
Drinks

SODA \$3

cola
diet cola
lemon-lime

SAN PELLEGRINO \$3

sparkling water
limonata
aranciata rossa

COFFEE & ESPRESSO \$3

TEA \$3

arabic spice blend
cardamom
green tea
moroccan mint

Dessert

TRADITIONAL KUNafa \$11.5

mozzarella, akawie, rose water syrup,
crushed pistachio

TIRAMISU-ISH KUNafa \$11.5

mozzarella, akawie, espresso syrup, cocoa.

PISTACHIO CREAM KUNafa \$14

mozzarella, akawie, rose water syrup,
Italian pistachio cream, crushed pistachio.

Ask your server about any seasonal desserts.

We do catering!
Gratuity included for tables of 8 or more.

main

levant
(not) pizza

menu



Appetizers

ZEITOUN \$8

spicy castelvetrano olive & pickled vegetable.

Vegan

HUMMUS \$9

garlic confit & tahini.

Vegan

LABNEH \$9

olive oil.

Vegetarian

HUMMUS BOARD \$19

beef brisket, sujuk sausage, roasted cherry tomato, garlic confit, pomegranate molasses, olive oil, tahini.

Vegan Option

LABNEH BOARD \$18

sumac & honey, mint & parsley gremolata, za'atar & pistachio.

all dips served with focaccia sticks

Entree Dishes

NADER'S OUZI \$15.5

7-spice rice, minced meat, peas, carrots, toasted almonds, served with a side of garlicky yogurt.

ADD SIDE ARUGULA SALAD +\$5

Nuts | Gluten Free

LEVANTINE GREEN GODDESS \$16

arugula, chickpeas, pistachios, feta, tahini, crispy onion, mint & parsley gremolata dressing.

ADD CHICKEN SHAWARMA +\$3

Vegetarian | Vegan Option

LEBANESE CHICKEN ARUGULA SALAD \$17.5

arugula, chicken shawarma, cherry tomatoes, radish, feta, crispy onion, sumac & date vinaigrette.

Vegetarian or Vegan Option

(not) Sandwiches

served on our signature focaccia or substitute for an Egyptian-style potato bun and save \$3

SUMAC PULLED CHICKEN \$13

7-spice roasted chicken, sumac caramelized onion, cheese blend, pickled cabbage.

ALEPPO CHICKEN SHAWARMA \$12

shawarma chicken, pickles, garlic toum, pomegranate molasses.

BEIRUTI BEEF SHAWARMA \$13

parsley pesto, braised beef, cherry tomato, pickled onion, tahini, garlic toum.

Nuts

SWEET, TANGY, HALLOUMI \$13

halloumi, sumac caramelized onion, cherry tomato.

Vegetarian

(not) Pizza

Single - Twin

single (not) pizzas are 9" square, four slices.

HOT HONEY PEPPERONI ♥ \$19 | \$33

signature red sauce, mozza, pepperoncini, beef pepperoni, harissa honey.

ADD WHIPPED RICOTTA DOLLOPS +\$3

MEAT HABIBI ♥ \$19 | \$33

signature red sauce, mozza, pepperoncini, beef pepperoni, sujuk, garlic sauce.

SPICY SHATTA BOMBA \$19 | \$33

signature red sauce, mozza, pickled chili, feta, crispy onion, tahini.

Vegetarian | Vegan Option

CHEESE "JIBNEH" \$16 | \$30

signature red sauce, provolone, mozza.

Vegetarian | Vegan Option

THE OG BEEF SHAWARMA ♥ \$21 | \$35

parsley pesto, mozza, braised beef, pickled onion, cherry tomato, tahini, arugula.

Nuts

SUMAC "MUSAKHAN" \$22 | \$36

garlic confit, mozza, sumac caramelized onions, 7-spice roasted chicken, whipped ricotta.

FALASTINE AUBERGINE \$16 | \$30

fire roasted eggplant, mint & parsley gremolata, feta, tahini.

Vegetarian | Vegan Option

SYRIAN CHICKEN SHAWARMA \$17 | \$31

garlic toum, mozza, shawarma roasted chicken, pickles, onions, tahini, pomegranate molasses.

SWEET LABNEH \$16 | \$30

garlic confit, housemade labneh, mozza, fennel & sesame, honey drizzle.

