

➤ TO SHARE

BAKED GOAT CHEESE

Mango purée and toasted almonds. 12

CHARCUTERIE ET FROMAGE

Selection of fine cheeses and salami. Served with caramelized onions, honey, grapes, and baguette slices. 17

TRIO LATINO

White queso, fresh guacamole, and house made salsa. Served with tortilla chips. 13

TRIP TO LEBANON

Homemade hummus, zaatar, and labneh. Served the traditional Lebanese way with authentic pita bread. 13

DYNAMITE SHRIMP

Crispy fried shrimp coated in sweet chili and sriracha sauce. 13

CALAMARI

House breaded and served with cocktail sauce. 12

THE TRIPLETS

Our three signature burgers served on mini brioche buns. 14

FALAFEL AND HUMMUS

Homemade falafel served with hummus and tahini sauce. 11

KIBBI MEATBALLS

Homemade Middle Eastern Meatballs. Served with hummus dip. 12

➤ BETWEEN BREAD AND BUNS

Served with French fries. Gluten Free & Vegan buns and wraps available.

CHEESEBURGER

Half-pound black angus beef patty, cheddar cheese, lettuce, tomato, mayo. Served on a brioche bun. 11

GREATEST OF ALL TIME

Half-pound black angus beef patty, caramelized onions, goat cheese crumble, BBQ mayo sauce. Served on a brioche bun. 13

MEDITERRANEAN BURGER

Middle Eastern beef patty blended with parsley and onion, lettuce, tomato, hummus. Served on a brioche bun. 12

VEGAN BURGER

Black bean patty, cucumber, onion, tomato, fresh guacamole. Served on a vegan bun. 11

CHICKEN SHAWARMA WRAP

Garlic sauce, tomato, french fries, pickles. 13

HUMMUS WRAP

Homemade hummus, avocado, tomato, olive oil, grilled bell pepper. Wrapped in a spinach tortilla or authentic pita bread. 10

FALAFEL WRAP

Homemade Falafel, lettuce, tomato, parsley, pickled turnip, tahini sauce. Wrapped in a spinach tortilla or authentic pita bread. 11

SALMON BLT

Grilled Atlantic salmon, applewood bacon, lettuce, tomato, aioli sauce. Served on a Ciabatta bun. 16

AVOCHICKEN

Grilled chicken breast, tomato pesto, avocado, tomatoes, lettuce, Havarti cheese. Served on a Ciabatta bun. 13

BEEF SHAWARMA WRAP

Parsley, pickles, tomato, tahini sauce. 13

➤ SIGNATURE

CHICKEN KEBOB SKEWER

Lebanese-style marinated chicken skewers. Served with rice, hummus, grilled vegetables, and authentic pita bread. 16

KAFTA SKEWER

Delicious ground beef blended with parsley, onions, and a mix of Middle Eastern spices. Served with rice, hummus, grilled vegetables, and authentic pita bread. 18

CHICKEN OR BEEF SHAWARMA

Served with rice, hummus, garlic sauce, pita bread, and fattouch. 16/18

BLACKENED SHRIMP PASTA

Cavatappi pasta, roasted tomato cream sauce, blackened shrimp, onion, bell pepper, jalapeño. 18

TROPICAL CHICKEN

Chicken breast served on basmati rice and topped with grilled vegetables, coconut cream sauce, and goat cheese crumble. 16

GLAZED SALMON

Grilled honey glazed Atlantic salmon served on basmati rice and topped with fresh home-made mango pineapple salsa. 23

NY STRIP

12oz New York strip steak served on a sizzling skillet with coriander butter. Served with choice of one side. 33

➤ DESSERTS

LEBANESE BAKLAVA 9

MOLTEN LAVA CAKE 9

NUTELLA CRÊPES 8

ESPRESSO MARTINI 11

DESSERT SPECIAL 10

18% gratuity will be added to parties of 8 or more.



