

starters

Zaytoon · 6

our marinated warm olives in house spices

Mazza Platter · 12

hummus, baba ghannouj, tabouli, eggplant salad & falafel

Spanakopita · 9

layered phyllo dough with spinach, mushroom, feta

Kalai · 9

sautéed lamb, stewed tomatoes, jalapeno, cilantro, with grilled pita

Arabic Cheese · 9

soft traditional cheese, virgin olive oil, garlic, parsley

Musakhan Rolls · 9

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 · 9

grilled eggplant, bell pepper, tomatoes, celery, basil, roasted walnuts

Shankleesh · 8

yogurt cheese, tomatoes, walnuts, virgin olive oil

Hummus Plate · 11

hummus with choice sautéed lamb, chicken shawarma, or sautéed mushrooms

Warak Inab · 8

hand-rolled grape leaves, stuffed with rice and fresh herbs

soup | salads

add to any salad: beef & lamb shawarma · 6 chicken shawarma · 6 falafel · 4

Shorba · 7

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, cucumbers, radishes, olive oil, lemon

Halloumi Salad · 12

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 · 17

traditional Lebanese chicken with garlic toum

Lamb · 21

locally raised lamb with mint-jalapeno sauce

Beef · 20

sirloin steak with mint-jalapeno sauce

Gambri and Scallop · 24

sautéed with garlic and olive oil

Kefta · 18

ground beef and lamb with mint-jalapeno sauce

Veggie · 16

seasonal vegetables with tahini dip

Mashawi · 24

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

traditional plates

Mansaf · 21

braised lamb in sheep's yogurt over rice and lavash with pine nuts

Maklouba · 20

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

Couscous · 22

Moroccan couscous, root vegetables, stewed tomatoes, choice of chicken or braised lamb

Moussaka · 18

layered eggplant, zucchini, mushrooms & mozzarella, choice of vegetarian or beef

Bamia · 20

okra, lamb, and tomato stew over rice

Samakeh · 22

pan-fried fish, potatoes, tomato, tahini

Zahra with Laban · 16

cauliflower in aged yogurt sauce over rice

Mujaddara · 16

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!



WINE

by the glass

SPARKLING

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

WHITE

2016 Assyrtiko, Spyros Hatziyiannis, Santorini, Greece · 12 | 48
2015 Sauvignon Blanc, Hush Vineyard, Mendocino, California · 9 | 36
2015 Soave Classico, Pieropan, Veneto, Italy · 11 | 44
2014 Albariño, Tangent, Edna Valley · 12 | 48
2015 Chardonnay, Hess, Monterey, California · 10 | 40

ROSÉ

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

RED

2014 Pinot Noir, Borne, Anderson Valley · 13 | 52
2015 Agiorgitiko, Gai'a, Koutsi-Nemea, Greece · 13 | 52
2015 Zinfandel, Martin Ranch, Santa Clara Valley · 11 | 44
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

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 Riesling, Efesté Evergreen, Columbia Valley, Washington · 44
2014 Pinot Grigio, Maso Canali, Italy · 38
2015 Verdejo Marques de Cacaes, Rueda, Spain · 32
2014 Dabouki, Cremisan, Bethlehem, Palestine · 49
2014 Chenin Blanc, Patient Cottat, Le Grand Caillou, Loire Valley · 39
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
2014 Shiraz Blend, Goats do Roam, Western Cape, South Africa · 35
NV Syrah/ Grenache/Viognier, Marietta Cellars, Christo Lot 3, Sonoma County · 48
2015 Barbera D'Asti Battagione, Reneto Ratti, Italy · 53
2013 Cabernet/Monastrell/ Syrah, Bodegas Hijos de Juan Gil—100th Anniversary,
Jumilla, Spain · 49
2012 Cabernet/Merlot, Chateau Baignan, 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
Pacífico · 5
The Hatchet Apple Cider · 6
Eye of the Hawk Imperial Ale · 5
Blanch de Chambly Belgian White · 6
Black Butte Porter · 5

N/A Clausthaler Lager · 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 · 4

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*