



FOOD DRINKS MUSIC

Lunch. Dinner.
Late Night. Weekend Brunch.

HAPPY HOUR
Everyday 4:00-6:30 pm
Late Night 10 pm - midnite
2-4-1 well, beer, margaritas
& \$3 house wine
\$5 small plates

FEZ FOODIES
2nd & 4th Sundays
5:00-8:00 pm
eat. drink. critique.

UNCORKED SUNDAYS
50% off
on all bottles of wine

M² MONDAYS
double margarita mondays
2-4-1 signature margaritas

TINI TUESDAYS
\$5 svedka martinis

**NIP 'N NOSH
WEDNESDAYS**
\$20 any bottle of wine
plus any small plate

wine

reds

hob nob pinot noir (france, 2007) \$9/\$33

classic cherry, spice and currant; beautiful floral finish; well-balanced

ménage a trois (california, 2006) \$8/\$29

zinfandel, merlot and cabernet grapes make this a playful and sexy wine – rich berries with a hint of black pepper, finishes long and leaves you wanting more

royal bitch merlot (chile, 2008) \$9/\$33

dark berries, peppery and sweet acidic

plungerhead zinfandel (lodi, 2007) \$10/\$38

ripe raspberry, black cherry, coffee and a soft peppery finish

mesta tempranillo (spain, 2005) \$8/\$29

powerful bouquet with subtle aromas of ripe fruits and touches of spice

sexto (spain) \$10/\$38

vibrant red fruit, richness in the background and a hint of spice; six grapes including grenache, syrah, and tempranillo

big ass cab (napa, 2005) \$11/\$40

like the name suggests, she's plump and juicy – smoky and spicy with a black cherry finish – like drinking liquid velvet

screw kappa napa cabernet sauvignon (napa) \$9/\$33

classic cabernet flavors like cherry and black pepper infused with cocoa and fresh figs – a big wine, delicious on its own or paired with lamb, salmon or angus burgers

raw power shiraz (australia, 2006) \$8/\$29

classic shiraz nose with a surprise of bon bons topped with raspberry coulis; simply delicious

whites

turn me riesling (germany) \$8/\$29

semi-dry with a slight classic petrol bouquet and a dominating granny smith apple palette, complimented by a crisp, mineral rich honeysuckle finish

voga pinot grigio (italy) \$9/\$33

sexy and floral; a bright, lightly acidic and an apple finish

tamas estates pinot grigio (monterey) \$8/\$29

bursting with melon and citrus, cheerful and spring-like

silver birch sauvignon blanc (new zealand, 2006) \$8/\$29

classic marlborough grapes, bright and lemony with an herbal finish

le snoot chardonnay (california) \$10/\$38

a whisper of fruit and oak with a subtle and dry finish

duck pond chardonnay (columbia valley, 2006) \$9/\$33

light and buttery, honeysuckle, pear and mango, finishes dry and crisp

sparkling wines

mumm "cuvee m" (napa) \$45

a floral, slightly sweet & fruity sparkler

roederer estate brut (anderson valley) \$55

dry & crisp

veuve du vernay brut (france) \$8/\$29

crisp, fresh; soft and balanced finish

fez wine fuzions

pomegranate cabernet \$6.95 glass/\$18.95 liter

apricot chardonnay \$6.95 glass/\$18.95 liter

martinis \$8.95

pomtini

skyy passionfruit vodka, sour, pomegranate infusion

apricosmo

svedka citrus with lime & a hint of apricot

wild pear

citrus svedka vodka with pear liqueur & dried pear

honeydew melon

citrus svedka vodka with a touch of pineapple & melon liqueur

the mojo with fresh mint

a strong blend of ronrico rum, fresh mint & lime

sour lemon

tangy citrus svedka with sweetened lemon juice

orange marmalade

candied orange essence with svedka orange vodka

dark chocolate

svedka vanilla with super rich dark chocolate & cream

svedka up

svedka vodka with a touch of vermouth & olives

watermelon

citrus svedka vodka with watermelon pucker

french

svedka vodka, chambord & pineapple juice

tart apple

citrus svedka vodka with apple pucker

piña-tini

svedka vodka, bacardi, coco, pineapple & coconut

key lime pie

svedka vodka, lime juice, vanilla liqueur, cream, graham cracker rim

almondini

vanilla svedka, crème de cacao, frangelico

cherry bomb

skyy cherry vodka, lemon juice, lemonade, grenadine, sugar rim

morrocan manhattan \$12.95

maker's mark bourbon, sweet vermouth, bitters

banana split

svedka vodka, crème de banana, godiva white chocolate liqueur, cream

feztini

skyy raspberry vodka, chambord, champagne float, sugar rim

go green

svedka vodka, lemon, sugar, cilantro, fresh cucumbers

patrontini \$12.95

patron silver, fresh oranges & limes, gran marnier float

grape bomb

skyy grape vodka, lemon juice, lemonade, sugar rim

rocks margaritas \$6.95

pomegranate apricot orange citrus honeydew melon tart apple traditional

spirits

full bar with a quality selection of well & premium cocktails

beer

microbrew, domestic and international beers on tap & by the bottle

soda, juice, coffee, tea

exquisite coffee, iced & organic hot teas along with an assortment of soda, juices & bottled water

