

TRAINING-005 · FOH · V2.0 (DRAFT)

MEZZÉ#1

MEDITERRANEAN EATERY & BAR



WHAT TO READ BEFORE YOUR FIRST TABLE

BAR TRAINING

READ ON YOUR OWN. QUIZ WITH THE MANAGER.
THEN THE FLOOR.

Owned by Riad El Khaliabi & Irina Shlyakhova

FIRST EDITION · 2026 · CONROE · FULSHEAR

INTRODUCTION

HOW TO USE THIS DOC

Read it on your own first. Ask the manager if anything doesn't make sense. Then the verbal check.

This is the bar half of your training. The food half lives in Training-004 FOH Food Training. Read this one cover to cover. Then ask the manager to sit with you and run the verbal check at the back.

HOW TO READ IT

- Read once**, slowly. Mark anything you don't understand.
- Sit with the manager**. Go through the marks. They'll explain.
- Read again**, this time saying each drink out loud in your own words.
- Verbal check**. The manager reads names and asks questions. Five to ten minutes.
- You're cleared**. Hit the floor.

BRAND NOTE

Cocktails matter. A good one gets remembered. A bad one gets remembered more. Know what you serve.



THE SYMBOLS

WHAT THE MARKS MEAN

The star, the warnings, the format of every entry.

THE STAR

A ★ next to a name means recommend it first. We have two of them at the bar:

- Layla** — our lead cocktail. When a guest asks ‘what should I drink,’ say Layla first.
- Ana Beirut Red** — our house red. When a guest orders grilled meat, this is the wine to pair with it.

THE WARNINGS

Two ingredients on our bar have strong flavors. They surprise people. **Always warn the guest before they order.** The warnings are on every drink that uses them.

INGREDIENT	WHAT TO SAY TO THE GUEST
Arak (Lebanese anise spirit)	‘Arak is a Lebanese spirit. It tastes strongly of licorice — like ouzo or sambuca. Not everyone likes it. Is that ok with you?’
Mastiha (Greek pine-resin liqueur)	‘Mastiha is a Greek liqueur from pine tree resin. A little piney, a little sweet. Not what most cocktails taste like. Is that ok with you?’

BRAND NOTE

If you forget to warn and the guest sends the drink back — that is our fault, not theirs. Always say the warning before you ring the order.

HOW EACH ENTRY IS LAID OUT

Every entry — wine, cocktail, beer, spirit — uses the same shape:

- NAME · price** — what the menu calls it, and what it costs. Tags appear top right in orange.
- What it is** — the description, with unusual words explained right there.
- Service notes & suggested talk** — bullets for pairings and warnings; italic line for ★ items only.



THE WORDS

WORDS YOU WILL SEE

Bar-specific terms. Learn them once, you know them everywhere.

WORD	WHAT IT MEANS
Arak	Lebanese spirit. Strong licorice flavor — like ouzo or sambuca. Always warn the guest.
Mastiha	Greek liqueur made from pine tree resin. A little piney, a little sweet. Always warn the guest.
Aquafaba	The water from cooking chickpeas. We use it instead of egg white in some cocktails. It makes the foam on top. Vegan.
Pilsner	A light, crisp beer. Almaza and Stella are pilsners.
Lager	A clean, cold beer. Modelo is a lager. Most American beers are lagers.
Ale	A warm-brewed beer. Usually more flavor than a lager. Love Street is an ale.
IPA	India Pale Ale. A bitter beer with strong hop flavor. St. Arnold Art Car is an IPA.
Cabernet Sauvignon	A red wine grape. Common worldwide. Used in some of our reds.
Syrah	A red wine grape. Used in our Lebanese blends.
Cinsault	A red wine grape. Used in our Lebanese blends.
Sauvignon Blanc	A white wine grape. The Toi Toi is a Sauvignon Blanc.
Chardonnay	A white wine grape. The Janan and Annabella are Chardonnays.
Pinot Grigio	An Italian white wine grape. The Cora is a Pinot Grigio.
Moschofilero	A Greek white wine grape. From the Mantinia region. Our Mantinia bottle is a Moschofilero.
Viognier	A white wine grape. Used in the Musar Jeune White.
Blend	A wine made from more than one grape. Many of our Lebanese wines are blends.