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SALADS ➤

Add chicken breast 4

Add salmon filet 7

CAESAR SALAD

Romaine lettuce, parmesan cheese, croutons, radish. Served with housemade Caesar dressing. 9

FATTOUCH

Lettuce, tomato, cucumber, parsley, mint, onion, radish. Served with pita bread and homemade pomegranate molasses dressing. 11

GREEK SALAD

Fresh green mix, tomato, cucumber, olives, radish, chickpeas, feta cheese. Served with pita bread and Greek dressing. 11

GOAT CHEESE SALAD

Fresh green mix, caramelized almonds, dates, tomato, goat cheese crumble. Served with balsamic glaze. 13

FLATBREAD ➤

THE GOAT

Tomato pesto, grilled chicken, smashed avocado, mozzarella cheese, goat cheese crumbles. Topped with balsamic glaze. 15

SHRIMP MANGO

Grilled shrimp, mango pineapple pico, cilantro pesto, goat cheese crumble, mozzarella cheese. Topped with Aioli sauce. 16

SPICY CARIBBEAN JERK

Jerk seasoned pulled pork, red onion jam, bell pepper, jalapeño, mango, pineapple pico. Topped with cilantro and Aioli sauce. 15

ZAATAR

Delicious thyme mixed with sesame and olive oil. Topped with tomato, mint, cucumber. 10
Add cheese 2

LEBANESE

Lebanese-style ground beef blended with parsley, onions, tomato, and a mix of Middle Eastern spices. Spread and baked to perfection. 13

CHARCUTERIE

Selection of salami, mozzarella cheese, garlic cream, crumbled goat cheese, caramelized onions. Topped with balsamic glaze. 16

SIDES - 5 ➤

Garlic Parmesan Fries

Sweet Fries

Zaatar Fries

Garlic Mashed Potatoes

Sautéed Asparagus

Sautéed Mushrooms

Basmati Rice

Tabouli

Caesar Salad

➤ BRUNCH MENU

GUACAMOLE TARTINE

Two pieces of bread topped with guacamole.
Add two eggs 4

CHICKEN & WAFFLE

Two chicken tenders served with a Belgian waffle topped with powdered sugar. 14

WAKE & BACON

Two eggs and two pieces of applewood bacon.
Served with cube potatoes. 9

MEDITERRANEAN OMELET

Tomato, onion, feta cheese, green olives. Topped with fresh avocado. Served with cube potatoes. 12

FRENCH SCRAMBLE

Croissant stuffed with scrambled eggs, bacon, mushrooms, and cheese. Served with cube potatoes. 12

MUSCLE BREAKFAST

Egg white omelet with chicken, onions, mushrooms.
Topped with avocado. Served with oatmeal. 12

KETO BREAKFAST

Three pieces of applewood bacon, two poached eggs, avocado, grilled zucchini, squash, and bell pepper. 12

GOAT BREAKFAST

Scrambled eggs mixed with tomato pesto, grilled chicken, and goat cheese. Served with cube potatoes. 12

BREAKFAST IN PARIS

Poached eggs, avocado, bacon, goat cheese, croissant, baguette, jam, Nutella, butter. Served on a board. (great for sharing). 15

BRUNCH BURRITO

Scrambled eggs, chicken, avocado, cube potatoes, jalapeños, cheese. Wrapped in a spinach tortilla. Served with cube potatoes. 12

NUTELLA CRÊPES

A French classic rolled and filled with decadent Nutella.
Topped with whipped cream and chocolate syrup. 8

MIXED BERRIES OATMEAL

Steel cut oats topped with honey, mixed berries, and bananas. 8

SEASONAL FRUITS 7

SALMON BLT

Grilled Atlantic salmon, applewood bacon, lettuce, tomato, aioli sauce. Served on a Ciabatta bun. 16

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AVOCHICKEN

Grilled chicken breast, tomato pesto, avocado, tomatoes, lettuce, Havarti cheese. Served on a Ciabatta bun. 13

HUMMUS WRAP

Homemade hummus, avocado, tomato, olive oil, grilled bell pepper. Wrapped in a spinach tortilla or authentic pita bread. 10

➤ COCKTAILS & SHOTS

MIMOSA

Cava & Fresh OJ. 6

BACON BLOODY MARY

Pickers Vodka & Homemade Bloody Mary mix. Served with celery, olives, lime, and bacon. 9

IRISH COFFEE

Coffee, Irish Cream, & Irish Whiskey topped with whipped cream. 7

FRUIT LOOP SHOT

Three Olives Loopy Vodka, Rumchatta, Blue Curacao. 7

OILFIRE CINNAMON TOAST CRUNCH SHOT

Oilfire & Rumchatta. 7

BRUNCH SHOT

Cask & Crew Walnut Toffee Whiskey.
Served with an OJ chaser & bacon. 7

➤ BEVERAGES

FRESH JUICE
MILK

AMERICAN COFFEE
ESPRESSO



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#greatestofalltulsa

