

DINNER

Executive Chef Bryan Rojas
All produce is sourced locally

TO START

PERSIAN SALAD

Fennel, beets, hard boiled eggs, marbled potatoes, celery, olives, tumeric pickles, persian lime dressing

CRISPY HONEY GLAZED BRUSSELS SPROUTS

Served over shaved vegetables and a green garlic yogurt sauce

LOCAL GREENS

Humboldt fog, apples, heirloom tomatoes, cucumber and walnuts

DAILY CRUDO

(Changes Daily)

13 FOOQ'S MEATBALLS 16

Ground brisket and Berkshire pork meatballs, San Marzano tomato sauce, Parmigiano Reggiano, basil, garlic toast

15 BRAISED LAMB 18

Split pea hummus, paprika, za'atar, labneh and house pickles

15 OCTOPUS A LA PLANCHA 18

Romesco, poached potatoes, capers, cherry tomatoes, parsley

MP

TO CONTINUE

BUCATINI AMATRICIANA

Smoked pancetta, sweet onions, San Marzano tomatoes, garlic chips, Sicilian chile flakes, Pecorino Romano

1/2 ROASTED CHICKEN

Heritage Green Circle Chicken, mushrooms, calabaza, sage, creme fraiche

GHORMEH SABZI

Traditional Persian stew, fresh herbs, sour cherry and cinnamon jeweled rice

DUCK LEG BASTILLA

Braised duck leg, spinach, cherries, cocoa, chile morita

20 FOOQ'S BURGER* 20

8 oz patty (short rib, brisket, skirt steak blend), melting Jarlsberg, special sauce on a toasted brioche bun with house cut fries

27 SEASONAL VEGETABLES 28

"Tahdig" Crispy Persian jeweled rice, pomegranate molasses, cinnamon, walnuts

30 STEAK FRITES* 32

10 oz. Prime grilled hanger steak, house cut fries, bearnaise sauce

32 FISH OF THE DAY MP

Moroccan hot broth, clams, P.E.I mussels, couscous, local vegetables

SIDES

Barbarian bread	5
Spreads	6/EA
Sauteed market vegetables	7
French fries	8
Crispy Rice	10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For parties of 6 or more 20% gratuity included. House filtered Vero Water \$1 / check.



RED	BTG	BTL
BENTON LANE '13 Pinot Noir, Oregon, U.S.A	14	56
MALVIRA SAN MICHELE '08 Barbera d'Alba, Piemonte, Italy	14	52
LA VARENNE '14 Cabernet Franc, Chinon, France	14	54
UPPERCUT '14 Cabernet Sauvignon, Napa Valley, U.S.A.	16	56

WHITE

TRIMBACH '11 Pinot Blanc, Alsace, France	11	36
TERREDORA '13 Falanghina, Campania, Italy	12	38
JANKARA '14 Vermentino, Sardegna, Italy	15	48
ROGER NEVEU '14 Sauvignon Blanc, Sancerre, France	16	54
TRIG POINT '14 Chardonnay, Sonoma Coast, U.S.A	15	48

ROSÉ

MAISON ANGELVIN '14 Grenache/Syrah, St. Tropez, France	14	48
---	----	----

BUBBLES

PAUL CHENEAU Cava, Spain	10	36
PAUL DETHUNE Champagne, France, 375ml	25	65
DEUTZ ROSE Champagne, France, 375ml	30	75

DESSERT WINE

OREMUS TOKAJI '12 Late Harvest Aszu, Hungary	22	72
FAR NIENTE DOLCE '08 Late Harvest Semillon, Napa	30	136
MAS AMIEL '85 Grenache Noir, Maury, France	15	135
INNISKILLIN '12 Cab Franc, Niagra Estate, Canada	50	220

BEERS ON TAP/DRAFT

ROTATING Ask your server

BOTTLED BEER

HOFBRAU Munich Helles Lager, Hofbräuhaus, Germany	8
RACER 5 I.P.A., Bear Republic, CA	8
DOWNTOWN BROWN Brown Ale, Lost Coast, CA	8
ALLEYCAT Amber Ale, Lost Coast, CA	8
CUVÉE DES TROLLS Belgian Pale Ale, Dubuisson, Belgium	10
REISSDORF KÖLSCH Kölsch, Heinrich Reissdorf, Germany	10
HITACHINO DAI DAI Japanese I.P.A., Kiuchi, Japan	12
SAISON DUPONT Saison/Farmhouse Ale, Dupont, Belgium	12
LA GUILLOTINE Belgian Pale Ale, Huyghe, Belgium	12

SODAS

MEXICAN COKE	3.5
COCA COLA ZERO	3.5

ICED TEA

FOOQ'S BLEND	3.5
---------------------	-----

HOT TEA (BY JOJO TEA) 4

WHITE TIP OOLONG	
JASMINE	
EGYPTIAN CHAMOMILE	
LAPSANG SOUCHONG	
EARL GREY	
ENGLISH BREAKFAST	
GENMAICHA GREEN TEA	
GYO KURO	7
SHAN LIN X AMBER OOLONG	7

COFFEE

AMERICANO	3.5
ESPRESSO	4
MACCHIATO	4.5
CAPPUCCINO	5