WORD	WHAT IT MEANS
Wine saver	A small pump. Pulls air out of an opened bottle. Keeps red wine fresh after opening.
Wine key	The tool we use to open wine bottles. Has a foil cutter and a corkscrew.
TABC	Texas Alcoholic Beverage Commission. The state office that gives us our license to serve alcohol.
SCAB	Stop, Card, And Bag. What we do when something feels wrong — stop, check the ID, page the manager.

01

THE WINE PROGRAM · 1 OF 5

WINE SERVICE

How to open and pour a bottle in front of the guest. Seven steps. Every time.

BRAND NOTE

Every bottle of wine is opened in front of the guest. The guest sees the label, tastes a small pour, and says ok before you serve the table. Practice these seven steps until you do them without thinking.

THE SEVEN STEPS

#	STEP	WHAT YOU DO
1	Clean glasses	Before you walk to the table, check every wine glass. Must be clean. No spots. No fingerprints. If a glass is not clean, get a new one.
2	Present the bottle	Show the label to the guest who ordered. Say the name out loud. Say the type. Wait for them to nod.
3	Cut the foil	Use the wine key. Cut just below the lip of the bottle. Cut clean — do not tear it.
4	Remove the cork	Push the corkscrew in straight. Pull the cork out gently. No loud pop. The cork should come out whole.
5	Pour a taste	About 1oz into the glass of the guest who ordered. Step back. Wait for them to taste and say ok.
6	Serve the table	Once they say ok, pour for the rest of the table. Ladies first. Then men. The host last.
7	Finish with a twist	When you finish each pour, twist the bottle a little as you lift. This stops drips. Put the bottle on the table. For whites and rosé, use a wine bucket.

STORAGE AND SAVING

- Whites, rosés, sparkling** — kept in the fridge, served cold. **Reds** — kept at room temperature, served as is.

- After opening a bottle of red** — at the end of the night, if there is wine left, write the date on the bottle and reseal with the wine saver.

02

THE WINE PROGRAM · 2 OF 5

RED WINE

Six reds. Two Lebanese house wines, two premium Lebanese, one Israeli, one Californian.

★ ANA BEIRUT RED 50Z \$12 · 100Z \$20 · BOTTLE \$40

LEBANON · BLEND

Lebanese red. Made from four grapes mixed together. Goes well with food. Medium strength. Tastes like bright fruit, not too sweet.

- **The house red.** Available by the glass and the bottle.
- **Pairing:** the default pour with Lamb Chops. Also Kafta, Beef Kabobs, Lamb Kabobs, Sujuk, Mixed Grill Board.
- When a guest orders any grilled plate and asks for wine, this is the first one to mention.

“Ana Beirut Red is our house Lebanese red. Goes well with food. The wine to pour with the Lamb Chops or the Kafta.”

MUSAR JEUNE RED BOTTLE \$72

LEBANON · BLEND

Lebanese red. Made from three grapes mixed together. Stronger than Ana Beirut. Made by Chateau Musar, a famous Lebanese winery. For guests who like Ana Beirut and want a nicer wine.

- Bottle only.
- Pair with grilled meats — same as Ana Beirut, more refined.
- A nicer bottle. For guests who like Ana Beirut and want to try something stronger.

JANAN CABERNET SAUVIGNON 50Z \$9 · 100Z \$15 · BOTTLE \$30

LEBANON

Lebanese Cabernet Sauvignon. The lighter Lebanese red.

- The most affordable Lebanese red by the glass.
- Pair with beef — Beef Kabobs, Mix Grill.
- Good for guests who want Cabernet specifically.

TEPRBERG CABERNET SAUVIGNON BOTTLE \$50

ISRAEL

Israeli Cabernet Sauvignon.

- Bottle only.
- The non-Lebanese red option.
- Pair with beef or lamb.

