

mezze

Dip Trio choice of 3 dips • 6pc pita	24
Muhammara cashew • red pepper • pomegranate • 2pc pita	10
Hummus / add Pulled Lamb chickpeas • paprika • 2pc pita	9 / 17
Labneh pressed yogurt • red & green za'atar • 2pc pita	9
Baba Ghanoush eggplant • pomegranate • fresh herbs • 2pc pita	9
Za'atar & Olive Oil green za'atar • 2pc pita	6
Marinated Olives chili • ajwain seeds	8
Stuffed Grape Leaves 8pcs • rice • tomato • onion • chickpeas	8
Fattoush Salad / add Chicken pita chips • sumac dressing • pomegranate	15 / 20
Vegetarian Kibbeh 3pcs • spinach • chickpeas • pumpkin • cracked wheat • ras el hanout yogurt	15
Beef Kibbeh 4pcs • ground beef • cracked wheat • onion • ras el hanout yogurt	13
Seared Halloumi cashew purée • apricot chutney • tuile	18
Fresh Housemade Pita	1

manakeesh

served with house pickles

Cheese akkawi & kashkaval	8
Za'atar & Cheese tomato • mint labneh	10
Olive & Cheese spicy tapenade	13
Chicken & Artichoke tomato sauce • toum	15
Sujuk & Cheese lemon • herbs	15
Beef pomegranate • aleppo • herbs	15
Pulled Lamb red cabbage • harissa	16

mains & sides

Phoenician Fries sumac • za'atar • toum • harissa	10
Fried Cauliflower tahini • black sesame • sunflower • pomegranate	15
Roz Asfar turmeric • chickpeas • confit garlic • yogurt	12
Fairouz Burger muhammara ketchup • toum with pickles • iceberg lettuce • sesame bun • served with your choice of fries or salad	18
Eggplant Mashi imam bayildi • green lentil • pomegranate & pickled onion salad • cucumber yogurt	22
Beef Kofte mint labneh • parsley & sumac onions • sweet drop peppers • flatbread	25
Shish Tawook marinated chicken • charred tomatoes & shishito peppers • moghrabieh & chickpeas • toum	25
Meat Platter shish tawook • beef kofte • pulled lamb mint labneh • parsley & sumac onions • charred tomatoes & shishito peppers • moghrabieh & chickpeas • flatbread • toum	90

fairouz feast

feeds 3-4 (substitutions politely declined)

Middle Eastern Feast choice of 3 dips • marinated olives • stuffed grape leaves • fresh pita • roz asfar • meat platter • choice of baklava or sponge cake	165
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dessert

Safa Bakery Baklava 4pc / 8pc <i>NV Chambers Muscat, Rosewood Vineyards (Rutherglen, AUST)</i>	6 / 12 8
Orange & Cardamom Sponge Cake citrus yogurt • apricot purée • pistachio <i>NV Obvius, 'Gialla Oro', Salchetto (Tuscany, ITA)</i>	15 8
Stella Luna Gelato ask your server about our selection <i>2017 Riesling, 'Indian Summer' Cave Spring (Lincoln Lakeshore, CAN)</i>	10 9

• CAFE • FAIROUZ

MIDDLE EASTERN CUISINE

house creations

Desert Blossom • Zubrowka Vodka, Hakutsuru 14
Sake, Lillet Blanc, St. Germain Elderflower,
Jasmine Water (2.75oz)

Don't Upset The Applecart • Calvados, Fresh 15
Lemon Juice, West Avenue Cider, Star Anise,
Orange Wheel (1oz + cider)

The Trade Route • Averna Amaro, Fernet 12
Branca, Cointreau, Arak, Chocolate Bitters,
Orange Twist (1.75oz)

Winter Barbecue • Los Siete Misterios Mezcal, Fresh 17
Lemon Juice, Thyme and Sumac Syrup, Olive Oil,
Egg White, Ground Sumac (1.75oz)

Plants & Society • Romeo's & Georgian Bay Gin, 15
Cucumber, Lime, Pepper, Apricot Lavender Syrup
(2.25oz)

light & breezy

Grapefruit Fizzy Bubbly • Aperol, Martini 12
Fiero, Grapefruit, Orange, Soda (1oz)

fairouz accented classics

Negroni • Tanqueray Gin, Frederic Brouca 14
Vermouth, Campari, Orange Blossom, Orange
Twist (3oz)

Masala Manhattan • Lot 40 Rye, Dubonnet, 15
Dolin's Sweet Vermouth, Chai Syrup, Mint,
Orange Twist (2.75oz)

Cocktails & Beer

beer & cider

On Tap:

Flora Hall, **Bohemian Pilsner** (16oz, 5%) 9

Evergreen, **Berry Wheat**, Fruited Ale (16oz, 5.4%) 8

Tooth & Nail, **Stamina**, Belgian Session Ale (16oz, 4.5%) 8

Dominion City, **Sunsplit**, Hazy IPA (16oz, 6.5%) 9

Left Field, **Eephus**, Oatmeal Brown Ale (16oz, 5.5%) 8

West Avenue, **Heritage Dry Cider** (16oz, 6.5%) 9

In Cans:

Tooth & Nail, **Rhapsody**, Sour Brutbier w/
Peaches & Green Tea (355ml, 3.8%) 8

Tooth & Nail, **Grace & Gratitude**, 8
Whole Cone Saaz Lager (355ml, 4.5%)

Evergreen, **Belgian Wit** (473ml, 5.2%) 9

Flora Hall, **Oatmeal Stout** (473ml, 4.6%) 10

Evergreen, **Not Your Sweetheart**, Fruited Ale 10
(473ml, 5.4%)

