



## Spreads

Served w/ Lavash, Extra Lavash 3

**House Sampler..... 24** GF, V

Baba Ganoush, Muhammara, Garden Hummus

**Baba Ganoush..... 13** GF, V

Roasted Eggplant Spread, Mint, Dukkah,  
 Pickled Onion, EVOO

**Muhammara..... 13** GF, V

Fire Roasted Red Pepper & Walnut Spread,  
 Pomegranate Molasses, Candied Walnuts

**Garden Hummus..... 13** GF, V

Crudite Relish, EVOO

**Short Rib Hummus..... 22** GF

Seven Spice Short Rib, Pickled Onion, Mint, Basil

## Cold Mezze

Add Protein: Chicken 6 Lamb 8 Steak 8 Shrimp 8

**Falafel Bowl..... 18** V

Falafel, Avocado, Bulgur Wheat, Cucumber,  
 Roasted Tomato, Fried Chickpeas,  
 House Pickles, Baba Ganoush

**Beet & Smoked Labneh..... 15** GF

Roasted Beets, Mint Vinaigrette, Arugula,  
 Orange Supreme, Roasted Hazelnut, Goat Cheese,  
 Lemon Zest, Smoked Labneh, Honey

**Mosaic Salad..... 15** GF

Saffron Honey Mustard Vinaigrette, Toasted  
 Pistachio, Pickled Onion, Feta, Mint, Cherry Tomatoes

**Olives..... 5** GF, V

Ras al Hanout Spiced Imported Olives

**Charcuterie & Cheese..... 18** GF

Brie, Shanklish, Dukkah, Prosciutto, Honeycomb,  
 Eggplant Chutney, Olives, House Pickles, Crostini

## Kebab

Served with Lavash Pita, Tomatoes, Blistered Peppers,  
 Herbs, Sumac Onions, Choice of Side

**Adana Lamb..... 21** GF

House Ground Lamb with  
 Aleppo Peppers & Onions, Tzatziki

**Beef Tenderloin..... 23** GF

Seven Spice Seasoning, Batta Harra

**Paneer & Veggie..... 19** GF, V

Wilted Spinach, Red Peppers, Goat Cheese,  
 Pickled Eggplant, Zhoug

**Chicken Breast..... 19** GF

Eggplant Chutney, Wilted Spinach

GF : Gluten free if served without lavash  
 V : Vegetarian

## Brunch Specials

**Breakfast Burger..... 19**

Sunny Side Up Egg, Bacon, Caramelized Onion,  
 Pickles, Cheddar, Truffle Aioli

**Cilbir..... 15** V

Poached Eggs, Yogurt Tahina, Pickled Onion,  
 Roasted Tomato, Pita, Chili Oil, Dill, Lemon Zest

**Greek Yogurt Parfait..... 12** V

Berry Slaw, Vanilla Greek Yogurt, Lemon, Mint,  
 Granola, Golden Raisins

**Avocado Toast..... 16** V

Two Poached Eggs, Grilled Focaccia,  
 Avocado Spread, Pickled Onion, Dill, Goat Cheese

**Spanakopita Quiche..... 12** V

Egg, Spinach, Feta, Phyllo Dough,  
 Smoked Lebneh, Herb Oil, Arugula

**Bacon Quiche..... 12**

Bacon, Dill, Zucchini, Lemon Zest, Chili Oil,  
 Goat Cheese, Ricotta

**Cast Iron Pancake..... 15** V

Fluffy Pancake, Honey & Lemon Marscapone,  
 Maple Syrup, Blueberry Gastrique, Granola, Mint

**Truffle Toast..... 12** V

Truffle Scrambled Eggs, Fresh Ricotta, EVOO,  
 Parmesan, Black Pepper

**Lamb Shank Benedict..... 28**

Seven Spice Braised Lamb Shank, Curry Hollandaise,  
 Spinach, Poached Eggs, Sumac, Onion,  
 Aleppo Pepper, Goat Cheese, Pita

**Smoked Salmon Benedict..... 22**

Smoked Salmon, Smoked Labneh, Poached Eggs, Pickled  
 Onion, Fried Capers, Spring Greens, Pita

**Shakshuka..... 18**

Caramelized Onion, Roasted Red Pepper,  
 Cherry Tomatoes, Feta, Eggs, Cilantro, Pita

**Mosaic Hash**

**Steak..... 22**

**Lamb Shank..... 30**

Caramelized Onion, Chili Oil, Cilantro,  
 Poached Eggs, Roasted Red Pepper, Potato

## Sides & Sauces

**Lavash..... 6**

**Basmati Rice..... 3**

**Side Salad..... 5**

**Raw Veggies..... 3**

**Tzatziki..... 2**

**Lemon Tahina..... 2**

**Zhoug..... 1**

**Curry Aioli..... 1**

**Truffle Aioli..... 1**

## Kids Corner

Comes with Choice of Side

**Chicken Fingers..... 9**

**Kids Burger..... 9**

**Kids Kebab..... 9** GF

Chicken or Steak

**Cheese Quesadilla..... 9**

## Craft

15

### Men Who Stare At Daqs

Blueberry Vanilla Goat Cheese  
Infused Planteray 3 Star, Lime

### Let's Get Stoned

Paranubes Rum, Chinola Mango,  
Aperol, Mediterranean Tonic, Mint

### The Red Sea

White Rioja, Cocchi Americano  
Cardamom, Lemon Oleo,  
Lambrusco sink

### Open Sesame

Sesame Bourbon, Amaretto, Tahini,  
Whey, Lemon, Lime, Ginger

### Field Notes

Zhoug Infused Bourbon, Pasubio,  
Lemon, Blueberry Oleo,  
Ginger Beer, Angostura

