starters

Zaytoon · 6
our marinated warm olives in house spices

Mazza Platter · 12
hummus, baba ghannouj, tabouli, eggplant salad & falafel

Spanakopita · 8
layered phyllo dough with spinach, mushroom, feta

Kalai · 9
sautéed lamb, stewed tomatoes, jalapeno, cilantro, with grilled pita

Arabic Cheese · 8
soft traditional cheese, virgin olive oil, garlic, parsley

Musakhan Rolls · 8
marinated chicken, roasted onions, sumac, rolled in börek dough

Kubba · 9
lamb and beef fritters with pine nuts

Gambri & Scallops · 11
skewered, grilled in herbs and spices

Eggplant Salata · 8
grilled eggplant, bell pepper, tomatoes, celery, basil, roasted walnuts

Shankleesh · 7
yogurt cheese, tomatoes, walnuts, virgin olive oil

Hummus Platter · 10
hummus with choice sauteed lamb, chicken shawarma, or sauteed mushrooms

Warak Inab · 7
hand-rolled grape leaves, stuffed with rice and fresh herbs

soup | salads

add to any salad: beef & lamb shawarma · 4 chicken shawarma · 4 falafel · 3

Shorba · 6
Middle Eastern–inspired lentil soup

Mixed Green Salad · 6
cherry tomatoes, cucumbers, red onions, house vinaigrette

Fattoush Salad · 10
hearts of romaine, crispy pita, mint, scallions, tomatoes, radishes, olive oil, lemon

Halloumi Salad · 11
mixed greens, pomegranate, fried halloumi, bean sprouts, olives, garlic vinaigrette

Jarjeer Salad · 10
arugula, red onions, mango, walnuts, pomegranate vinaigrette

Beet Salad · 12
roasted beets, arugula, kefir cheese, pine nuts, crispy pita, sherry vinaigrette

grilled kebabs

seasoned and skewered with roasted vegetables & slivered almonds, choice of rice or pearl couscous

Shish Taouk · 15
traditional Lebanese chicken with garlic toum

Lamb · 19
locally raised lamb with mint-jalapeno sauce

Beef · 18
sirloin steak with mint-jalapeno sauce

Gambri and Scallop · 21
sauteed with garlic and olive oil

Kefta · 16
ground beef and lamb with mint-jalapeno sauce

Veggie · 16
seasonal vegetables with tahini dip

Mashawi · 21
your choice of two: shish taouk, beef, kefta, and lamb

traditional plates

Mansaf · 19
braised lamb shank in sheep's yogurt over rice and lavash with pine nuts

Maklouba · 19
"upside-down" rice dish, eggplant, carrots, cauliflower, almonds, choice of chicken or lamb

Couscous · 19
Moroccan couscous, root vegetables, choice of stewed chicken or braised lamb

Moussaka · 16
layered eggplant, zucchini, mushrooms & mozzarella, choice of vegetarian or ground beef

Bamia · 19
okra, lamb, and tomato stew over rice

Samakeh · 17
pan-fried fish, roasted potatoes, homemade tomato sauce

Zahra with Laban · 15
cauliflower in aged yogurt sauce over rice

Mujaddara · 15
seasoned rice, lentils, sautéed onions, sumac, with mixed greens

Zaytoon proudly serves Mary's Free Range Chicken.

Please inform your server of any dietary restrictions. Thank you!

zaytoon
MEDITERRANEAN RESTAURANT & BAR

WINE

by the glass

SPARKLING
NV Cremant Brut Rosé, Lucien Albrecht, Alsace · 12 | 49
NV Brut Classic, Domaine Chandon, California (187ml) · 14

WHITE
2014 Assyrtiko, Lyrarakis, Crete, Greece · 9 | 36
2015 Sauvignon Blanc, Drylands, Marlborough, NZ · 9 | 36
2014 Albariño, Tangent, Edna Valley · 12 | 48
2015 Chardonnay, Hess, Monterey, California · 9 | 36

