

MEZE

ASSORTED OLIVES <i>v/gf/veg</i>	4.99
SPANAKOPITA <i>veg</i>	9.99
spinach, feta, phyllo	
KEFTEDES	8.49
meatballs, lemon, latholemono	
DOLMADES <i>v/gf/veg</i>	6.29
stuffed grape leaves	
GRILLED VEGETABLES <i>v/gf/veg</i>	9.99
marinated eggplant, zucchini, squash, onions, red and green peppers, fig honey balsamic drizzle	
ROASTED CAULIFLOWER <i>v/gf/veg</i>	7.49
lemon, EVOO	
AVGOLEMONO SOUP <i>gf</i>	7.49
lemon, chicken, rice soup	

SPREADS

served with one grilled pita cut into points, each additional pita ADD \$1.00
CHOOSE ANY THREE SPREADS FOR \$14.99

FAVA <i>v/gf/veg</i>	6.29
yellow split peas, onion	
TZATZIKI <i>gf/veg</i>	7.49
Greek yogurt, cucumber, garlic, dill	
MELTSANOSALATA <i>v/gf/veg</i>	6.29
EGGPLANT SPREAD eggplant, garlic, herbs	
TIROKAFTERI <i>gf/veg</i>	7.49
SPICY FETA SPREAD spicy red pepper and feta cheese	
SKORDALIA <i>veg</i>	6.39
GARLIC SPREAD potato, garlic, bread	
REVITHOSALATA <i>v/gf/veg</i>	6.29
HUMMUS tahini, chickpea, garlic	

*STEAK, HAMBURGERS, SEAFOOD, AND OR EGGS MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, AND OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS *

OCEAN MEZE

FRIED CALAMARI	12.99
fried & seasoned, lemon wedges	
SAUTÉED CALAMARI <i>gf</i>	12.99
basil, tomato, garlic, orange	
GRILLED OCTOPUS <i>gf</i>	17.99
fava, oregano, vinegar, EVOO	
MUSSELS CITRUS OUZO* <i>gf</i>	12.49
sautéed in ouzo with lemons, orange, tomatoes, garlic, parsley	

CHEESE

SAGANAKI <i>veg</i>	10.49
flaming cheese, pita points	
MANOURI <i>gf/veg</i>	9.99
hot or cold, sour cherry preserves	
BAKED FETA <i>gf/veg</i>	9.49
red & green peppers, oregano, EVOO	
GOAT CHEESE <i>veg</i>	8.49
fried, honey fig balsamic	

Our menu is designed to be shared. All items come out as prepared. Our staff will guide you through the courses.

v-vegan gf-gluten free veg-vegetarian

VAS

TRUE GREEK COOKING

FROM THE SEA

Our whole fish is prepared over our chargrill and basted with Greek olive oil, lemon, and oregano

RED SNAPPER <i>gf</i>	\$32 per lb
Our seasonal whole fish varies in sizes from 1.5lbs up to 3lbs daily Can be deboned table side	
LAVRAKI <i>gf</i>	\$29 per lb
whole mediterranean sea bass	
FRIED SHRIMP	18.99
8 seasoned jumbo fried shrimp	
SHRIMP SAGANAKI <i>gf</i>	20.99
8 jumbo shrimp, feta cheese, fresh tomato sauce, pita points	
SQUID INK FETTUCCINE	22.99
shrimp, calamari, mussels, citrus wine sauce	
FRIED COD - BAKALAO	18.99
skordalia-cold garlic spread, lemon	
KOUZINA	
LAMB CHOPS*	26.99
marinated and grilled, skordalia - cold garlic spread	
TENDERLOIN MEDALLIONS* <i>gf</i>	25.99
Greek yogurt horseradish sauce	
MOUSSAKA	15.99
meat sauce, eggplant, zucchini, potatoes, nutmeg, bechamel	
PASTITSIO	13.99
meat sauce, macaroni noodles, baked bechamel	
GREEK BURGER*	11.99
ground beef patty, imported feta, tomatoes and onions, grilled brioche bun, tzatziki spread	

