

# DESSERTS

## BAKLAWA SQUARE

Layers of buttery, flaky phyllo stuffed with sweet walnuts and drizzled with orange blossom syrup. -5

## BAKLAWA FINGER

Delicate roll of phyllo dough stuffed with sweet cashews and drizzled with orange blossom syrup. -3

## APRICOT CREAM TURNOVER

Our signature cream pudding and Middle Eastern apricot preserves folded inside a puff pastry. Baked and dusted with confectionery sugar. -5

## MA'MOOL

Buttery semolina cookie stuffed with date, walnut or pistachio paste and flavored with rose water. -3

## CREAM PHYLLO ROLL

Delicate layers of paper-thin phyllo roll stuffed with our signature cream pudding. Baked to golden perfection and sweetened with orange blossom syrup. -5

## CREAM KANAFEH

Mazza signature cream pudding, topped with shredded phyllo dough, garnished with pistachios and drizzled with orange blossom syrup. -6

## SAMANTHA'S SPECIAL **GF**

Our cream and rice flour pudding, cooked with orange liqueur, topped with our house compote and garnished with chopped pistachios. -6

## CHOCOLATE CAKE

Ask your server for today's selection. -6  
*Ask your server if today's selection is gluten-free.*

## CHEESECAKE

Ask your server for today's selection\*. -6

# COCKTAILS

## DESERT ROSE

Made with High West Peach Vodka, citrus vodka, strawberry syrup and rose-favored lime juice. Refreshingly sweet. **-8**

## SAZARAK

Our version of this classic New Orleans cocktail combines rye whiskey, simple syrup and bitters in an Arak-washed glass, finished with an orange zest. Simple yet elegant. **-8**

## SILVER LAVENDER

Lavender bitters stand out in this aromatic cocktail that combines High West Silver Oat Whiskey, St. Germaine liqueur and a splash of lemon juice. **-8**

## WHISKEY WHITE

A cocktail with Middle Eastern flavors. High West Silver Oat Whiskey, orange blossom syrup, cardamom bitters and a touch of club soda, garnished with cardamom pods. **-7**

## MAZZA'S APERITIF

A unique combination of dry red wine with an apéritif and floral orange blossom rose water to wake up your appetite or to pair with your favorite samplers. **-7**

## BEERS

### LOCAL BEER

- Squatters IPA **-5**
- Wasatch Devastator **-5**
- Uinta Golden Spike **-5**
- Uinta Contrail **-5**
- Squatters Full Suspension **-5**
- Squatters Hop Rising **-6**
- Bohemian Viennese Amber **-5**
- Bohemian Dortmunder Export **-5**
- Uinta Baba Black Lager **-5**
- Wasatch Polygamy Nitro **-6**

- Epic Spiral Jetty IPA  
22 oz **-9**
- Epic Mid Mountain **-8**  
*Ask your server for additional Epic Beers.*

### IMPORTED BEERS

- Almaza Pilsner *Lebanon* **-6**
- Kotayk Gold Lager  
20 oz / *Armenia* **-7**
- Kilikia Light Lager  
*Armenia* **-6**
- Kilikia Dark Lager  
*Armenia* **-6**
- Mythos *Greece* **-6**

## SPIRITS

- Dewar's Blended Scotch Whiskey **-6**
- Glenmorangie Highland Malt 10 yr **-8**
- Jameson Irish Whiskey **-6**
- Makers Mark Bourbon **-6**
- High West Rendezvous Rye *Utah* **-9**
- High West Silver Oat Whiskey *Utah* **-7**
- High West 7000 Vodka *Utah* **-7**

- High West Peach Vodka *Utah* **-8**
- Absolute Vodka *Sweden* **-6**
- New Amsterdam Gin *USA* **-5**
- Beehive Jack Rabbit Gin *Utah* **-6**
- Bacardi Light Rum *Puerto Rico* **-5**
- Gosling's Dark Rum *Bermuda* **-5**
- Pitu Cachaca *Brazil* **-5**
- Milagro Tequila *Mexico* **-7**

## APERITIFS & LIQUEURS

- Al-Massaya Arak *Lebanon* **-8**
- Ksarak *Lebanon* **-8**
- Kefraya Arak *Lebanon* **-8**
- Carpano Antica Vermouth *Italy* **-9**
- Quady Vya Sweet Vermouth *California* **-6**

- Dolin Vermouth Blanc or Rouge *France* **-5**
- Campari *Italy* **-5**
- Limoncello *Italy* **-6**
- Courvoisier VS *France* **-6**
- Cointreau *France* **-8**