

## COLD MEZÉ

**MEDITERRANEAN TRIO SPREAD** VG 14  
choice of 3: hummus, tzatziki, spicy feta, burnt eggplant, or walnut skordalia

VEGGIES 4 / EXTRA PITA 1

**TZATZIKI** GF VG 10  
greek yogurt, garlic, cucumber, dill

**SPICY FETA** GF VG 10  
greek feta, yogurt, jalapeños

**HUMMUS** GF VG 10  
chickpeas, tahini, garlic

**WALNUT SKORDALIA** VG 10  
walnuts, garlic, lemon

**BURNT EGGPLANT** GF VG 10  
roasted eggplant, garlic, balsamic vinegar

**FETA & OLIVES** GF VG 10  
EVOO, oregano

## SOUP & SALADS

**AVGOLEMONO** 5/8  
traditonal egg-lemon soup with chicken & rice

**MEZÉ CHOPPED SALAD** VG 9/17  
vine ripe tomatoes, cucumbers, red onions, sweet bell peppers, pepperoncini, cretan croutons, feta, capers, Greek vinaigrette

**GREEK VILLAGE SALAD** GF VG 8/16  
vine ripe tomatoes, cucumbers, red onions, kalamata olives, sweet bell peppers, Greek feta, EVOO, red wine vinegar

**ROASTED BEET SALAD** GF VG 8/16  
baby arugula, roasted beets, goat cheese, cranberries, caramelized walnuts, honey-cider vinaigrette

**ADD: CHICKEN KABOB 6 - SALMON 11 - (4) SHRIMP KABOB 12**



Warning: Consumption of under cooked meat, poultry, eggs, or seafood may increase the risk of food-borne illness. Alert your server if you have special dietary requirements.

## ENTRÉES

**SOUVLAKI**  
classic Greek kabobs, rice pilaf, grilled pita, tzatziki  
choice of chicken 22 / pork 23 / or beef 33

**ARNISIA PAIDAKIA** GF 46  
chargrilled lamb chops, lemon, burnt rosemary, roasted potatoes

**TWIN FILET MIGNON** GF 46  
two 4 oz. filet mignon medallions, grilled asparagus, roasted potatoes, béarnaise sauce dollops

**FAROE ISLAND SALMON** GF 30  
pan roasted salmon, grilled vegetables, sweet basil pesto

**BACALAO SKORDALIA** 26  
crispy North Atlantic cod, walnut skordalia, sautéed spinach

**SHRIMP MEDITERRANEO** GF 31  
six grilled jumbo gulf shrimp, quinoa, baby tomatoes, kalamata olives, lemon, feta

**FRESH FISH OF THE DAY** GF MP  
whole grilled fish, EVOO, sea salt, lemon

**TORTELLONI OUZO** VG 22  
spinach-cheese stuffed tortelloni, tomato-cream ouzo sauce, mizithra

**LAMB SHANK YIOUVETSI** 35  
aromatic braised lamb shank with tomato, orzo & mizithra

**TUSCANY CHICKEN** 24  
breaded pan-fried chicken breast, baby tomatoes, arugula, fresh mozzarella, EVOO, balsamic glaze, roasted Greek potatoes