West Avenue, **Cherriosity**, Cherry Cider (473ml, 6.5%) 10

non-alcoholic beverages

The Phoenician Market Seven • Pomegranate, 7
Cucumber, Mint, Lemon, Lime, Cardamom, Honey, Soda

Tinhouse Breeze • Orange Juice, Fresh Lime Juice, 6
Cardamom Syrup, Mint Leaves, Soda

Hibiscus Iced Tea • Dried Hibiscus Flowers, 5
Lime

Barbican Malt Beverages 5
Malt • Apple • Pineapple • Pomegranate

City Seltzer 4
City Citrus • Cool Melon • Orange Cream • Berry Whip

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MIDDLE EASTERN CUISINE

by the glass

NV Cava Brut Rosé 'Cuvée Barcelona 1872' Codorniu (ESP) **11 / 55**

2020 Skin Fermented Riesling 'Maximum Intervention' 13th Street (Creek Shores, CAN) **12 / 60**

white

2019 Sauvignon Blanc, Haddad Winery (Mafraq Plateau, JOR) **12 / 60**

2019 Cullerot, Celler del Roure (Valencia, ESP) **12 / 60**

2018 Chardonnay, Cloudsley Cellars (Niagara Peninsula, CAN) **12 / 60**

red

2018 Agiorgitiko, Gaia (Nemea, GRC) **11 / 55**

2019 Barbera, Haddad Winery (Mafraq Plateau, JOR) **12 / 60**

2018 Pinot Noir, Cloudsley Cellars (Niagara Peninsula, CAN) **12 / 60**

2019 Cabernet Franc, Stratus (Niagara-On-The-Lake, CAN) **14 / 70**

sparkling

2018 Rosé de Nit, Raventos i Blanc (Conca del Riu Anoia, ESP) *half bottle* **60**

NV Monmarthe Champagne 'Secret de Famille' Premier Cru Brut (FRA) *half bottle* **85**

2020 Branco 'NAT! Cool' Niepoort Vinhos (Vinho Verde, POR) *1000ml* **65**

2008 Champgane 'Brut Prestige' Bernard Gaucher, (FRA) **125**

rosé & orange

2019 Rosato, 'Frico' Scarpetta (Tuscany, ITA) **50**

2020 Cuvée Marie-Justine Rosé, Baudry Dutour (Chinon, FRA) **50**

2020 Rosé of Grenache, A Tribute to Grace (Santa Barbara Highlands, USA) **85**

2020 Orange, 'Triomphe' Southbrook (Niagara, CAN) **70**

2017 Skrlet 'Selekcija' Kosovec (Moslavina, HRV) **100**

Lebanon

2018 Jeune Musar, Château Musar (*white*) **80**

2018 Jeune Musar, Château Musar (*red*) **85**

2017 Hochar Père et Fils, Château Musar (*red*) **95**

2010, 1998, 1997 Château Musar (*red*) **165, 180, 195**

2012, 2011 Château Musar (*red*) **MAGNUM 325, 350**

Wine List

white

2019 Insolia 'Bianca di Evro' Rallo (Sicily, ITA) **55**

2018 Sauvignon Blanc 'Vin di Vore' Ronco del Gelso (Friuli, ITA) **60**

2020 Alchymiste, Sclavos (Cephalonia, GRC) **60**

2018 Riesling 'Vom Berg' Weingut Brand (Pfalz, DEU) **65**

2019 Bonnie Vivant Chardonnay, Therianthropy (St David's Bench, CAN) **70**

2019 Saint Bris, Domaine de Mauperthuis (FRA) **70**

2020 Listán Blanco Viñátago (Tenerife, ESP) **75**

2018 Malvazija 'Primorska' Reia (Gorizia, SVN) **80**

2019 Malagousia, Gerovassiliou (Epanomi, GRC) **90**

2018 Chardonnay, Mac Forbes (Yarra Valley, AUS) **90**

2019 Nimbus Albus, Kamara Pure (Thessaloniki, GRC) **95**

2018 Saint-Péray 'Les Potiers' Yves Cuilleron (FRA) **100**

2018 Riesling 'Cuvée Theo', Domaine Weinbach (Alsace, FRA) **110**

red

2020 Malbec 'The Phoenician', Karim Mussi (Mendoza, ARG) **50**

2019 Syrah 'La Clarissa' Rallo (Sicily, ITA) **55**

2017 Dika Frankovka, Feravino (Slavonia, HRV) **60**

2019 Beaujolais 'Griottes' Pierre-Marie Chermette (FRA) **65**

2017 Barco Reale di Carmignano, Capezzana (Carmignano, ITA) **75**

2018 Syrocco, Domaine Ouled Thaleb & Allain Graillot (Zenata, MAR) **75**

2019 Cabernet Sauvignon, Clos LaChance (Santa Clara Valley, USA) **80**

2018 Cannonau di Sardegna, Antonella Corda (ITA) **80**

2019 Listán Negro Viñátago (Tenerife, ESP) **80**

2019 Pinot Noir 'Cuvée Chapitre Suivant' René Bouvier (Bourgogne, FRA) **85**

2019 Pinot Noir 'Natural State' Churton (Marlborough, NZ) **85**

2016 Pinot Noir Foxglove (Central Coast, USA) **85**

2015 Roi des Lézards, Les Enfants Sauvages (Côtes Catalanes, FRA) **85**

2017 Haus Marke, Moric (Burgenland, AUT) **90**