

## MEZE

<b>ASSORTED OLIVES</b> <i>v/gf/veg</i>	3.95
<b>SPANAKOPITA</b> <i>veg</i> spinach, feta, phyllo	8.95
<b>PRASOPITA</b> LEEK PIE <i>veg</i> leeks, scallion, manouri, phyllo	7.95
<b>KEFTEDES</b> meatballs, lemon, latholemono	6.95
<b>DOLMADES</b> <i>v/gf/veg</i> stuffed grape leaves	5.95
<b>GRILLED VEGETABLES</b> <i>v/gf/veg</i> marinated eggplant, zucchini, squash, onions, red and green peppers, fig honey balsamic drizzle	8.95
<b>ROASTED CAULIFLOWER</b> <i>v/gf/veg</i> lemon, EVOO	5.95
<b>AVGOLEMONO SOUP</b> <i>gf</i> lemon, chicken, rice soup	5.95

## SPREADS

served with one grilled pita cut into points,  
each additional pita ADD \$1.00  
**CHOOSE ANY THREE SPREADS  
FOR \$13.95**

<b>FAVA</b> <i>v/gf/veg</i> yellow split peas, onion	5.95
<b>TZATZIKI</b> <i>gf/veg</i> Greek yogurt, cucumber, garlic, dill	5.95
<b>MELTSANOSALATA</b> <i>v/gf/veg</i> EGGPLANT SPREAD eggplant, garlic, herbs	5.95
<b>TIROKAFTERI</b> <i>gf/veg</i> SPICY FETA SPREAD spicy red pepper and feta cheese	5.95
<b>SKORDALIA</b> <i>veg</i> GARLIC SPREAD potato, garlic, bread	5.95
<b>REVITHOSALATA</b> <i>v/gf/veg</i> HUMMUS tahini, chickpea, garlic	5.95

## OCEAN APPS

<b>FRIED CALAMARI</b> fried & seasoned, lemon wedges	10.95
<b>SAUTÉED CALAMARI</b> <i>gf</i> basil, tomato, garlic, orange	10.95
<b>GRILLED OCTOPUS</b> <i>gf</i> fava, oregano, vinegar, EVOO	15.95
<b>MUSSELS CITRUS OUZO</b> <i>gf</i> sautéed in ouzo with lemons, orange, tomatoes, garlic, parsley	10.95
<b>PSARO KEFTEDES</b> FISH CAKES cod fish patties, roasted red pepper, dill, lemon, scallions	12.95

## CHEESE

<b>SAGANAKI</b> <i>veg</i> flaming cheese, pita points	8.95
<b>MANOURI</b> <i>gf/veg</i> hot or cold, sour cherry preserves	8.55
<b>BAKED FETA</b> <i>gf/veg</i> red & green peppers, oregano, EVOO	7.95
<b>FETA PASTRY</b> <i>veg</i> phyllo, sesame, honey fig balsamic	7.95
<b>GOAT CHEESE</b> <i>veg</i> fried, honey fig balsamic	6.95

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  
deboned table side

<b>LAVRAKI</b> <i>gf</i> whole mediterranean sea bass	26.95
<b>FRIED SHRIMP</b> 8 seasoned jumbo fried shrimp	16.95
<b>SHRIMP SAGANAKI</b> <i>gf</i> 8 jumbo shrimp, feta cheese, fresh tomato sauce, pita points	18.95
<b>SQUID INK FETTUCCHINE</b> shrimp, calamari, mussels, wine sauce, grilled country bread	19.95
<b>FRIED COD - BAKALAO</b> skordalia-cold garlic spread, lemon	17.95

## KOUZINA

<b>LAMB CHOPS</b> marinated and grilled, skordalia - cold garlic spread	24.95
<b>TENDERLOIN MEDALLIONS</b> <i>gf</i> Greek yogurt horseradish sauce	23.95
<b>MOUSSAKA</b> meat sauce, eggplant, zucchini, potatoes, nutmeg, bechamel	13.95
<b>PASTITSIO</b> meat sauce, macaroni noodles, baked bechamel	11.95
<b>CLASSIC GYRO 7" PITA</b> lamb & beef classic gyro wrap	10.95
<b>GREEK BURGER</b> ground beef patty, imported feta, tomatoes and onions, grilled country bread, tzatziki spread	10.95