LYETH CABERNET SAUVIGNON 50Z \$12 · 100Z \$20 · BOTTLE \$40

CALIFORNIA

California Cabernet Sauvignon. The American red.

- The American red.
- Pair with any grilled meat.

CHATEAU MUSAR RED 2018 BOTTLE \$140

LEBANON · PREMIUM

Our top Lebanese red. Three grapes mixed equally. From 2018. For special occasions, anniversaries, big celebrations. Recommend with the Mix Grill Board.

- **Our top red.** Bottle only.
- For celebrations — anniversaries, birthdays, special occasions.
- Pair with Lamb Chops or the largest Mix Grill Board.

03

THE WINE PROGRAM · 3 OF 5

WHITE WINE

Seven whites. Three Lebanese, one Italian, one New Zealand, one Greek, one Californian.

ANA BEIRUT WHITE 50Z \$12 · 100Z \$20 · BOTTLE \$40

LEBANON · BLEND

Lebanese white. Four grapes mixed together. Crisp and dry. Tastes like citrus and stone fruit (peaches, plums). Good as a drink before food, or with food.

- **The house white.** Same producer as Ana Beirut Red.
- Pair with: Chicken Shawarma, Chicken Tawook, Moroccan Salmon, Shrimp Kabob, Halloumi Salad. Also the white to recommend for the mezzé spread.
- When a guest orders chicken or vegetarian and asks for wine, this is the first one to mention.

MUSAR JEUNE WHITE BOTTLE \$72

LEBANON · BLEND

Lebanese white. Three grapes mixed together. Richer than Ana Beirut White.

- Bottle only.
- A nicer white. For guests who like Ana Beirut White and want something richer.

CORA PINOT GRIGIO 50Z \$12 · 100Z \$20 · BOTTLE \$40

ITALY

Italian Pinot Grigio. Crisp and dry. Familiar to most Americans.

- A style most Americans know.
- Pair with anything light — salads, mezzé, chicken.

TOI TOI SAUVIGNON BLANC 50Z \$14 · 100Z \$24 · BOTTLE \$48

NEW ZEALAND

New Zealand Sauvignon Blanc. Bright and citrus. Pairs with Moroccan Salmon — balances the harissa heat.

- **Pair with Moroccan Salmon** — the wine balances the harissa heat.
- Also pair with Shrimp Kabob.

MANTINIA MOSCHOFILERO BOTTLE \$48

GREECE

Greek white. The grape is Moschofilero. The region is Mantinia. Tastes a little floral. A Greek white.

- Bottle only.
- The Greek white option. Bottle only.
- Pair with mezzé or Greek Salad.

JANAN CHARDONNAY 50Z \$9 · 100Z \$15 · BOTTLE \$30

LEBANON

Lebanese Chardonnay.

- The most affordable white by the glass.
- Pair with Moroccan Salmon or Chicken Tawook.

ANNABELLA CHARDONNAY 50Z \$14 · 100Z \$22 · BOTTLE \$44

CALIFORNIA

California Chardonnay.

- For guests who want a California Chardonnay.
- Pair with Moroccan Salmon or Halloumi Salad.

04

THE WINE PROGRAM · 4 OF 5

SPARKLING & ROSÉ

Three sparklings and one rosé. Used for celebrations, brunch, and warm weather.

SPARKLING

PROSECCO (187ML) BOTTLE \$14

ITALY

A small bottle of Italian Prosecco. About one large glass.

- The cheapest sparkling. For one guest who wants bubbles.
- Used in our Mimosas at brunch.

HOUSE SPARKLING WINE 50Z \$7 · BOTTLE \$25

HOUSE

The house sparkling. By the glass or the bottle. Used for the Anniversary Ritual — two free glasses on anniversary tables (Protocol F).

- Used in Mimosas and Lebanese Sangria.
- Pour cold. Keep in the fridge.

PROSECCO PIZZOLATO BOTTLE \$39

ITALY

Italian Prosecco. Bottle only.

- For a celebration when the guest wants real bubbles.

