

## WINE BY THE GLASS

## SPARKLING

Rose, JP Chenet, France 187ML	13
Prosecco, Tiamo, Italy 187ML	12
Champagne, Heidsieck Monopole, France 187ml	26

## WHITE

Blanc de Blanc, Ksara, Bekaa Valley, Lebanon	16/56
Sauvignon Blanc, Villa Maria, Marlborough, New Zealand	14/49
Pinot Grigio, Caposaldo D.O.C., Italy	13/47
Domaine Durand, Sancerre, France	18/69
Chardonnay, Chalone Estate, Monterey, CA	18/72
Riesling, Heinz Eifel, Spatlese, Mosel	12/47

## ROSÉ

Bodvár No 8 Organic, Cote de Provence, France	16/65
Massaya, Bekaa Valley, Lebanon	14/54

## RED

Malbec, Fabre Montmayou Reserva, Mendoza, Argentina	14/52
Petit Syrah Blend, Pessimist, Paso Robles, CA	14/48
Cabernet Sauvignon, Justin, Paso Robles, CA	18/68
Pinot Noir, Nielson, Santa Barbara, CA	15/54
Red Blend, Ixcir, "Altitudes", Batroun, Lebanon	17/66

## DESSERT WINE

Muscatel, Ksara, Bekaa Valley, Lebanon	12/48
Debina, Paleokerisio, Domaine Glinavos, Greece 500ML	45

## WINE BY THE BOTTLE

## SPARKLING

Franciacorta Brut, Ferghettina, Lombardy, Italy	73
Champagne Brut, Laurant Perrier, La Cuvee, Champagne, France	105
Prosecco, Zardetto, Veneto, Italy	56

## ROSÉ

Chateau Musar "Jeune", Bekaa Valley, Lebanon	56
Grenache Noir, Daou, Paso Robles, CA	54

## WINE BY THE BOTTLE

## WHITE

White Blend, Ixcir Reserve, Batroun, Lebanon	69
White Blend, Massaya Blanc, Bekaa Valley, Lebanon	56
Gruner Vetliner, Stadt Krems, Kremstal, Austria	49
Chardonnay, Textbook, Napa Valley, CA	52
Chardonnay, Rombauer, Napa Valley, CA	86
Chardonnay, Fevre, "Champs Royaux", Chablis, France	73
Chardonnay, Duckhorn, Napa Valley, CA	72
Gavi, La Scolca, White Label, Piedmont, Italy	57
Viognier, Yalumba, Organic Collection, South Australia	51
Albarino, Paco & Lola, Rias Baixas, Spain	59
Vermentino di Gallura, Jankara, Sardinia, Italy	68
Moschofilero, Fteri, Troupis Winery, Greece	49
Chenin Blanc, Sula Vineyards, Nashik, India	46

## RED

Red Blend, Chateau Kefraya "Rouge" Bekaa Valley, Lebanon	65
Red Blend, Chateau Belle-Vue, Bhamdoun, Lebanon	99
Red Blend, Chateau Musar "Jeune", Bekaa Valley, Lebanon	62
Pinot Noir, Roco, "Gravel Road" Willamette Valley, OR	69
Pinot Noir, Davis Bynum, Sonoma, CA	78
Grenache Blend, Black Slate, "Gratallops", Priorat, Spain	70
Norello Mascalse, Pietradolce Etna Rosso, Sicily, Italy	54
Nebbiolo, Vajra "Albe", Barolo, Italy	78
Malbec, Catena, Vista Flores, Mendoza, Argentina	50
Tempranillo, La Rioja Alta, Rioja, "Vina Alberdi Reserva", Rioja, Spain	65
Zinfandel, Saldo, The Prisoner Wine Co, Napa Valley, CA	77
Zinfandel, Ridge Vineyards "Geyserville", Alexander Valley, CA	95
Merlot, Duckhorn, Napa Valley, CA	98
Cabernet Sauvignon, Ksara, Bekaa Valley, Lebanon	56
Cabernet Sauvignon, Quilt, Napa Valley, CA	72
Cabernet Sauvignon, Heitz, Napa Valley, CA	135
Cabernet Sauvignon, Faust, Napa Valley, CA	165
Cabernet Sauvignon, Far Niente, Napa Valley, CA	225
Cabernet Sauvignon, Paul Hobbs "Crossbarn", Napa Valley, CA	168
Cabernet Franc, Ksara "3rd Millennium", Bekaa Valley, Lebanon	92
Cabernet Franc, E.Chevalier, "Cardinal", France	63
Red Blend, Gaja, Ca'Marcanda "Promis", Italy	117
Red Blend, Ixcir, "El Ixcir", Batroun, Lebanon	165

## MOCKTAILS

Limonada: Rose water, Lemon, mint,	8
Sparkling Jallab: Dates and carob syrup, raisins, pine nuts	10

## BEER

Pilsner: Brasserie Almaza, Almaza Beer, Beirut, Lebanon	7
Lager: Stella Artois, Belgium	7
IPA: Elysian Brewing Co., Space Dust, Seattle WA	7
IPA: Saltwater Brewery, Screamin' Reels, Delray Beach, FL	7
Amber Ale: Sailfish Brewing Co., Tag & Release, Ft. Pierce, FL	6.5
Hard Seltzer: Funky Buddha Brewery, Mango Guava, Oakland Park, FL	6.5
Golden Ale: Duvel, Belgium	12

## OUR STORY



In Lebanon, food is an essential part of all family and social gatherings, with bold flavors, colorful vegetables, and vibrant proteins fresh from the marketplace. Prepared simply and with passion, our cold and hot mezze, various grilled meats, kebabs, fresh seafood, and creative homemade desserts offer something for everyone, including an abundance of vegan and vegetarian dishes.

At Amar, small plates are meant to be shared, and we encourage you to soak up the aromatic spices and herbs of the Mediterranean and the Levantine coast with our handmade pita bread baked fresh in our wood-burning oven.

Inspired by the creative souls who embrace old cultures and new experiences, our cozy space is the perfect mix between rustic and refined, the nostalgic and modern. Owners Nicolas and Susanna Kurban and their attentive staff invite you to linger over a meal and experience their genuine hospitality.

MONDAY THRU SUNDAY 5PM TO 10PM | 561.865.5653