

SALATIM

dinner

Grated tomato israeli tahini topped with grated tomato, fresh basil & california olive oil	8
Hummus rancho gordo chickpea hummus with syrian pepper	10
Burnt eggplant mixed with blue lake beans, bonito flakes & seasonal fruit	9
Matbucha north african salad, local fresno chiles, straciatella	9
Labneh braised radish, pomegranate molasses & nigella	8
Pickles seasonal plate of pickled & fermented vegetables	6
Cucumber smashed cucumber with sesame, chili oil & fennel	8
Arabic salad cucumber, tomato, sumac, onion, palestinian olive oil & citrus	9
Melon fattoush summer melon mixed with pita, purslane, pecorino & ume vinaigrette	10

Avocado cubed avocado, black sesame, long hot peppers & seasonal fruit	10
Beets bbq beets, barberry, pink peppercorn, mint & aged goat cheese	9
Red cabbage chopped red cabbage, peanut, lime, herbs & dukkah	8
Pate chicken liver & foie gras mousse with tangerine jam & fermented date honey	12
Salatim platter three of chef's daily selections, pickles, olives & house-made bread	25



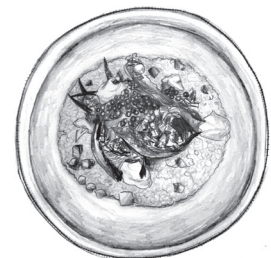
PLATES

Daily catch grilled fish with black olive & seaweed chermoula, fennel pollen & citrus	MP
Sweet potato grilled o'henry sweet potato, creamy almond, chile morita & cilantro	16
Pargiyot (chicken) grilled chicken with shawarma spice, carrot mole & yogurt additional kebab 14	22
Lamb kebab grilled lamb kebab with stuffed poblano chili, kale, feta, potato & pistachio additional kebab 15	24
Exchange chraime fish collar, prawns, squid, mussels & clams in spicy tomato dashi & charred tomatillo	46
Hanger steak grilled hanger steak with black harissa, fingerling potatoes & charred onion	28
Dry aged bone-in new york strip wood grilled reserve holstein beef with charred eggplant & brown butter	MP
Exchange burger burger with brown butter, american cheese, lettuce & griddled onion	16



SABABA SIDES

Fries hand cut shoestring with amba mayo	9
Fried rice chef chang's blue crab fried rice	14
Cauliflower preserved lemon aioli, almond, pecorino & pita breadcrumbs	8



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REST

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

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

Carrot cocktail 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

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



drinks

BEER

Goldstar 7
 Amber lager, 4.9 ABV
 Tempo Beer Co, Israel

Tecate 5
 American Style Lager, 4.5 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
 Stout, 6.7 abv, Ballast Point, San Diego



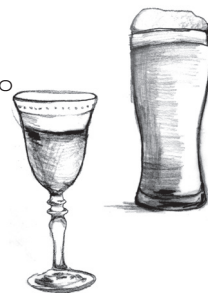
daily squeeze
 seasonal juice
 8

NON-ALCOHOLIC 8

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

Fennel Limonana
 Fennel shrub, seedlip, citrus

Still or Sparkling Water
 8



WINES BTG

SPARKLING

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

ROSE & ORANGE

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

WHITE

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

RED

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

THE EXCHANGE REST



Almond milk custard
with strawberry granita,
rhubarb
& rose geranium
10

Date biscuit with
buttermilk
ice cream, orange sorbet
& puffed bulgur
8

Olive oil cake with
yogurt sorbet & pistachio
baklava crumble
11

Chocolate Paris-Brest with
black sesame seeds & tahini
ice cream
12

treats



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treats

Arak list

Arak is a levantine alcoholic spirit in the anis drinks family. It is a clear, colorless, unsweetened anise-flavored distilled alcoholic drink.

