

## ORIGIN OF “COUSIN’S”

*Once upon a time, maybe thirty, maybe more, years ago, from the Mediterranean ambience of Lebanon, Sam and Georges Homsí, owners of Cousin’s, arrived to America to fulfill their dreams of happiness and prosperity. George Abraham, a first cousin to Sam and Georges’ grandfather, supported and encouraged their aspirations.*

*Sam’s self-realization began with the spirits industry. Georges took the path of education and became a part of this community by pursuing degree in Math & Statistics from McNeese State University. Through his infinite generosity, Mr. Abraham assisted Georges and Sam and referred to them as “cousin.” This designation caught on, and very soon Abraham’s employees also started calling Sam and Georges “cousin.” So immeasurable and indispensable was Mr. Abraham’s support to Georges and Sam that they decided to emulate and cherish Mr. Abraham, their boss and mentor, by referring to those they revere as “cousin.”*

*“Cousin’s” is a tribute to George Abraham without whose help and inspiration Sam and Georges’ dreams would have stayed just that - dreams. Thus, the term “cousin” signifies a special relationship and denotes appreciation and gratitude. Sam and Georges are distinctly aware that without their friends and customers their dreams would be impossible to fulfill. That is why they feel personal attachment to all of their friends, patrons, and customers.*

*And for this reason they named their restaurant “Cousin’s.”*

### **Cousin’s Hours of Operation:**

Monday & Tuesday (Bar Menu Only): 4:00PM-10:00PM

Wednesday, Thursday & Saturday: 4:00PM-10:00PM

Friday All Day: 11:00AM-10:00PM

**\*Bar Happy Hour: EVERYDAY 4:00PM-7:00PM (Fridays 11:00AM-7:00PM)\***

**\*\*Uniformed Law Enforcement - 30% Off (Excluding Specials)\*\***

**(Parties of 15 or More are Subject to the Select Menu. 18% Gratuity on Parties of 8 or More)**

2612 B Kirkman St. Lake Charles, LA 70601 - 337-437-1144 - [www.cousins-lebanese.com](http://www.cousins-lebanese.com)

## APPETIZERS

- Hummus** SM-\$7.99      LG-\$10.99  
*A Spread Prepared with Chickpeas, Tahini, Lemon Juice and a Hint of Garlic.  
Topped with Extra-Virgin Olive Oil and Cayenne Pepper. Served with Pita Bread*  
-With Ribeye or Shrimp add: SM-\$5.99      LG-\$9.99  
-With Chicken & Jalapenos add: SM-\$4.99      LG-\$7.99
- Baba Ghanoush** SM-\$7.99      LG-\$10.99  
*Fresh Roasted Eggplant Lightly Mashed with Tahini, Lemon Juice and a Dash of  
Garlic. Topped with Extra-Virgin Olive Oil and Sumac. Served with Pita Bread*  
-With Ribeye or Shrimp add: SM-\$5.99      LG-\$9.99  
-With Chicken & Jalapenos add: SM-\$4.99      LG-\$7.99
- Fried Oysters** ½ Dozen-\$12.99      Dozen-\$19.99  
*Oysters, Beer Battered then Lightly Fried. Served with a Sweet Wasabi Sauce*
- Fried Shrimp** (8)-\$10.99      Dozen-\$14.99  
*Jumbo Shrimp, Beer Battered then Lightly Fried. Served with a Sweet Wasabi Sauce*
- Lamb Lollipop (4)** \$16.99  
*Juicy and Tender, Fresh-Cut Lamb Lollipops. Seasoned and Grilled to the Temperature  
of Your Choice then Topped with a Pomegranate Molasses and Sumac.*
- Bacon Wrapped Dates (6)** \$14.99  
*Baked Mediterranean Dates and Homemade Sausage, Wrapped with Bacon*
- Cousin's Loaded Potatoes** \$16.99  
*Pile of Fried Lebanese Potatoes, Topped with Choice-Cut Shaved Ribeye, Sautéed  
Shrimp, our House Parmesan Cream Sauce, Tomatoes, Onions and Jalapenos*  
-With Ribeye Only add: \$4.99
- Parmesan Shrimp** \$14.99  
*Shrimp Sautéed in our House Parmesan Cream Sauce, Topped with Tomatoes and  
Served on Fried Pita Bread*
- Grilled Tuna** \$12.99  
*4 oz. Tuna, Seasoned and Seared to Perfection. Served with a Teriyaki Soy Sauce  
and Sweet Chili Sauce. \*\*House Temperature is Medium Rare*
- Kibbie (3)** \$11.99  
*A Deep Fried Blend of Refined Lean Beef and Cracked Wheat. Stuffed with  
Seasoned Ground Beef and Onions. Served with a Cucumber Sauce*
- Grape Leaves (6)** \$11.99  
*Hand-Rolled Stuffed Grape Leaves with Rice and Ground Ribeye. Flavored with  
Lemon Juice, Herbs and Spices. Served with a Garlic Sauce*
- Spinach and Artichoke Dip** \$11.99  
*A Creamy, Hot Blend of Sautéed Spinach, Artichokes, Onions, and Spices, Combined  
with a Mixture of Cheeses then Baked. Served with Fried Pita Chips*  
-With Ribeye or Shrimp add: \$9.99      - With Chicken & Jalapenos add: \$7.99
- Boudin Eggrolls (2)** \$10.99  
*Flour Dough Stuffed with Homsy's Homemade Boudin, Pepper Jack Cheese and  
Jalapenos then Deep Fried. Served with a Sweet Wasabi Dipping Sauce*

