

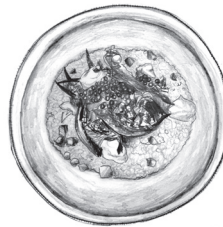
# SALATIM

- Grated tomato** 8  
topped with tahini,  
fresh basil &  
california olive oil
- Hummus** 10  
rancho gordo chickpea  
hummus with syrian pepper
- Burnt eggplant** 8  
mixed with blue lake  
beans
- Red cabbage** 8  
chopped red cabbage,  
with peanut, lime,  
herbs & dukkah
- Gem salad** 12  
little gem lettuce with  
green yogurt, herbs,  
avocado, cucumber & feta  
add: grilled chicken 6,  
striped bass belly 6,  
or steak 8
- Salatim platter** 22  
three of chef's daily  
selections, pickles, olives  
& house-made bread

## *seasonal bowl*

- Asian grain salad** 12  
with cubed avocado,  
scallion, ginger & nori  
vinaigrette  
add: grilled chicken 6,  
striped bass belly 6,  
or steak 8

*lunch*



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Mixed Lentil Soup  
with turmeric  
& roasted baby carrots  
7

Mama's Chicken Soup  
8

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REST

# SANDWICHES

served with fries or salad

- Tunisian sandwich** 14  
tuna conserva with preserved lemon,  
hardboiled egg, potato, olive & harissa
- Chicken schnitzel** 12  
panko crusted with sumac gribiche, mustard  
greens & za'atar
- Exchange burger** 16  
burger with brown butter, american cheese,  
lettuce & griddled onion
- Eggplant sabich** 12  
Japanese marinated eggplant with seasonal amba,  
tahini, herbs & pickles

# TREATS

- Pistachio & chocolate geranium baklava.....4
- Chocolate chip cookie.....4
- Daily selection of sorbet and ice cream.....6

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



## COCKTAILS

- Kefir & Honey** 12  
Lebanese yogurt with local honey, cucumber, citrus, beefeater gin, st germain & apricot brandy. Served long with a cucumber ribbon & pomegranate seeds
- Grapefruit Black Pepper** 11  
Clarified california grapefruit & citrus with black pepper, tarragon, absolut vodka, dry vermouth & seltzer. Served long with fresh tarragon leaves
- Carrot** 14  
Toasted buckwheat infused apple brandy with carrot & orange juice, ginger, caraway, chartreuse & krogstadt aquavit
- Watermelon** 14  
California watermelon, aleppo & pink peppercorns with pisco, dry vermouth, campari & a persian black lime & poppy seed air. Served tall
- Celery & Sorrel** 14  
Organic celery juice, sorrel, olmeca altos tequila, del maguey mezcal, saler's gentiane aperitif, white pepper & celery salt. Served tall with celery leaf
- Tamarind** 12  
Appleton rum & sweet vermouth shaken with tamarind & citrus. Served on a large ice cube with dried lime shavings & a spritz of turkish coffee infused amaro nonino
- Old Fashioned** 15  
Walnut infused eagle rare 10yr bourbon with israeli date honey & mixed with a baharat spice blend. Served up in a cordial glass

NON-ALCOHOLIC 8

**Turmeric & Pineapple**  
Honey, fresh pineapple, turmeric, bee pollen

**Fennel Limonana**  
Fennel shrub, seedlip, citrus



*daily squeeze*

seasonal juice

7

## WINES BTG

### SPARKLING

- '15 **Chenin Blanc** 15  
Domaine du Facteur, Loire Valley, FRA
- '15 **Gamay/Poulsard** 14  
Renardat-Fache, Bugey, FRA
- NV Perrier Jouet** 18  
Grand Brut Champagne, FRA

### WHITE

- '15 **Muscadet** 13  
Domaine de l' Ecu, Loire Valley, FRA
- '14 **Albarino** 11  
Pedralonga, Rias Baixas, ESP
- '15 **Rhone Blend** 12  
Les Vignerons d'Estezargues, Rhone, FRA
- '14 **Chardonnay** 14  
White Queen, Sonoma, CA

### RED

- '15 **Mencia** 13  
Guimaro, Galicia, ESP
- '15 **Pinot Blend** 15  
Donkey and Goat, North Coast, CA
- '14 **Grenache/Syrah/Mouvedre** 14  
Medivol, Languedoc, FRA
- '15 **Gamay** 13  
Damien Coquelet, Beaujolais, FRA

### ROSE & ORANGE

- '15 **Grenache/Cinsault** 12  
Domaine le Grand Rouviere, Provence, FRA
- '14 **Grecanico** 13  
Tenuta de Fossi Sikele, Sicily, ITA

## BEER

- Goldstar** 7  
Amber lager, 4.9 ABV  
Tempo Beer Co, Isreal
- Tecate** 5  
American Style Lager, 4.55 abv, Mexico
- Extra Dry Probiotic Cider** 9  
Charcoal, Blood Orange & Lavender, 6.9 abv, 101 Cider House, Los Angeles
- Colette** 8  
Farmhouse Ale, 7.3 abv, Great Divide Brew Co., Colorado
- Ommegang** 9  
Pale Sour Ale, 6.9 abv, Brewery Ommegang, New York
- Saint Archer** 7  
Wheat Ale, 5.0 abv, Saint Archer Brew Co., San Diego
- Perro Del Mar** 9  
IPA, 7.6 abv, Wendlandt, Mexico
- Commodore** 9  
Coffee Porter, 6,7abv, Ballast Point, San Diego