SALATA

SPANAKI <i>gf/veg</i>	10.49
spinach, beets, goat cheese, walnuts, honey fig balsamic	
TRUE GREEK <i>gf/veg</i>	11.99
tomato, cucumber, feta, kalamata olives, onion, oregano, vinegar, EVOO	
AMERICANA GREEK <i>gf/veg</i>	10.99
romaine, tomato, cucumber, feta, onion, kalamata olives, oregano, pepperoncini, Greek vinaigrette	
MAROULOSALATA <i>v/gf/veg</i>	8.99
romaine, scallions, cucumbers, dill, kalamata olives, EVOO, vinegar	
TOMATOSALATA <i>gf/veg</i>	10.99
ripe tomatoes, feta cheese, onions, kalamata olives, oregano, vinegar, EVOO	

GYRO

All Gyro served on 7" Pita with lettuce, tomatoes, onions, and tzatziki

	7" Large Pita
GYRO traditional shaved lamb & beef	11.29
CHICKEN	11.29
LAMB	13.29
SHRIMP	13.99
BEEF*	14.29
VEGGIE <i>veg</i>	11.29

NO SEPARATE CHECKS PLEASE
 WE CAN ACCEPT MULTIPLE
 FORMS OF PAYMENT

SIDES

ORZO SALAD	5.99
orzo, feta, tomato, onion, assyrtiko vinaigrette	
LEMON POTATOES <i>gf</i>	6.99
GREEK FRIES <i>v/gf/veg</i>	6.99
fresh cut, Greek seasoning	
SAUTÉED SPINACH <i>v/gf/veg</i>	6.99
assyrtiko vinaigrette, garlic, lemon	
FASOLAKIA KOKKINISTA <i>v/gf/veg</i>	6.99
stewed green beans & tomatoes	
GIGANDES PLAKI <i>v/gf/veg</i>	6.99
stewed lima beans & tomatoes	
GRILLED VEGETABLES <i>v/gf/veg</i>	9.99
marinated eggplant, zucchini, squash, onions, red and green peppers, fig honey balsamic drizzle	
ROASTED CAULIFLOWER <i>v/gf/veg</i>	7.49
lemon, EVOO	
PITA BREAD <i>veg</i>	1.29
cut wedges	
COUNTRY BREAD	2.29

SOUVLAKI STICKS

All sticks are served two to each order

CHICKEN <i>gf</i>	7.29
LAMB <i>gf</i>	10.29
BEEF* <i>gf</i>	10.29
SHRIMP <i>gf</i>	10.29

CHEFS TABLE AND WINE PAIRING

Customized Seven Course Menu with Wine Pairings Served by the Chef and Accompaniment Wine Poured by our CSW

White Table Cloth Service

BEERS

GREECE

- 6 ALPHA
- 6 MYTHOS
- 6 FIX

- 6 STELLA
- 5 BLUE MOON
- 4 MILLER LITE

LOCAL DRAFT BEERS

Seasonal Draft Beers Available

Changes Daily

GREEK SPIRITS

- 10 OUZO PLOMARI
- 9 OUZO 12
- 8 OUZO MITILINI
- 9 METAXA 5 STAR
- 10 METAXA 7 STAR
- 10 FOS MASTIHA
- 11 SKINOS MASTIHA