ROSÉ

BABYLONSTOREN MOURVEDRE ROSÉ 50Z \$14 · 100Z \$24 · BOTTLE \$48

SOUTH AFRICA

South African rosé. Made from the Mourvedre grape. Dry. Salmon-pink color. Goes well with food.

- **Our only rosé.** When a guest asks for rosé, this is it.
- Pairs with everything. Especially good with Kafta, the mezzé spread, and lighter grilled items.
- Pour cold.

Wine Lovers' Days — every Tuesday and Wednesday, all day, **50% off bottles under \$100**. Tell every wine-drinking guest on those days.

05

COCKTAILS · 1 OF 3

MEZZE COCKTAILS

Our signature cocktails. Layla is the lead. Seven drinks total.

★ LAYLA \$12

OUR LEAD COCKTAIL

Rum, Triple Sec, Lemon Juice. Plus one fruit: Strawberry, Wild Berries, or Mango. Bright. Fruity. Refreshing.

- **The lead cocktail.** When a guest asks 'what should I drink,' this is the first one you mention.
- **Always ask which flavor:** strawberry, wildberry, or mango.
- **The most ordered cocktail.**
- \$2 cheaper than the other Mezze cocktails.

"Layla is the most ordered cocktail on our menu. Rum-based. Your choice of fruit. Refreshing. Most people pick strawberry, but the wild berries is the distinctive one."

ROAD TO DAMASCUS \$14

Rum, Hibiscus-Rosemary syrup, Lime juice. Floral and herbal. A little tart. Deep red color from the hibiscus.

- The signature MEZZÉ#1 cocktail. Name it by name.
- Tell guests the syrup is made in our kitchen.

GRAPEFRUIT SPRITZER \$14

Gin, Aperol, Grapefruit juice, Syrup, Soda.

- A lighter cocktail. For guests who like sparkling drinks.
- Good for brunch.

CUCUMBERY MULE \$14

Vodka, Berry Mix, Lemon juice, Syrup, Ginger beer. Served in a copper mug when we have one.

- Our version of the Moscow Mule. Refreshing.
- For guests who like a mule.

MEDITERRANEAN MARGARITA \$14

WARNING: MASTIHA

Tequila, **Mastiha** (Greek liqueur from pine tree resin), Lime juice.

- **Required warning before the guest orders:** 'Just so you know — the Mediterranean Margarita uses Mastiha. It is a Greek liqueur from pine tree resin. Tastes a little piney. If that sounds good, you will love it. If you want a regular margarita, I would steer you to a different one.'
- If the guest is not sure after the warning — offer Layla or a standard Margarita instead.
- If the guest says yes — ring it in.

TURKISH MARTINI \$14

CAFFEINE

Whisky or Vodka (guest picks one), Kahlúa, Turkish Coffee.

- **An after-dinner drink.** Pairs with dessert.
- Pairs with Knafé. For guests who want something stronger than coffee with dessert.
- Ask the guest: whisky or vodka.

EMPRESS GIN FIZZ \$15

VEGAN FOAM

Empress 1908 gin (a purple-blue gin), Lemon juice, Syrup, **aquafaba** (water from cooking chickpeas — we use it instead of egg white to make the foam on top).

- **Required call-out:** 'Watch the color when I add the lemon — it changes. That is the gin reacting with the lemon.'
- Aquafaba makes it vegan. The foam tastes like a sour cocktail with egg white. But no eggs are used.
- For guests who like gin.

06

COCKTAILS · 2 OF 3

ARAK COCKTAILS

Three cocktails made with Arak. All three need the licorice warning.

BRAND NOTE

Required warning before any Arak order: 'Arak is a Lebanese spirit with a strong licorice flavor — like ouzo or sambuca. It's not for everyone. Is that ok with you?' If they hesitate, offer Layla or a non-Arak option instead. If they say yes, ring it in.

ARAK MULE \$12

WARNING: ARAK

Vodka, Arak (Lebanese spirit, strong licorice flavor), ginger beer, lime juice.

- Required Arak warning before the guest orders.
- Required Arak warning before the guest orders.
- The vodka softens the Arak flavor.