ADD FENNEL HONEY DIP +\$3

Vegetarian | Vegan Option

Mix & Match SINGLE (NOT) PIZZA \$23
(any two styles above)

Dips & Add-ons

3oz DIPPING SAUCES \$3

creamy garlic & oregano tahini shatta (chili)
harissa honey roasted tomato fennel honey

VEGAN CHEESE +2

SIDE ARUGULA SALAD +5

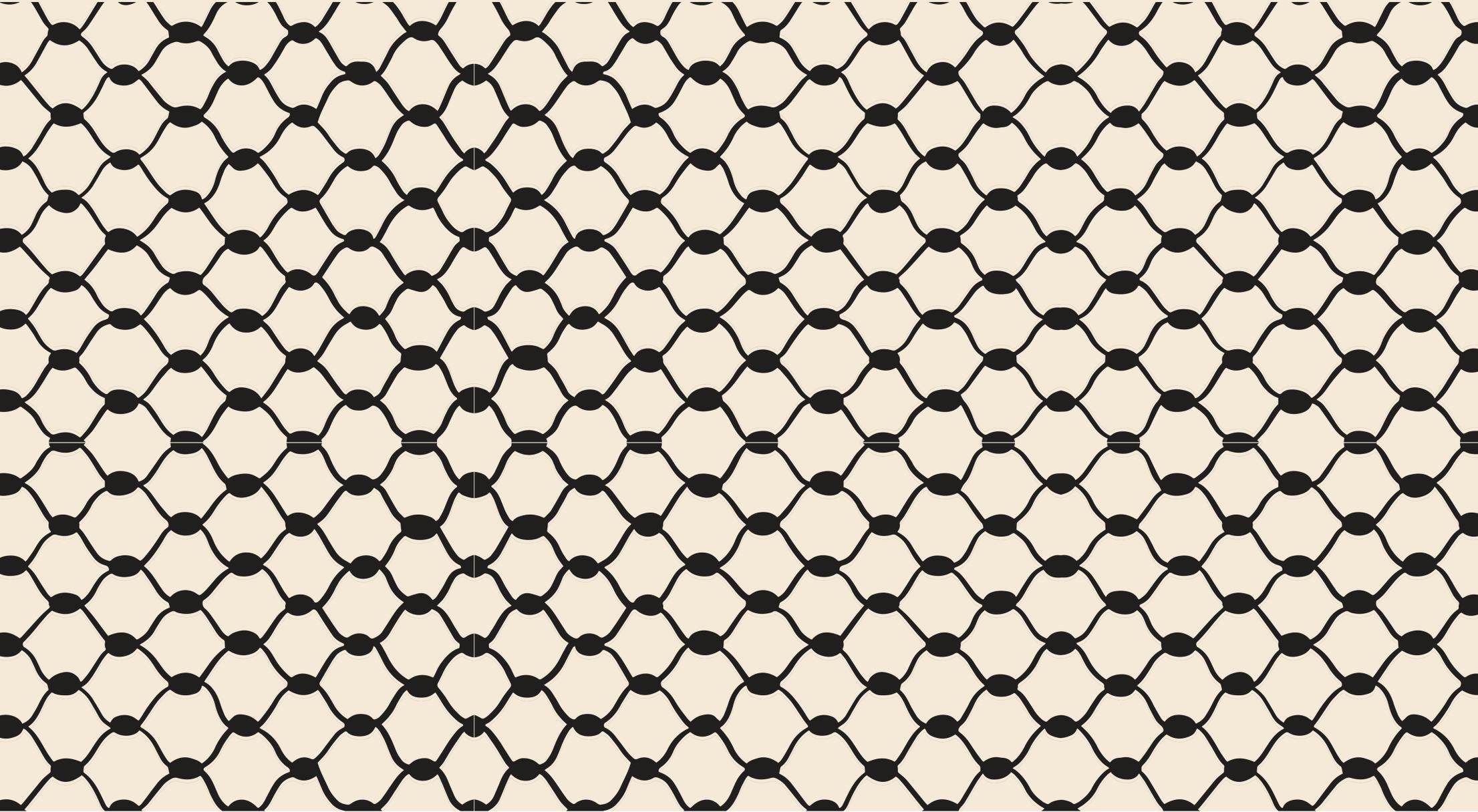
GLUTEN FREE

GARLIC & ZA'ATAR

CRUST +5

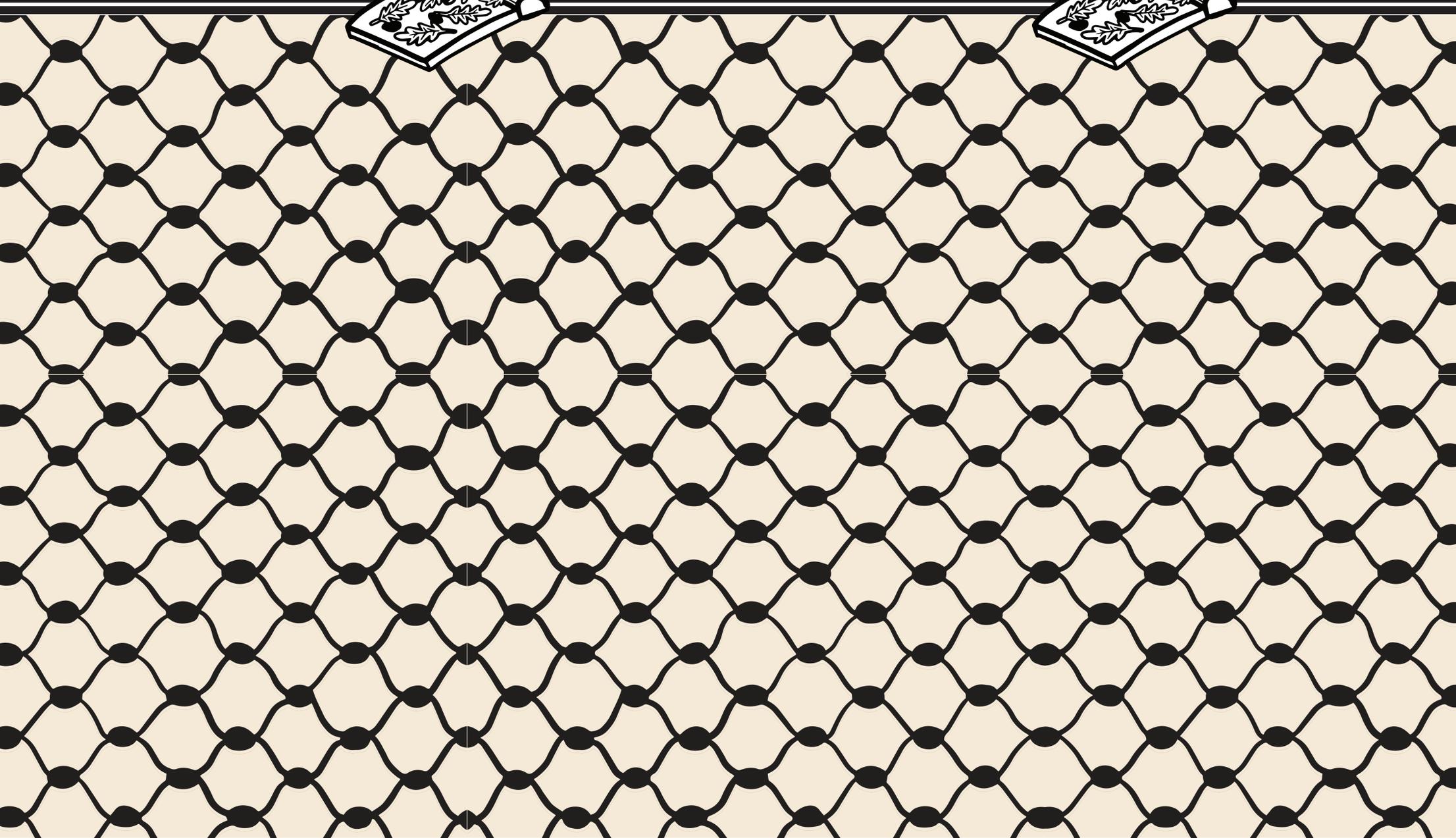
FOCACCIA STICKS +3

♥ Most popular!



bar **levant** menu
(not) pizza

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(not) pizza



Wine

Glass - Bottle

alcoholic

WHITE	13 42
Grillo Sicilia DOC - Cantine Settesoli (12.5%) - 2022 Sicily, Italy.	
RED	13 42
Kool Nerello Mascalese (13.5%) - 2022 Milazzo, Italy.	
ROSÉ	13 42
Deltetto Langhe Rosato 'Suasi' (12.5%) - 2022 Piedmont, Italy.	

Beer

BURDOCK DELUXE LAGER (5.0%)	9
BURDOCK IPA (4.8%)	9
BURDOCK SEASONAL SOUR	9
SPY CIDER (5.0%)	9

rotating selection based on brewer seasonality.

Cocktails

APRICOT	15	LEVANT NEGRONI	15
chili-infused gin (1.5oz), apricot syrup, sparkling water.		gin (1oz), sweet vermouth (1oz), campari (1oz), orange blossom water.	
MOROCCAN MULE	15	HIBISCUS DREAMS	15
vodka (1.5oz), lemon, ginger beer, pomegranate molasses.		gin (1.5oz), hibiscus iced tea, orange blossom, rose water.	

Zero Proof Wine

Glass - Bottle

non alcoholic

WHITE Dr. Zenzen - Riesling	8 32
ROSÉ NullNummer - Tempranillo Rose	8 32
RED Dr. Zenzen - Dornfelder	8 32

Mocktails

APRICOT FIZZ	8
apricot syrup, sparkling water, lemon.	
POMEGRANATE GINGER-MINJ	8
lemon, ginger beer, pomegranate molasses.	
HIBISCUS REFRESHER	8
hibiscus iced tea, orange blossom, rose water	

Non-alcoholic Beer

WATERLOO GRAPEFRUIT RADLER (0.0%)	6
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