

MEZE

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|---|------|
| ASSORTED OLIVES <i>v/gf/veg</i> | 4.29 |
| SPANAKOPITA <i>veg</i> | 9.29 |
| spinach, feta, phyllo | |
| KEFTEDES | 7.59 |
| meatballs, lemon, latholemono | |
| DOLMADES <i>v/gf/veg</i> | 5.99 |
| stuffed grape leaves | |
| GRILLED VEGETABLES <i>v/gf/veg</i> | 8.99 |
| marinated eggplant, zucchini, squash, onions, red and green peppers, fig honey balsamic drizzle | |
| ROASTED CAULIFLOWER <i>v/gf/veg</i> | 6.49 |
| lemon, EVOO | |
| AVGOLEMONO SOUP <i>gf</i> | 6.49 |
| lemon, chicken, rice soup | |

SPREADS

served with one grilled pita cut into points, each additional pita ADD \$1.00
CHOOSE ANY THREE SPREADS FOR \$13.99

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|---|------|
| FAVA <i>v/gf/veg</i> | 5.99 |
| yellow split peas, onion | |
| TZATSIKI <i>gf/veg</i> | 6.99 |
| Greek yogurt, cucumber, garlic, dill | |
| MELTSANOSALATA <i>v/gf/veg</i> | 5.99 |
| EGGPLANT SPREAD eggplant, garlic, herbs | |
| TIROKAFTERI <i>gf/veg</i> | 6.99 |
| SPICY FETA SPREAD spicy red pepper and feta cheese | |
| SKORDALIA <i>veg</i> | 5.99 |
| GARLIC SPREAD potato, garlic, bread | |
| REVITHOSALATA <i>v/gf/veg</i> | 5.99 |
| 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 APPS

| | |
|--|-------|
| FRIED CALAMARI | 11.99 |
| fried & seasoned, lemon wedges | |
| SAUTÉED CALAMARI <i>gf</i> | 11.99 |
| basil, tomato, garlic, orange | |
| GRILLED OCTOPUS <i>gf</i> | 16.99 |
| fava, oregano, vinegar, EVOO | |
| MUSSELS CITRUS OUZO* <i>gf</i> | 11.59 |
| sautéed in ouzo with lemons, orange, tomatoes, garlic, parsley | |

CHEESE

| | |
|------------------------------------|------|
| SAGANAKI <i>veg</i> | 9.49 |
| flaming cheese, pita points | |
| MANOURI <i>gf/veg</i> | 8.99 |
| hot or cold, sour cherry preserves | |
| BAKED FETA <i>gf/veg</i> | 8.49 |
| red & green peppers, oregano, EVOO | |
| GOAT CHEESE <i>veg</i> | 7.59 |
| 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

SEASONAL WHOLE FISH *gf* MKT

Our seasonal whole fish varies in sizes from 1lb up to 4lbs daily
 Can be deboned table side

| | |
|--|-------------|
| LAVRAKI <i>gf</i> | \$29 per lb |
| whole mediterranean sea bass | |
| FRIED SHRIMP | 17.99 |
| 8 seasoned jumbo fried shrimp | |
| SHRIMP SAGANAKI <i>gf</i> | 19.99 |
| 8 jumbo shrimp, feta cheese, fresh tomato sauce, pita points | |
| SQUID INK FETTUCCINE | 20.99 |
| shrimp, calamari, mussels, citrus wine sauce | |

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|-------------------------------------|-------|
| FRIED COD - BAKALAO | 17.99 |
| skordalia-cold garlic spread, lemon | |

KOUZINA

| | |
|---|-------|
| LAMB CHOPS* | 25.99 |
| marinated and grilled, skordalia - cold garlic spread | |
| TENDERLOIN MEDALLIONS* <i>gf</i> | 24.99 |
| Greek yogurt horseradish sauce | |
| MOUSSAKA | 14.99 |
| meat sauce, eggplant, zucchini, potatoes, nutmeg, bechamel | |
| PASTITSIO | 12.99 |
| meat sauce, macaroni noodles, baked bechamel | |
| GREEK BURGER* | 10.99 |
| ground beef patty, imported feta, tomatoes and onions, grilled brioche bun, tzatziki spread | |

SALATA

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|---|-------|
| SPANAKI <i>gf/veg</i> | 9.99 |
| spinach, beets, goat cheese, walnuts, honey fig balsamic | |
| TRUE GREEK <i>gf/veg</i> | 10.99 |
| tomato, cucumber, feta, kalamata olives, onion, oregano, vinegar, EVOO | |
| AMERICANA GREEK <i>gf/veg</i> | 9.99 |
| romaine, tomato, cucumber, feta, onion, kalamata olives, oregano, pepperoncini, Greek vinaigrette | |
| MAROULOSALATA <i>v/gf/veg</i> | 7.99 |
| romaine, scallions, cucumbers, dill, kalamata olives, EVOO, vinegar | |
| TOMATOSALATA <i>gf/veg</i> | 9.99 |
| ripe tomatoes, feta cheese, onions, kalamata olives, oregano, vinegar, EVOO | |

GYRO

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

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|--|---------------|
| | 7" Large Pita |
| GYRO traditional shaved lamb & beef | 10.99 |
| CHICKEN | 10.99 |
| LAMB | 12.99 |
| SHRIMP | 13.59 |
| BEEF* | 13.99 |
| VEGGIE <i>veg</i> | 10.99 |

