

## Salads\*

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**Greek Salad**

9

## Appetizers\*

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**Muhammara**

## Oriental dishes

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**Hummus**

9

## Burgers\*

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**Classic Cheeseburger**

\$16.0

## Seafood

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**Squid**

8  
\$16.0

## Starters

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**Grilled Steak Tostada**

\$16.0

## Cocktails

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**The G&L**

\$14.0

## Burgers & Sandwiches

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**Not from Philly, Philly Sandwich**

\$19.0

## Main Plates

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**Marinated Skirt Steak with Chimichurri Sauce**

\$28.0



**Roasted Vegetable Bowl**

\$15.0



**Pistachio Roasted Seabass**

\$28.0

## White

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**Sauvignon Blanc, Giesen, Marlborough, New Zealand**

## Red Wines

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**Zinfandel, Bianchi, "Heritage Selection", Paso Robles**



**Cabernet Sauvignon, Raymond Reserve, Napa Valley**



**Cabernet Sauvignon, Daou, Paso Robles**



**Cabernet Sauvignon, Martin Ray, Sonoma**



**Malbec, Tilia, Mendoza, Argentina**



**Red Blend, Gundlach Bundschu Mountain Cuvee, Sonoma**



**Pinot Noir, Patz Hall, Sonoma**



**Pinot Noir, Talbott "Kali Hart", Monterey**



**Pinot Noir, Hahn, Monterey County**



**Meritage, Stags Leap, "Hands of Time", Napa Valley**

## Sparkling Wines

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**Domaine Chandon, Brut, Yountville**

\$14.0



**Zardetto, "Private Cuvee" Prosecco, Italy NV**

## Salads & Soup

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**Zov's Famous Golden Lentil Soup**

\$8.0

## Draft

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**St. Archer Hazy IPA, San Diego, California**

\$8.0



**Anderson Valley "Boont Amber" Ale, Boonville, California**

\$8.0



**Bootlegger's Brewery "Palomino Pale Ale", California**

**\$7.0**



**Pranqster, Belgian Style Golden Ale, California**

**\$8.0**



**Golden Road, Mango Hefeweizen, Anaheim, California**

**\$7.0**

## **White Wines & Rosé**

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**Chardonnay, Ferrari-Carano, Alexander Valley**



**Chardonnay, Mer Soleil "Silver" Unoaked, Santa Lucia Highlands**



**Pinot Grigio, Masi, Delle Venezi, Italy**



**Riesling, Clean Slate, Mosel, Germany**



**Rosé, Figuiere, "Magali", Provence, France**

## **Bottle**

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**Stout, 'Old No. North Coast Brewing Company, California**

**\$7.0**



**Chimay, 'Grand Reserve Blue Label,' Belgium**

\$10.0



**Allagash, White Ale, Portland, Maine**

\$8.0

## Uncategorized

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**Melon Mule**

\$14.0



**Becks (Non-Alcoholic), Holland**

\$5.0



**Cioppino**

\$28.0



**Bud Light, St. Louis, Missouri**

\$5.0



**Spiced Lamb Burger**

\$17.0



**Balsamic Chicken Club**

\$15.0



**Housemade Veggie Burger**

\$13.0



**Coors Light, Colorado**

\$5.0



**Silver Fox**

\$14.0



**Almond Crusted Salmon**

\$27.0



**Cucumber Mint Fresca**

\$14.0



**Pomegranate Margarita**

\$14.0



**Red Sangria**

\$14.0



**Pear up**

\$14.0



**El Camino**

\$14.0



**Spaten Optimator, Germany**

\$7.0



**Kotayk, Armenia**

\$7.0



**Stella Artois, Belgium**

\$7.0



**Moroccan Salmon Salad**

\$20.0



**Lebni**



**Tabouli**



**Babaganoush**



**Mezze Platter**

\$20.0



**Brussels and Bacon**

\$13.0



**Eggplant Fries**

\$10.0



**Chicken Paillard**

\$19.0



**The Chop Chop**

\$19.0



**Roasted Beet Salad**

9  
\$13.0



**Merlot, Robert Hall, Paso Robles**



**Kebob Two Ways**

\$25.0



**Angel Hair Pasta**

\$17.0



**Chardonnay, Rombauer, Carneros**





**Mediterranean Chicken**

\$26.0