

Hors D'œuvres

in-house spring rolls **v** 7
authentic crunchy rolls, no MSG
pair with Almaza beer

hummus dip **v** 8
chickpea à la crème de sésame
add tenderloin tips or Amish chicken \$4

garlic crème **v** 8
raw fresh garlic mousse dip

grape leaf rolls 7
simmered in a subtle lemon sauce
vegetarian or meat

kibbe nayé **R** 12
raw meat and bulgur tartare, mild or spicy
pair with Arak liqueur

makanek (lebanese sausage) 9
lamb sausages sautés, herbs & spices, zesty sauce
pair with Tempranillo red

calmares sautés à l'ail 12
fresh squid sauté, garlic-lemon emulsion (not fried, not breaded)
pair with Chandon brut

frites maison 6
thin-cut French fries

falafel **v** 7
crunchy chickpea cakes, herbs & spices, pickles, sesame sauce
pair with Ixsir white

spiced spinach tartelettes **v** 7
lebanese mini spinach pies
pair with Viura white

Brasserie Burgers

*brioche bun
served with frites*

grass-fed half pound beef burger 16
crispy onion, gruyère cheese, lettuce, tomato, lemon-dijon
pair with Two Hearted beer

in-house half pound lamb burger 16
crispy onion, gruyère cheese, lettuce, tomato, lemon-dijon
pair with La Chouffe beer

aubergine burger **v** 13
thick eggplant patty, gruyère, lettuce, aioli
pair with Dirty Blonde beer

Beirut Signature Sandwiches

*pita bread
served with frites*

chicken shawarma 12
lettuce, tomato, pickles, garlic mousse
pair with Almaza beer

lamb and beef shawarma 13
lettuce, tomato, onion, pickles, tahini sauce
pair with Cline zinfandel

falafel **v** 11
lettuce, tomato, pickles, tahini sauce
pair with Almaza beer

Eclectic Entrées

served with rice or bulgur

shawarma entrée 16 17
Amish chicken - lamb
pair with Montepulciano red

half pound meat skewers 15 14 18
Amish chicken tawuk - kafta - tenderloin beef
pair with Arak liquor

gallaba stir fry 15 17
olive oil, garlic, & vegetable sauté
Amish chicken - shrimp

sauté de crevettes (jumbo shrimp) 22
black tiger jumbo shrimp sauté in garlic herb sauce
pair with Torre di Luna pinot grigio

braised leg of lamb 24
in garden tomato sauce, vegetables
pair with Ixsir red

lamb chops market price
French-cut, vegetables
pair with Maker's Mark

mujadara **v** 14
green lentil and rice, caramelized onion, olive oil, yogurt
pair with Famega rosé

salmon alla romana 22
caper cream sauce, potato purée
pair with Koha sauvignon blanc

Salades et Soupes

add Amish chicken 5
add salmon 6

fatoosh 9 12

lettuce, tomato, cucumber, radish, red onion, crispy pita, house dressing

taboulé 9 12

parsley, tomato, green onion, bulgur, olive oil, fresh lemon

classic greek 9 12

chicken feta fatoosh (CF2) 16

fatoosh + amish chicken + feta

falafel salade 15

fatoosh + taboulé + falafel + hummus

soupe du jour 4 6

Sides

bulgur 3.5

rice 3.5

garlic soufflé 2

hummus soufflé 2

oven-baked bread rolls 3

six freshly baked oven rolls

grilled vegetables 4

house salade 5

Finishing Touch

SWEETS

knéfé 11

melted cheese, golden crust, light syrup. served hot

Beirut nights 6

creamy semolina & milk pudding

crème brulée 7

baklawa 4

rice pudding 6

gluten free fudge chocolate cake 8

DESSERT DRINKS

raspberry au chocolat martini 14

Chambord liqueur, Godiva liqueur, raspberry vodka

café irlandais 12

Jameson whiskey, Bailey's, coffee

LG café fantaisie 12

Grand Marnier, Amaretto, Bailey's, coffee, whipped cream

lebanese coffee 4

brewed to order

Specials & Events

Ten% Tuesdays

10% off your bill

Wine Wednesdays

50% off bottles under \$50 when you dine with us

Beer & Burger Thursdays

\$4 beers with any burger

Sunday French Matinée

croissants et café

10am - 2pm