



PHOENICIAN GARDEN WINE & BEER

White Wines

ANTINORI SANTA CRISTINA

Pinot Grigio from Italy • 8.99 / 26.99

Pairs well with all salads

BERINGER

White Zinfandel from California • 8.99 / 26.99

CHATEAU STE. MICHELLE

Riesling from Columbia Valley • 8.99 / 26.99

Pairs well with Spicy Shrimp

COLUMBIA CREST GRAND ESTATE

Chardonnay from California • 8.99 / 26.99

CUPCAKE

Moscato from Italy • 8.99 / 26.99

Pairs well with Spicy Chicken

RUFFINO PROSECCO

A sparkling wine from Italy • 8.99

MEIOMI

Chardonnay from California • 10.99 / 34.99

Pairs well with Shrimp Scampi or Blackened Salmon

KIM CRAWFORD

Sauvignon Blanc from Marlborough, New Zealand • 11.99 / 35.99

Pairs well with Seafood Combo Kebobs

Red Wines

CHATEAU KSARA

Red Blend from Lebanon's Bekaa Valley • 8.99 / 26.99

COLUMBIA CREST GRAND ESTATE

Cabernet Sauvignon from California • 8.99 / 24.99

Pairs well with Lavash Wrap

ROBERT MONDAVI HERITAGE

Red Blend from California • 8.99 / 24.99

WOODBIDGE BY ROBERT MONDAVI

Merlot from Lodi • 8.99 / 24.99

7 DEADLY ZINS

Zinfandel from California • 8.99 / 24.99

MEIOMI

Pinot Noir from California • 10.99 / 34.99

Pairs well with Lamb Shank

JOSH CELLARS

Cabernet Sauvignon from North Coast • 9.99 / 28.99

Pairs well with Spicy Shrimp

CHATEAU KSARA RESERVE DU COUVENT

Red Blend from Lebanon's Bekaa Valley • Bottle 36.99

RODNEY STRONG

Cabernet Sauvignon from Sonoma • Bottle 36.99

STAG'S LEAP WINE CELLARS

Cabernet Sauvignon from Napa • Bottle 95.99

BEERS

Bottled \$6.50

Almaza Pilsner - Beer from
Lebanon • Coors Light • Bud Light
Corona • Blue Moon
Stella • Heineken

Draft \$6.50

Modelo
Sierra Nevada Hazy IPA
Barrelhouse Mango IPA
Sunny Daze Blonde Ale

Seasonal Beers on Tap- Ask Your Server

The Phoenicians were among the world's earliest winemakers, crafting techniques for wine production that are still influential today.



PLEASE DRINK RESPONSIBLY



PHOENICIAN GARDEN COCKTAILS

LIGHT & REFRESHING

LEMON DROPTINI • 11.99

Absolut Citron Vodka, Barton Triple Sec, Rose's Lime Juice and fresh lemon

CHERRY BLOSSOM 11.99

Skyy Infusion Cherry Vodka, orange juice, Daily's Sweet & Sour Mix, and a dash of Daily's Grenadine

MOSCOW MULE 11.99

Absolut Vodka, Fever-Tree Ginger Beer and a splash of Daily's Lime Juice

APPLETINI • 11.99

Absolut Vodka and DeKuyper Sour Apple Pucker Schnapps • 11.99

CITRUSINI • 11.99

Skyy Infusion Citrus Vodka, a splash of orange juice and pineapple juice with Barton Triple Sec

STOCKHOLM • 11.99

Absolut Citron Vodka, Daily's Sweet & Sour, topped with Ruffino Prosecco and served in a sugar-rimmed glass

BOLD & SPIRITED

MAKER'S OLD FASHIONED • 13.99

Maker's Mark Bourbon, Bitters, muddled fresh orange and cherry

WASHINGTON APPLE 12.99

Crown Royal Canadian Whisky, DeKuyper Sour Apple Pucker Schnapps, cranberry juice and Lemon-Lime soda

HORNI MARGARITA • 12.99

Sauza Hornitos Reposado Tequila, Barton Triple Sec, Daily's Sweet & Sour and Rose's Lime Juice • 12.99

RASPBERRY COSMO • 11.99

Skyy Raspberry Vodka, Rose's Lime Juice, cranberry juice, and Barton Triple Sec

LONG ISLAND ICED TEA • 12.99

Absolut Vodka, Barton Triple Sec, well gin, well tequila, a splash of cola and Daily's Sweet & Sour

ONLY AT THE PHOENICIAN

ZA'ATAR PALOMA • 12.99

A bright, citrusy tequila cocktail with a Mediterranean twist

MASSAYA ARAK • 10.99 Shot / 87.99 Bottle

A traditional Lebanese spirit with a bold anise flavor, best enjoyed with a splash of water.

GREEK NIGHTCAP • 10.99 Shot

Smooth, sweet, and warming. A perfect way to end the evening. Ouzo #12 and Baileys Irish Cream served as a shot

HAPPY HOUR

1 pm to 3 pm - Monday through Thursday

DRINK SPECIALS

All beers ½ off | Glass of House Wine • 5

FOOD SPECIALS

HUMMUS • LABNEH • CHEESE ROLLS • 6.50

SPICY CHICKEN • 12.50

Our favorite! Succulent chicken breast, expertly stir-fried with onions and bell peppers, accented by garlic and fiery spices. Lunch portion accompanied by our famous garlic sauce.

VEGGIE PLATE • 12.50

A vibrant melody of our hand-rolled stuffed grape leaves, crispy falafel, creamy hummus, bulgar pilaf, and refreshing tabouli salad. Lunch portion served with our freshly baked pita bread.

WRAPS • 12.50

A lunch-sized wrap, each with bold flavors and fresh ingredients.
Gyros • Garlic Chicken • Spicy Chicken • Falafel • Lavash • Shawarma

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