



# 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 Sauce • 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

Sky 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

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

### CHERRY BLOSSOM

Sky 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.



PLEASE DRINK RESPONSIBLY