

Laziz

KITCHEN

DIPS

Served with: PITA or VEGGIES

Hummus Garbanzo, tahini, lemon, garlic	\$7
Baba Ghannouj Fire roasted eggplant, tahini, lemon, garlic	\$8
Muhammara Red peppers, walnuts, pomegranate, spices, olive oil	\$9
Beet Dip Roasted beets, tahini, lemon, garlic	\$9
Sampler Try 3 dips!	\$14

MEZZE

Small plates to share

Grape Leaves Hand-rolled grape leaves. Rice, walnuts, parsley, garlic	\$9
Halloumi Grilled halloumi cheese, served with tomato tapenade	\$9
Zaatar Fries Try spicy with cilantro/garlic pesto +\$1	\$8
Sweet Potato Fries Try spicy with cilantro/garlic pesto +\$1	\$8
Fried Cauliflower Try spicy with cilantro/garlic pesto +\$1	\$9
Falafel Fried garbanzo & fava beans, herbs	\$6

SIGNATURE DISHES

HANDHELD

Add: Fries, Salad, or Fried Cauliflower +\$3

Laziz Wrap Lettuce, tomato, red onion, cucumber, green pepper, lebanese slaw, fries, tahini sauce Choose: Falafel or Cauliflower Chicken or Kafta beef +\$2	\$12
Lamb Burger Ground lamb, lettuce, tomato, beet crisps, yogurt sauce, caramelized onions	\$14
Kafta Burger Ground beef, tomato tapenade, green pepper, tomato, red onion, greens, cheddar cheese	\$14
Fried Chicken Sandwich Tomato, lettuce, avocado, pickled cucumber, onion, habanero slaw	\$13

PLATES

Salad Bowl Mixed greens, cucumber, cherry tomatoes, green onion, parsley, quinoa, feta, olives, crispy onions, with tahini dressing Choose: Falafel or Fried Cauliflower Chicken or Kafta Beef +\$2 Salmon +\$5	\$14
Lebanese Bowl Lentil & rice pilaf, yogurt tzatziki sauce, house salad, pita, caramelized onions Choose: Falafel or Fried Cauliflower Chicken or Kafta Beef +\$2 Salmon +\$5	\$15
Mediterranean Platter Hummus, rice, tabbouleh salad, pita Choose: Falafel or Fried Cauliflower Chicken or Kafta Beef +\$2 Salmon +\$5	\$15

EXTRAS

Extra Pita	\$1.5	Sauces	\$0.75/ea
Rice	\$4	Lemon Tahini	
Egg	\$3	Toum (garlic)	
		Habanero Aoli	

SWEETS

Beignets Fried dough, served with home-made honey butter Add nutella or raspberry preserves \$0.75/ea	\$8
--	-----



BACK DOOR

ON EDISON

BEER!

Draught Beer (all local) \$5

- Bohemian Czech Pilsner
- Uinta Apricot Sour
- Uinta Golden Spike Heffe
- RoHa Lazy IPA

Local Bottled Beer

- Los Locos Lager \$7
- Kellerbier Pilsner \$9
- Ferda Imperial IPA \$9
- RoHa Nights Out Stout \$7
- Lei Effect Tropical Fruited Gose \$10
- RoHa Shambo Juice IPA \$7

Not Local but still delicious

- Odell 90 Shilling Pale Ale \$7
- Pacifico Mexican Lager \$6
- Rogue Hazelnut \$7

WINE!

Red Wine

- Acrobat Pino Noir - OR, USA \$7
- Decoy Cabernet Sauvignon - CA, USA \$10
- Prazo De Roriz Vinho Tinto - Portugal \$7

White Wine

- La Crem Chardonnay - CA, USA \$9
- Dog Point Sauvignon Blanc - NZ \$10
- Chole Prosecco - Italy \$6
- Whispering Angel Rosé - France \$9

BACK DOOR

ON EDISON

BEER!

Draught Beer (all local) \$5

- Bohemian Czech Pilsner
- Uinta Apricot Sour
- Uinta Golden Spike Heffe
- RoHa Lazy IPA

Local Bottled Beer

- Los Locos Lager \$7
- Kellerbier Pilsner \$9
- Ferda Imperial IPA \$9
- RoHa Nights Out Stout \$7
- Lei Effect Tropical Fruited Gose \$10
- RoHa Shambo Juice IPA \$7

Not Local but still delicious

- Odell 90 Shilling Pale Ale \$7
- Pacifico Mexican Lager \$6
- Rogue Hazelnut \$7

WINE!

Red Wine

- Acrobat Pino Noir - OR, USA \$7
- Decoy Cabernet Sauvignon - CA, USA \$10
- Prazo De Roriz Vinho Tinto - Portugal \$7

White Wine

- La Crem Chardonnay - CA, USA \$9
- Dog Point Sauvignon Blanc - NZ \$10
- Chole Prosecco - Italy \$6
- Whispering Angel Rosé - France \$9