23
Macallan 12	\$28
Oban 14 Years	\$27

Vodka

	G
Belvedere	\$18
Ciroc	\$18
Grey Gouse 80	\$18
Ketel One	\$14
Titos	\$14

Prosecco

	G
Laluca Prosecco Doc	\$10

Tequila

	G
1800 Silver	\$14
80 Milagro Silver	\$13
80 Milagro Reposado	
80 Milagro Anejo	
Casamigos Blanco	\$18
Casamigos Reposado	\$19
Casamigos Anejo	
Don Julio Blanco	\$18
Don Julio Reposado	
Don Julio Anejo	
Don Julio 1942	\$40
Patron Silver on Premium	\$17
Patron Reposado	
Patron Anejo	
Clase Azul	\$38

Japanese Whiskey

	G
Toki Whiskey	\$13
Yamazaki 12 years	\$45



Wine

	G	B
Ksara Cabernet Sauvignon	\$13	\$60
Silver Palm Cabernet Sauvignon	\$11	\$50
Ksara Chardonnay	\$13	\$60
Raeburn 21 Chardonnay	\$11	\$50
Murphy Pinot Noir	\$9	\$35
Santa Christina Pinot	\$9	\$35
Clos St. Thomas Blanc	\$9	\$35
Ksara St. Alphonse	\$10	\$35
Raeburn 22 Sauvignon Blanc	\$11	\$50
Ksara Sunset Rose	\$10	\$40

Champagne

	G	B
Moet Brut Imperial		\$250
Veuve Clicquot Yellow		\$250
Dom Perignon		\$750
Armand De Brignac Gold		\$1,250
Luc Belaire Rose		\$200
Moet Rose Imperial		\$300
Veuve Clicquot Brut		\$300



House Cocktails

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Rosita-fresh Rosemary, gin, st germain,
grapefruit, lime, orange bitters \$15

Lemongrass gin Rickey- fresh lemongrass, gin,
grapefruit, lemon, grapefruit bitters \$15

Mary Pickford- fresh pomegranate, white rum,
pineapple, lime, skins mastiha \$15

Passionfruit highball- vanilla vodka,
passionfruit, lime, cinnamon \$15

Mind Eraser- hibiscus gin, grapefruit, lemon,
cherry heering \$15

Maying sling- Bacardi black, pineapple, lime,
Cointreau, benadictine, cherry heering \$17

Hanky Panky- Ron Zacapa 23, house coffee
vermouth, fernet, chocolate bitters. \$17

Smoked and served on one large rock

Bitter Temptation- Espresso, bourbon, fernet, cacao \$16



Classic Cocktails

	G
Daiquiri- white rum, lime, simple syrup	\$14
Bee's Knees- Gin, lemon, honey	\$14
The Last Word- gin, lime, green chartreuse, maraschino liqueur	\$14
The Division Bell- Mezcal, lime, aperol, maraschino liqueur	\$16
Espresso Martini- espresso, vanilla vodka, Kahlua	\$15
Passionfruit Martini- Vanilla vodka, passionfruit, lime, Prosecco	\$15
Gin Basil smash-Fresh basil, gin, lime, simple syrup	\$14
Penicillin- fresh ginger, peated scotch, lemon, honey	\$15
Vieux carrre-rye, cognac, sweet vermouth, Benedictine, peychaud bitters	\$15
Negroni- gin, Campari, sweet vermouth	\$14
Old fashioned- bourbon, old fashioned & orange bitters	\$15



Hookah

Regular Hookah

\$44

Double Apple

Lemon Mint

Orange Mint

Grape

Grape Mint

Watermelon Mint

Blueberry Mint

Watermelon

Blueberry

Peach

Upgrade to Grapefruit or Orange head

+ \$5

