



**We Make Food From Scratch Every Day**

**No Artificial Preservatives, No Processed Food, No MSG**

**A TRUE SCRATCH KITCHEN**

**We only use Antibiotic and Hormone Free Proteins and Fresh Produce that are delivered Daily and Prepped On Premises.**

**PANINIKABOBGRILL.COM**

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MEDITERRANEAN APPETIZERS

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Served with Warm Pita Bread and Mixed Greens  
Pita can be Substituted for Fresh Sliced Cucumbers as a Gluten-Free Option

**Hummus Trio** (House Specialty)

9.99

Combination of Garbanzo, Spicy Red Bell Pepper and Edamame Hummus.  
Blended with Garlic and Olive Oil Mixed with Fresh Squeezed Lemon Juice.

**Tzatziki**

9.99

Grated Cucumbers, Greek Yogurt, Fresh Dill, Olive Oil,  
Fresh Lemon Juice, Parsley and Mint with Fresh Chopped Garlic.

**Falafel Combo Appetizer**

9.99

Six Falafels, Made from Freshly Ground Garbanzo Beans and Herbs.  
Served with Hummus and Tzatziki.

**Caprese**

9.99

Buffalo Mozzarella, Fresh Basil, Roma Tomatoes,  
Homemade Pesto, Kalamata Olives and Olive Oil.

**Appetizer Combo Platter** (Perfect Starter for a Party of Four)

14.99

Combination of Our Homemade Mediterranean Appetizers Listed Above.

**Mediterranean Bread Basket**

4.99

Choice of Grilled Artisan Bread, Warm Pita or Combination of Both.

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SOUPS

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Below Soups Served with Grilled Artisan Bread  
Side Mediterranean, Romaine Avocado or Caesar Salad Available at an Additional Charge of \$4.99

**Green Lentil Soup** ~ “A Perfect Starter”

Cup 3.99 Bowl 7.99

Organic Lentils, Tomatoes, Garlic, Carrots, Onion,  
Fresh Parsley and Mint in a Vegetable Broth (Vegan).

**Chicken Vegetable Soup** ~ “Just Like Mom’s”

Cup 3.99 Bowl 8.99

**Mary’s Free Range Chicken with No Antibiotics.**  
Potatoes, Onions, Carrots, Tomatoes, Fresh Chopped Garlic,  
Celery with Fresh Mint and Parsley.

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SALADS

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Add ABF Chicken 4.99 ~ Organic Tofu 3.99  
Atlantic Salmon 7.99 ~ Jumbo Prawns (4) 9.99

**Caesar Salad**

9.99

Romaine Hearts, Homemade Croutons and Reggiano Parmesan Cheese.  
Served with our Homemade Caesar Dressing.

**Mediterranean Greek Salad**

10.99

Mixed Greens, Onions, Roma Tomatoes, Cucumbers,  
Kalamata Olives and Feta Cheese with Balsamic Vinaigrette.

**Romaine Avocado Salad**

10.99

Romaine Hearts, Avocado, Cucumber,  
Roma Tomatoes with Lemon Vinaigrette.

**Strawberry Date Salad**

11.99

Mixed Greens, Fresh Strawberries, Toasted Walnuts, Medjool Dates  
and Gorgonzola Cheese with Pomegranate Vinaigrette.

Our Homemade Caesar Dressing is made with Raw Eggs.  
Please be advised that food prepared here may contain these ingredients:  
Milk, Eggs, Wheat, Soybean, Peanuts, Nuts and Fish.

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MEDITERRANEAN ENTREES

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All Below Entrees Come with Choice of Salad and Rice  
Mediterranean Greek Salad, Romaine Avocado Salad or Caesar Salad  
Strawberry Date Salad Available at an Additional Charge of \$1.<sup>99</sup> - \$3.<sup>98</sup>  
Basmati Rice, Brown Rice or Bulgur Wheat Pilaf

- Charbroiled ABF Chicken Shish Kabob (A Must)16.<sup>99</sup>  
Charbroiled Wayne Farms Fresh Tenders with No Antibiotics.  
Skewered with Grilled Vegetables.
- Beef Koobideh Kabob (Aspen Ridge All Natural ABF Beef)14.<sup>99</sup>  
Charbroiled Seasoned Ground Beef with Skewer of17.<sup>99</sup>  
Grilled Vegetables and Side of Tzatziki.2 Skewers (One Pound).....
- Fresh Atlantic Salmon Kabob19.<sup>99</sup>  
Fresh Sustainable Atlantic Salmon with Skewer of Grilled Vegetables.
- Flat Iron Steak Shish Kabob\* (Cedar River Farms All Natural Antibiotic and Hormone Free)19.<sup>99</sup>  
Charbroiled Flat Iron Steak Skewered with Grilled Vegetables.
- Grass Fed Lamb Barg\* (All Natural Antibiotic and Hormone Free)19.<sup>99</sup>  
Charbroiled Filet of Lamb Tender with Skewer of Grilled Vegetables.
- Jumbo Shrimp Kabob19.<sup>99</sup>  
Five Jumbo Shrimp Charbroiled with Skewer of Grilled Vegetables.