NO SEPARATE CHECKS PLEASE
 WE CAN ACCEPT MULTIPLE FORMS OF PAYMENT

SIDES

| | |
|---|------|
| ORZO SALAD | 4.99 |
| orzo, feta, tomato, onion, assyrtiko vinaigrette | |
| LEMON POTATOES <i>gf</i> | 5.99 |
| GREEK FRIES <i>v/gf/veg</i> | 5.99 |
| fresh cut, Greek seasoning | |
| SAUTÉED SPINACH <i>v/gf/veg</i> | 5.99 |
| assyrtiko vinaigrette, garlic, lemon | |
| FASOLAKIA KOKKINISTA <i>v/gf/veg</i> | 5.99 |
| stewed green beans & tomatoes | |
| GIGANDES PLAKI <i>v/gf/veg</i> | 5.99 |
| stewed lima beans & tomatoes | |
| GRILLED VEGETABLES <i>v/gf/veg</i> | 8.99 |
| marinated eggplant, zucchini, squash, onions, red and green peppers, fig honey balsamic drizzle | |
| ROASTED CAULIFLOWER <i>v/gf/veg</i> | 6.49 |
| lemon, EVOO | |
| PITA BREAD <i>veg</i> | 1.00 |
| cut wedges | |

SOUVLAKI STICKS

All sticks are served two to each order

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|--------------------------|------|
| CHICKEN <i>gf</i> | 6.99 |
| LAMB <i>gf</i> | 9.99 |
| BEEF* <i>gf</i> | 9.99 |
| SHRIMP <i>gf</i> | 9.99 |

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
- 6 CARLSBERG
- 5 SAM ADAMS
- 5 BLUE MOON
- 5 AMSTEL LIGHT
- 5 CORONA
- 5 HEINEKEN
- 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
Ketel One Botanicals Cucumber Mint Vodka, fresh cucumber juice, fresh mint leaves, melon liquor, soda
- Chill Vissinada** 12.99
Mastiha Liqueur, soda, sour cherry spooned sweets, fresh mint, ipovrixi and mint garnish
- Rosemary Collins** 12.99
Hendricks Gin, rosemary, homemade rosemary liqueur, fresh lemons and juice, Greek honey, rosemary lemon skewer
- Blush Citrus Gimlet** 12.99
Bombay Sapphire Gin, fresh grapefruit, grapefruit juice, honey, sugared grapefruit, basil leaf garnish
- Rose Garden** 12.99
Ketel One Grapefruit & Rose Vodka, rose water, grapefruit juice, honey, grapefruit garnish
- Greek Mojito** 11.99
Skinos Mastiha Liqueur, fresh limes, fresh mint, soda
- Strawberry Lemonade** 11.99
Citron Vodka, strawberry puree, fresh strawberries, lemons & juice, sugar rim, strawberry lemon garnish
- Island Breeze** 12.99
Grey Goose L'orange, Cointreau, fresh mint, cherries, strawberries, orange, cranberry juice, grenadine, honey
- The Kraken** 11.99
Kraken Black Spiced Rum, Cointreau, Coca Cola, fresh lime, orange, mint
- Metaxa Blossom** 11.99
Metaxa brandy, cinnamon, Cointreau, orange bitters, fresh orange, cranberry juice
- Whiskey Sunset** 12.99
Crown Royal, sweet vermouthe, orange bitters, fresh grapefruit, cherries, oranges
- Bourbon Crafter** 13.99
Knobb Creek, rosemary sage bitters, fresh lemons, cranberry juice, rosemary sprig
- Flaming Cosmo** 13.99
Tito's Vodka, Cointreau, cranberry juice, lime, flamed orange zest
- Sangria Red or White** 9.99
Fresh fruit

COCKTAILS

- Mykonos Mule** 10.99
Ginger Beer, Mastiha, gin, lime juice, garnished with lime and sprig of thyme
- Ouzo Lemondrop** 9.99
Lemoncello, ouzo, fresh lemon juice, sugar rim
- Cucumber Martini** 9.99
Smirnoff Vodka, fresh cucumber juice, melon liqueur, simple syrup
- Greek Old Fashioned** 15.00
Makers Mark Bourbon, sour cherry preserves, orange bitters
- Skinos Spritzer** 10.99
Sparkling wine, pomegranate syrup, Skinos
- Draft Sinker Ipovrixi** 10.00
any of our draft beers with a sunken shot of Metaxa Greek brandy
- Hendrick's Lemon Thyme** 15.00
Hendrick's Gin, thyme syrup, lemon juice, club soda
- Strawberry Caipirinha** 11.99
Strawberries, muddled limes, Cachaca Rum, fresh lime juice, fresh mint garnish
- Batida de Coco** 10.99
Coconut rum, heavy cream, dash of Frangelico, Clement Mahina Coco Liqueur
- Espresso Martini** 10.99
Vanilla vodka, Kahlua, Frangelico, coffee, heavy cream
- Pomegranate Martini** 13.99
Grey Goose, pomegranate, and lemon
- Garden Bloody Mary** 10.99
Basil vodka, fresh rosemary, tomato puree, fresh lime, celery, pepperoncini, olives
- Mastic Grapefruit** 11.99
Gin, mastiha, Aperol, grapefruit, splash of club soda
- Santorini Sunrise** 10.99
Ouzo, grapefruit, mint, honey, grapefruit juice, Aperol
- Greek 75** 11.99
Gin, mastiha, lemon, rosemary syrup, Prosecco
- Portokalada** 11.99
White Tequila, orange juice, Aperol, fresh lemon-lime, splash of ouzo, topped with soda water

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 Diet Coke
- 2.99 Coke Zero
- 2.99 Sprite
- 2.99 Mr. Pibb
- 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