start, solo or share \$9.95

fez lettuce wraps

minced grilled chicken with dried pears, dates, dried cherries, almonds, pomegranate vinaigrette & romaine cups

chicken phyllo packets

crisp baked phyllo filled with spinach, marinated chicken, roasted red bell peppers & feta cheese with roasted pepper aioli

soups (bowl) \$4.95

**cumin cinnamon carrot
tomato lentil**
50/50 (half of each soup)

bruschetta plate

thin crisp crouton fingers & baguette bread served with tomato & onion jam, pesto & creamy artichoke spread

seafood kibis

crispy lobster & shrimp risotto cakes with pesto aioli

kisra & hummus

herby grilled flat kisra bread with our super garlicky hummus

fez fries (large basket) \$4.95

**cinnamon dusted sweet potato • s&p
spicy harissa • garlic and rosemary**

salads (\$6.95 half/\$9.95 full)

(add grilled chicken, salmon, lamb strips, shrimp, tilapia - market price)

fez salad

mixed field greens with toasted almonds, goat cheese, cinnamon marinated pears, dried cherries & pomegranate vinaigrette

marrakech salad

baby spinach with shaved carrot, radishes, walnuts, feta cheese & grapefruit segments in a sherry vinaigrette

balsamic apple salad

field greens & organic spinach tossed in balsamic honey vinaigrette with green apples, red bell pepper, red onion & carrot

tomato taza

field greens with sliced tomatoes, cucumber, olives, red onion, marinated soft mozzarella with lemon basil vinaigrette & pesto

casa azul wedge salad

thick iceberg lettuce wedge, tomatoes, red onion, danish bleu cheese & champagne bleu vinaigrette

strawberry/blueberry cashew salad

field greens with champagne honey vinaigrette, minced red onion, cashews, strawberries, dried blueberries, & manchego cheese

pesto caesar with pistachios

romaine caesar salad with pesto caesar dressing, toasted pistachio, parmesan cheese and spiky croutons; (available as classic caesar)

barcelona butterleaf salad

delicate butterleaf lettuce with vanilla-scented, white balsamic dressing, candied nuts, goat cheese, diced tomatoes, & minced red onion

kisras \$12.95

lamb kisra

flat herb kisra with spiced lamb, tomatoes, spinach, feta & lemon basil dressing

italo kisra

flat herb kisra with oven dried tomatoes, fresh mozzarella cheese, basil pesto & lemon field salad

shrimp kisra

flat herb kisra with lobster sauce, sauteed shrimp, wilted spinach, diced tomatoes & parmesan cheese

fez kisra

flat herb kisra with grilled chicken, spicy honey molasses bbq, red onions, spiced pears, cilantro & manchego cheese

standards \$10.95

(includes field salad with lemon basil vinaigrette; sub/add fries \$2; add bacon \$2)

tangier burger*

1/2# grilled angus burger with hummus spread, herb pesto, oven dried tomatoes, red onions & manchego cheese on ciabatta

fez burger*

1/2# grilled angus burger with spicy honey molasses bbq, cinnamon pears, feta, lemon garlic aioli, crispy onions, & cilantro on ciabatta

bleu cheese balsamic burger*

1/2# grilled angus burger with balsamic glaze, danish bleu cheese, spinach, red onion & aioli on ciabatta

douxelle burger*

1/2 # grilled angus burger with finely diced & sauteed mushrooms, onions, provolone cheese, whole grain mustard & roma tomatoes on ciabatta

all american burger*

1/2 # grilled angus burger with cheddar or swiss cheese, dijon, garlic mayo, lettuce, onion & tomato on ciabatta

fez veggie burger \$9.95

grilled cumin & garlic black bean burger on fresh wheat ciabatta, with roasted tomato goat cheese spread; iceberg radish, red onion slaw

garden herb turkey burger \$9.95

herb-infused, lean turkey patty with olive & roasted pepper spread, provolone cheese, sliced tomatoes on a fresh wheat ciabatta

