

BRUNCH

Starters & Sides

Lebanese Family Favorites

BEEF KIBBEH 18
spiced beef, bulgur, herbs

HUMMUS & FRESH PITA 13 
pickled vegetables, garlic chili oil

TABBOULEH 12 
parsley, mint, shallots, bulgur wheat, tomatoes

POTATO LATKE 17
crème fraîche, chives and caviar

FRIES WITH HARISSA AIOLI 8 
truffle +\$5

CRISPY CHICKEN WINGS 18 
fine herbs, lemon, garlic, labneh ranch

SMOKED DEVILED EGGS 10
crispy prosciutto, pickled jalapeno, salsa verde

ROASTED OCTOPUS 24 
charred Mediterranean octopus, citrus, olive oil

WATERMELON SALAD 18 
persian cucumber, whipped feta, mint, pistachio

CANDIED BACON 11 
slab bacon, maple

BRUNCH MEZZE PLATTER 30 
two soft eggs, labneh, olives, hummus, cucumber, seasonal veggies, served with pita

Griddle & Hearth

LEMON RICOTTA PANCAKES 19 
macerated blueberries, candied pecans, pumpkin seeds, orange, toasted coconut, fennel pollen

RASPBERRY FRENCH TOAST 18 
brown sugar-crusting brioche, orange chantilly, fresh raspberries in mint oil, crumbled candied pistachios

PIZZA BIANCO 26 
ricotta cheese, provolone, chili oil, herbs, preserved Meyer lemon

ESSO PEPPERONI PIZZA 24
tomato, garlic, chili, mozzarella, sesame seed crust



SPICED LAMB MANOUSHE 25
flatbread, house lamb sausage, soft eggs, chili-herb salad, served with labneh



Main Event

CAVIAR FRENCH OMELET 22 
farm eggs, cream and butter, crème fraîche, chives and caviar, served with salad

SHAKSHUKA 20
tomato, vadouvan, chili, lamb sausage, roasted cabbage, feta, pomegranate, two soft eggs, served with pita

HARISSA BENEDICT 26
grilled steak, bloomsdale spinach, avocado, sourdough, harissa hollandaise, country potatoes
(can be made vegetarian, sub wild mushrooms for steak)

HARISSA STEAK & EGGS 48
10 oz dry-aged ribeye, harissa butter, soft-boiled eggs, and labneh, served with grilled artisanal toast

PROSCIUTTO BREAKFAST SANDWICH 18
crispy prosciutto, pistacchio cream, stracciatella cheese, two eggs, mustard frill, chili oil

SALMON TOAST 18
grilled brioche, sumac cream cheese, cured Alaskan salmon, heirloom tomato, frisée, onion

SPICY FRIED CHICKEN SANDWICH 19 
crunchy slaw, spicy aioli, pickles, sesame seed bun

WAGYU SMASH BURGER 21
2 Snake River Farms patties, boujie sauce, caramelized onion, house pickles, american cheese, served with fries
egg +5 | bacon +5

 Boujie Favorites  Gluten-Free  Vegan  Vegetarian  Pairs well with champagne

 please notify your server of any allergies, as our kitchen prepares items containing milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soy, and sesame; consuming raw or undercooked proteins may increase your risk of foodborne illness

 fried items are prepared in beef tallow, vegan preparation may be available upon request; please ask your server

 a 20% gratuity will be added to parties of 6 or more.



BOUJIE MANA

Welcome to BoujieMana. After three years of planning, we invite you to celebrate the joy of human connection through our curated Mediterranean flavors. We believe in the power of shared provision; alongside our sister company, TCWGlobal, we are dedicated to uplifting our community through meaningful giving. As part of this mission, we are proud to donate 3% of our total sales to local non-profit organizations dedicated to creating a lasting positive impact. This quarter, we are honored to support: **Promises2Kids, Young Lives San Diego, and the Liberty Station Association Military Hero Festival.** Thank you for being part of our story and helping us give back, Cheers!

Samer Khouli, Owner



**boujie hearts
always give**



Scan to learn more about this month's featured recipients.

Cold Pressed Juices

\$12

GREEN GARDEN SQUEEZE 
celery, green apple, kale, mint

CITRUS SUNRISE 
orange, carrot, turmeric, pineapple

Iced Tea Service

\$15

GINGER PEAR
distinct pear, balanced with tangy citrus and a spicy ginger finish

MANGO PEACH
light, refreshing and fruity; purely sweet and palate cleansing

PEPPERMINT VERBENA
cool peppermint with bright lemon verbena and a gentle lavender finish



BLUEBERRY MERLOT
tart with sweetness of fresh berries and spicy undertone

ORGANIC CEYLON GOLD
light and crisp with a malty note and a clean, refreshing finish

