

MEDITERRANEAN TASTING 28

HUMMUS, MUHAMMARA, GRAPE LEAVES, BABA
GHANOUJ, FAVA BEAN SALAD, FALAFEL (V,VG,GF)

SMALL PLATES

AVOCADO CRAB <i>w/ginger and lime</i>	16
ASSORTED CHEESE & OLIVES <i>serves two or more</i>	12
SEARED SEA SCALLOPS W/TAHINI	16
LABNE <i>strained yogurt, olive oil, mint</i>	6
SPINACH PIES	9
MEAT PIES	9

SALADS

PEAR & WALNUT <i>mixed greens, feta, fennel, citrus vinaigrette</i>	7
AVOCADO FATTOUSH <i>lebanese garden salad w/mint, feta, pita, mint vinaigrette</i>	7
KALE & BLUEBERRY TABOULEH	9
FRESH BEET <i>tuscan mix, goat cheese, toasted walnuts, fresh orange, citrus vinaigrette</i>	7

KABOBS

CHICKEN <i>organic farm</i>	24
AHI TUNA	25
LAMB <i>organic farm</i>	30
<i>served w/vegetable skewer, lebanese fried rice, & tzatziki</i>	

LARGE PLATES

BAKED KIBBEH <i>extra lean top round with onion & toasted pine nuts served w/fattoush salad</i>	21	LEBANESE RICE (V) <i>walnuts, chickpeas, bell pepper, scallion, spinach</i>	12
MOROCCAN FISH STEW <i>cod, shrimp, scallops, chickpeas, swiss chard, fennel, carrots, apricot</i>	30	CHICKEN - 6 AHI TUNA - 8 SALMON - 8 COD - 8	
NEW YORK STRIP STEAK <i>served w/roasted seasonal vegetables, fingerling potatoes</i>	30	BRANZINO <i>chermoula, dukka, poached apricot</i>	28
CRAB CAKE <i>jumbo crab served w/dijon aioli, roasted seasonal vegetables</i>	26	RATATOUILLE (V) <i>seasonal vegetables over basmati rice in tomato sauce</i>	12
MEDITERRANEAN RUBBED SALMON <i>served w/roasted seasonal vegetables</i>	26	EGGPLANT PLATTER <i>served w/ground beef & pine nuts over basmati rice in tomato sauce</i>	22
		COD W/TAHINI AND PINE NUTS <i>wild icelandic cod served w/cauliflower, oil-cured olives</i>	26

CONSUMING RAW OR UNDERCOOKED MEAT MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

TEL: 570-319-9111 | WEB: THENEWCAFE.COM | 829 OLD STATE ROAD; CLARKS SUMMIT, PA 18411

Classic Cocktails

MARTINI		OLD FASHIONED	9
Bar	8	Rye or Bourbon	
Premium	10	GIMLET	8
MANHATTAN	8	Gin/Lime	
Rye Whiskey/Sweet Vermouth		MINT JULEP	10
PERFECT MANHATTAN	8	Boubon/Mint/Soda Splash	
Rye Whiskey/Sweet & Dry Vermouth		MOJITO	10
ROB ROY	8	Rum/Lime/Mint/Soda Splash	
Scotch/Sweet Vermouth		MOSCOW MULE	10
SIDE CAR	10	Vodka/Ginger Beer/Lime	
Cognac/Cointreau/Lime		BRANDY ALEXANDER	10
COSMOPOLITAN	9	Brandy/Crème de Cacao/Cream	
Vodka/Cointreau/Lime/Cranberry		ESPRESSO MARTINI	10
MARGARITA	10	Espresso/Vodka/Godiva	
100% Agave/Cointreau/Lime		BLOODY MARY	8
NEGRONI	10	Vodka/Citrus/Aleppo Pepper	
Gin/Sweet Vermouth/Compari			



Wine

Rosé

NIMBLE HILL 2016	8 / 30	CHATEAU MONTAUD 2016	9 / 35
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Sparkling

PROSECCO	8 / 30	BELLINI	8
CAVA, BRUT CAMPO VIEJO	8 / 30	MIMOSA	8
KORBEL, BRUT	11 / SPLIT	CHAMPAGNE COCKTAIL	10

Red

CABERNET SAUVIGNON	8 / 30	PINOT NOIR WENTE, Riva Ranch	9 / 35
ROBERT MONDAVI, Private Selection 2015		PINOT NOIR BERINGER 2014	8 / 30
CABERNET SAUVIGNON	50	PINOT NOIR LOUIS LATOUR 2015	45
CHARLES KRUG, Napa 2013		BARBERA PIO CESARE 2015	40
CABERNET SAUVIGNON	8 / 35	RIOJA RESERVA CAMPO VIEJO 2011	8 / 30
WENTE, Livermore Valley 2013		MUSAR JEUNE LEBANON, BEKAA VALLEY 2010	9 / 40
BEAUJOLAIS VILLAGES LOUIS JADOT 2015	8 / 30		

White

CHARDONNAY MACON-VILLAGES, Louis Jadot 2015	8 / 30	RIESLING NIMBLE HILL 2015	8 / 30
CHARDONNAY WENTE Morning Fog 2015	9 / 35	GEWURZTRAMINER DR. KONSTANTIN FRANK	
CHARDONNAY WENTE Riva Ranch 2014	40	Finger Lakes 2015	9 / 35
SAUVIGNON BLANC MARLBOROUGH, Oyster Bay	8 / 30	PINOT GRIGIO Eco Domanii 2015	8 / 30
SAUVIGNON BLANC WENTE	9 / 35	SANCERRE DOMAINE de la PERRIERE 2015	48
Livermore 2014		PINOT BLANC PONZI Williamette 2014	10 / 45
FUME BLANC FERRARI-CARRANO	40	GRUNER VELTLINER NIMBLE HILL 2015	8 / 30
Sonoma 2014			