## SALATA

<b>ROKA</b> <i>gf/veg</i> arugula, roma tomatoes, kefalograviera, honey fig balsamic	9.55
<b>SPANAKI</b> <i>gf/veg</i> spinach, beets, goat cheese, walnuts, honey fig balsamic	9.95
<b>TRUE GREEK</b> <i>gf/veg</i> tomato, cucumber, feta, kalamata olives, onion, oregano, vinegar, EEVO	10.95
<b>AMERICANA GREEK</b> <i>gf/veg</i> romaine, tomato, cucumber, feta, onion, kalamata olives, oregano, pepperoncini, Greek vinaigrette	9.95
<b>DAKOS</b> <i>veg</i> wheat rusk, tomatoes, feta, parsley, onions, oregano, caper berries, EVOO	9.95
<b>MAROULOSALATA</b> <i>v/gf/veg</i> romaine, scallions, cucumbers, dill, kalamata olives, EVOO, vinegar	7.95
<b>TOMATOSALATA</b> <i>gf/veg</i> ripe tomatoes, feta cheese, onions, kalamata olives, oregano, vinegar, EVOO	8.95

## MINI GYRO

All Gyro served on our 4" Grilled Mini Pita  
with lettuce, tomatoes, onions, and tzatziki

<b>GYRO</b> traditional shaved lamb & beef	3.95
<b>CHICKEN</b>	3.95
<b>LAMB</b>	4.95
<b>PORK</b>	3.95
<b>SHRIMP</b>	4.95
<b>BEEF</b>	4.95
<b>VEGGIE</b> <i>veg</i>	3.85
<b>BEEFTEKI</b>	4.50

## SIDES

<b>ORZO SALAD</b> orzo, feta, tomato, onion, assyrτικο vinaigrette	4.95
<b>WILD RICE PILAFI</b> <i>gf</i>	4.95
<b>LEMON POTATOES</b> <i>gf</i>	5.95
<b>GREEK FRIES</b> <i>v/gf/veg</i> fresh cut, Greek seasoning	5.95
<b>SAUTÉED SPINACH</b> <i>v/gf/veg</i> assyrτικο vinaigrette, garlic, lemon	5.95
<b>FASOLAKIA KOKKINISTA</b> <i>v/gf/veg</i> stewed green beans & tomatoes	5.95
<b>GIGANDES PLAKI</b> <i>v/gf/veg</i> stewed lima beans & tomatoes	5.95
<b>GRILLED VEGETABLES</b> <i>v/gf/veg</i> marinated eggplant, zucchini, squash, onions, red and green peppers, fig honey balsamic drizzle	8.95
<b>ROASTED CAULIFLOWER</b> <i>v/gf/veg</i> lemon, EVOO	5.95
<b>PITA BREAD</b> <i>veg</i> cut wedges	1.00
<b>HOMEMADE COUNTRY BREAD</b> <i>veg</i>	1.95

## SOUVLAKI STICKS

All sticks are served two to each order

<b>CHICKEN</b> <i>gf</i>	6.95
<b>PORK</b> <i>gf</i>	6.95
<b>LAMB</b> <i>gf</i>	9.95
<b>BEEF</b> <i>gf</i>	9.95
<b>SHRIMP</b> <i>gf</i>	9.55
<b>VEGGIE</b> <i>v/gf/veg</i>	6.95

## CHEFS TASTING MENU

\$50 per person  
five course menu

Available daily ask your  
server for details

## BEERS

### GREECE

- 6 ALPHA
- 6 MYTHOS
- 6 FIX
  
- 6 STELLA
- 6 CARLSBERG
- 6 ERDINGER
- 5 SAM ADAMS
- 5 BLUE MOON
- 5 AMSTEL LIGHT
- 5 CORONA
- 5 HEINEKEN
- 4 MILLER LITE

## LOCAL DRAFT BEERS

Seasonal Draft Beers Available

## GREEK SPIRITS

- 10 OUZO PLOMARI
- 9 OUZO 12
- 8 OUZO BOUTARI
- 9 METAXA 5 STAR
- 10 METAXA 7 STAR
- 8 TSILILIS TSIPOURO
- 9 MAVRAKI TSIPOURO
- 9 CALLICOUNIS MASTIHA
- 10 FOS MASTIHA
- 11 SKINOS MASTIHA

