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h**SALATIM**

Grated tomato 8
har bracha tahini topped with
grated tomato, fresh basil &
california olive oil

Hummus 10
rancho gordo chickpea
hummus with syrian pepper

Burnt eggplant 8
mixed with blue lake
beans

Red cabbage 8
chopped red cabbage,
with peanut, lime,
herbs & dukkah

Cucumber 9
smashed cucumber with
sesame, chili oil &
fennel

Cauliflower 9
preserved lemon aioli,
almond, pecorino &
pita breadcrumbs

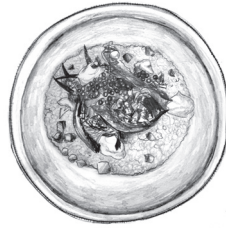
Albacore tartare 16
aguachile, yogurt,
santa barbara pistachio &
la boite shabazi spice

Salatim platter 22
three of chef's daily
selections, pickles, olives
& house-made bread

Gem salad 13
little gem lettuce with
green yogurt, herbs, avocado,
cucumber & feta
add: grilled chicken 6
steak 8

Asian grain salad 13
with cubed avocado,
scallion, ginger & nori
vinaigrette
add: grilled chicken 6
steak 8

Warm salmon salad 18
west coast salmon,
lemon vinaigrette, shishito
pepper, umeboshi tahini, shiso,
fennel & lemon cucumber

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Mixed Lentil Soup
with turmeric
& roasted baby carrots
7

Mama's Chicken Soup
8

SANDWICHES

served with fries or salad

Tunisian sandwich 14
tuna conserva with preserved lemon,
hardboiled egg, potato, olive & harissa

Chicken schnitzel 14
panko crusted with sumac gribiche, mustard
greens & za'atar

Exchange burger 18
burger with brown butter, american cheese,
lettuce & griddled onion

Eggplant sabich 13
japanese marinated eggplant with seasonal amba,
tahini, herbs & pickles

TREATS

Pistachio & chocolate geranium baklava 4

Chocolate chip cookie 4

Sundae with tahini-milk chocolate ice cream, kataifi,
pistachio & caramel 8

Yogurt sorbet with orange blossom honey, bee pollen &
baklava crumble 8

Yogurt panna cotta with seasonal fruit & rose geranium 9

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drinks



COCKTAILS

- Coconut & Tahini** 15
har bracha tahini milk punch, featuring arak el rif, hennessey & ron zacapa. Served on a large rock with la boite za'atar rim
- Pickles & Flowers** 14
recado pickle gastrique, fresh lemon juice & bergamot with capurro pisco & bonal. Served long with fresh sage leaves & dried rosebuds
- Strawberry & Sumac** 14
organic strawberries combined with sumac & served up with bombay gin, aperol & luxardo maraschino, finished with a spritz of arak
- Rosemary & Mandarin** 14
california mandarin juice & fresh local rosemary shaken & served on the rocks with paranubes oaxcan rum, bacardi heritage and velvet falernum
- Wine & Parsley** 15
parsley, lemongrass & tahitian vanilla bean, mixed with fresh grapefruit & lemon juices. Served long with absolut, krogstadt aquavit & hops, topped with santa barbara chenin blanc
- Celery & Sorrel** 14
organic celery juice, sorrel, olmeca altos tequila, del maguey mezcal, saler's gentiane aperitif, white pepper & celery salt. Served tall with celery leaf
- Old Fashioned** 15
roasted sunchoke russels reserve 10yr stirred with infused lavender local honey & chocolate bitters. Served on a large rock

- NON-ALCOHOLIC** 8
- Turmeric & Pineapple**
Honey, fresh pineapple, turmeric, bee pollen
- Fennel Limonana**
Fennel shrub, seedlip, citrus



daily squeeze
seasonal juice
8

WINES BTG

- SPARKLING**
- '15 **Chenin Blanc** 15
Domaine du Facteur, Loire Valley, FRA
- NV Perrier Jouet** 19
Grand Brut Champagne, FRA
- WHITE**
- '15 **Ribolla Gialla** 13
Azienda Grillo, Friuli, ITA
- '15 **Riesling** 15
Hofgut Falkenstein, Mosel, GER
- '16 **Chenin Blanc** 16
Lo-Fi, Santa Barbara, CA
- '15 **Auxerrois/Sylvaner** 14
Domaine Oudin, Oudin, FRA
- RED**
- '15 **Tempranillo** 15
Bodegas Moraza, Rioja, ESP
- '17 **Malbec** 16
Fabien Jouves, Vin de France, FRA
- '15 **Gamay** 14
Georges Descombes, Beaujolais, Brouilly, FRA
- '15 **Merlot/Cabernet Sauvignon** 16
Chateau la Grolet, Cotes de Bourg, Bordeaux, FRA

ROSE

- '15 **Gamay/Grolleau** 12
Les Tetes, Loire Valley, FRA

BEER

- Goldstar** 7
amber lager, 4.9 abv
Tempo Beer Co, Israel
- Tecate** 5
american style lager, 4.5 abv, Mexico
- Heineken** 6
pale lager, 5.0 abv, Netherlands
- White Rascal** 8
belgian style white, 5.6 abv, Avery Brewing Co., Boulder, CO
- American Kolsch** 8
koln style golden ale, 4.6 abv, Boulevard Brewing Co., Kansas City, MO
- Tangerine Express** 8
IPA, 6.7 abv, Stone Brewery, Escondido, CA
- Swami's** 10
IPA, 6.8 abv, Pizza Port Brewing Co., San Diego, CA
- Westfalia** 8
dark amber ale, 5.6 abv, Fort Point Beer Co., San Francisco