



H : Halal V : Vegan GF: Most Items Can Be Gluten Free upon request
Please Disclose Any Allergies or Dietary Restrictions

Spreads

Hummus 14 V

Chickpea Spread, Crispy Chickpeas
Sumac, EVOO, Pita

Spread Platter 25

Hummus, Beet Borani, Smoked Labneh
Black Bean Hummus, Tzatziki, Pita

Braised Lamb Hummus 25 H

Slow Braised Lamb, Chickpea Hummus
Toasted Pine Nuts, Mint, Gherkin Relish, Pita

Black Bean Hummus 14

Black Beans, Pomegranate, Goat Cheese
Zhoug, Dukkah, Toasted Sesame, Pita

Beet Borani 14

Beet-Yogurt Borani, Roasted Beets
Black Sesame Seeds, Honey, Pita

Mezze

Baked Feta 15

Dukkah, Herb Salad, Hot Honey, Pita

Roasted Carrots 13

Za'atar, Pomegranate Seeds, Honeycomb
Dukkah, Lemon Tahina, Mint

Grilled Shrimp Skewer 21

Grilled Jumbo Shrimp, Batta Harra, Yogurt Tahina
Cashew Gremoulata, Chili Oil, Sumac

Falafel 15

Chickpea Fritters, Lemon Tahina, Dukkah, Mint

Steak Frites 27

30 Day Dry Aged Steak, House Fries
Pickled Banana Peppers, Feta, Lemon, Zhoug

Adana Lamb Kebab 25 H

House Ground Lamb Kebab, Sumac Onion
Cashew Gremoulata, Mint, Tomato, Chili Oil, Pita

Handhelds

Served With Choice of: House Fries, Rice, Side Salad +2
Substitute Protein For Falafel or Paneer Upon Request

Steak Souvlaki 23

Pickled Banana Peppers, Fresh Salad
Caramelized Onions, Smoked Labneh
Roasted Tomato, Pita Wrap

Chicken Shawarma 19

Tandoori Chicken Breast, Curry Aioli, Herb Salad
Pickled Zucchini, Goat Cheese,
Roasted Tomato, Pita Wrap

Lamb Gyro 25 H

House Ground Lamb Kebab, Pickled Onion
Tzatziki, Feta, Roasted Tomato, Herb Salad, Pita Wrap

Plain Jane Burger 19

7 oz Allen Bros Beef Patty, Munster Cheese
Caramelized Onions, House Pickles, Truffle Aioli

Cured & Cultured

Cheeses 13

White Cheddar, Gorgonzola
Shanklish, Jam, Foccaccia Chips

Meats 13

Prosciutto, Salami, Bresaola
Mostarda, Foccaccia Chips

House Made Pickles 7 V

Cucumber, Peppers, Zucchini
Gherkins, Fresh Radish

House Marinated Olives 5 V

Salads

Add Protein:

Chicken 8 Lamb 11 Steak 9 Shrimp 11 Falafel 6

Falafel Bowl 19

Falafel, Bulgur Wheat Salad, Beet Yogurt Borani
Roasted Tomatoes, Crispy Chickpeas, Dukkah
Cucumber, Hummus, Avocado

Beet & Smoked Labneh 15

Roasted Beets, Smoked Labneh, Honey
Toasted Hazlenuts, Orange Supremes
Goat Cheese, Arugula

Fattoush 15

Cucumber, Cherry Tomatoes, Yogurt Tahina
Pomegranate Molasses, Pomegranate Seeds
Radish Coins, Dill, Mint, Foccaccia Crackers

Entrees

Lamb Shank 49 H

Biriyani Spiced Crispy Rice, Peas
Chili Oil, Lime, Mint, Lemon Tahina

Coconut Curry 23 V

Add: Paneer 6 Chicken 8 Shrimp 11
Creamy Coconut Curry, Roasted Sweet Potato
Basmati Rice, Crispy Chickpeas, Cashew
Vegan Coconut Yogurt

Shrimp Bigoli 29

Homemade Bigoli Pasta, Shrimp, Creamy Pesto
Pistachio, Goat Cheese, Cherry Tomatoes

Lamb Chops 31

New Zealand Lamb Chops, Pearl Couscous
Zhoug, Zucchini, Green Apple Relish, Tomato

Sides

Pita 6
GF Pita 6
Basmati Rice 3
Side Salad 5
House Fries 7
Raw Veggies 3

\$2 Sauces \$1
Tzatziki Curry Aioli
Lemon Tahina Zhoug
Truffle Aioli Batta Harra

Take Out

Order Online: mosaicgeneva.com
Order Via Phone: 224-575-6268



scan to make
a reservation!