**CHICKEN RIGANATO** GF 25  
semi deboned half chicken, pan roasted with lemon & oregano, roasted potatoes

## SUNDAY SPECIAL

**ROASTED LAMB** GF  
served with roasted potatoes and cup of avgolemono soup 24

## HOT MEZÉ

**MEZÉ FLATBREAD** VG 13  
caramelized onion, kalamata olives, tomatoes, mizithra, fresh oregano, EVOO

**MARGHERITA FLATBREAD** VG 12  
fresh mozzarella, tomatoes, tomato sauce, sweet basil

**SAGANAKI** VG 10  
pan-fried kefalograviera cheese, oregano, lemon

**BACON WRAPPED DATES** GF 16  
medjool dates stuffed with French goat cheese, bacon

**GRILLED OCTOPUS** GF 20  
marinated Spanish octopus, Santorini fava

**FRIED CALAMARI** 16  
lemon, zesty cocktail sauce

**MEATBALLS MARINARA** 12  
ground beef, veal, asiago cheese

**DOLMADES AVGOLEMONO** 12  
grape leaves stuffed with ground beef, rice, herbs, lemon

**PATATAS BRAVAS** VG GF 12  
triple cooked potatoes, spicy tomato sauce, feta aioli

**ZUCCHINI FRITTERS** VG 12  
zucchini, onions, herbs, feta, yogurt mint

**IMAM BAILDI** VG 12  
breaded eggplant, caramelized onions, tomato, garlic, herbs, feta

**SPANAKOPITA** VG 10  
phyllo stuffed with spinach, feta, dill, herbs, yogurt mint

**ARTICHOKES** VG 12  
baked artichokes, herbed panko butter crust

## SIDES

**GREEK FRIES** VG 8  
crispy fries, crumbled feta, oregano

**ROASTED GREEK POTATOES** GF VG 8  
yukon gold potatoes, garlic, oregano, lemon

**GRILLED VEGETABLES** GF VG 8  
chef's selection, sweet basil pesto

**CRISPY BRUSSELS SPROUTS** GF VG 9  
roasted almonds, red chilli flakes, Greek honey drizzle

**GIGANTES** VG 9  
oven baked giant lima beans with tomato, spinach, crumbled feta

## WINE BY THE GLASS

### RED

	glass	generous pour
Banshee cabernet sauvignon, paso robles	12	18
Caymus cabernet sauvignon, napa valley	24	36
Daou cabernet sauvignon, paso robles	14	21
Targovishte cabernet sauvignon, Bulgaria	10	15
Freakshow zinfandel, lodi	10	15
Emmolo merlot, napa valley	16	24
Banshee pinot noir, sonoma coast	12	18
Red Schooner by Caymus malbec, napa valley	16	24
Mettler petite sirah, lodi	10	15
Tierra El Primavera rioja, Spain	14	21
Conundrum red blend, napa valley	10	15
Assenovgrad 'Mavrud', Bulgaria	10	15
Semeli Feast agiortiko, Greece	10	15
Gaia Notios red blend, Greece	10	15
Silk & Spice red blend, Portugal	10	15
Mezzacorona 'Dinotte' red blend, Italy	10	15

### WHITE

Franciscan chardonnay, napa valley	10	15
Quilt chardonnay, napa valley	10	15
Daou chardonnay, paso robles	12	18
Decoy sauvignon blanc, sonoma county	12	18
Cade sauvignon blanc, napa valley	12	18
Kim Crawford sauvignon blanc, New Zealand	12	18
Three Brooms sauvignon blanc, New Zealand	12	18
Tramin pinot grigio, Italy	10	15
Targovishte traminer, Bulgaria	10	15
Boutari moschofilero, Greece	10	15
Gaia Monograph assyrtiko, Greece	10	15
Semeli 'Mountain Sun', Greece	10	15

### BUBBLY/ROSÉ

Ionos Reditis Rosé, Greece	8	12
Val D'Oca Prosecco, Italy	10	N/A
AIX Rosé, France	12	18
La Marca Prosecco, Italy	11	16
Mateus Rosé, Portugal	10	15
Luc Belaire Rosé, France	12	N/A
Moët & Chandon Rosè, France	22	N/A



## COFFEE

COFFEE	4
GREEK COFFEE	4
ICED COFFEE	6
Intelligentsia brand; features notes of caramel, lime and cherry	
ICED OAT LATTE	6
Intelligentsia brand cold coffee with Oatly oat milk; creamy and rich latte with tasting notes of sugar cookie, milk chocolate & molasses	
ESPRESSO	5
DOUBLE ESPRESSO	8
CAPPUCCINO	6

## SODA & WATER

PEPSI	3
DIET PEPSI	3
SIERRA MIST	3
DR. PEPPER	3
LEMONADE	3
ICED TEA	4
RASPBERRY ICED TEA	4
AQUA PANNA	4
SAN PELLEGRINO	4

## CORDIALS & DIGESTIFS

APEROL SPRITZ	8
CARAVELLO LIMONCELLO	7
BAILEYS	9
ROMANA SAMBUCA	10
TETTERIS MASTIHA	6
SKINOS MASTIHA	8
PARALIA OUZO	8
BLANTONS BOURBON	17
REMY MARTIN XO	18
HENNESSY XO	40