## ENTREES

*(All Entrées are Served with Parmesan Pasta and Sautéed Onions, Bell Peppers and Tomatoes)*

**\*\*Add 10 Jumbo Grilled or Fried Shrimp to any Entree: \$7.99\*\***

### Filet Mignon

*8 oz. Fresh-Cut Choice Filets, Finely Seasoned and Grilled to the Temperature of Your Choice* **\$29.99**

### Ribeye Steak

*16 oz. Choice Cut, Freshly Cut In-House Marbled Ribeye, Grilled to the Temperature of Your Choice* **\$24.99**

### Lamb Lollipops

*14-16 oz. Fresh-Cut Lamb Lollipops, Seasoned with Sumac and Grilled to the Temperature of Your Choice then Topped with a Pomegranate Molasses* **\$29.99**

## LOUISIANA SEAFOOD

### Grilled Tuna

*Two-4oz. Tuna Steaks, Seasoned and Seared to Medium Rare. Served with a Teriyaki Soy Sauce and a Sweet Chili Sauce* **\$24.99**

### Jumbo Shrimp

*Seasoned Jumbo Shrimp (12), Seasoned and Grilled to Perfection or Beer Battered then Lightly Fried. Served with a Sweet Wasabi Sauce* **\$19.99**

### Jumbo Shrimp & Catfish Combo

*Jumbo Shrimp (12) and Catfish Filets (2), Either Grilled to Perfection or Beer Battered then Lightly Fried. Served with a Sweet Wasabi Sauce and House Parmesan Cream Sauce* **\$24.99**

### Fresh Catfish

*Fresh Catfish Filets (3), Seasoned and Baked or Beer Battered then Lightly Fried. Served with a House Parmesan Sauce* **\$16.99**

## LEBANESE KABOBS

### Kafta

*12 oz. of Kafta, a Perfect Balance of Ground Ribeye, Kneaded with a House Blend of Spices, Chopped Parsley and Onion* **\$24.99**

### Chicken

*12 oz. Cubes of Grilled Skinless Chicken Breast, Marinated in Garlic, Tomatoes and a Blend of Spices* **\$19.99**

### Laham Mishwe

*12 oz. Cubes of Marinated, Grilled Choice-Cut Filet Mignon* **\$24.99**

## BURGERS & POBOYS

*(Served with Seasoned Lebanese Fried Potatoes. Ribeye Burger's House Temperature is Medium)*

**Ribeye Burger** **\$16.99**

*12 oz. Ground Ribeye Patties, Grilled to the Temperature of Your Choice. Topped with Garlic Sauce, Mustard, Pickles, Tomatoes, Onions, Lettuce, Swiss Cheese, Provolone Cheese, and Feta Cheese*