FAMILY STYLE

“Perfect for Sharing with a Party of Four” \$44.<sup>99</sup>  
3 Skewers with Chicken and Vegetables,  
Basmati Rice, Brown Rice or Bulgur Pilaf & Choice of 2 Salads  
Substitutions Available; Additional Charge May Apply

\*We respectfully cannot guarantee Steak and Lamb  
tenderness when prepared “medium well” or above.

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VEGETARIAN ENTREES

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All Below Entrees Come with Choice of Salad (except Vegetable Linguine)  
Mediterranean Greek Salad, Romaine Avocado Salad or Caesar Salad  
Strawberry Date Salad Available at an Additional Charge of \$1.<sup>99</sup> - \$3.<sup>98</sup>

- Falafel Platter (A Must)13.<sup>99</sup>  
Freshly Ground Garbanzo Beans and Herbs.  
Served with Side of Hummus, Tzatziki, Pickle and Pita Bread.
- Vegetable Kabob13.<sup>99</sup>  
Charbroiled Zucchini, Yellow Squash, White Elder Mushrooms, Red Bell Pepper,  
Roma Tomatoes and Onions. Served with Choice of Basmati Rice, Brown Rice or  
Bulgur Pilaf and Side of Hummus.
- Vegetable Linguine13.<sup>99</sup>  
Linguine with Mushrooms, Zucchini, Yellow Squash, Broccoli, Tomato, Onion  
and Garlic. Topped with Feta Cheese. (Vegan Option Available with No Feta)
- Charbroiled Organic Firm Tofu Kabob13.<sup>99</sup>  
Served with Skewer of Grilled Vegetables and Side of Hummus.  
Served with Choice of Basmati Rice, Brown Rice or Bulgur Pilaf.
- Oven Roasted Bell Pepper14.<sup>99</sup>  
Stuffed with Bulgur Pilaf, Mushrooms, Shaved Parmesan Cheese, Red Onions and  
Spices, topped with Marinara Sauce. Served with Side of Hummus and Pita Bread.

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PASTA ENTREES

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All Below Entrees Served with Grilled Artisan Bread  
Add Chicken 4.99 ~ Atlantic Salmon 7.99 ~ Jumbo Prawns (4) 9.99  
Side Mediterranean, Romaine Avocado or Caesar Salad Available at an Additional Charge of \$4.<sup>99</sup>

- Rigatoni Rosa NEW!9.<sup>99</sup>  
Rigatoni in our Creamy Homemade Pink Sauce.
- Linguine Alfredo NEW!9.<sup>99</sup>  
Linguine with Garlic, Butter and Imported Shaved Parmesan Cheese.
- Bolognese with Linguine or Rigatoni NEW!12.<sup>99</sup>  
Ground Sirloin with Spices, Tomatoes, Mushrooms and Garlic.
- Pesto Linguine with Chicken13.<sup>99</sup>  
Linguine with Grilled Chicken, Artichoke Hearts,  
Homemade Pesto, Cream, Chopped Tomatoes and Garlic.
- Spicy Prawn Linguine16.<sup>99</sup>  
Linguine with 4 Jumbo Prawns, Fresh Garlic, Tomatoes, Crushed Red Peppers  
and Mushrooms in a Creamy Marinara Sauce. (Mild Option Available)
- Salmon Scampi16.<sup>99</sup>  
Linguine with Grilled Salmon, Garlic, Tomato, Capers and Parmesan in a Cream Sauce.

All Pasta Entrees Contain Dairy.  
Happy to Split Any Mediterranean Entree or Vegetarian Kabob for a Charge of \$4.00  
Split Charge Includes an Additional Side Salad and Choice of Rice.  
Split Not Available for Pasta Entrees, Falafel Platter and Bell Pepper. Family Style for Dine In Only.