NEAR EAST \$14

WARNING: ARAK

Arak, St. Germain (elderflower liqueur), lime juice, syrup, soda.

- Required Arak warning.
- A lighter, more floral Arak cocktail. Required Arak warning before the guest orders.

DRUNK BEDUIN \$9

WARNING: ARAK · STRONG

Arak and lemonade. Two ingredients.

- Required Arak warning before the guest orders.
- The cheapest cocktail on the menu.
- **Say it this way:** 'Drunk Beduin is our Arak cocktail. Arak is a Lebanese spirit with a strong licorice flavor. If you love licorice, you will love it. If not, I would point you to a different drink.'
- A small pour also works with Knafé as a dessert pair (give the licorice warning).

07

COCKTAILS · 3 OF 3

OTHER COCKTAILS

Classics, brunch, and flights. Most classics let the guest upgrade the spirit for \$3.

CLASSIC COCKTAILS

BRAND NOTE

The +\$3 upgrade: Most classics are priced with the well spirit (the cheap one we pour by default). Always ask the guest which spirit they want. If they pick a nicer brand, add \$3 to the price. Old Fashioned, Manhattan, French 75, Dirty Martini, Cosmopolitan — all allow the upgrade.

OLD FASHIONED WHISKEY OR BOURBON · +\$3 FOR NICER BRAND

Whiskey, bitters, sugar, orange peel.

- Ask: whiskey or bourbon? Then ask: which one? If the guest does not know, pour Bulleit Bourbon.

DIRTY MARTINI GIN OR VODKA · +\$3 FOR NICER BRAND

Gin or vodka, with dry vermouth and olive brine.

- Ask: gin or vodka? Then ask: which one?
- Default vodka: Tito's. Default gin: Tanqueray.

MANHATTAN WHISKEY OR BOURBON · +\$3 FOR NICER BRAND

Whiskey or bourbon, with sweet vermouth and bitters.

- Ask: whiskey or bourbon? Then ask: which one?
- Default: Bulleit Rye.

COSMOPOLITAN VODKA · +\$3 FOR NICER BRAND

Vodka, triple sec, cranberry juice.

- Ask: which vodka? Default: Tito's. A classic most guests know.

LEMON DROP \$11

Deep Eddy lemon vodka and triple sec.

- Fixed recipe with Deep Eddy — no upgrade option. For guests who want a sweet drink.

FRENCH 75 GIN · +\$3 FOR NICER BRAND

Gin, lemon juice, simple syrup, topped with sparkling wine.

- Ask: which gin? Default: Tanqueray. For a birthday or anniversary table.
-

BRUNCH COCKTAILS

Brunch cocktails are served all day.

MIMOSA \$7

Sparkling wine and orange juice.

- The cheapest cocktail option. Also in the Mimosa Flight.
-

LEBANESE SANGRIA \$10

Château White, peach schnapps, hibiscus, Sprite.

- Our version of sangria. Pour over ice.
-

BLOODY MIRIAM \$9

HEAT

Vodka and a harissa-spiced mix. Our Bloody Mary — with harissa instead of horseradish.

- **Has heat from harissa.** Warn the guest if they do not like spice. Pairs with Shakshouka for brunch.
-

FLIGHTS

TEQUILA FLIGHT (3) \$16

3 POURS

Three tequilas — Silver, Reposado, and Mezcal. With our house lime-and-syrup mix.

- For guests who want to try different tequilas.
-

MIMOSA FLIGHT (4) \$19

4 POURS

Four small Mimosas: Classic, Strawberry, Mango, Orange & Pomegranate.

- A brunch favorite. For a table of 4 to share.
-

09

BEERS

DRAFT & BOTTLED

Three drafts and three bottles. One Lebanese, two Texan, three international.

DRAFT BEER

MODELO (LAGER) \$8

MEXICO · LAGER

Mexican lager. The familiar beer for guests who want something they know.

LOVE STREET (ALE) \$8

TEXAS · ALE

Made by Karbach Brewing in Houston. Light, a little fruity, crisp. The local pick.