rosemary chicken sandwich

grilled rosemary & lemon chicken w/pesto, lemon garlic mayo, feta cheese, greens, artichokes & roasted red bell peppers on ciabatta

casablanca chicken sandwich

grilled chicken breasts, pomegranate vinaigrette, goat cheese, sliced pears, dried cherries & field greens on ciabatta

tan-tan chicken sandwich

crispy panko chicken breast with a baba ganoush spread, green olives, oven roasted tomatoes, organic spinach and bell pepper aioli on ciabatta

signatures

crisp pomegranate chicken \$17.95

herb crusted pan seared breasts with tangy pomegranate dressed organic spinach, roasted peppers, artichokes, chickpeas, dried apricots & toasted croutons

pesto & dijon lamb chops* \$21.95

australian grilled lamb chops with pesto dijon over smashed potatoes & roasted vegetables

apricot salmon* \$17.95

grilled salmon filet with lemon apricot honey glaze, pistachio couscous & roasted vegetables

lemon caper chicken OR tilapia* \$17.95

pan seared chicken or tilapia filet with lemony caper butter sauce, sauteed organic spinach & spring vegetable rice pilaf

FEZ fresh daily fish* \$21.95

chef's choice of our fresh daily fish served with smashed potatoes and roasted seasonal vegetables

FEZ flatiron steak* \$21.95

10 oz. grilled all lean flatiron steak with mushroom pan gravy, smashed potatoes, and roasted seasonal vegetables

verona marinara pasta \$14.95

homemade deliciously-rich marinara sauce over pasta with parmesan cheese and crunchy garlic bread baguette. Available spicy.

go green pasta \$14.95

fresh, lemony pesto sauce, spinach, spring vegetables, & pasta topped with tangy feta cheese & served with garlic baguette
Add grilled chicken, shrimp, lamb, salmon or tilapia - market price

dessert \$6.95

prepared fresh daily and exclusively for FEZ

FEZ brownie

a gooey oven-baked walnut brownie served a la mode
with creamy vanilla ice cream

creme brulee of the day

delicious creme brulee infused with chef's choice of flavor

silky marscapone cheesecake

topped with hazelnut chocolate & encrusted in buttery graham crackers

tiramisu

espresso-soaked cookies in creamy cocoa custard

daily decadent mousse

creamy mousse prepared with chef's choice of flavor & topping

weekend brunch

saturdays & sundays 8:30 am - 3 pm

FEZ benedict* \$10.95

poached eggs on french bread with ham, manchego cheese,
oven dried tomatoes, & hollandaise sauce served with roasted
red potatoes and a field salad with lemon basil vinaigrette

breakfast panini \$8.95

grilled ciabatta bread with eggs, ham, bacon, tomato, cheddar cheese
& garlic aioli served with a field salad & lemon basil vinaigrette

french toast a la FEZ \$10.95

french toast spears with maple syrup, banana & pear
compote & walnuts served with bacon strips

american breakfast * \$8.95

2 eggs (any style), ham or bacon strips served with
baguette toast & roasted red potatoes

FEZ frittata \$8.95

a mediterranean egg frittata with roasted peppers, artichokes,
red onion & feta cheese served with bacon & baguette toast

breakfast kiswa \$11.95

flat herbed kiswa with eggs, bacon, ham, manchego cheese,
tomato & red onion

best egg white omelette you'll ever have \$9.95

egg white with tomatoes, spinach, & provolone topped with
sliced avocado served with a field salad & lemon basil vinaigrette
your choice: traditional, curry, or spicy harissa

classic omelette \$8.95

mushroom & swiss served with a field salad
& lemon basil vinaigrette

FEZ omelette \$9.95

herbed goat cheese, pepadew peppers, & grilled sliced
gyro served with a field salad & lemon basil vinaigrette

FEZ breakfast pasta \$11.95

sauteed linguica sausage, pepadew peppers, red onion, bacon &
tossed with creamy scrambled eggs; topped with parmesan cheese

specialty brunch drinks \$5

champagne mimosa

made with fresh oj

peach bellini

greyhound

screwdriver

made with fresh oj

bloody mary

red stella

g spot

made with fresh ruby red grapefruit

happy hour bites

Five Fantastic FEZ Selections \$5/each

Ask your server for details

HAPPY HOUR - EVERY DAY

4:00-6:30 pm

Late Night 10 pm - midnite

2-4-1 well, beer, signature margaritas & \$3 house wine

stuff

FEZ uses organic produce
whenever possible and available



Catering and Carryout Available

Dressed in black?

Lint rollers available for your convenience

20% gratuity added for parties of 6 or more

No firearms allowed

Smoking in designated outdoor spaces