



## WHITE WINE (glass/bottle)

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

\* **Cannonball** \$12/\$42  
Sauvignon Blanc  
Healdsburg, CA

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

\* **Sean Minor** \$10.50/\$39  
'4Bears' Chardonnay  
Central Coast, CA

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

## RED WINE

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

**Roth Estate** \$14.50/\$54  
Pinot Noir  
Sonoma County, CA

**Turley** \$14.50/\$54  
'Juvenile' Zinfandel  
California

\* **Butternut** \$12/\$45  
Cabernet Sauvignon  
Central Coast, CA

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

## ROSÉ WINE

**Val Joanis** \$11/\$42  
Rhone, France

## BEER

**GoldStar** \$6.95  
Israeli Lager

**Stella Artois** \$6.50  
Pilsner

**Hoegaarden** \$6.50  
White Wheat

**Fort Point** \$6.50  
KSA

**Firestone Walker  
"805"** \$6.50  
Blonde Ale

**Bear Republic  
Racer 5** \$6.95  
IPA

**Wine-Down  
Wednesday**

50% off  
select wines\*  
glasses  
& bottles

*Dine in only*

Corkage fee \$22

## DESSERTS

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

## COFFEE & TEA

- |   |   |
|---|---|
| <b>Espresso</b> \$3.50<br>Single shot                         | <b>Turkish Coffee</b> \$3.50<br>Imported from Israel                    |
| <b>Latte</b> \$3.95<br>Low fat, whole,<br>or almond milk      | <b>Nescafe</b> \$2.50<br>Imported from Israel                           |
| <b>Cappuccino</b> \$3.95<br>Low fat, whole,<br>or almond milk | <b>Flying Goat<br/>Pressed Coffee</b> \$5.25<br>Regular or Decaf        |
| <b>Americano</b> \$3.50<br>Espresso with hot water            | <b>Hot Mint Tea</b> \$2.50<br>Fresh mint leaves<br>steeped in hot water |

## SAMOVAR LOOSE LEAF TEAS

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

- |                          |                                 |
|--------------------------|---------------------------------|
| <b>English Breakfast</b> | <b>Chamomile Twist</b> (herbal) |
| <b>Jasmine Green</b>     | <b>Turmeric Spice</b> (herbal)  |

Outside dessert fee \$1.50 per person

A 5% 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.

Maximum 2 credit cards per table. 18% gratuity on 6 guests or more.

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