



hanoon

brunch *saturday and sunday 11am-3pm*

mezze served with 3 pieces of arabic bread

hummus 13

chickpea, tahini, lemon, garlic, aleppo, cumin (veg, gf)

baba ganoush 14

charred eggplant, tahini, garlic, lemon (veg, gf)

muhammara 15

walnut, pepper paste, cumin, garlic, bread crumbs, pomegranate molasses (veg)

basal labneh 14

strained yogurt, caramelized onion, za'atar, aleppo (v, gf)

moushakal 28

hummus, baba ganoush, basal labneh, muhammara

arabic bread 4

3 piece basket of arabic bread (veg, df)

sohoon / plates

kefta hummus awarma * 16

spiced lamb, garlic yogurt, fried egg, house pickles, herbs, served with arabic bread

sujuk man'oushe wrap* 18

spiced sujuk sausage, fried eggs, red pepper whipped feta, sumac onion, herbs

local greens salad 16

smoked trout vinaigrette, pickled peppers, herbs, spiced seeds, sumac onions

add poached egg (4) add chicken (6)

za'atar french toast * 17

seasonal compote, honey labneh, orange blossom maple syrup (v)

shakshuka * 16

spiced tomato-pepper sauce, chickpeas, poached eggs, toum, sangak bread, herbs (v)

levantine breakfast * 14

hummus, olives, marinated feta, poached eggs, herbs, sumac onions, served with arabic bread (v)

harra biscuits and gravy * 17

harra biscuit, lamb kefta gravy, fried egg, fresno chili, onion, cilantro

chicken shawarma 15

shawarma spiced chicken, lettuce, tomato, house pickles, frites, roasted garlic sauce (hal)

add two eggs (4)

brunch beverages

mama's bottomless mimosas 27

delight in fresh juices and bottomless bubbles

ask your server for today's juices

mimosa by the glass 12

mamnoon bloody mary 15

vodka, tomato, aleppo spice, lime, pickles

a savory, spicy start to the day

cardamom-spiced espresso

martini 15

fresh-pulled espresso, vodka, rich syrup, cardamom and allspice dram

sumptuous, rich, and creamy with a coffee perk!

orange blossom latte 5.5

espresso, cardamom, house made orange blossom syrup, orange zest

ala janab / sides

pastry basket 14

harra biscuit, tahini-sesame scone, za'atar croissant, cardamom chocolate croissant, honey labneh, seasonal fruit compote

yogurt & baklawa granola 8

seasonal compote, house baklawa granola (v)

breakfast potatoes 8

garlic confit, fried herbs, harra spice (veg, gf)

two eggs * 4

sujuk lamb sausage 7

halloumi 7

falafel 6

chickpea fritters, cabbage, garlic yogurt, tarrator, herbs

harra frites 9

aleppo & cilantro spiced french fries served with za'atar mayo & harra ketchup

harra sauce 2

toum 2

**consuming raw or undercooked foods may increase the risk of food-borne illness.
20% gratuity added to parties of 6 or more*

v - vegetarian veg - vegan gf - gluten free
df - dairy free hal - halal