

HUMMUS

served with our house bread

CLASSIC

paprika, olive oil,
vegetable crudité / 11.95

ARTICHOKE

sunflower seed tahini,
sunflower sprouts / 11.95

SMOKY GARLIC

ceci, aleppo & ufra peppers,
preserved lemon / 12.95

SWEET CORN

corn cream, ufra, aleppo / 12.95

LAMB RAGU*

braised lamb shoulder,
spicy harissa / 16.95

SPREADS

WHIPPED FETA

crushed pistachio, aleppo,
olive oil, lemon zest / 12.95

CHARRED EGGPLANT

house yogurt, lemon,
california olive oil / 12.95

AVOCADO & SWEET PEA

jalapeño, lime, cilantro / 12.95

MUHAMMARA

roasted pepper, isot chili, walnut,
pomegranate molasses / 12.95

COLD MEZZE

MARINATED OLIVES & FETA

marcona almond, lemon zest,
middle east spices / 10.95

GRILLED CARROTS W/ LEMON JAM

rosemary smoked yogurt,
caraway, za'atar / 11.95

VILLAGE SALAD

kalamata olive, tomato,
cucumber, red onion, feta,
greek vinaigrette / 13.95

RAW

AHI TUNA*

watermelon, cucumber,
pomegranate, nigella,
yuzu & black pepper vinaigrette / 17.95

YELLOWTAIL*

texas citrus, jalapeño,
crispy rice / 16.95

ORA KING SALMON*

crispy capers, red onion
citrus vinaigrette / 16.95

BRUNCH

STRAWBERRY BUTTERMILK BISCUIT

berry coulis,
chantilly cream / 5.95

COCONUT RICE PUDDING

cardamom, cinnamon, berries,
pomegranate molasses, mint / 9.95

KHACHAPURI*

baked egg, cremini mushroom,
graviera, green onion / 14.95

SHORT RIB SHAKSHUKA*

local eggs, spicy harissa, graviera,
roasted potato / 17.95

KEFTA & EGGS*

lamb & beef kefta,
fried eggs, tzatziki,
lemon dill rice / 17.95

JERUSALEM BAGEL WITH SMOKED SALMON SPREAD

sumac red onion, tomato,
caper, labneh / 19.95

HOT MEZZE

CRISPY POTATOES

mizithra, rosemary,
scallion crema / 10.95

GREEN FALAFEL

avocado tzatziki,
garlic tahini, jalapeño / 11.95

BRUSSELS SPROUTS

almond & cashew dukkah,
harissa honey / 12.95

KEBABS

served with basmati rice

GRILLED HALLOUMI

zucchini, tomato,
onion, red zhoug / 16.95

GRILLED CHICKEN*

yogurt marinade, sweet peppers,
zhoug / 16.95

LAMB & BEEF KEFTA*

lemon, olive oil, tzatziki / 17.95

GRILLED SALMON*

sweet peppers, red onion,
lemon, olive oil, zhoug / 24.50

BRUNCH COCKTAILS

LOOSE PAMPLEMOUSSE

waterloo no. 9 gin, campari,
raspberry, lemon, soda / 13

SHAY'S PARADISE

cocchi americano, dolin blanc,
licor 43, basic vodka, lemon,
peychaud's bitters, prosecco / 13

BLUE TACOMA

banhez mezcal, blueberry,
ginger, lemon / 13

HARISSA BLOODY MARY

chili-garlic infused vodka
house harissa / 14

COFFEE & TEA

LA COLOMBE COLD BREW COFFEE / 6

LA COLOMBE DRAFT LATTE

double shot, vanilla,
or mocha / 6

ORGANIC RISHI TEA

blueberry hibiscus,
jasmine green, yuzu peach green,
chamomile, earl grey / 3.95