## INFUSED COCKTAILS

- Cucumber Mint Smash** 12.95  
Ketel One Botanicals Cucumber Mint Vodka, fresh cucumber juice, fresh mint leaves, melon liquor, soda
- Chill Vissinada** 12.95  
Mastiha Liqueur, soda, sour cherry spooned sweets, fresh mint, ipovrixi and mint garnish
- Rosemary Collins** 12.95  
Hendricks Gin, rosemary, homemade rosemary liqueur, fresh lemons and juice, greek honey, rosemary lemon skewer
- Blush Citrus Gimlet** 12.95  
Bombay Sapphire Gin, fresh grapefruit, grapefruit juice, honey, sugared grapefruit, basil leaf garnish
- Rose Garden** 12.95  
Ketel One Grapefruit & Rose Vodka, rose water, grapefruit juice, honey, grapefruit garnish
- Greek Mojito** 11.95  
Skinos Mastiha Liqueur, fresh limes, fresh mint, soda, honey
- Strawberry Lemonade** 11.95  
Ketel Citron Vodka, strawberry puree, fresh strawberries, lemons & juice, sugar rim strawberry lemon garnish
- Island Breeze** 12.95  
Grey Goose L'orange, Cointreau, fresh mint, cherries, strawberries, orange, cranberry juice, grenadine, honey
- The Kraken** 11.95  
Kraken Black Spiced Rum, Cointreau, coca cola, fresh lime, orange, mint
- Metaxa Blossom** 11.95  
Metaxa brandy, cinnamon, Cointreau, Metaxa brandy, orange bitters, fresh orange, cranberry juice
- Whiskey Sunset** 12.95  
Crown Royal, sweet vermouthe, orange bitters, fresh grapefruit, cherries, oranges
- Bourbon Crafter** 13.95  
Knobb Creek, rosemary sage bitters, fresh lemons, cranberry juice, rosemary sprig

## COCKTAILS

- Ouzo Lemondrop** 9.95  
Lemoncello, ouzo, fresh lemon juice, sugar rim
- Cucumber Martini** 9.95  
Smirnoff Vodka, fresh cucumber juice, melon liqueur, simple syrup
- Karpouzi Melon Ball** 9.95  
Amaretto, Soco, orange juice, grenadine
- Skinos Spritzer** 10.95  
Sparkling wine, pomegranate syrup, Skinos
- Draft Sinker Ipovrixi** 10.00  
any of our draft beers with a sunken shot of Metaxa Greek brandy
- Margarita** 9.95  
Tequila, triple sec, sour mix or choose strawberry or peach
- Strawberry Caipirinha** 11.95  
Strawberries, muddled limes, CaChaca Rum, fresh lime juice, Greek honey, fresh mint garnish
- Batida de Coco** 10.95  
Coconut rum, heavy cream, dash of Frangelico, Clement Mahina Coco Liqueur
- Espresso Martini** 10.95  
Vanilla vodka, Kahlua, Frangelico, coffee, heavy cream
- Garden Bloody Mary** 10.95  
Basil vodka, fresh rosemary, tomato puree, fresh lime, celery, pepperoncini, olives
- Mastic Grapefruit** 10.95  
Gin, mastiha, Aperol, grapefruit, splash of club soda
- Santorini Sunrise** 10.95  
Ouzo, grapefruit, mint, honey, grapefruit juice, Aperol
- Greek 75** 10.95  
Gin, mastiha, lemon, rosemary syrup, Prosecco
- Sangria Red or White** 9.95

## BEVERAGES

### FOUNTAIN

- 2.95 Coca Cola
- 2.95 Diet Coke
- 2.95. Coke Zero
- 2.95 Sprite
- 2.95 Mr. Pibb
- 2.95 Ginger Ale

3.25 Epsa Sour Cherry

### Bottled Water

- 4.25 Saratoga Sparkling
- 4.25 Saratoga Still

ICED TEA FRESHLY BREWED 2.95  
SWEETENED OR UNSWEETENED

ICED TEA FLAVORS 3.75  
Peach, Strawberry, Pomegranate, Raspberry

### JUICES

- 4.25 Orange Juice
- 4.25 Cranberry Juice
- 4.25 Pineapple Juice
- 4.25 Grapefruit Juice
- 4.25 Apple Juice

## INFUSED WATER

Choose your fresh ingredients

Lemon  
Orange

Lime  
Grapefruit

Cucumber  
Strawberry

Basil  
Mint

Still or Sparkling \$4.25