



WHITE WINE (glass/bottle)

* **Mt. Hermon** \$10.50/\$39
White Blend
Galilee, Israel

* **Cannonball** \$11/\$42
Sauvignon Blanc
Healdsburg, CA

Covenant \$13/\$47
Blue C Viognier
Upper Galilee, Israel

Yarden \$14/\$52
Chardonnay
Galilee, Israel

ROSÉ WINE

Val Joanis \$10/\$37
Rhône, France

BEER

GoldStar \$6.50
Israeli Lager

Stella Artois \$6.00
Pilsner

Hoegaarden \$6.00
White Wheat

Firestone Walker \$6.00
"805"
Blonde Ale

Bear Republic \$6.50
Racer 5
IPA

Budweiser \$4.50

RED WINE

* **Mt. Hermon** \$10.50/\$39
Red Blend
Galilee, Israel

Roth Estate \$14/\$52
Pinot Noir
Sonoma County, CA

Covenant \$14/\$52
Mensch Zinfandel
Lodi, CA

* **Butternut** \$11/\$42
Cabernet Sauvignon
Central Coast, CA

* **Gilgal** \$13.50/\$49
Cabernet Sauvignon
Galilee, Israel

Wine-Down Wednesday

50% off
select wines*
glasses
& bottles

Dine in only

Corkage fee \$22



OREN'S HUMMUS

DESSERTS

- | | | |
|---|-------|---|
| Handmade Baklava \$2.99/
Phyllo dough, pistachio,
and honey layered by
hand and baked fresh | piece | Chocolate Mousse \$7
Bittersweet chocolate
with handmade whipped
cream and chopped
walnuts (gf) |
| Traditional Malabi \$7
Mediterranean custard
topped with coconut,
pistachios, rose water,
and raspberry syrup (gf) | | Chocolate Babka \$6
(Two slices)
Layers of chocolate and
buttery brioche served
warm then topped with
whipped cream |
| Irving's Challah \$7
Available on Fridays only | | |

COFFEE & TEA

- | | |
|--|---|
| Turkish Coffee \$3.50
Imported from Israel | Flying Goat
Pressed Coffee \$5.25
Regular or Decaf |
| Nescafe \$2.50
Imported from Israel | Hot Mint Tea \$2.50
Fresh mint leaves
steeped in hot water |

SAMOVAR LOOSE LEAF TEAS

Individually steeped and served by the pot – \$4.95 each

- | | |
|--------------------------|---------------------------------|
| English Breakfast | Chamomile Twist (herbal) |
| Jasmine Green | Turmeric Spice (herbal) |

Outside dessert fee \$1.50 per person

A 3% living wage surcharge will be added to all purchases. 100% of this surcharge is used to support living wages and health insurance for our employees. Thank you for your support.

Not all ingredients are listed, so please let us know about any allergies. Consuming raw or undercooked meats, poultry, eggs, or milk may increase your risk of food-borne illness. While many of our items are gluten free, there is always a possibility of trace amounts of cross-contamination with ingredients containing gluten. We promise to do our best, but please consider this when ordering from our menu.