

## Pick a Base

**Pita Roll** 🌾 **11.95**

Gluten free pita available

**Salad Bowl** **13.95**

Mixed greens with house vinaigrette.

**Rice Bowl** **14.95**

Seasoned brown rice.

### KIDS PLATE

KABOB, FALAFEL, OR CHEVAPS \$8.50

🌾 Includes Gluten      🌱 Vegetarian

🐄 Includes Dairy

## Pick a Protein

**Chicken Shawarma** 🐄

Fire-roasted chicken marinated in Mediterranean spices

**Beef Chevaps**

Angus Ground beef infused with select seasonings and grilled

**Chicken Kabob**

Grilled marinated chicken breast on a skewer

**Spicy Beef Chevap**

Angus Ground beef patty spiced up with crushed chili pepper

**Falafel** 🌱

Chickpea fritters

**Tangy Chicken** +\$1.00

Lemon, lime, and ground stone mustard marinated chicken breast

### EXTRA PROTEIN

with meal +\$4.25  
without meal +\$4.95

## Add 4 Toppings

All toppings are vegetarian.

Extra Toppings + \$1.25

**Hummus**

chickpea spread infused with a hint of mint

**Roasted Red Pepper Hummus**

spicy chickpea and red bell pepper spread

**Spicy Kalamata Hummus**

spicy chickpea and Kalamata olive spread

**Poblano Pepper Hummus**

chickpea and poblano pepper spread

**Mediterranean salad**

traditional tomato cucumber salad

**Tabouli** 🌾

cracked wheat and parsley salad

**Black bean and corn**

the name speaks for itself

**Red and green cabbage slaw**

zesty and sweet

**Feta cheese** 🐄

a Mediterranean favorite

**Olives**

Kalamata and black mix

**Sauteed onions**

caramelized with spices

**Greens**

an eclectic mix

## Add a Pinch of Sauce

An extra pinch add 95¢

\*All sauces are vegetarian.

**Tzatziki** 🐄

**Lite Garlic** 🐄

**Tahini**

**Spicy Schug**

**Super Spicy Red**



## beverages

### Sparkling

Villa Sandi Prosecco, Italy \$9/\$34  
El Serralet Brut Cava, Spain \$9/\$34

### Rose

Avegiano Bove, Italy \$8/\$30  
Xinomavro Rose, Greece \$10/\$38  
Fleur de Mer \$52

### White

Moshocofilero, Greece \$11/\$42  
Pullus Pinot Grigio, Slovenia \$11/\$42  
Armani Sauvignon Blanc, Italy \$10/\$38  
Posip Dalmatia, Croatia \$11/\$42  
Bourgogne Blanc \$11/\$42  
Pratello Riesling, Italy \$39  
Pierre Chardonnay, France \$42  
Canneto Calamus, Italy \$43  
Moscato D'Asti, Italy \$37  
Kozlovic Malvazia, Croatia \$44

### Pinched Originals

Pinched Frose \$12  
Mediterranean Mimosa \$12

### Red

Paris Valle Cab Sauvignon, CA \$11/\$42  
Milena Pinot Noir, Bulgaria \$12/\$46  
Duo Enira, Bulgaria \$12/\$46  
Marrenon Orca, France \$12/\$46  
Kataro Sireni, Aremnia \$43  
Kokkinos Naoussa, Greece \$45  
Plavac Mali, Croatia \$45  
Haut Cabernet Sauvignon, France \$33  
La Croix Belle Syrah, France \$39  
Falcata Casa Gran \$42  
Embruiux, France \$68

### Draft

Allagash White \$8  
SOP \$7  
Anti-Hero \$7  
Stella \$6

### Ciders

Angry Orchard \$6  
Stem Rose \$8  
White Claw Black Cherry Seltzer \$6

### Cans/Bottles

Michelob Ultra 16 \$6  
Miller Lite \$5  
PBR 16oz \$5  
Bud Lite \$5  
Corona Extra \$6  
Modelo Especial \$6  
Heineken \$6  
Lucky Budda 16oz \$7  
Kronenburg \$7  
Pilsner Urquell 16oz \$7  
Alpha King Tree Floyds 16oz \$8  
Pinball Two Brothers \$7  
21st Blah Blah Blah IPA \$8  
Spiteful IPA \$7  
Belt and Suspenders \$7  
Goose Island Matilda \$8  
Kick Plastic Sweet Water \$7  
Oberon 16oz \$8  
Daisy Cutter 16oz \$7  
Fat Tire \$6  
Little Sumpin \$8  
Stone IPA \$8  
Goose Island 312 \$7  
Goose Island Next Coast \$6  
Founders All Day IPA \$6

## extras

**House-made soup**

with a meal 3.95  
without a meal 4.95  
1 quart 15.50

**Hummus and pita** 7.50

**Falafel (3 or 6)** 3.25 / 6.25

**Side of rice** 3.00

**Spiced potato rounds or chips** 2.95

**Pita** 1.75

**Gluten Free Pita** 3.50

**Toppings (4 oz / 8 oz)** 3.25 / 6.25

## sweets

**Baklava** 5.25

**Gourmet cookie** 1.50

**6 Beignets** 5.25

**9 Beignets** 7.75

**12 Beignets** 9.75