

RED WINE

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| MARCO BONFANTE 'LA STELLA' R, BARBERA D'ASTI, ITALY Excellent with chicken, duck, goose and game birds and seafood dishes. | 13/44 |
| CHIANTI CLASSICO, ALBERTO CONTI, ITALIA Excellent with grilled meats as well as slightly spicy dishes. | 13/44 |
| BORDEAUX, CHÂTEAU LA CHAPELLE MAILLARD, JEAN-CHRISTOPHE MAURO, BORDEAUX, FRANCE Perfect wine pairing with grilled lamb chops with herbs, beef, roasted chicken and cheese. | 14/49 |
| MONTEPULCIANO, TORRE ZAMBRA, MADIA MONTEPULCIANO D'ABRUZZO, ITALY Perfect wine pairing with grilled, bbq'd and roasted meats like lamb, steak, chicken, and with hard, aged cheeses. | 14/49 |
| RED BLEND, CHÂTEAU KEFRAYA LES BRETÈCHES, BEKAA VALLEY, LEBANON Excellent with grilled meats as well as slightly spicy dishes. | 16/56 |
| MALBEC, HENRY LAGARDE, LUJAN DE CUYO, ARGENTINA Pairs extremely well with grilled lean red meats, lamb, beef steak as well as dark chicken, even goes well with fish. | 16/56 |
| BLEND, MASSAYA "LE COLOMBIER", BEKAA VALEY, LEBANON Excellent with grilled meats and lamb. | 18/63 |
| SYRAH/CAB BLEND, CÔTEAUX DE KEFRAYA, CHÂTEAU KEFRAYA, BEKAA VALEY, LEBANON Match made in heaven with with grilled red meats and lamb. | 18/63 |
| SANGIOVESE, IGP MAREMA TOSCANA AMARANTO, PODERE SAN CRISTOFORO, TUSCANY, ITALY Perfect with grilled red meats and lamb. | 18/63 |
| BORDEAUX SUPERIEUR, CHÂTEAU PETIT-FREYLON, GRANDE CUVÉE LEAH, FRANCE Excellent with grilled lamb and beef steak as well as slightly spicy dishes. | 20/69 |
| CABERNET SAUVIGNON CUVÉE, CHÂTEAU KSARA, BEKAA VALEY, LEBANON Goes perfectly with lamb and seafood dishes. | 20/69 |
| PINOT NOIR, DOMAINE FREDERIC LORNET, CÔTES DU JURA "CHARLES ROUGET", FRANCE Wonderful with grilled lamb and beef steak as well as slightly spicy dishes and grilled cheese. | 20/69 |

WHITE WINE

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| MOSCATO D'ASTI, MARCO BONFANTE BLUE LABEL, PIEDMONT, ITALY Sweet wine, excellent with desserts, mezzas, poultry, mild and soft cheese. | 12/42 |
| PINOT GRIGIO, SAVINO, DELLE VENEZIE, ITALIA Best with salads, mezzas as well as seafood and grilled fish. | 13/44 |
| PERSTE' ROERO ARNEIS, MARCO BONFANTE, ITALY Excellent with fish, spicy food, desserts, vegetarian, poultry and cheese. | 14/49 |
| BLEND BLANC, MASSAYA, BEKAA VALLEY, LEBANON Goes well with rich fish, shell fish, vegetarian, poultry. | 16/56 |
| CHARDONNAY, DOMAINE PERROUD, AOP CHIRAS BOURGOGNE BLANC, BURGUNDY, FRANCE Ideal with poultry, grilled fish, and slightly richer dishes including creamy sauces. | 18/63 |
| SAUVIGNON BLANC, COTEAUX DU GIENNOIS, CLÉMENT ET FLORIAN BERTHIER, FRANCE Ideal as an aperitif or with white meat and fish, shellfish and other crustaceans or with goat cheese. | 18/63 |
| SANCERRE, SAUVIGNON BLANC, CHÂTEAU DE CREZANCY, FRANCE Excellent with salmon, shrimp, sweet desserts, poultry, mild and soft cheese. | 20/69 |
| CHARDONNAY, DOMAINE GUEGUEN AOP CHABLIS, BOURGOGNE, FRANCE Perfect compliment to salmon, shrimp, mezzas, poultry, sweet desserts, mild and soft cheese. | 89 |
| EL MASSAYA ARAK, HERBAL & SPICE, ANISE, LEBANON Splendid with mezzas, salmon, shrimp, sweet desserts, poultry, mild and soft cheese. | 54, 200ML |