**Bacon Parmesan Ribeye Burger** **\$19.99**

*Ribeye Burger Topped with Bacon and our House Parmesan Cream Sauce*

**Cousin's Special Poboy** **8 Inches - \$12.99** **12 Inches - \$16.99**

*Sautéed Shrimp and Juicy Ribeye with Onions, Bell Pepper, Jalapenos, Pepper Jack Cheese, House Parmesan Cream Sauce and a Spicy Garlic Sauce*

**Spicy Steak Poboy** **8 Inches - \$12.99** **12 Inches - \$16.99**

*Ribeye with Onions, Bell Peppers, Jalapenos, Pepper Jack Cheese, House Parmesan Cream Sauce and a Spicy Garlic Sauce*

**Fried Oyster Poboy** **8 Inches - \$13.99** **12 Inches - \$19.99**

*Seasoned Oysters, Beer Battered then Lightly Fried. Topped with Spicy Mayo, Lettuce and Tomatoes. Served with a Side of Sweet Wasabi Sauce*

**Fried or Grilled Shrimp Poboy** **8 Inches - \$10.99** **12 Inches - \$14.99**

*Seasoned Jumbo Shrimp, Grilled or Beer Battered then Lightly Fried. Topped with Spicy Mayo, Lettuce and Tomatoes. Served with a Side of Sweet Wasabi Sauce*

**Fried Catfish Poboy** **8 Inches - \$9.99** **12 Inches - \$12.99**

*Seasoned Catfish, Beer Battered then Lightly Fried. Topped with Spicy Mayo, Lettuce and Tomatoes. Served with a Side of Sweet Wasabi Sauce*

## SALADS

**Fattouch** **\$13.99**

*Lettuce, Cabbage, Parsley, Mint, Radish, Purple Onions, Black Olives, Bell Peppers, Tomatoes, and Cucumbers. Dressed with a Pomegranate Vinaigrette and Topped with Sumac, and Feta Cheese*

**House Salad** **\$9.99**

*Lettuce Topped with Feta Cheese, Bell Peppers, Purple Onions, Black Olives, Olive Oil and Vinegar*

-With Jumbo Shrimp (8): \$10.99

-With Filet Kabob (6 oz.) add: \$9.99

-With Tuna (4 oz.) add: \$11.99

- With Chicken Kabob (6 oz.) add: \$7.99

- With Chicken Shawarma (6 oz.) add: \$7.99

## EXTRAS

Lamb Lollipop (2)	\$9.99	Grilled Catfish Filet (1)	\$5.99	Side House Salad	\$4.99
Choice-Cut Filet Kabob (6oz.)	\$9.99	Fried Catfish Strips (2)	\$5.99	Parmesan Pasta	\$4.99
Kafta Kabob (6oz.)	\$9.99	Fried Oyster (1)	\$2.99	Lebanese Fried Potatoes	\$2.99
Grilled or Fried Shrimp (8)	\$10.99	Fried Kibbie (1)	\$3.99	Vegetable of the Day	\$4.99
Chicken Kabob (6oz.)	\$7.99	Bacon	\$1.99	All Sauces	\$2.99
Chicken Shawarma (6oz.)	\$7.99	Side Fattouch Salad	\$6.99	Feta Cheese	\$2.99
Grilled Tuna (4 oz.)	\$11.99	Garlic Bread	\$1.99	Other Cheeses	\$1.99

## DESSERTS

**Baklava** **\$2.99**

*Layers of Phyllo Dough Filled with Ground Nuts and Sweetened with Honey*

**Black Tie Chocolate Cake** **\$5.99**

*Rich Chocolate Brownie, Layered with a Creamy White Chocolate Filling, Topped with Moist Chocolate Cake and Finished with a Velvety Fudge Icing*

**Raspberry Lemonade Cheese Cake** **\$5.99**

*Lemon Flavored New York Cheesecake, Topped with a Sweet Raspberry Glaze*

## BEVERAGES

**Soft Drinks / Tea / American Coffee: \$1.99**

**Lebanese Coffee: (Per Cup): \$2.99**

*Coke, Diet Coke, Dr. Pepper, Sprite, Root Beer, Unsweetened Tea, Sweet Tea, or Raspberry Tea*