## ♦ GRILLED PANINI SANDWICHES ♦

All Below Paninis Come with Choice of Mediterranean Greek Salad, Romaine Avocado Salad, Caesar Salad, Pasta Salad, Cup of Lentil Soup or Cup of Chicken Soup  
Strawberry Date Salad Available at an Additional Charge of \$1.<sup>99</sup>

**Caprese Panini** 11.<sup>99</sup>  
Buffalo Mozzarella, Roma Tomatoes, Fresh Basil and Homemade Pesto.

**Chicken Brie Panini** 13.<sup>99</sup>  
Charbroiled Wayne Farms Fresh Tenders with No Antibiotics.  
Roma Tomatoes, Basil and Brie Cheese. (Sub Chicken for Organic Tofu)

**Chicken Pesto Panini** (A Must) 13.<sup>99</sup>  
Charbroiled Wayne Farms Fresh Tenders with No Antibiotics.  
Artichoke Hearts, Roma Tomatoes, Homemade Pesto and Provolone Cheese.  
(Sub Chicken for Organic Tofu)

**Salmon Brie Panini** 14.<sup>99</sup>  
Charbroiled Sustainable Fresh Atlantic Salmon, Melted Brie,  
Roma Tomatoes, Fresh Dill, Capers and Red Onion.

**Steak Panini** 15.<sup>99</sup>  
Cedar River Farms All Natural Antibiotic and Hormone Free Flat Iron Steak  
with Sauteed Mushrooms, Bell Peppers and Onions.  
Topped with Provolone and Persian Pickles.

All Paninis Served on Grilled Artisan Bread.  
Happy to Split Any Panini for a Charge of \$4.00 ~ Split Charge Includes One Additional Side.

## ♦ WRAPS ♦

All Below Wraps Come with Choice of Mediterranean Greek Salad, Romaine Avocado Salad, Caesar Salad, Pasta Salad, Cup of Lentil Soup or Cup of Chicken Soup  
Strawberry Date Salad Available at an Additional Charge of \$1.<sup>99</sup>

**Falafel Wrap** (Highly Recommended) 11.<sup>99</sup>  
Falafel (Vegan) with Roma Tomato, Romaine Lettuce, Cucumber, Hummus,  
Pickles, Fresh Mint and Basil. Served with Tzatziki on Side.

**Chicken Wrap** (Sub Chicken for Organic Tofu) 12.<sup>99</sup>  
Charbroiled Wayne Farms Fresh Tenders with No Antibiotics. Roma Tomatoes, Basil,  
Cucumber, Romaine Lettuce, Pickle and Fresh Mint. Served with Hummus on Side.

**Koobideh Wrap** 13.<sup>99</sup>  
Aspen Ridge Charbroiled All Natural ABF Ground Beef Kabob, Romaine Lettuce,  
Cucumber, Roma Tomatoes, Pickle, Fresh Mint and Basil Served with Tzatziki on Side.

**Salmon Wrap** 15.<sup>99</sup>  
Charbroiled Fresh Atlantic Salmon, Romaine Lettuce, Red Onion, Cucumber,  
Roma Tomatoes, Capers, Avocado and Fresh Dill. Served with Tzatziki on Side.

Happy to Split Any Wrap for a Charge of \$4.00 ~ Split Charge Includes One Additional Side.

## ♦ KIDS MENU ♦

KIDS 12 AND UNDER. NO GROWN-UPS ALLOWED!

**Kids Bowtie Pasta with Butter** 7.<sup>99</sup>  
Bow Tie Pasta Served with Side of Parmesan Cheese and Grilled Artisan Bread.

**Kids Chicken Plate** 7.<sup>99</sup>  
Charbroiled Wayne Farms Fresh Tenders with No Antibiotics.  
Served with Basmati Rice and Broccoli.

## ♦ DESSERTS ♦

**Tiramisu** 7.<sup>99</sup>  
Lady Fingers Soaked in Coffee Liqueur & Espresso.  
Topped with a Sweetened Mascarpone Topping.

**Baklava** (Single Piece 2.<sup>49</sup>) 7.<sup>99</sup>  
Two Pieces of Phyllo Pastry filled with Chopped Pistachios.  
Served with Vanilla Bean Ice Cream.