- Pairs with lighter dishes — fish, chicken, salads.
-

ST. ARNOLD ART CAR (IPA) \$9

TEXAS · IPA

Made by St. Arnold Brewing — Houston's oldest brewery. An IPA. Hoppy and bitter.

- For guests who want a strong beer. Pairs with rich grilled meats, kafta, lamb.
-

BOTTLED BEER

ALMAZA (PILSNER) \$8

LEBANON · PILSNER

The Lebanese beer. Made by Lebanon's biggest brewery. Clean, crisp, light pilsner.

- **Say it this way:** 'Almaza is the Lebanese beer. Lebanon's biggest brewery. If you want to drink the way Lebanese people drink with this food, this is it.'
 - Pairs with everything Lebanese on the menu. Especially good with the Shawarma sandwich or the mezzé spread.
-

MICHELOB ULTRA (LIGHT LAGER) \$7

USA · LIGHT

A light lager. For guests counting calories or carbs.

STELLA ARTOIS (PILSNER) \$7

BELGIUM · PILSNER

Belgian pilsner. Crisp and smooth. A well-known European beer.

- For guests who want a European beer they know.
-

10

SPIRITS

WHAT'S BEHIND THE BAR

Every bottle we pour. Learn the well spirits first. The nicer brands you will learn over time.

BRAND NOTE

Well spirits are what we pour when a guest does not pick a brand. Learn the well brand for each type of spirit — they are bold below. **Nicer brands** (\$8 and up) cost the guest more.

TEQUILA

BRAND	PRICE	BRAND	PRICE
Monte Alban Silver (well)	\$6	Don Julio Blanco	\$12
Monte Alban Reposado	\$6	Patron Silver	\$11
Monte Alban Mezcal	\$7	Casamigo's Reposado	\$12
Jose Cuervo Silver	\$7	1800	\$7
Jose Cuervo Gold	\$7		

VODKA

BRAND	PRICE	BRAND	PRICE
Platinum (well)	\$6	Tito's	\$8
Absolut	\$7	Grey Goose	\$8
Kruto	\$7	Ketel One	\$9
Stolichnaya	\$7	Deep Eddy Lemon	\$8
		Western Son Cucumber	\$8

GIN

BRAND	PRICE	BRAND	PRICE
Burnett's (well)	\$6	Bombay Sapphire	\$7
Gordon's	\$6	Nolet's	\$9
Tanqueray	\$7	Hendrick's	\$9
		Empress 1908	\$10

WHISKEY, BOURBON & RYE

BRAND	PRICE	BRAND	PRICE
Benchmark No.8 (well, bourbon)	\$6	Jameson	\$8
Jack Daniel's (whiskey)	\$7	Knob Creek	\$9
Wild Turkey 101	\$7	Maker's Mark	\$8
Fireball	\$7	Bulleit (bourbon)	\$8
Screwball	\$8	Bulleit 95 Rye	\$8
Crown Royal	\$8	Woodford Reserve	\$8
Traveller	\$9	Angel's Envy	\$12

SCOTCH

BRAND	PRICE	BRAND	PRICE
Johnnie Black	\$9	Chivas 12	\$9
Johnnie Double Black	\$10	The Macallan 12	\$18

RUM · COGNAC · ARAK

BRAND	TYPE	PRICE
Calypso Silver (well rum)	Rum	\$6
Bacardi	Rum	\$7

BRAND	TYPE	PRICE
Captain Morgan	Rum (spiced)	\$7
Malibu	Rum (coconut)	\$7
Hennessy VS	Cognac	\$10
Remy Martin VSOP	Cognac	\$13
Arak	Lebanese anise spirit (warn!)	\$7

LIQUEURS

BRAND	WHAT IT IS	PRICE
Mastiha	Greek pine-resin liqueur (warn!)	\$10
Campari	Italian bitter, red	\$7
Aperol	Italian aperitif, orange, lighter than Campari	\$7
Limonchello	Italian lemon liqueur	\$7
Cointreau	French orange liqueur (premium triple sec)	\$7
Kahlúa	Coffee liqueur	\$7
Disaronno Originale	Italian almond liqueur	\$8
Martini Extra Dry / Rosso	Italian vermouth, dry or sweet	\$6

11

NON-ALCOHOLIC

TEA, COFFEE, GAZOZ, SOFT DRINKS

What we serve guests who aren't drinking alcohol — or just want something else.