Craft Cocktails 15



Clearly Curry 🍷

Planteray Cut n Dry & OFTD
Charred Pineapple, Ube Orgeat
Lime, Green Curry Foam

Swizzle Me Timbers 🍷

Germana Cachaça
Yuzu Curaçao, Laphroaig 10
Lemon, Lime, Mint, Wine Float

For The People 🍷

G4 Blanco Tequila, Cilantro Syrup
Acidified Cucumber Juice, Soda

Rabbit Punch 🍷

Teeling Irish Whiskey, Meletti
Fernet, Miller High Life Syrup
Angostura, CBV Bitters, Fernet Air

Gyro G&T 🍷

Lamb Shank Infused Bayab Gin
Mediterranean Tonic
Cucumber, Mint, Feta
Add Lamb Shank: \$4

Electric Slide 🍷

Vodka, Midori, Orgeat, Lime
Cinpatrazzo Sink

Unspoken Word 🍷

Träkál, Elderflower, Luxardo Bitter
Lime Acid Solution, Chartreuse Air

Cold Smoke 🍷

Mal Bien Mezcal, Yellow Chartreuse
Orange & Mole Bitters, Smoke

Toki-Roll 🍷

Toki Japanese Whisky
Select Aperitivo, Lemon, Lime
Watermelon Oleo, Egg White

Phô-Ward Thinking 🍷

Sông Cái Gin, Shōchū
Panang Curry Honey, Lemon
Thai Chili Oil

Ango Unchained 🍷

Mal Bien Mezcal, Charanda Anêjo
Angostura, Passionfruit, Lime
Pineapple, Mole Bitters

African Jacana 🍷

Bayab Gin, Cocchi Extra Dry
Heirloom Pineapple, Lime Acid
Campari-Watermelon Ice Cube

Classic Cocktails 14

Mosaic Daiquiri 🍷

Blueberry Vanilla Goat Cheese
Infused Planteray 3 Star, Lime

White Sangria 🍷

White Wine, Pineapple
Vodka, Elderflower, Soda

Paloma 🍷

G4 Blanco Tequila
Grapefruit, Lime, Soda

Old Fashioned 🍷

Old Grandad BIB
Angostura

Spanish G&T 🍷

Bayab Gin, Peppercorns
Grapefruit, Mediterranean Tonic

Mai Tai 🍷

Smith & Cross, Planteray Dark
Orgeat, Dry Curaçao, Lime

Naked & Famous 🍷

Yellow Chartreuse, Mal Bien Mezcal
Aperol, Lime

Alaska 🍷

Bayab Gin, Yellow Chartreuse
Orange Bitters

Pisco Sour 🍷

Pisco Logía, Lemon, Lime, Egg White
Angostura, Peychauds

Gold Rush 🍷

Old Overholt Rye,
Honey, Lemon

Hurricane 🍷

Smith & Cross, Planteray Three Star
Passionfruit, OJ, Lime, Angostura

Negroni 🍷

Bayab Gin, Campari, Cocchi Torino

Beer

Blind Corner Taper Lager 6
Art History Major NE IPA 8
Sturdy Shelter Cali WC IPA 8
Untitled Arts Seltzer 8
Rotating Flavors
Mosaic Handshake 8
Lager & Shot of Fernet

Round for the Staff 12

Highballs 10

Japanese Whisky Highball

Suntory Toki, Highball Water,
Lemon Oil

Zacate Limón Highball

Mal Bien Zacate Limón Mezcal,
Highball Water, Lime Oil

Tequila Highball

G4 Tequila Blanco, Highball Water,
Lime Oil

Bayab Rose Highball

Bayab African Rose Gin,
Highball Water, Rosewater

Creamsicle Highball

Licor 43, Ferrand Dry Curaçao,
Highball Water, Orange Oil

Cinpatrazzo Highball

Cinpatrazzo, Highball Water

Glass 15
Bottle 45

Wine

Sparkling

2023 Albet Noya, Penedès, Macabeu
2023 Ruffino, Prosecco Rosé, Pinot Noir/Glera

White

2024 Le Petit Salvard, Sauvignon Blanc
NV Contexto Vinho Verde, Alvarinho/ Loureiro
2023 La Patience Blanc, Chardonnay
2025 La Patience Rosé, Grenache/Cinsault

Red

2019 Etna Rossa, Sicily, Nerello
2024 Cantina Tramin, Alto Adige, Pinot Noir
2022 Rico Nuevo, Cebreros, Spain, Garnatxa
2021 Brassfield Estate, California, Cab Sauv

Spirit Free 13

Lucano Highball 🍷

NA Amaro Lucano, Highball Water,
Orange Oil

Tea-Totalers 🍷

Rooibos Red Tea, Champagne
Vinegar, Lemon, Lime, Egg White,
Black Lava Salt

All Buzz No Booze 🍷

NA Amaro Lucano, Tonic
Corocco Espresso, Orange, Vanilla

Lapos Dirty Soda 🍷

Lapos NA Red Bitter, Sprite
Lemon, Coconut Milk, Lemon Zest

French 0.0 🍷

Lapos NA Red Bitter, Lemon,
NA Sparkling Rose

The Red Line 🍷

Lapos NA Red Bitter, Divino NA Rosso
Vermouth, Orange

NA Domaine EdeM 'N.O' Sparkling Rose 15/45

NA Go Brewing Pilsner 6

NA Untitled Arts Juicy IPA 6

NA Untitled Arts Mango Dragon Sour 6

Weekly Events

Mon: Industry Day
Tues: All Day Happy Hour
Wed: Wine Wednesday
Thurs: Tiki History Night
Fri: Happy Hour 3p-6p
Sat & Sun: Brunch 10a-2p

Happy Hour
Mon-Fri 3p-6p