



Sahara Lebanese
Café

Wine List



RED WINE

KSARA Réserve du Couvent: Superbly balanced, dark ruby wine, from Cabernet-Sauvignon, Syrah and Cabernet Franc. Perfect with roasted or grilled red meat and game. Bottle: \$28 Glass: \$8.50

KSARA Prieuré: The base is Cinsault, help up with some Syrah, Cabernet-Sauvignon and Mourvedre. It is classic yet supple wine for daily consumption and goes perfectly well with lamb and kabobs. Bottle: \$28 Glass: \$8.50

DOMAINE WARDY Cabernet Sauvignon: An opulent Cabernet Sauvignon: rich, dark and fruity with a spicy finish. Excellent with red meat and game. Bottle: \$38 Glass: \$9

DOMAINE WARDY Syrah: Full bodied velvety Shiraz full of subtle and spicy fruit characters. Excellent with lamb, mezze and cheese. Bottle: \$42 Glass: \$9.50

DOMAINE WARDY Merlot: Expressive red wine evoking aromas of ripe plum and black cherry. Try with beef, mezze and cheese. Bottle: \$42 Glass: \$9.50

ST. THOMAS Les Emirs-Gold medal award. A seductive deep red color of cabernet and Grenache. Goes well with games and meat. Bottle: \$46 Glass: \$11

WHITE WINE

KSARA Blanc de l'Observatoire: This light and fruity wine is produced from Sauvignon, Muscat and Clairette. Excellent with vegetables, Lebanese mezze and chicken. Bottle: \$28 Glass: \$8.50

ST. THOMAS Chardonnay: Reveal a crisp taste of peach and honey with hints of citrus fruits. Most faithful to chicken and Lebanese mezze. Bottle: \$46 Glass: \$11

WARDY Sauvignon Blanc: A fruity and vivacious white wine, with a surprisingly fresh burst of pineapple and nectarine aromas and. Ideal with appetizers, chicken and spicy dishes. Bottle: \$38 Glass: \$9

BEER

ALMAZA Lebanese beer \$5.50

We also offer:

Home made Red Sangria:

Carafe: \$24.99

Glass: \$8.50