ROSE & SPARKLING

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| SPARKLING WINE, CAVA BRUT NATURE N.V., CASTELL DE SANT PAU, CAVA, SPAIN Celebrate with this beautiful sparkling wine. | 13/44 |
| ARIONE MAMAMANGO, MOSCATO AND MANGO, ITALY Goes well with seafood, spicy food, mezzas and desserts. | 13/44 |
| VALDOBBIADENE PROSECCO SUPERIORE EXTRA DRY, BELLUSSI, SPARKLING WINE, GLERA, ITALY Goes well with seafood, spicy food, mezzas and desserts. | 14/49 |
| SIGNATURE ROSÉ, CHÂTEAU GUIOT, COSTIÈRES-DE-NÎMES, FRANCE Ideal with mezzas and salads, like a brie. | 14/49 |
| ROSÉ, MYST DE CHÂTEAU KEFRAYA, BEKAA VALEY, LEBANON Goes well with beef, lamb, spicy food, mature and hard cheese. | 16/56 |
| TOURAINÉ BRUT SPARKLING ROSÉ "LA GABARE", GILLES GAUDRON, LOIRE VALLEY, FRANCE Perfect for Mediterranean mezzas, grilled beef and lamb, and desserts. | 16/56 |
| CHAMPAGNE BOURGEOIS-BOULONNAIS, BRUT PREMIER CRU TRADITION, CHAMPAGNE, FRANCE Celebrate with this beautiful sparkling wine. | 79 |
| CHAMPAGNE BARONS DE ROTHSCHILD, BRUT CHAMPAGNE N.V., FRANCE Celebrate with this beautiful sparkling wine. | 128 |

WINE BY THE BOTTLE

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| MALBEC DE CAHORS, CHÂTEAU DE HAUTE-SERRE, BERTRAND VIGOUROUX, FRANCE Match made in heaven with with grilled lamb, beef steak, chicken and cheese. | 79 |
| MERLOT, PODERE LA PACE, MAREMMA TOSCANA, ITALY Wonderful with grilled lamb, beef steak, chicken and cheese. | 81 |
| THE PIXIE, SYRAH, GORMAN WINERY, RED MOUNTAIN, WASHINGTON Excellent with grilled meats and lamb. | 94 |
| PINOT NOIR, DOMAINE PILLOT, MERCUREY PREMIER CRU "EN SAZENAY", BURGUNDY, FRANCE Ideal with grilled meats, lamb, roasted chicken and salmon. | 98 |
| BLEND, CHÂTEAU BEAU-SEJOUR BECOT, PETIT BÉCOT, SAINT-ÉMILION GRAND CRU, FRANCE Excellent with grilled lamb and beef steak as well as slightly spicy dishes. | 99 |
| CABERNET SAUVIGNON, ROBERTS+ROGERS, ST. HELENA, NAPA VALLEY Wonderful with grilled lamb, beef steak, chicken and cheese. | 109 |
| CHATEAU FAUGERES, BORDEAUX RED BLENDS, ST. EMILION, BORDEAUX, FRANCE Excellent with grilled lamb and beef steak as well as slightly spicy dishes. | 110 |
| BLEND, CHÂTEAU PHELAN-SEGUR, SAINT-ESTÈPHE "FRANK PHELAN", BORDEAUX, FRANCE Ideal with grilled lamb, beef steak, chicken and cheese. | 112 |
| BRUNELLO DI MONTALCINO, BELPOGGIO, SANGIOVESE, ITALIA Devine with red meat, poultry, and cheese. | 143 |
| TENUTA SETTE PONTI, ORENO TOSCANA, ITALY Wonderful with grilled lamb and beef steak. | 159 |
| MAZZEI, SIEPI, TOSCANA, ITALY Match made in heaven with with grilled lamb and beef steak as well as slightly spicy dishes. | 173 |
| CABERNET SAUVIGNON, TOWNSEND VINEYARD, ANTICA ESTATE (M. ANTINORI), NAPA VALLEY Match made in heaven with with grilled lamb and beef steak as well as slightly spicy dishes. | 179 |

NON-ALCOHOLIC BEER & WINE

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| RIBO DE-ALCOHOLIZED SPARKLING WINE, MUSCAT D'ALSACE (DRY), CAVE DE RIBEAUVILLE, FRANCE Pairs perfectly with seafood dishes and desserts. | 14/49 |
| NON-ALCOHOLIC LEBANESE BEER | 9 |

BEER

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| ALMAZA, LEBANESE LIGHT PILSNER (ALC. 4.1%) | 9 |
| KOTAYK, ARMENIAN LIGHT LAGER (ALC. 4.2%) | 9 |
| EREBUNI, ARMENIAN STRONG LAGER (ALC. 4.8%) | 9 |
| THREE WEAVERS SEAFARER KOLSCH-STYLE 'DRAFT', PILSNER, ABV 4.5%(ALC. 4.1%) | 10 |
| STONE HAZY IPA 'DRAFT', IPA ABV: 6.5% | 12 |
| STONE INDIA PALE ALE IPA 'DRAFT', IPA ABV: 6.9% 12 | 12 |
| SKY KRAKEN BY FREMONT SEATTLE 'DRAFT', HAZY PALE ALE ,ABV 5% | 10 |
| SMOG CITY SABERTOOTHED SQUIRREL 'DRAFT', HOPPY AMERICAN AMBER | 11 |
| KONA BIG WAVE 'DRAFT', GOLDEN ALE, ABV 4.4% | 10 |
| GOLDEN ROAD MANGO CART 'DRAFT', MANGO WHEAT ALE, ABV 4% | 10 |
| GOLDEN ROAD HEFEWEIZEN 'DRAFT', WHEAT, DEXTRIN, ABV 5% | 10 |

Corkage: \$25 every bottle

Your table will be reserved for 90 minutes for parties up to 2 persons; 2 hours for parties up to 8; and 2.5 hours for parties of 9 or more.

22% gratuity is automatically added to parties of 5 or more in leu of the tip as our staff strives to give you the best experience. No separate checks. Thank you for dining with us and supporting our stay.