



from the grill

***All dishes served with rice, pita bread and your choice of sides*

***Substitute rice for mixed green salad*

All our meats are hormone & antibiotic-free

	<i>total w/ 1 side</i>	<i>total w/ 2 sides</i>
#1 boneless chicken kabob (white meat)	\$13.95	\$14.95
#2 boneless chicken kabob (dark meat)	\$13.95	\$14.95
#3 grilled salmon (<i>price subject to change</i>)	\$14.95	\$15.95
#4 filet mignon skewer	\$14.50	\$15.50
#5 lamb loin chops	\$14.95	\$15.95
Ⓟ #6 falafel veggie plate (rice, salad & grilled veggies)	\$13.50	\$14.50
#7 ground sirloin kabob (koobideh)	\$13.95	\$14.95



pita wraps

your choice of pita or wheat tortilla

	<i>total w/ 1 side</i>	<i>total w/ 2 sides</i>
chicken kabob wrap (white or dark meat) <i>wrapped with lettuce, cucumbers, tomatoes, pickles, hummus spread, tahini and garlic sauce.</i>	\$12.95	\$13.95
bbq chicken wrap (white) <i>wrapped with lettuce, corn, black beans, tomatoes, scallions, & tortilla strips with monterey jack cheese tossed with herb ranch & bbq dressing.</i>	\$12.95	\$13.95
chinese chicken wrap (white) <i>wrapped with lettuce, scallions, wonton strips, carrots, red cabbage, mandarin oranges & sesame dressing.</i>	\$12.95	\$13.95
filet mignon wrap <i>wrapped with lettuce, cucumbers, tomatoes, pickles, hummus spread, tahini & garlic sauce.</i>	\$13.50	\$14.50
ground sirloin wrap <i>wrapped with lettuce, cucumbers, tomatoes, pickles, hummus spread, tahini & garlic sauce.</i>	\$12.95	\$13.95
salmon wrap <i>wrapped with mix greens, parsley, persian cucumbers, tomatoes, red onions, pickles, lemon ranch vinaigrette</i>	\$13.50	\$14.50
Ⓟ hummus veggie wrap <i>wrapped with lettuce, cucumbers, tomatoes, pickles, tabouleh, hummus spread, rice, tahini & garlic sauce.</i>	\$11.95	\$12.95
Ⓟ falafel veggie wrap <i>wrapped with lettuce, tabouleh, pickles & tahini.</i>	\$11.95	\$12.95



side orders

all sides available a la carte

- Ⓟ Ⓞ **tomato soup**- made fresh daily "the best in town".
- Ⓟ Ⓞ **lentil soup** - red lentil soup with ginger & jalapeño.
- Ⓟ Ⓞ **hot potatoes**- sautéed potatoes with red onions, garlic & herb seasoning
- Ⓟ Ⓞ **tzatziki** - yogurt tossed with cucumber and dry mint.
- Ⓟ Ⓞ **dolma** - grape leaves stuffed with rice and seasoning.
- Ⓟ Ⓞ **grilled vegetables**- seasonal vegetables grilled to order.
- Ⓟ Ⓞ **shirazi salad**- chopped cucumbers, tomatoes & our house vinaigrette dressing.
- Ⓟ Ⓞ **greek salad** - chopped cucumbers, tomatoes, red onions, feta cheese & our house vinaigrette dressing.
- Ⓟ **pasta salad**- pasta with broccoli, shredded carrots, olives, jack & cheddar cheese tossed with ranch & Italian dressing.
- Ⓟ Ⓞ **babaganoush**- grilled eggplant, garlic, lemon juice & tahini topped with sourberry (sumac) & olive oil.
- Ⓟ Ⓞ **hummus**- a smooth medley of crushed chickpeas, garlic, lemon juice & tahini drizzled with olive oil.
- Ⓟ Ⓞ **mixed green salad**- served with tomatoes, cucumbers, shredded carrots & our house vinaigrette dressing.
- Ⓟ **tabouleh**- chopped parsley, bulgar (crushed wheat), tomatoes, onions, spices, olive oil and lemon juice.
- Ⓟ Ⓞ **mini broccoli salad**- broccoli, cucumbers, corn, red cabbage & sesame dressing.