### Levant Lassi

G4 Blanco, Smith & Cross,  
Paranubes, Roasted Red Pepper  
Yogurt, Ginger, Lime, Pineapple

### Hakushu Handgun

Hojicha Suntory Toki, Borghetti,  
Strega, Benedictine, Soy Sauce,  
Angostura

### Smoke Over Glasgów

Palomo Mezcal, Foro Amaro,  
Pasubio, Bank Note 5yr Scotch,  
Laphroig 10yr Scotch

### Silky Filth

Far North Gustaf Gin,  
Mulassano Extra Dry, Olive Oil,  
Olive Brine, Feta Cheese  
Lemon, Egg White

## Wine

### Sparkling 15/45

2023 Albet Noya, Penedès  
Macabeu

2023 Ruffino, Prosecco Rosé

Pinot Noir/Glera  
Domaine E de M  
NA Sparkling Rose

### White 15/45

2024 Le Petit Salvard  
Sauvignon Blanc

2025 La Patience Rose

Grenache/Cinsault  
2024 Fossil & Fawn  
Chillable Red Blend

2024 Salamandre Orange

Grenache Blanc

### Red 15/45

2019 Etna Rossa, Sicily  
Nerello

2024 Cantina Tramin, Alto Adige  
Pinot Noir

2022 Rico Nuevo, Spain  
Cebreros

2021 Brassfield Estate, California  
Cabernet Sauvignon

## Classics

14

### Boukman Daiquiri

Planteray 3 Star, Lime,  
Cinnamon & Cumin

### Spanish G&T

Misguided Spirits Gin, Tonic  
Grapefruit, Mint, Black Peppercorns

### Sangria

Rioja, Spanish Brandy,  
Amontillado Sherry, Lemon,  
Lime, Orange, Highball water

### New York Sour

Old Grandad Bonded, Lemon,  
Sugar, Red Wine

### Kentucky Buck

Old Grandad Bourbon, Lemon,  
Strawberry Oleo,  
Ginger Beer, Angostura

### Mango Lassi

Rocktown Vodka, Yogurt, Chinola  
Mango, Mango Boba

### Revolver

Old Grandad Bonded, Borghetti  
Espresso Liqueur, Flamed Orange

### De La Louisiane

Old Overholt BIB Rye,  
Carpano Antica Sweet Vermouth,  
Benedictine, Peychaud's, Absinthe

### Dirty Martini

Vodka or Gin, Mulassano Extra Dry,  
Castletrevano Olives and Brine

## Coffee

Double Espresso 3

Drip Coffee 5

Cappuccino 6

Latte 6

Americano 6

Tumeric Ginger Oat Latte 8

Espresso, Turmeric, Ginger,  
Oat Milk, Candied Ginger  
*Served Hot or Iced*

Roasted Pineapple &  
Mole Latte 8

Espresso, Grilled Pineapple,  
Molé Bitters, Black Lava Salt  
*Served Hot or Iced*

Salted Honey &  
Lavender Latte 8

Espresso, Lavender,  
Salted Honey, Lavender Buds  
*Served Hot or Iced*

Pistachio & Rose  
Shaken Espresso 8

Espresso, Pistachio, Rosewater,  
Cardamom Bitters, Rose Petals  
*Served Iced*

## Spirit Free

13

### Tea-Totalers

Rooibos Red Tea, Champagne  
Vinegar, Lemon, Lime, Egg White,  
Maldon Sea Salt

### N/A 75

Lapos NA Red Bitter, Lemon, Ginger,  
N/A Sparkling Rose

### No Whey

Lapos NA Red Bitter, Pathfinder NA  
Amaro, Lemon, Orange, Whey

### Coco-Kola

Pathfinder NA Amaro, CocaCola,  
Coconut Milk, Lime Zest

### One Night in Havana

NA Amaro Lucano,  
Corocco Espresso,  
Sweet Condensed Milk, Cookie

### The Red Line

Lapos NA Red Bitter, Divino NA Rosso  
Vermouth, Orange

### NA Red Bitter Highball 10

Lapos NA Red Bitter, Highball Water,  
Orange Oil

### NA Lucano Highball 10

NA Amaro Lucano, Highball Water,  
Orange Oil

## Brunch

### Mimosa 12

Choice of OJ, Grapefruit,  
Passionfruit +2, Mango +2

### Bloody Mary 14

Vodka, Mosaic Bloody Mix,  
Accoutrement

### The Rita 14

G4 Blanco Tequila, Lime,  
Grapefruit, Elderflower

### Espresso Martini 14

Vodka, Corocco Espresso,  
Coffee Liqueur, Vanilla

### Negroni Sbagliatto 14

Campari, Cocchi Torino,  
Sparkling Wine

### Round for the Staff 12

## Beer

Blind Corner Taper Lager 6

Art History Major NE IPA 8

Sturdy Shelter Cali WC IPA 8

Untitled Arts Seltzer 8

Blood Orange Pomegranate

Mosaic Handshake 8

Lager & Rotating Amaro

NA Go Brewing Pilsner 6

NA Untitled Arts Juicy IPA 6