



LEBANESE TAVERNA

middle eastern cuisine



MEZZA

HOMMUS 8.50 ^{GF}
puréed chickpeas, tahini, garlic, lemon, served with lebanese extra virgin olive oil

SPICY HOMMUS 8.50 ^{GF}
housemade harissa

GARLIC HOMMUS 8.50 ^{GF}
fresh and roasted garlic

HOMMUS TRIO 15 ^{GF} **H**
hommus special, spicy hommos with tomato & feta, garlic hommus with chicken shawarma, veggie dippers

HOMMUS SPECIAL 10 ^{GF} **H**
ground beef and lamb, pine nuts

SHAWARMA HOMMUS 10 ^{GF} **H**
chicken or beef and lamb

CHICKEN SAMOSAS 9 **H**
rotisserie sliced chicken, grilled onion, cilantro, almonds, tzatziki

BABA GHANOUSH 8.75 ^{GF}
puréed eggplant, tahini, garlic, lemon pomegranate (when in season)

KIBBEH 10 **H**
stuffed beef and lamb fritters, bulgur, pine nuts, almonds, lebneh

KIBBEH NAYEH 14 **H**
AMERICAN LAMB tartare, bulgur, onions, mint, made to order

SHAWARMA ROLLS 8.50 **H**
beef and lamb, pomegranate (when in season), lebneh

SHRIMP ARAK 10.50 ^{GF}
sautéed onions, garlic, cilantro, lemon-arak sauce

KALAMAR 11.50
semolina breaded fried calamari, lemons, capers, chiles, mint, tomato-garlic sauce

ARNABEET 10
fried cauliflower, chickpeas, pine nuts, tahini

MEZZA FRIES 6.50 ^{GF}
sumac, cumin, garlic sauce

FALAFEL 8.50 ^{GF}
chickpea & fava bean fritters, tahini

LT TZATZIKI 9 ^{GF}
Lebanese yogurt, cucumber, garlic, mint and lemon, olives

M'SAKA 9 ^{GF}
oven roasted eggplant, chickpeas, tomatoes, onion, garlic

GRAPE LEAVES 8
rice, chickpeas, tomatoes, onions, mint

ARTICHOKES 8.50
semolina dusted fried artichoke hearts, garlic lemon-butter sauce

LENTIL SOUP 7.50 ^{GF}
spinach, potato, lemon, cilantro

LEBNEH 6.50 ^{GF}
creamy "farmer's cheese" dip made from strained yogurt garnished with olive oil

CAMEL WINGS 9.50 **H**
chicken wings, garlic, lemon, cilantro

SHAWARMA SLIDERS 8.50 **H**
beef and lamb or chicken, lettuce, tomato

WATERMELON & FETA 9
sheep's milk French feta, roasted pistachios, mint, sea salt

SALAD

TAVERNA SALAD 8 ^{GF}
romaine, cucumbers, tomatoes, onions, feta, mint, LT house dressing

FATTOUSH 9
romaine, tomatoes, cucumbers, onions, radish, mint, sumac, pita chips, pomegranate dressing

CHICKEN SHAWARMA 14 ^{GF} **H**
Taverna salad, rotisserie chicken, mixed greens, feta, onions, LT house dressing

FALAFEL 13
spring onions, radishes, mint, tomato, tabouleh, tahini dressing

TABOULEH 9.50
parsley, tomatoes, onions, mint, bulgur, lemon dressing

GRILLED SALMON 17 ^{GF}
bed of tabouleh, pickled onions

ENTREES

LAMB AND ARTICHOKE STEW 23 **H**
rich, slow-cooked AMERICAN LAMB, artichoke hearts and Lebanese rice pilaf

FATTEH
CHICKEN 21 **H** / LAMB 23 **H** ■ / EGGPLANT 19
yogurt, chickpeas, pine nuts, garlic, pomegranates (seasonal), pita chips

OUZI 21 ^{GF} **H**
braised AMERICAN LAMB, spiced rice, yogurt salad

KABOBS **H**
CHICKEN 22 / AMERICAN LAMB 25 ■ / KAFTA 22 ■ / MIXED 27 ■
marinated grilled meats, roasted vegetables, Lebanese rice pilaf

CHICKEN CURRY 21 **H**
chicken, potato, bell pepper, coconut milk, chili pepper, quince-mango chutney, Lebanese rice pilaf

SALMON HARRA 24
grilled salmon fillet, roasted vegetables, bulgur pilaf

CHICKEN FARROUJ 23 ^{GF} **H**
roasted, deboned half chicken, roasted vegetables, zaatar potatoes

RIZ BEL DJAJE 19 ^{GF}
boneless chicken breast served on a bed of spiced rice with, almonds and pine nuts with yogurt salad

MUJADDARA 13
A traditional comfort dish of pureed lentils, rice, cabbage salad, crispy onions

