



PHOENICIAN GARDEN WINE & BEER

White Wines

ANTINORI SANTA CRISTINA

Pinot Grigio from Italy • 7.50 / 26

Pairs well with all salads

BERINGER

White Zinfandel from California • 7.50 / 26

CHATEAU STE. MICHELLE

Riesling from Columbia Valley • 7.50 / 26

Pairs well with Spicy Shrimp

COLOMBIA CREST GRAND ESTATE

Chardonnay from California • 7.50 / 26

CUPCAKE

Moscato from Italy • 7.50 / 26

Pairs well with Spicy Chicken

RUFFINO PROSECCO

A sparkling wine from Italy • 7.50

MEIOMI

Chardonnay from California • 10.50 / 34

Pairs well with Shrimp Scampi or Blackened Salmon

KIM CRAWFORD

Sauvignon Blanc from Marlborough, New Zealand • 11 / 35

Pairs well with Seafood Combo Kabobs

BEERS

Bottled \$6.50

Coors Light • Bud Light
Corona • Blue Moon
Stella • Almaza Pilsner • Heineken

Draft \$6

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

Seasonal Beers on Tap- Ask Your Server

Red Wines

CHATEAU KSARA

Red Blend • 7.50 / 26

COLUMBIA CREST GRAND ESTATE

Cabernet Sauvignon from California • 7.50 / 24

Pairs well with Lavash Wrap

ROBERT MONDAVI HERITAGE

Red Blend from California • 7.50 / 24

WOODBRIGE BY ROBERT MONDAVI

Merlot from Lodi • 7.50 / 24

7 DEADLY ZINS

Zinfandel from California • 7.50 / 24

ARGYLE ROSÉ

Rosé from Willamette Valley • 9 / 30

MEIOMI

Pinot Noir from California • 10 / 34

Pairs well with Lamb Shank

JOSH CELLARS

Cabernet Sauvignon from North Coast • 9 / 28

Pairs well with Spicy Shrimp

CHATEAU KSARA RESERVE DU COUVENT

Red Blend • / 36

RODNEY STRONG

Cabernet Sauvignon from Sonoma • / 36

STAGS' LEAP

Cabernet Sauvignon from Napa • / 67

The Phoenicians were skilled winemakers and developed many techniques for wine production, including the use of amphorae (large ceramic jars) for storage and transportation.



PLEASE DRINK RESPONSIBLY



PHOENICIAN GARDEN COCKTAILS

LEMON DROPTINI

Absolut Citron Vodka, Barton Triple Sec, Rose's Lime Juice and Cranberry Juice • 11

APPLETINI

Absolut Vodka and Dekuyper Sour, Apple Pucker Schnapps • 11

BASIL HAYDEN MANHATTAN

Basil Hayden Bourbon Whiskey, Cinzano Sweet Vermouth and a splash of bitters with a cherry garnish • 13

MAKER'S OLD FASHIONED

Maker's Mark Bourbon, Angostura Bitters, splash of water and sugar • 12

BLUETINI

Absolut Vodka, Dekuyper Blue Curaçao and pineapple juice • 11.50

WASHINGTON APPLE

Crown Royal Canadian Whisky, Dekuyper Sour Apple Pucker Schnapps, cranberry juice and Lemon-Line soda • 12

GREEK NIGHT CAP

Ouzo #12 and Baileys Irish Cream served as a shot • 10

STOCKHOLM

Absolut Citron Vodka, Daily's Sweet & Sour, topped with Ruffino Prosecco and served in a sugar-rimmed glass • 11.50

CITRUSINI

Skyy Infusion Citrus Vodka, a splash of grapefruit juice and pineapple juice with Barton Triple Sec • 11

HORNI MARGARITA

Sauza Hornitos Reposado Tequila, Barton Triple Sec, Daily's Sweet & Sour and Rose's Lime Juice • 12

RASPBERRY COSMO

Skyy Infusion Cherry Vodka, Orange Juice, Daily's Sweet & Sour Mix, and a dash of Daily's Grenadine • 11

CHERRY BLOSSOM

Skyy Infusion Cherry Vodka, Orange Juice, Daily's Sweet & Sour Mix, and a dash of Daily's grenadine • 11

MOSCOW MULE

Absolut Vodka, Fever Tree Ginger Beer and a splash of Daily's Lime Juice • 11

ZA'ATAR PALOMA

Patrón Silver Tequila, grapefruit juice, simple syrup and lime • 12
Pairs well with Seafood Combo Kabobs

MASSAYA ARAK

10 Shot / 80 Bottle

HAPPY HOUR

1 pm to 3 pm - Monday through Thursday

HUMMUS • LABNEH • CHEESE ROLLS • 6

SPICY CHICKEN • 12

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

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

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

ALL BEERS ½ OFF | GLASS OF HOUSE WINE • 5

The Phoenicians were famous for their glass-making skills, and they created beautiful drinking vessels that were used to serve wine and other beverages.



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