### DRAFT BEER

Check with Your Server for the Latest Changes to Our Beer Lists

	<u>19 oz.</u>	<u>27oz.</u>		<u>19oz.</u>	<u>27oz.</u>
<i>Coors Light</i>	<b>\$4.00</b>	<b>\$6.00</b>	<i>New Castle Brown Ale</i>	<b>\$6.00</b>	<b>\$8.00</b>
<i>Miller Lite</i>	<b>\$4.00</b>	<b>\$6.00</b>	<i>Nola Seasonal</i>	<b>\$7.00</b>	<b>\$10.00</b>
<i>Abita Amber</i>	<b>\$5.00</b>	<b>\$7.00</b>	<i>Nola Blonde Ale</i>	<b>\$7.00</b>	<b>\$9.00</b>
<i>Abita Andygator</i>	<b>\$6.00</b>	<b>\$8.00</b>	<i>Parish Brewing Canebreak</i>	<b>\$7.00</b>	<b>\$10.00</b>
<i>Abita Purple Haze</i>	<b>\$5.00</b>	<b>\$7.00</b>	<i>Parish Brewing Envie</i>	<b>\$7.00</b>	<b>\$10.00</b>
<i>Abita Seasonal</i>	<b>\$5.00</b>	<b>\$7.00</b>	<i>Parish Brewing South Coast</i>	<b>\$7.00</b>	<b>\$10.00</b>
<i>Angry Orchard</i>	<b>\$7.00</b>	<b>\$10.00</b>	<i>Parish Brewing Seasonal</i>	<b>\$7.00</b>	<b>\$10.00</b>
<i>Angry Orchard Seasonal</i>	<b>\$7.00</b>	<b>\$10.00</b>	<i>ShinerBock</i>	<b>\$5.00</b>	<b>\$7.00</b>
<i>Blue Moon</i>	<b>\$5.00</b>	<b>\$7.00</b>	<i>Shiner Light Blonde</i>	<b>\$5.00</b>	<b>\$7.00</b>
<i>Dixie</i>	<b>\$5.00</b>	<b>\$7.00</b>	<i>Shiner Kosmos</i>	<b>\$5.00</b>	<b>\$7.00</b>
<i>Dos Equis Lager</i>	<b>\$6.00</b>	<b>\$8.00</b>	<i>Stone IPA</i>	<b>\$8.00</b>	<b>\$10.00</b>
<i>Foster's</i>	<b>\$5.00</b>	<b>\$7.00</b>	<i>Yuengling Black &amp; Tan</i>	<b>\$5.00</b>	<b>\$7.00</b>
<i>Guinness Draught</i>	<b>\$7.00</b>	<b>\$10.00</b>	<i>Yuengling Lager</i>	<b>\$5.00</b>	<b>\$7.00</b>
<i>Killian's Irish Red</i>	<b>\$5.00</b>	<b>\$7.00</b>	<i>Yuengling Light</i>	<b>\$5.00</b>	<b>\$7.00</b>
<i>Lagunitas IPA</i>	<b>\$6.00</b>	<b>\$8.00</b>			

*\*Ask About our Rotating Tap\**

**\*\*Everyday Bar Happy Hour: EVERYDAY 4:00PM—7:00PM (Fridays 11:00AM-7:00PM)\*\***  
(Ask Your Server For Details)

### BOTTLED BEER

#### Domestic

<i>Coors Light</i>	<b>\$3.00</b>	<i>Miller Genuine Draft</i>	<b>\$3.00</b>	<i>Pabst Blue Ribbon</i>	<b>\$3.00</b>
<i>Coors Original</i>	<b>\$3.00</b>	<i>Miller High Life</i>	<b>\$3.00</b>	<i>Sharp's (Non-Alcoholic)</i>	<b>\$3.00</b>
<i>Miller 64</i>	<b>\$3.00</b>	<i>Miller Lite</i>	<b>\$3.00</b>	<i>O'Doul's (Non-Alcoholic)</i>	<b>\$3.00</b>