MOUZAT 27 ^{GF} **H**
slow cooked lamb shank, artichoke, green chickpeas, tomato, lamb reduction

SHRIMP KABOB 24
jumbo shrimp, Lebanese rice pilaf, roasted vegetables, eggplant-pomegranate chutney, grilled lemon

SANDWICHES

served on housemade bread with choice of salad, fries or rice

FALAFEL 13
chickpea & fava bean fritters, mint, radish, scallions, tahini sauce

GRILLED KAFTA 13.50 **H**
ground beef and lamb, parsley, onions, lettuce, tomatoes, hommus

CHICKEN SHAWARMA 13.50 **H**
roasted on vertical rotisserie, hand carved, lettuce, tomatoes, garlic sauce

SHAWARMA 14.50 **H**
beef and lamb roasted on vertical rotisserie, hand carved, tomatoes, pickled onions, tahini sauce

TASTE OF LEBANON

CHEF'S PLATTER 15 **H**
sampling of hommus, baba ghanoush, tabouleh, grape leaf, falafel, artichokes, kibbeh, lebneh, chicken samosa

TAVERNA PLATTER 17 **H**
hommus, fattoush, Lebanese rice & choice of one: chicken shawarma or falafel

^{GF} Gluten Free. SPICED RICE replacement for non-gluten free sides available upon request. **H** Certified Halal Meats. ■ These items are cooked to order and may be requested rare.

Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 08/2020.

CHAMPAGNE & SPARKLING WINE

ELEGANT & SILKY	VINTAGE	GLASS	BOTTLE
Montelliana, Prosecco, Veneto, Italy <i>Glera</i>	NV	8	33
Francois Montand, Demi-Sec Ice, France <i>Chardonnay, Colombar, Trebbiano</i>	NV		39
Argyle Brut, Willamette Valley, Oregon, USA <i>Chardonnay, Pinot Noir</i>	2015		54








LEBANESE WHITE WINES

LIGHT, CRISP & REFRESHING	VINTAGE	GLASS	BOTTLE
Chateau Ksara, Blanc de l'Observatoire, Bekaa Valley <i>Merwah, Obeidy, Muscat, Clairette</i>	2016		33
Chateau St Thomas, Obeidy, Bekaa Valley <i>Obeidy, Lebanese indigenous varietal</i>	2016	10	39
Chateau Ksara, Merwah, Bekaa Valley <i>Merwah, Lebanese indigenous varietal</i>	2017	9	36
Chateau St. Thomas, Les Gourmets, Bekaa Valley <i>Grenache Blanc, Clairette, Ugni Blanc</i>	2017		33
AROMATIC, FRUITY & STEELY	VINTAGE	GLASS	BOTTLE
Chateau Kefraya, Les Breches, Bekaa Valley <i>Viognier, Muscat Blanc, Sauvignon Blanc, Bourboulenc, Verdejo</i>	2017	9	36
Chateau Heritage, Foothills Blanc, Bekaa Valley <i>Sauvignon Blanc, Viognier, Muscat</i>	2017	9	36
Chateau Musar, "Jeune Blanc," Bekaa Valley <i>Obeidy & Merwah, Lebanese indigenous varietal</i>			51
Chateau Ksara, "Blanc de Blanc," Bekaa Valley <i>Chardonnay, Sauvignon Blanc, Semillon</i>	2017	8	33
Massaya, Blanc, Bekaa Valley <i>Obeidy, Merwah</i>	2017	10	39
Chateau Kefraya Blanc de Blancs, Bekaa Valley <i>Clairette, Bourboulenc, Ugni Blanc, Chardonnay, Muscat Blanc, Sauvignon Blanc, Viognier</i>	2017	9	36
FULL, RICH & COMPLEX	VINTAGE	GLASS	BOTTLE
Doamine des Tourelles, Marquis des Beys, Bekaa Valley <i>Chardonnay</i>	2016		60
Chateau Heritage, St. Elie, Bekaa, Valley <i>Chardonnay, Viognier</i>	2017		51
Chateau Ksara, Chardonnay, Bekaa Valley <i>Chardonnay</i>	2016	13	48

LEBANESE ROSE WINES

LIGHT WEIGHT, HUGE AROMAS & VERY BERRY	VINTAGE	GLASS	BOTTLE
Chateau Ksara, Sunset, Bekaa Valley <i>Cabernet Franc, Syrah</i>	2017		33
Massaya, Bekaa Valley <i>Cinsault, Syrah</i>	2016		39
Chateau Kefraya, Les Breteches, Bekaa Valley <i>Grenache, Tempranillo, Syrah, Cinsault</i>	2017		36
Chateau Heritage, Foothill Rose, Bekaa Valley <i>Grenache, Carignan</i>	2017	9	36

TAVERNA SANGRIA

BUBBLY red or white sangria, prosecco	9	
WHITE white wine, triple sec, fruit, basil leaves	8	 15  27 
RED pomegranate wine, triple sec, brandy, fruit, cinnamon, basil leaves	9	 17  31 