**Banana Bread Pudding** 7.<sup>99</sup>  
Warm Hawaiian Sweet Bread with Bananas and Raisins.  
Served with Scoop of Vanilla Bean Ice Cream



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SPARKLING WINES

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		<u>Split</u>
<b>Freixenet</b> , Brut, “Carta Nevada”	Spain	7. <sup>99</sup>
<b>Freixenet Rose</b> , “Italian Rose”	Italy	8. <sup>99</sup>

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WHITE WINES

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		<u>Glass</u>	<u>Bottle</u>
<b>Il Masso</b> , Pinot Grigio	Italy	7. <sup>99</sup>	25. <sup>99</sup>
<b>Rodney Strong</b> , Chardonnay	Sonoma	8. <sup>99</sup>	29. <sup>99</sup>
<b>Kim Crawford</b> , Sauvignon Blanc	New Zealand	10. <sup>99</sup>	36. <sup>99</sup>
<b>Cote des Roses</b> , Rose	France	11. <sup>99</sup>	39. <sup>99</sup>
<b>Ferrari Carano</b> , Chardonnay	California	11. <sup>99</sup>	39. <sup>99</sup>

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RED WINES

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		<u>Glass</u>	<u>Bottle</u>
<b>14 Hands</b> , Merlot	Washington	8. <sup>99</sup>	29. <sup>99</sup>
<b>Nieto Senetiner</b> , Malbec	Argentina	8. <sup>99</sup>	29. <sup>99</sup>
<b>Josh Cellars</b> , Cabernet Sauvignon	North Coast	9. <sup>99</sup>	33. <sup>99</sup>
<b>Conundrum by Caymus</b> , Red Blend	California	9. <sup>99</sup>	33. <sup>99</sup>
<b>Meiomi</b> , Pinot Noir	California	11. <sup>99</sup>	39. <sup>99</sup>

\$15 CORKAGE FEE

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BEER

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<b>Corona</b>	5. <sup>99</sup>	<b>Peroni</b>	5. <sup>99</sup>
<b>Heineken</b>	5. <sup>99</sup>	<b>Amstel Light</b>	5. <sup>99</sup>

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BEVERAGES

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<b>Coke, Sprite or Fanta</b> (Bottle)	2. <sup>99</sup>	<b>Panna Bottle Water</b>	Sm. 3. <sup>99</sup>	Lg. 7. <sup>99</sup>
<b>Diet Coke</b> (Can)	1. <sup>99</sup>	<b>San Pellegrino</b>	Sm. 3. <sup>99</sup>	Lg. 7. <sup>99</sup>
<b>Iced Tea</b> - (Organic Ginger Peach)	2. <sup>99</sup>	<b>Fresh Squeezed Lemonade</b>		2. <sup>99</sup>
<b>Arnold Palmer</b>	2. <sup>99</sup>	Regular or Strawberry		
Our Lemonade is Hand Squeezed Daily and We Use Fresh Strawberries Only.				

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ESPRESSO, TEA, JUICES

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Proudly Serving **LAVAZZA** 100% Arabica Responsibly Grown Coffee.  
Italy's Favorite Coffee.

<b>House Coffee</b>	2. <sup>99</sup>	<b>Cafe Cubano</b>	3. <sup>99</sup>
<b>Espresso</b>	1. <sup>99</sup>	<b>Martinelli Apple Juice</b>	3. <sup>99</sup>
<b>Americano</b>	2. <sup>99</sup>	<b>Hot Chocolate</b>	3. <sup>99</sup>
<b>Cappuccino</b>	3. <sup>99</sup>	<b>Hot Tea</b>	2. <sup>99</sup>
<b>Latte</b>	3. <sup>99</sup>	Organic Green Tea, Organic Earl Grey,	
<b>Caffe Mocha</b>	3. <sup>99</sup>	Organic Chamomile, Sadaf Persian Tea	

Regular or Cashew Milk Available.



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BREAKFAST

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Served with Choice of Potatoes, Fruit Cup or Mixed Greens Salad  
**Serving Brown Free Range Organic Eggs**