#### Import/Microbrewery

<i>Abita Amber</i>	<b>\$4.00</b>	<i>Dos Equis Lager</i>	<b>\$4.00</b>	<i>Parish Envie</i>	<b>\$4.50</b>
<i>Abita Mardi Gras Bock</i>	<b>\$4.00</b>	<i>Grolsch Premium Lager</i>	<b>\$4.50</b>	<i>Parish South Coast</i>	<b>\$4.50</b>
<i>Abita Purple Haze</i>	<b>\$4.00</b>	<i>Guinness Black</i>	<b>\$4.50</b>	<i>Redbridge</i>	<b>\$4.50</b>
<i>Abita Seasonal</i>	<b>\$4.00</b>	<i>Guinness Draught</i>	<b>\$4.50</b>	<i>Redd's</i>	<b>\$4.50</b>
<i>Abita The Boot</i>	<b>\$4.00</b>	<i>Guinness Extra Stout</i>	<b>\$4.50</b>	<i>Red Stripe</i>	<b>\$4.00</b>
<i>Abita Turbodog</i>	<b>\$4.00</b>	<i>Harp Lager</i>	<b>\$4.00</b>	<i>Rolling Rock</i>	<b>\$4.00</b>
<i>Abita Wrought Iron IPA</i>	<b>\$4.00</b>	<i>Harpoon's UFO White</i>	<b>\$4.00</b>	<i>Sapporo</i>	<b>\$4.00</b>
<i>Almaza (Lebanese)</i>	<b>\$4.50</b>	<i>Heineken</i>	<b>\$4.00</b>	<i>Shiner Bock</i>	<b>\$4.00</b>
<i>Amstel Light</i>	<b>\$4.00</b>	<i>Heineken Dark</i>	<b>\$4.00</b>	<i>Shiner Light Blonde</i>	<b>\$4.00</b>
<i>Angry Orchard Gr. Apple</i>	<b>\$4.00</b>	<i>Heineken Light</i>	<b>\$4.00</b>	<i>Shiner Ruby Redbird</i>	<b>\$4.00</b>
<i>Angry Orchard Chrisp A.</i>	<b>\$4.00</b>	<i>Henry's Hard Soda</i>	<b>\$4.00</b>	<i>Shock Top Belgian White</i>	<b>\$4.00</b>
<i>Asahi</i>	<b>\$4.50</b>	<i>Hoegaarden</i>	<b>\$4.00</b>	<i>Smirnoff Ice</i>	<b>\$4.00</b>
<i>Bass</i>	<b>\$4.00</b>	<i>Killian's Irish Red</i>	<b>\$4.00</b>	<i>Smirnoff Assorted Flavors</i>	<b>\$4.00</b>
<i>Beck's</i>	<b>\$4.00</b>	<i>La Rossa</i>	<b>\$4.50</b>	<i>Smithwick's Irish Ale</i>	<b>\$4.00</b>
<i>Beck's Dark</i>	<b>\$4.00</b>	<i>Lagunitas Day Time Ale</i>	<b>\$4.50</b>	<i>Sol</i>	<b>\$4.00</b>
<i>Beck's Premium Light</i>	<b>\$4.00</b>	<i>Lazy Mag Southern Pecan</i>	<b>\$4.50</b>	<i>St. Pauli Girl Lager</i>	<b>\$4.00</b>
<i>Birra Moretti Lager</i>	<b>\$4.50</b>	<i>Leinenkugel Sun. Wheat</i>	<b>\$4.00</b>	<i>Stella Artois</i>	<b>\$4.00</b>
<i>Blue Moon</i>	<b>\$4.00</b>	<i>Modelo Especial</i>	<b>\$4.00</b>	<i>Tecate'</i>	<b>\$4.00</b>
<i>Corona Extra</i>	<b>\$4.00</b>	<i>Moosehead</i>	<b>\$4.00</b>	<i>Tsingtao</i>	<b>\$4.00</b>
<i>Corona Light</i>	<b>\$4.00</b>	<i>Negra Modelo</i>	<b>\$4.00</b>	<i>Woodchuck Amber</i>	<b>\$4.00</b>
<i>Covington Pilsner</i>	<b>\$4.50</b>	<i>New Castle</i>	<b>\$4.00</b>	<i>Woodchuck Assort. Flavors</i>	<b>\$4.00</b>
<i>Covington Strawberry</i>	<b>\$4.50</b>	<i>Pacifico Clara</i>	<b>\$4.00</b>	<i>Yuengling Black &amp; Tan</i>	<b>\$4.00</b>
<i>Delirium Tremens</i>	<b>\$7.50</b>	<i>Peroni Nastro Azzurro</i>	<b>\$4.00</b>	<i>Yuengling Lager</i>	<b>\$4.00</b>
<i>Dos Equis Amber</i>	<b>\$4.00</b>	<i>Pilsner Urquell</i>	<b>\$4.00</b>	<i>Yuengling Light</i>	<b>\$4.00</b>