BEERS

BEIRUT 7
ALMAZA 7
ALMAZA MALT 8
MILLER LITE 5
GUINNESS 7
HEINEKEN 6
SAMUEL ADAMS 7

AMSTEL LIGHT 6
NON-ALCOHOLIC
BUCKLER 6

DRAFT 6 - 8
selection of craft & local beers

LEBANESE RED WINES

LIGHT, DELICATE & FRUITY	VINTAGE	GLASS	BOTTLE
Chateau Ksara Cuvée du Printemps, Bekaa Valley <i>Gamay, Tempranillo</i>	2016	8	33
Chateau St. Thomas, Pinot Noir, Bekaa Valley <i>Pinot Noir</i>	2013		57
Chateau Musar "Jeune Rouge," Bekaa Valley <i>Cabernet Sauvignon, Cinsault, Carignane</i>	2015		51
Chateau Kefraya, Les Breteches, Bekaa Valley <i>Cinsault, Syrah, Cabernet Sauvignon, Grenache, Tempranillo, Mourvedre, Carignan</i>	2016	9	36
Chateau St. Thomas Les Gourmets, Bekaa Valley <i>Grenache, Cinsault, Syrah, Cabernet Sauvignon</i>	2015		33
ELEGANT, COMPLEX & INTRIGUING	VINTAGE	GLASS	BOTTLE
Chateau Heritage, Foothill, Bekaa Valley <i>Cabernet Sauvignon, Syrah, Cinsault</i>	2017	9	36
Chateau St. Thomas, Les Emirs, Bekaa Valley <i>Cabernet Sauvignon, Syrah, Granache</i>	2013		42
Massaya, Le Colombier, Bekaa Valley <i>Cinsault, Grenache, Syrah</i>	2018	10	39
Domaine des Tourelles, Cinsault, Bekaa Valley <i>Cinsault</i>	2016		48
Chateau Kefraya, Les Coteaux, Bekaa Valley <i>Syrah, Cabernet Sauvignon, Cinsault, Tempranillo, Marselan</i>	2013		48
Chateau Musar "Hochar Pere et Fils, Bekaa Valley <i>Cabernet Sauvignon, Cinsault, Carignane</i>	2015		69
Ksara, "Reserve Du Couvent," Bekaa Valley <i>Cabernet Franc, Syrah, Cabernet Sauvignon</i>	2016	9	36
Chateau Heritage, Cuvée St. Elie, Bekaa Valley <i>Cinsault, Cabernet Sauvignon</i>	2014	14	51

BOLD, DENSE & ROBUST	VINTAGE	GLASS	BOTTLE
Domaine des Tourelles, Marquis des Beys, Bekaa Valley <i>Syrah, Cabernet Sauvignon</i>	2013		60
Chateau Ksara, Chateau Red, Bekaa Valley <i>Cabernet Sauvignon, Merlot, Petit Verdot</i>	2014		69
Karam, Thouraya, Cabernet Sauvignon, Jezzine <i>Cabernet Sauvignon</i>	2013		42
Chateau Heritage, Chateau Red, Bekaa Valley <i>Cabernet Sauvignon, Syrah</i>	2015		48
Chateau Kefraya, Chateau Red, Bekaa Valley <i>Syrah, Cabernet Sauvignon, Mourvedre</i>	2011		66

SWEET WINES

Chateau Ksara, Moscato, Bekaa Valley <i>Muscat a petit grain, Gewurztraminer</i>	NV	8	33
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Non-Alcoholic CRAFTED REFRESHERS COCKTAILS

AYRAN 4
yogurt drink

MANGO LASSI 5
sweet yogurt, mango

TAVERNA BREEZE 5
Matcha tea, pomegranate, lemon juice, simple syrup

TAVERNA LEMONADE 4
freshly squeezed, mint sprig

POMENADE 4
pomegranate, lemonade, orange

ORANGE JUICE 4
freshly squeezed

PASSION FRUIT GINGER 7
passion fruit puree, lime juice, fresh ginger

FOR FIG SAKE 10

Evan Williams bourbon, lemon, LT fig syrup, Benedictine

PHOENICIAN 10

vodka, pomegranate juice, matcha green tea, lemon, soda

ROUSE, REFRESH, REPEAT 10

Citadelle gin, parsley water, fresh cucumbers, lemon, soda

PASSION GINGER PUNCH 11

rum, passion fruit puree, lime juice, fresh ginger

SWEET ENDINGS

PISTACHIO BAKLAWA 6.50
pomegranate syrup, honey ice cream

ICE CREAM TRIO 6.50
pistachio-orange, honey, vanilla-cardamom

KNAFE BEL JIBNE 7.50
cheese tart, sesame seed biscuit

AWAMAT 7
lebanese donuts, honey-saffron syrup, yogurt-milk pudding