ASTRA
ROOFTOP

BRUNCH MENU

WINE BY THE GLASS

SPARKLINGS

Brut Champagne - $22/$135
Perrier-Jouët, France

Franciacorta Rose' - $19/$74
Ca' Del Bosco, Italy

Prosecco - $14/$56
Gambino, Italy

Franciacorta - $18/$72
Ca' Del Bosco, Italy

WHITE

Chardonnay - $16/$68
Haras de Pirque Chardonnay, Casablanca Valley, Chile 2024

Sauvignon Blanc - $16/$56
Haras de Pirque 'Albaclara' Sauvignon Blanc, Leyda Valley, Chile 2024

Pinot Grigio - $14/$56
Il Masso, Veneto, Italy

Albariño - $14/$56
Abadia, Rias Baixas, Spain

BEERS

Stella Artois - $8
Lager

Estrella Inedit Damm - $10
Lager

Monopolio Clara - $9
Lager

Juan Please - $9
Iced tea lemonade tequila seltzer

Pernicious - $10
IPA

Corona - $9
Lager

Modelo - $9
Lager

Heineken - $9
Lager

Beer Bucket - $35

RED

Pinot Noir - $14/$56
Hahn, Monterey County, California

Cabernet Sauvignon - $16/$64
Daou, Paso Robles, California

Malbec - $14/$58
Nieto Senetiner 'Don Nicanor', Mendoza, Argentina 2023

Tempranillo - $16/$62
Beronia Tempranillo, Rioja, Spain 2023

ROSE

Whispering Angel - $18/$70

CRAFTED COCKTAILS

Astra To The Moon - $18
Grey Goose Vodka, St. Germain, Lemon Juice, Lychee & Butterfly Pea Syrup

Berry Margarita - $18
Casamigo blanco, Fresh Mixed Berries, Agave, Lime

Astra Bloody Mary - $16
Pegasus Vodka, Amaras Mezcal, Bacon, Guajillo Chile, House Bloody Mary Mix

Lili-Koi Spice - $18
Jalapeño chili-infused
400 Conejos Mezcal and Passion Fruit

Rosé Thalassa - $19
Union Mezcal, fresh lime juice, hibiscus tea, rosemary, and sal de gusano

Santorini Sunset - $21
Altos Reposado Tequila, fresh lime juice, watermelon juice, and agave

BRUNCH MENU

APPETIZERS

Mama's Meatballs - $16
Marinara Sauce, Pita bread, Feta Topping

Spanakopita - $18
Greek Spinach Pie, Feta Cheese

Horiatiki - $16
Authentic Greek Salad with Tomatoes, Red Onions, Green Peppers, Kalamata Olives, Feta Cheese

Shrimp Saganaki - $16
Grilled Shrimp, Tomato Sauce, Garlic, Herbs, Feta Cheese

Ceasar Salad - $14
Romain Lettuce, Croutons, Parmesan Flakes, Applewood Crispy Bacon, Ceasar Dressing

Astra Spread - $14
Spicy Feta, Tzatziki, Hummus

Tuna Tartare - $16
Fresh Tuna Tartare served with Country Bread

Calamari - $16
Crispy Calamari, Marinara Sauce, Tzatziki

Guac N Chips - $14
Homemade Guacamole, Tortillas, Sour Cream Sauce

Astra Salad - $29
Tuna, baby lettuce, cherry tomatoes, green beans, boiled eggs, Kalamata olives, and Parmigiano Reggiano dressing

Quinoa Salad - $18
Baby Kale, Cucumber, Heirloom Cherry Tomatoes, Kalamata Olives, Quinoa, Feta, Chickpeas, Avocado, Lemon Vinaigrette

MAINS

Steak & Eggs - $38
Rib-Eye Steak, Eggs, Any Style, House Potatoes

Greek Omelette - $20
Feta, Olives, Cherry Tomatoes, Onion
Feta Mousse Topping

Spinach Pie Omelette - $18
Spinach, Feta, Onion

Avocado toast - $20
Whole Grain Toast, Sliced Avocado, Soft Boiled Egg

Salmon Avocado Toast - $24
Whole Grain Toast, Sliced Avocado, Smoked Salmon

Corvina Taco - $16
Three Tacos, Delicate Corvina Fish in a Taco Shell

Mini Burgers - $20
Patty Burgers, Cheddar, Caramelized Onion, Tomato, Lettuce

Crab Benedict - $22
Two English Muffin, Jumbo Lump Crab, Poached Eggs, Hollandaise Sauce, Micro Greens

Smoked Salmon Benedict - $24
English Muffin, Smoked Salmon, Poached Egg, Hollandaise Sauce

Beef Souvlaki - $20
Beef Skewer with Bell Peppers, Red Onion, and Tzatziki, Pita

Lamb Kebab - $16
Lamb meat, tzatziki sauce, and pita bread

Short Rib Taco - $18
Tender Short Rib in a Taco Shell

Chicken Skewer - $16
Chicken Skewer, Tzatziki, Pita Bread

Shrimp Bao Bun - $18
Shrimps, Guacamole, Soft Bao Bun

Greek Parfait - $14
Greek yogurt, Greek Honey, Granola, Coconut Flakes, Blueberries

Pancakes - $20
Nutella, Biscuit, Blueberries, Strawberries whipped Cream

French Toast - $12
Whipped Cream Nutella/ Maple Syrup/ Honey, Blueberries, Granola

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please note that there is a risk associated with consuming raw oysters. Additionally, a 21% service charge will be added to your final bill.*