INFUSED COCKTAILS

Cucumber Mint Smash	12.99	Rose Garden	12.99
Ketel One Botanicals Cucumber Mint Vodka, fresh cucumber juice, fresh mint leaves, melon liquor, soda		Ketel One Grapefruit & Rose Vodka, rose water, grapefruit juice, honey, grapefruit garnish	
Rosemary Collins	14.99	Greek Mojito	11.99
Hendricks Gin, rosemary, homemade rosemary liqueur, fresh lemons and juice, Greek honey, rosemary lemon skewer		Skinos Mastiha Liqueur, fresh limes, fresh mint, soda	
Blush Citrus Gimlet	12.99	Strawberry Lemonade	11.99
Bombay Sapphire Gin, fresh grapefruit, grapefruit juice, honey, sugared grapefruit, basil leaf garnish		Citron Vodka, strawberry puree, fresh strawberries, lemons & juice, sugar rim, strawberry lemon garnish	
Bourbon Crafter	13.99	The Kraken	11.99
Knobb Creek, rosemary sage bitters, fresh lemons, cranberry juice, rosemary sprig		Kraken Black Spiced Rum, Cointreau, Coca Cola, fresh lime, orange, mint	
Sangria Red or White	9.99	Metaxa Blossom	11.99
Fresh fruit		Metaxa brandy, cinnamon, Cointreau, orange bitters, fresh orange, cranberry juice	
		Whiskey Sunset	12.99
		Crown Royal, sweet vermouth, orange bitters, fresh grapefruit,	

COCKTAILS

Royal Empress	14.99	The Muse	14.99
Empress gin, aperol, triple sec, lemon juice, egg whites, blood orange garnish		Empress gin, mastiha, grapefruit juice, elderflower liquor, simple syrup	
Mykonos Mule	10.99	Komos Martini	22.99
Ginger beer, mastiha, gin, lime juice, thyme syrup		Komos Anejo Cristalino tequila, vermouth, grapefruit bitters and twist	
Peach Orange Mule	11.99	Espresso Martini	10.99
Peach orange Ketel One vodka, ginger beer, lemon juice, thyme syrup		Vanilla vodka, kahlua, frangelico, coffee, heavy cream	
Ouzo Lemondrop	9.99	Pomegranate Martini	13.99
Limoncello, ouzo, fresh lemon juice, sugar rim		Grey Goose, pomegranate, and lemon	
Greek Old Fashioned	14.99	Cucumber Martini	9.99
Makers Mark bourbon, sour cherry preserves, orange bitters		Smirnoff vodka, fresh cucumber juice, melon liqueur	
Skinos Spritzer	10.99	Garden Bloody Mary	10.99
Sparkling wine, pomegranate syrup, skinsos		Basil vodka, fresh rosemary, tomato puree, fresh lime, celery, pepperoncini, olives	
Hendrick's Lemon Thyme	14.99	Mastic Grapefruit	11.99
Hendrick's Gin, thyme syrup, lemon juice, club soda		Gin, mastiha, aperol, grapefruit, splash of club soda	
Strawberry Caipirinha	11.99	Greek 75	11.99
Strawberries, muddled limes, cachaca rum, fresh lime juice, fresh mint garnish		Gin, mastiha, lemon, rosemary syrup, prosecco	
Santorini Sunrise	10.99	Batida de Coco	10.99
Ouzo, grapefruit, mint, honey, grapefruit juice, aperol		Coconut rum, heavy cream, dash of frangelico, clement mahina coco liquor	

INFUSED WATER

Choose your fresh ingredients

Lemon
Lime
Orange
Grapefruit
Strawberry

Basil
Mint
Thyme
Rosemary
Cucumber

Still or Sparkling \$4.29

BEVERAGES

FOUNTAIN

2.99 Coca Cola	2.99 Sprite
2.99 Diet Coke	2.99 Mr. Pibb
2.99 Coke Zero	2.99 Ginger Ale

3.29 Epsa Sour Cherry

Bottled Water

4.29 Saratoga Sparkling
4.29 Saratoga Still

ICED TEA FRESHLY BREWED 2.99
SWEETENED OR UNSWEETENED

JUICES

4.29 Orange Juice
4.29 Cranberry Juice
4.29 Pineapple Juice
4.29 Grapefruit Juice
4.29 Apple Juice