**BRUNCH MENU**
Saturday and Sunday
9am - 3pm

**KURAH SPECIALTIES**

**Brunch Starters $4**
All brunch starters served with fresh pita bread
- Olive Tray
  - Feta cheese, Kalamata olives, olive oil
- Lebna Sampler
  - Lebna, Mediterranean Olives, Za'atar

**Breakfast Dips $6**
All dips served with warm pita bread
- Hummus
  - Topped with pine-nut dressing or hot sauce
- Fava Bean Dip
  - Pureed fava beans with garlic, jalapeños
- Garlic Smash
  - Pureed potato dip mixed with yogurt and lemon

**Shakshouka $10**
Individual size skillet with tomatoes, egg, onion, garlic, butter and red pepper flakes

**Breakfast Wrap $10**
Egg, spinach, potatoes, four cheese blend and your choice of apple-wood smoked bacon or Canadian bacon

**Hummus and Toast $8**
Two pieces of Texas toast topped with hummus, feta, red onions, Kalamata olives, cucumbers and tomatoes

**French Toast Pita $9**
Fresh pita bread cooked in the traditional style, topped with powdered sugar, syrup, whipped cream and fresh strawberries

**Traditional Breakfast Sampler $30**
Both brunch starters, sampler sizes of all three dips, shakshouka, and a hummus with toast or French toast pita

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**TRADITIONAL BRUNCH**

**Eggs Benedict $12**
*Served with side of rosemary potatoes*
- Smoked Salmon
- Poached egg, hollandaise, parsley, paprika
- Canadian Bacon
  - Poached egg, hollandaise, parsley, paprika
- Vegetarian
  - Sautéed spinach, tomato, poached egg, hollandaise, paprika

**Buttermilk Pancakes $10**
*Three buttermilk pancakes of your choice with honey-butter*
- Banana and Walnut
- Bacon-Date Pecan
- Chocolate Chip

**Steak and Eggs $16**
*Two eggs any style with a 6oz Black Angus Ribeye cooked to order and our home-style rosemary potatoes*

**Omelets $11**
*Served with side of Rosemary potatoes*
- Mediterranean Omelet
  - Artichokes, tomatoes, feta, parsley, Kalamata olives
- Steak Omelet (add $4)
  - Ribeye steak, caramelized onions, red peppers, spinach, four cheese blend
- Falafel Omelet
  - Falafel, spinach, tomatoes, feta

**Sides:**
- Two pieces of toast $3
- Two Pancakes $4
- Two pieces of Canadian Bacon $4
- Two strips of bacon $4
- Two eggs any style $6
- Rosemary Potatoes $6
- 6oz Angus Ribeye $9
BRUNCH COCKTAILS

UNLIMITED BLOODY MARY $16*
Homemade ghost-pepper hot sauce, garlic, horseradish, Guinness, tomato juice, vodka with a za'atar and salt rim
*must purchase meal to partake, limit three hours

UNLIMITED MIMOSA $16*
Sparkling white wine combined with your choice of orange, pomegranate or cranberry juices

TEQUILA ROSE $10
Massaya Lebanese Rose, tequila Blanco, raspberry jam

MAKERS AND TEA $10
Maker's mark, Arabic tea, raspberry jam, simple syrup

POMEGRANATE MOJITO $10
White rum, sparkling white wine, and fresh pomegranate juice over muddled lime and mint.

SANTORINI SUNSET $10
Absolut Ruby Red vodka, Campari, and lemonade served over muddled fresh grapefruit, mint, and sugar.

JALAPENO MARGARITA $10
Tequila Blanco, jalapenos, fresh lime juice, served in a mason jar with a salt rim

BLOOD ORANGE MANHATTAN $10
Makers Mark bourbon, Grand Marnier & Sweet Vermouth, with a splash of orange bitters

HONEY OLD FASHIONED $10
Town branch bourbon, honey, pomegranate syrup, bitters

THE FIG $11
Figenza Fig-Infused vodka, blackberry liqueur, fresh squeezed lemon, finished with ginger beer

TEQUILA TEMPEST $11
Tequila Blanco martini with jalapenos, pomegranate and ginger beer

CRANBERRYCELLO $11
Clementine vodka martini with lemoncello and cranberry juice

CLEMENTINE MARTINI $11
Clementine vodka shaken with Pellegrino Aranciata and a fresh orange

SOUTH LOOP GIN $11
A refreshing gin martini with lime juice and a muddle of fresh mint, cucumbers and lime

WARDA MONISH $10
Prosecco, elderflower liqueur, and fresh lemon juice

RED SANGRIA
Carafe 28
Glass 7

NON-ALCOHOLIC BRUNCH DRINKS

COCA-COLA PRODUCTS 3.5
ASSORTMENT OF HOT TEA 3
ICED TEA 3
ARABIC MINT TEA 4

JULIUS MEINL COFFEE/DECAF 3
ESPRESSO 4 | 6
CAPPUCCINO 5
LATTE 5