GAZOZ — HERBAL LEMONADES

Gazoz is a Mediterranean herbal lemonade. Three flavors. Each one is \$8. Guests can ask to add alcohol for +\$5.

DAMASCENE ROSE GAZOZ \$8

ROSE

Damascene rose, soda, and fresh herbs.

- Light. Pink. Tastes like roses.
- Guests can ask to add alcohol.

FRAISE GAZOZ \$8

STRAWBERRY

Strawberry purée, lime, soda, and fresh herbs. *Fraise* is French for strawberry.

- The fruity one. Most popular with kids and non-drinkers.

NA'NA' GAZOZ \$8

BUTTERFLY PEA

Butterfly pea tea (changes color when citrus is added), lemon, orange, lime, soda, and herbs. *Na'na'* is Arabic for mint.

- Starts blue. Turns purple-pink when the citrus is added. Looks great on the table.
-

ORGANIC HOT TEA POT — \$12

Organic tea in a pot. Six options. Add thyme, mint, sage, or Damascene rose for free.

TEA	CAFFEINE	NOTES
Aged Earl Grey	High	Organic Assam black tea with real Italian bergamot.
Jasmine Green	Medium	Organic jasmine flowers, green tea, overnight infusion.
Black Tea Blend	High	Breakfast blend: Assam, Ceylon, Chinese Keemun, Darjeeling.
Rooibos Chai	Free	Earthy vanilla taste, exotic spices.

TEA	CAFFEINE	NOTES
Hibiscus Tea	Free	Tart, floral, deep red.
Moroccan Mint	Free	Classic Moroccan green tea with mint.

TURKISH COFFEE & OTHER HOT

TURKISH COFFEE POT \$10

STRONG · UNFILTERED

Traditional Turkish coffee. Strong. Not filtered. Served in a small pot.

- **The drink to pair with Knafé and Baklava.** Always mention it when you talk about dessert.
- Tell the guest: the bottom of the cup has coffee grounds — do not drink the last sip.
- Has strong caffeine.

SOFT DRINKS

DRINK	PRICE	DRINK	PRICE
Soda drinks	\$3.50	Fresh lemonade	\$6
Acqua Panna (still water)	\$5	Orange juice	\$5
Perrier (sparkling water)	\$4	Cranberry juice	\$4
Iced Tea / Lemonade	\$3.50		

Iced tea and lemonade flavors: add Mango, Strawberry, or Wildberries for \$1.

12

RULES

TABC & SERVICE RULES

What the law says. What we say at the door. When to stop service.

THE MINIMUM AGE

BRAND NOTE

21 or older to buy or drink alcohol. No exceptions, ever. 21 or older to smoke hookah (Conroe only). MEZZÉ#1 has the right to say no to alcohol for any guest.

VALID IDS WE ACCEPT

- Texas driver's license** — current. Not expired. Photo matches the guest.
- Driver's license from another state** — same rules as above.
- U.S. passport or passport card** — current. Not expired.
- Military ID** — current. Not expired.
- State ID card** — current. Not expired.

If you cannot read the ID, the photo does not match, or the ID looks fake — **do not serve them, get the manager.** Better to upset one guest than serve a minor.

SCAB — STOP, CARD, AND BAG

SCAB is the steps to take when an alcohol order does not feel right. Three steps:

- Stop** — when the guest seems too young, too drunk, or has had too much.
- Card** — ask for the ID. Every time. Even regulars get carded.
- And Bag** — get the manager. Do not argue with the guest. Let the manager handle it.

BRAND NOTE

You will never get in trouble for carding too much. You will get in trouble for serving someone underage or visibly drunk. When in doubt — card and call the manager.

SIGNS OF OVER-SERVICE

Stop serving alcohol when a guest shows any of these signs:

- Slurred speech (words run together).
- Cannot walk straight.
- Aggressive. Wants to fight.
- Spilling drinks. Dropping things. Knocking things over.
- Falling asleep at the table.
- Asking the same question over and over.

