

MEZE

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

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

OCEAN APPS

FRIED CALAMARI fried & seasoned, lemon wedges	10.95
SAUTÉED CALAMARI <i>gf</i> basil, tomato, garlic, orange	10.95
GRILLED OCTOPUS <i>gf</i> fava, oregano, vinegar, EVOO	15.95
MUSSELS CITRUS OUZO <i>gf</i> sautéed in ouzo with lemons, orange, tomatoes, garlic, parsley	10.95

CHEESE

SAGANAKI <i>veg</i> flaming cheese, pita points	8.95
MANOURI <i>gf/veg</i> hot or cold, sour cherry preserves	8.55
BAKED FETA <i>gf/veg</i> red & green peppers, oregano, EVOO	7.95
FETA PASTRY <i>veg</i> phyllo, sesame, honey fig balsamic	7.95
GOAT CHEESE <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
charrill 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> \$25 per lb whole mediterranean sea bass	
FRIED SHRIMP 8 seasoned jumbo fried shrimp	16.95
SHRIMP SAGANAKI <i>gf</i> 8 jumbo shrimp, feta cheese, fresh tomato sauce, pita points	18.95
SQUID INK FETTUCCINE shrimp, calamari, mussels, citrus wine sauce, country bread	19.95
FRIED COD - BAKALAO skordalia-cold garlic spread, lemon	17.95

KOUZINA

LAMB CHOPS marinated and grilled, skordalia - cold garlic spread	24.95
TENDERLOIN MEDALLIONS <i>gf</i> Greek yogurt horseradish sauce	23.95
MOUSSAKA meat sauce, eggplant, zucchini, potatoes, nutmeg, bechamel	13.95
PASTITSIO meat sauce, macaroni noodles, baked bechamel	11.95
GREEK BURGER ground beef patty, imported feta, tomatoes and onions, grilled brioche bun, tzatziki spread	10.95

SALATA

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

GYRO

All Gyro served on either 4" Grilled Mini
Pita or 7" Pita with lettuce, tomatoes,
onions, and tzatziki

	7" Large Pita	4" Mini Pita
GYRO traditional shaved lamb & beef	10.95	4.45
CHICKEN	10.95	4.45
PORK	10.95	4.45
LAMB	12.95	5.45
SHRIMP	13.55	5.75
BEEF	13.95	5.95
BEEFTEKI	11.95	4.95
VEGGIE <i>veg</i>	10.95	4.45

SIDES

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

SOUVLAKI STICKS

All sticks are served two to each order

CHICKEN <i>gf</i>	6.95
PORK <i>gf</i>	6.95
LAMB <i>gf</i>	9.95
BEEF <i>gf</i>	9.95
SHRIMP <i>gf</i>	9.55

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
- 8 TSILILIS TSIPOURO
- 9 MAVRAKI TSIPOURO
- 10 FOS MASTIHA
- 11 SKINOS MASTIHA

INFUSED COCKTAILS

- Portokalada** 11.95
White Tequila, orange juice, Aperol, fresh lemon-lime, Splash of ouzo, topped with soda water
- 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

- VAS Coke** 9.95
Ouzo and Coca Cola
- Mykonos Mule** 10.95
Ginger Beer, Mastiha, gin, lime juice, garnished with lime and sprig of thyme
- 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
Tequilla, 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
Fresh fruit

INFUSED WATER

Choose your fresh ingredients

Lemon
Lime
Orange
Grapefruit

Basil
Mint
Cucumber
Strawberry

Still or Sparkling \$4.25

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

JUICES

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