<b>Traditional French Toast</b>	11. <sup>99</sup>
Hawaiian Sweet Bread, Cinnamon, Orange Zest and Syrup. Served with Choice of Side.	
<b>Two Organic Eggs Any Style</b>	11. <sup>99</sup>
Two Organic Eggs with Applewood Smoked Pepper Bacon or Pork Sausage Link with Artisan Toast and Choice of Side.	
<b>“Whole” Avocado Toast with Two Organic Eggs Combo</b>	12. <sup>99</sup>
An Entire Avocado on Toasted Artisan Bread with Two Organic Eggs Any Style and Choice of Side.	
<b>Spinach Poached Open Faced</b>	12. <sup>99</sup>
Two Organic Poached Eggs, Sautéed Spinach, Roma Tomatoes, Avocado and Feta. Served on Toasted Artisan Bread and Choice of Side.	
<b>Breakfast Combo</b>	13. <sup>99</sup>
Two French Toast, Two Organic Eggs Any Style with Applewood Smoked Pepper Bacon or Pork Sausage Link and Choice of Side.	
<b>Open Faced Smoked Salmon</b>	15. <sup>99</sup>
Avocado Toast with Tomatoes, Red Onions, Fresh Dill and Scottish Smoked Salmon. Topped with Two Organic Poached Eggs and Capers and Choice of Side.	
<b>Steak and Eggs</b>	17. <sup>99</sup>
Flat Iron Steak, Two Organic Eggs with Grilled Mushrooms, Onions, Bell Pepper, Tomato and Serrano with Artisan Toast and Choice of Side.	
<b>Your Scramble or Your Omelette</b> ~ Served with Side of Freshly Made Salsa	13. <sup>99</sup>
Scrambled Eggs can be substituted for Tofu at No Extra Charge <b>Scramble and Omelette Options:</b> Choice of Any 3 Items listed below. Mushroom, Spinach, Tomato, Onion, Serrano Chile, Basil, Broccoli, Green Bell Pepper, Capers, Avocado, Pork Sausage, Bacon, Chicken Breast, Organic Tofu, Brie Cheese, Provolone, Gorgonzola Cheese, or Feta. (Each Additional Item \$1.00)	
<b>~ Breakfast Sandwich &amp; Wrap ~</b> <i>Served with Option of Sunny-Side Up or Scrambled Eggs.</i>	
<b>Bacon and Organic Egg Wrap</b>	11. <sup>99</sup>
Applewood Smoked Bacon, Potatoes, Onions, Mushrooms and Provolone Cheese. Served with Side of Homemade Salsa.	
<b>Toasted Butter Croissant Sandwich</b>	12. <sup>99</sup>
Organic Eggs, Applewood Smoked Pepper Bacon and Provolone Cheese.	

BREAKFAST FAMILY STYLE

“Perfect for Sharing with a Party of 3-4”    **\$24.<sup>99</sup>**

**French Toast, Potatoes, Applewood Bacon, Pork Sausage Links, and Fluffy Scrambled Eggs with Side of Grilled Serrano Peppers.**

<b>~ Breakfast Sides ~</b>	
<b>“Whole” Avocado Toast</b> ~ (Add Smoked Salmon for Additional	6. <sup>99</sup> ) 8. <sup>99</sup>
<b>“Whole” Avocado Toast</b> ~ With 2 Eggs Any Style	10. <sup>99</sup>
<b>Oatmeal</b> ~ Milk, Walnuts, Raisins, Brown Sugar and Fruit Cup.	9. <sup>99</sup>
<b>Cup Oatmeal</b> ~ Milk, Walnuts, Raisins, Brown Sugar.	6. <sup>99</sup>
<b>Three Egg Scramble</b> ~ Organic Free Range Eggs.	6. <sup>99</sup>
<b>Smoked Salmon</b> ~ Fresh Scottish Salmon Hand Cured with Pure Sea Salt and Herbs.	7. <sup>99</sup>
<b>Fresh Fruit Cup</b>	Cup 3. <sup>99</sup> Bowl 7. <sup>99</sup>
<b>Breakfast Potatoes</b>	3. <sup>99</sup>
<b>Applewood Smoked Pepper Bacon or Pork Sausage Link</b> ~ 4 Pieces	5. <sup>99</sup>
<b>Croissant</b> ~ with Butter and Preserve	3. <sup>99</sup>
<b>Toasted Artisan Bread</b> ~ with Butter and Preserve	2. <sup>99</sup>

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ESPRESSO, TEA, JUICES

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Proudly Serving **LAVAZZA** 100% Arabica Responsibly Grown Coffee.  
Italy's Favorite Coffee.

<b>House Coffee</b>	2. <sup>99</sup>	<b>Martinelli Apple Juice</b>	3. <sup>99</sup>
<b>Espresso</b>	1. <sup>99</sup>	<b>Fresh Squeezed Orange Juice</b>	5. <sup>99</sup>
<b>Americano</b>	2. <sup>99</sup>	<b>Freixenet</b> , Brut, “Carta Nevada” ~ Split	7. <sup>99</sup>
<b>Cappuccino</b>	3. <sup>99</sup>	<b>Freixenet Rose</b> , “Italian Rose” ~ Split	8. <sup>99</sup>
<b>Latte</b>	3. <sup>99</sup>	<b>Mimosa</b>	7. <sup>99</sup>
<b>Caffe Mocha</b>	3. <sup>99</sup>	<b>Hot Tea</b>	2. <sup>99</sup>
<b>Cafe Cubano</b>	3. <sup>99</sup>	Organic Green Tea, Organic Earl Grey, Organic Chamomile, Sadaf Persian Tea	
<b>Hot Chocolate</b>	3. <sup>99</sup>		



Regular, Non-Fat or Cashew Milk Available.