When you see any of these signs — **stop, do not deliver the next drink, get the manager.** The manager talks to the guest. You bring water and something without alcohol (Gazoz, soft drink, coffee).

OTHER SERVICE RULES

- A 20% gratuity is added to tables of six or more.** Tell big tables before they order.
- Open bottles only in front of the guest.** Wine, Champagne, anything with a cork.
- Wine pour sizes:** 5oz for a glass. 10oz for a double. Full bottle for a bottle.
- Date and seal opened red bottles** at end of night. Use the wine saver.

FM

BACK MATTER

VERBAL CHECK SHEET

Manager-facing. Five to ten minutes. Read the line. Trainee answers in their own words. Check the box.

PASS BAR

- Layla** named as the lead cocktail (and the three flavor choices).
- Ana Beirut Red** named as the pairing for grilled meats.
- Both warnings memorized: Arak and Mastiha.
- The seven steps of wine service in order.
- SCAB and the five valid IDs.

SECTION	ITEM	✓	NOTES
Wine service	The seven steps in order	<input type="checkbox"/>	
	Storage: whites in fridge, reds at room temp	<input type="checkbox"/>	
	Ladies first, then men, host last	<input type="checkbox"/>	
Red Wine	Ana Beirut Red (+ pairing with grilled meats) ★	<input type="checkbox"/>	
	Musar Jeune Red	<input type="checkbox"/>	
	Janan Cabernet	<input type="checkbox"/>	
	Chateau Musar Red 2018 (premium \$140)	<input type="checkbox"/>	
White Wine	Ana Beirut White (+ pairing with chicken & mezzé)	<input type="checkbox"/>	
	Toi Toi Sauvignon Blanc (+ pairing with Moroccan Salmon)	<input type="checkbox"/>	
	Janan Chardonnay	<input type="checkbox"/>	
Sparkling & Rosé	House Sparkling + Babylonstoren Rosé	<input type="checkbox"/>	
	Wine Lovers' Days: Tue/Wed, 50% off bottles under \$100	<input type="checkbox"/>	
Mezze Cocktails	Layla (+ flavors: strawberry, wildberry, mango) ★	<input type="checkbox"/>	

SECTION	ITEM	✓	NOTES
	Mediterranean Margarita (+ Mastiha warning)	<input type="checkbox"/>	
	Empress Gin Fizz (+ aquafaba explanation)	<input type="checkbox"/>	
	Other Mezze cocktails (Road to Damascus, Spritzer, Mule, Turkish Martini)	<input type="checkbox"/>	
Arak Cocktails	All three with required Arak warning	<input type="checkbox"/>	
Classic Cocktails	The +\$3 upgrade rule	<input type="checkbox"/>	
	Names of all six	<input type="checkbox"/>	
Brunch Cocktails	Mimosa, Lebanese Sangria, Bloody Miriam (+ heat warning)	<input type="checkbox"/>	
Flights	Tequila Flight and Mimosa Flight	<input type="checkbox"/>	
Beers	Almaza is the Lebanese beer	<input type="checkbox"/>	
	Three drafts, three bottles — names and types	<input type="checkbox"/>	
Spirits	The well brands: Platinum, Burnett's, Monte Alban, Benchmark, Calypso	<input type="checkbox"/>	
	The +\$3 upgrade for classics	<input type="checkbox"/>	
Non-alcoholic	Three Gazoz flavors	<input type="checkbox"/>	
	Turkish Coffee is the dessert pairing	<input type="checkbox"/>	
TABC	21+ for alcohol and hookah	<input type="checkbox"/>	
	The five valid IDs	<input type="checkbox"/>	
	SCAB — Stop, Card, And Bag	<input type="checkbox"/>	
	Signs of over-service (any three)	<input type="checkbox"/>	
	20% gratuity on parties of six or more	<input type="checkbox"/>	

TRAINEE	DATE	MANAGER	RESULT
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Pass Re-quiz