



## WINE BY THE GLASS

### SPARKLING

Rose, JP Chenet, France 187ML	13
Prosecco, Tiamo, Italy 200ML	14
Champagne, Heidsieck Monopole, France 187ml	26

### WHITE

Blanc de Blanc, Ksara, Bekaa Valley, Lebanon	15/58
Sauvignon Blanc, Villa Maria, Marlborough, New Zealand	13/49
Pinot Grigio, Caposaldo D.O.C., Italy	12/46
Sancerre, Fouchwe-Lebrun "Le Mont", France	19/72
Chardonnay, Chalone Estate, Monterey, CA	16/68
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

Cabernet Sauvignon, Sinegal "Details", Sonoma, CA	17/66
Petit Syrah Blend, Pessimist, Paso Robles, CA	13/48
Pinot Noir, Nielson, Santa Barbara, CA	14/54
Syrah, Saint Cosme, Cotes du Rhone, France	13/52
Red Blend, Chateau Heritage, Bekaa Valley, Lebanon	14/54

### DESSERT WINE

Muscatel, Ksara, Bekaa Valley, Lebanon	12/48
Debina, Paleokerisio, Domaine Glinavos, Greece 500ML	45
Lambrusco, Cleto Chiarli, Lambrusco di Sorbara, Italy	45

## WINE BY THE BOTTLE

### SPARKLING

Franciacorta Brut, Ferghettina, Lombardy, Italy	78
Champagne, Perrier Jouet Brut, Epernay, France	120
Prosecco, Zardetto, Veneto, Italy	56

### ROSÉ

Chateau Musar "Jeune", Bekaa Valley, Lebanon	56
Grenache Noir, Daou, Paso Robles, CA	48
Wolffer Estate Vineyard, Long Island, NY	50

## WINE BY THE BOTTLE

### WHITE

White Blend, Ixcir Reserve, Batroun, Lebanon	74
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
Chardonnay, Chateau Heritage, "Cuvee Saint Elie", Bekaa Valley, Lebanon	62
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
Chenin Blanc, Sula Vineyards, Nashik, India	46
Torrentes, Natural Wine, Bodega Santa Julia, "El Ovejo", Argentina	48

### RED

Red Blend, Chateau Kefraya "Rouge" Bekaa Valley, Lebanon	65
Red Blend, Chateau Musar "Jeune", Bekaa Valley, Lebanon	62
Red Blend, Ixcir, "Altitudes", Batroun, Lebanon	64
Bordeaux Blend, Ixcir, "El Ixcir", Batroun, Lebanon	165
Bordeaux Blend, Chateau Belle-Vue, Bhamdoun, Lebanon	99
Red Blend, Chateau Musar "Levantine", Bekaa Valley, Lebanon	72
Red Blend, Domain des Tourelles, 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 Mascalese, Pietradolce Etna Rosso, Sicily, Italy	54
Nebbiolo, Vajra "Albe", Barolo, Italy	78
Tempranillo, La Rioja Alta, Rioja, "Vina Alberdi Reserva", Rioja, Spain	65
Zinfandel, Saldo, The Prisoner Wine Co, Napa Valley, CA	77
Malbec, Santa Julia Reserva, Mendoza, Argentina	52
Zinfandel, Ridge Vineyards "Geyserville", Alexander Valley, CA	95
Merlot, Duckhorn, Napa Valley, CA	98
Cabernet Sauvignon, Quilt, Napa Valley, CA	76
Cabernet Sauvignon, Silver Oak, Alexander Valley, CA	171
Cabernet Sauvignon, Far Niente, Napa Valley, CA	225
Cabernet Sauvignon, Paul Hobbs "Crossbarn", Napa Valley, CA	168
Cabernet Sauvignon, Heitz Cellars, Napa valley, CA	140
Cabernet Sauvignon, Chateau Ksara, Bekaa Valley, Lebanon	56
Red Blend, Darioush "Caravan", Napa Valley, CA	115
Petit Verdot, Ksara "3rd Millennium", Bekaa Valley, Lebanon	88
Cinsault, Domain des Tourelles, Vieilles Vignes, Beeka Valley, Lebanon	60

## 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: Saltwater Brewery, Screamin' Reels, Delray Beach, FL	7
Amber Ale: Sailfish Brewing Co., Tag & Release, Ft. Pierce, FL	7
Hard Seltzer: Funky Buddha Brewery, Mango Guava, Oakland Park, FL	7
Blond Ale, Leffe, Belgium	8

## 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.

TUESDAY THRU SUNDAY 5PM TO 10PM | 561.865.5653