

# MENU

## Lamb

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<b>Lamb Kabob w/Rice</b> 12.00 <i>Tender chunks of marinated lamb grilled on a skewer with green peppers and onion; served with rice</i>	<b>Green Beans w/Lamb &amp; Rice—"Lubee"</b> 4.00 <i>Green beans sautéed with lamb, onion, and garlic in a flavorful tomato sauce; served over rice</i>
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## Beef

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<b>Beef Kabob w/Rice</b> 11.00 <i>Tender chunks of marinated beef grilled on a skewer with red/orange peppers and onion; served with rice</i>	<b>Beef Kafta Wrap</b> 8.50 <i>Ground beef patties made with onions and parsley wrapped in pita with tomato, parsley, pickled turnip, and tahini sauce</i>
<b>Eggplant w/Beef &amp; Rice—"Shiek il mihshee batinjan"</b> 4.50 <i>Layers of eggplant, ground beef, and onions cooked in a flavorful tomato sauce; served with rice</i>	<b>Kibbee—National Dish of Lebanon</b> 4.00 <i>Two layers of ground beef mixed with onions and cracked wheat (bulgur), filled with a layer of ground beef and onions; baked and cut into squares</i>
<b>Meat Pie—"Fatayer"</b> 4.00 <i>Dough filled with ground beef, onions, and tomato; baked until golden brown</i>	<b>Grape Leaves w/Beef (4)—"Warak inab"</b> 3.50 <i>Grape leaves stuffed with ground beef and rice</i>
<b>Cabbage Rolls w/Beef (3)—"Yabrak"</b> 3.50 <i>Cabbage leaves stuffed with ground beef and rice, cooked in flavorful tomato sauce</i>	

## Chicken

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<b>Chicken Shawarma Wrap</b> 8.50 <i>Thinly sliced marinated chicken breast wrapped in pita with lettuce, pickles, french fries, and a Lebanese garlic dip called toom.</i>	<b>Hot Dog</b> 2.00 <i>Chili and relish compliments of Texas Tavern</i>
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## American

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## Vegetarian

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<b>Falafel Wrap</b> 7.50 <i>Vegetable patties made with fava beans and chickpeas, wrapped in pita with parsley, tomato, pickled turnip, and tahini sauce</i>	<b>Tabouli</b> 4.50 <i>Parsley, cracked wheat, finely chopped onion and tomato; dressed with olive oil, mint, lemon juice, salt, and pepper</i>
<b>Green Beans &amp; Rice—"Lubee"</b> 4.00 <i>Green beans sautéed with onion and garlic in a flavorful tomato sauce; served over rice</i>	<b>Spinach Pie</b> 4.00 <i>Dough filled with spinach, onions, and lemon; baked until golden brown; served room temperature</i>
<b>Hummus w/Pita</b> 4.00 <i>Chickpea dip made with tahini, garlic, and lemon, served with pita</i>	<b>Spinach Feta Roll</b> 3.00 <i>Spinach and feta cheese baked into a roll of phyllo dough</i>
<b>Grape Leaves (4)—"Warak inab"</b> 3.50 <i>Grape leaves stuffed with rice, seasoned with lemon and mint; served cold or room temperature</i>	<b>Rice</b> 1.50 <i>Lebanese style rice with small noodles</i>

## Desserts

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<b>Lebanese Cheesecake</b> 4.00 <i>Milk compliments of Homestead Creamery</i>	<b>Assorted Lebanese Desserts</b> 2.00–15.00 <i>Baklawa, Cookies, and more</i>
<b>Zalabee—Funnel Cake</b> 3.00	

## Beverages

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<b>Lebanese Wine</b> 7.00/ Glass / Bottle 24.00	<b>Soda</b> 2.00
<b>Lebanese Beer</b> 5.00	<b>Bottled Water</b> 1.00