(think middle-eastern absinthe)

L'arak de musar, lebanon - 12

Arak razzouk, lebanon - 8

Arak touma, lebanon - 10

Arak haddad gold label, jordan - 8

El massaya, lebanon - 12

Arak fakra, lebanon - 8

Arak gantous & abou rad, lebanon - 8

Ksarak, lebanon - 8



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SPARKLING

'15 Chenin Blanc - Domaine du Facteur, Loire Valley, FRA	15/58
'15 Gamay/Poulsard - Renardat-Fache, Bugey, FRA	14/54
NV Perrier Jouet Grand Brut - Champagne, FRA	18/70
NV Krug Grande Cuvee - Champagne, FRA	280

ROSE

'15 Cinsault/Grenache - Medivol, Languedoc, FRA	46
'14 Barbera - Shvo Vineyard, Galilee, ISR	60
'15 Grenache/Cinsault - Domaine le Grand Rouviere, Provence, FRA	12/46

ORANGE

'14 Vermentino - Ryme Cellars, Carneros, CA	85
'14 Grecanico - Tenuta de Fossi Sikele, Sicily, ITA	13/50

WHITE

'15 Muscadet - Domaine de l' Ecu, Loire Valley, FRA	13/50
'14 Txakolina - Bengoetxe, Basque, ESP	50
'14 Albarino - Pedralonga, Rias Baixas, ESP	11/42
'15 Chenin Blanc - Francois Pinon Silex Noir, Vouvray, FRA	60
'13 Riesling - J. Brix, Santa Barbara, CA	60
'15 Rhone Blend - Les Vignerons d'Estezargues, Rhone, FRA	12/46
'15 Nosiola - Foradori, Trentino-Alto Adige, ITA	94
'14 Chardonnay - White Queen, Sonoma, CA	14/54
'15 Chardonnay - Arnot Roberts, Napa Valley, CA	90

**RED**

'15 Mencia - Guimaro, Galicia, ESP	13/50
'14 Carignane - Populis, Mendocino County, CA	55
'15 Pinot Blend - Donkey and Goat, North Coast, CA	15/58
'15 Aglianico/Montepulciano/Barbera (1LTR) - Tendu Wine Co., Yolo County, CA	52
'15 Rosa Del Peru - Bichi, Baja, MEX	66
'15 Gamay - Lo-Fi, Santa Barbara, CA	60
'15 Gamay - Damien Coquelet, Beaujolais, FRA	13/50
'14 Grenache/Syrah/Mouvedre - Medivol, Languedoc, FRA	14/54
'13 Cabernet Sauvignon/Cinsault/Syrah - Chateau Musar, Ghazir, LIB	76
'14 Cabernet Sauvignon - Scribe Winery, Napa Valley, CA	125
'15 Tempranillo - Malaspiedras, Rioja, ESP	54
'14 Syrah - Pax, Sonoma County, CA	85
'15 Nerello Cappuccio/Nerello Mascalese - Vigneri Salvo Foti, Sicily, ITA	120

drinks



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
- 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
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Clarified california grapefruit & citrus with black pepper, tarragon, absolut vodka, dry vermouth & seltzer. Served long with fresh tarragon leaves
- 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
- Watermelon** 14
California watermelon, aleppo & pink peppercorns with pisco, dry vermouth, campari & a persian black lime & poppy seed air. Served tall
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Honey, fresh pineapple, turmeric, bee pollen

Fennel Limonana
Fennel shrub, seedlip, citrus

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- '15 **Gamay/Poulsard** 14
Renardat-Fache, Bugey, FRA
- NV Perrier Jouet** 18
Grand Brut Champagne, FRA
- ROSE & ORANGE**
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Tenuta de Fossi Sikele, Sicily, ITA
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- '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



daily squeeze

seasonal juice
7

BEER

- Goldstar** 7
Dark Lager, 4.9 abv, Israel
- Tecate** 5
American Style Lager, 4.5 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
- Commodore** 9
Coffee Porter, 10 abv, Ballast Point, San Diego
- Perro del Mar** 9
IPA, 7.6 abv, Cerveceria Wendlant, Mexico
- Still or Sparkling Water 8