ROSÉ
2015 Rosé, Breezette, Côtes du Provence, France · 10|39

RED
2014 Merlot, Textbook, Napa Valley · 12 | 48
2013 Zinfandel, Seghesio, Sonoma County · 10 | 39
2011 Syrah/Grenache/Carignan, Domaine de Bila-Haut, Les Vignes de Bila-Haut, Côtes du Roussillon Villages · 9 | 36
2013 Malbec, Terrazas de los Andes, Mendoza, Argentina · 10 | 38
2013 Cabernet Sauvignon, Casarena Reservado, Mendoza, Argentina · 11 | 42
2014 Pinot Noir, The Forager, Willamette Valley · 14 | 50

by the bottle

SPARKLING
2009 Cava, Gran Cuvee Brut, Gramona, Penedès, Spain · 58
NV Brut, Roederer Estate, California · 46

WHITE
2014 Sauvignon Blanc, Merry Edwards, Russian River Valley · 45
2014 Pinot Grigio, Maso Canali, Italy · 38
2015 Verdejo Marques de Cacares, Rueda, Spain · 32
2014 Chenin Blanc, Patient Cottat, Le Grand Caillou, Loire Valley · 39
2014 Riesling, Efeste Evergreen, Columbia Valley, Washington · 42
2015 Bordeaux Blanc, Chateau Haut Rian, Bordeaux Sec · 32
2013 Chardonnay, Domaine Vincent Girardin, Bourgogne Cuvée St. Vincent · 40

RED
2014 Pinot Noir, Siduri, Willamette Valley · 65
2014 Gamay, Albert Bichot, Chateau de Jarnioux, Beaujolais · 38
2014 Zinfandel ("Old Vine"), Bedrock Wine Co., Sonoma County · 50
2014 Petit Sirah, Petite Petit, Lodi, California · 42
2012 Malbec, Malbec du Clos, Cohors, France · 38
2014 Shiraz Blend, Goats do Roam, Western Cape, South Africa · 35
NV Syrah/ Grenache/Viognier, Marietta Cellars, Christo Lot 3, Sonoma County · 48
2013 Cabernet/Monastrell/ Syrah, Bodegas Hijos de Juan Gil—100th Anniversary, Jumilla, Spain · 49
2012 Cabernet/Merlot, Chateau Blaignan, Medoc, Bordeaux · 50
2014 Cabernet Sauvignon, Intrinsic, Columbia Valley · 44
2012 Cabernet Sauvignon, Amapola Creek, Sonoma · 68

BEER

on draft

Racer 5 IPA · 5
Drakes 1500 Pale Ale · 5
Scrimshaw Pilsner · 5
Rotating Tap · 5

by the bottle

Budweiser · 4
Bud Light · 4
Pacifico · 5
The Hatchet Apple Cider · 6
Eye of the Hawk Imperial Ale · 5
Blanch de Chambly Belgian White · 6
Black Butte Porter · 5

COCKTAILS

Stay Tuned · 9
Aylesbury Duck vodka, arak, house-made mint lemonade

Sultan's Iced Tea · 10
Bulleit bourbon, black tea, allspice dram, honey, house-made mint lemonade

See You in Sousse ("soo-suh") · 9
Absolut mango vodka, pineapple juice, lassi, honey

Midnight on Solano · 9
Ford's gin, chamomile syrup, Persian cucumber, lime juice

A Second Date · 9
Caña Brava rum, date syrup, flower water, walnut bitters, orange oil

Habibi · 9
Four Roses bourbon, amaretto, allspice dram, tahini, honey

Rock the Casbah · 9
Tequila Cabeza, pama liqueur, orange bitters, bubbles

NON-ALCOHOLIC

Fresh-Squeezed Mint Lemonade · 3.50

San Pellegrino 500ml · 4

Yemeni Sanaai Coffee · 4

Italian Decaf Coffee · 4

Moroccan Mint Black Tea · $3.50

Numi Organic Tea · $3.50
Chamomile Lemon
Aged Earl Grey
Jasmine Green
Mint