Ⓟ **vegetarian** Ⓞ **gluten-free**

All prices subject to change at any time | While we offer gluten-free menu options, we are not a gluten-free kitchen, cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.



salads

**all salads are served with baked pita
**vegetarians can add falafel to any salad*

	chicken (white)	salmon
mediterranean salad <i>romaine lettuce, cucumbers, tomatoes, red onions, garbanzo beans and olives topped with feta cheese & our house vinaigrette dressing.</i>	\$13.50	\$14.50
cran-ginger salad <i>mixed greens, tomatoes, broccoli & cucumbers topped with almonds, dried cranberries, & our famous ginger dressing.</i>	\$13.50	\$14.50
caesar salad <i>romaine lettuce, shaved parmesan cheese & croutons tossed in our own dressing.</i>	\$13.50	\$14.50
topolino salad <i>romaine lettuce, red onions, feta cheese & raisins topped with cranberries & almond slices, tossed in our own ranch vinaigrette dressing.</i>	\$13.50	\$14.50
chinese chicken salad <i>romaine lettuce, red cabbage, shredded carrots, green onions & wonton strips topped with mandarin oranges & almonds in our delicious sesame dressing.</i>	\$13.50	\$14.50
bbq salad <i>romaine lettuce, corn, black beans, cilantro, tomatoes & scallions topped with tortilla strips & monterey jack cheese tossed in our homemade ranch & bbq dressing.</i>	\$13.50	\$14.50



beverages

all our coffee & drinks are made with 100% alkaline filtered water

fountain drinks <i>coke, diet, sprite, orange fanta, raspberry iced tea, minute maid lemonade</i>	\$2.00
freshly brewed iced tea	\$2.00
coffee bar	(prices vary)
beer (ask for types of beer)	



white wines

	glass	bottle
Jekel Riesling <i>Monterey's cool climate influence can be seen in this outstanding Riesling. The aromas of white peaches and apricots are accented with lemon rind and vanilla. This wine has a nice balance and a good weight all over the palate. The flavors of peaches and lemons linger well into the finish.</i>	\$6.00	\$24.00
Smoking Loon "Steelbird" Chardonnay <i>California - This medium bodied wine is bright and vibrant on the palate, with refreshing flavors of meyer lemon, honeycrisp apple and stone fruit with a touch of crème fraîche.</i>	\$6.00	\$24.00
Il Donato Pinot Grigio <i>IGT Venezia, Italy - This light and crisp wine is full of citrus and fresh lime juice flavor.</i>	\$6.00	\$24.00
Bonterra Sauvignon Blanc <i>Fresh and vibrant grapefruit, lemon and crisp apple aromas join equally lively citrus flavors in this medium bodied, not-too-tart wine. It's refreshing and clean.</i>	\$6.00	\$24.00
Charles Smith Vino Rose <i>Delicate pink color. Compelling aromas of Italian melon, faint cherry, camellias, dried herbs. Mouth-watering. 100% Sangiovese.</i>	\$6.00	\$24.00



red wines

	glass	bottle
Raymond "R Collection" Cabernet Sauvignon <i>The Raymond R Collection Cabernet Sauvignon opens with alluring aromas of dark red fruits, boysenberry pi and a touch of lightly candied violet. Upon the palate, this luscious Cabernet Sauvignon presents rich flavors of dried plums, Medjool dates, red currants and bright berries.</i>	\$7.00	\$28.00
Austerity Pinot Noir <i>This elegant Pinot Noir from the Santa Lucia Highlands features aromas of cranberries and graham crackers with earthy overtones. The palate reveals ripe red fruit flavors complemented by balanced tannins and a long, lingering finish.</i>	\$7.00	\$28.00
Bogle Merlot <i>California - Red currant and ripe fig mingle with toasty herbal tones, all combining to create a silky and smooth mouth feel. The firm tannins leave a pleasant lingering finish on the palate.</i>	\$6.00	\$24.00
Norton Malbec <i>Mendoza, Argentina - This Malbec has sweet and spicy aromas reminiscent of black pepper. The ripe red fruit on the palate along with the smooth harmonious tannins leaves a vibrant lingering finish.</i>	\$6.00	\$24.00