# SELECT / SPECIAL EVENT MENU

(Parties of 15 or More)

## APPETIZERS

- Hummus** SM-\$7.99 LG-\$10.99  
*A Spread Prepared with Chickpeas, Tahini, Lemon Juice and a Hint of Garlic. Topped with Extra-Virgin Olive Oil and Cayenne Pepper. Served with Pita Bread*  
-With Ribeye or Shrimp add: SM-\$5.99 LG-\$9.99  
-With Chicken & Jalapenos add: SM-\$4.99 LG-\$7.99
- Bacon Wrapped Dates (6)** \$14.99  
*Baked Mediterranean Dates and Homemade Sausage, Wrapped with Bacon*
- Fried Oysters** ½ Dozen-\$12.99 Dozen-\$19.99  
*Oysters, Beer Battered then Lightly Fried. Served with a Sweet Wasabi Sauce*
- Spinach and Artichoke Dip** \$11.99  
*A Creamy, Hot Blend of Sautéed Spinach, Artichokes, Onions, and Spices, Combined with a Mixture of Cheeses then Baked. Served with Fried Pita Chips*  
-With Ribeye or Shrimp add: \$9.99  
-With Chicken & Jalapenos add: \$7.99

## ENTREES

(Add 10 Jumbo Grilled or Fried Shrimp to any Entrée: \$7.99)

- Lamb Lollipops** \$29.99  
*14-16 oz. of Juicy and Tender, Fresh-Cut Lamb Lollipops. Seasoned and Grilled to the Temperature of Your Choice. Served with Parmesan Pasta and Sautéed Onions, Bell Peppers and Tomatoes*
- Filet Mignon** \$29.99  
*8 oz. Juicy and Tender, Fresh-Cut Filet, Finely Seasoned and Grilled to the Temperature of our Choice. Served with Parmesan Pasta and Sautéed Onions, Bell Peppers and Tomatoes*
- Grilled Tuna Entrée** \$24.99  
*Two-4 oz. Tuna Steaks, Seasoned and Seared to Medium Rare. Served with a Teriyaki Soy Sauce, a Sweet Chili Sauce, Parmesan Pasta and Sautéed Onions, Bell Peppers and Tomatoes*
- Jumbo Fried Shrimp** \$19.99  
*Seasoned Jumbo Shrimp (12), Beer Battered then Lightly Fried. Served with a Sweet Wasabi Dipping Sauce, Parmesan Pasta and Sautéed Onions, Bell Peppers and Tomatoes*
- Chicken Kabob** \$19.99  
*12 oz. Grilled Skinless Chicken Breast Marinated in Garlic, Tomatoes, and a Blend of Spices. Served with a Fresh Garlic, Lemon Juice, Olive Oil, Parmesan Pasta and Sautéed Onions, Bell Peppers and Tomatoes*
- Ribeye Burger** \$16.99  
*12 oz. Ground Ribeye Patties, Grilled to the Temperature of Your Choice. Topped with Garlic Sauce, Mustard, Pickles, Tomatoes, Onions, Lettuce, Swiss Cheese, Provolone Cheese, and Feta Cheese. Served with Fried Potatoes*

(18% Gratuity per Ticket)