

ταβέρνα

VÍOLÍ

HAPPY HOUR

MONDAY-FRIDAY • 3-6PM

SATURDAY & SUNDAY 2-5PM

Boukia 8 EA

SPANAKOPITAKIA

spinach, feta, crispy phyllo 2pc VG

GRILLED MEATBALLS

smoked yogurt, tomato, mint 2pc

CRISPY ZUCCHINI & EGGPLANT

tzatziki, smoked paprika VG

CRISPY CALAMARI

caper tartar sauce, lemon, smoked paprika

FRIED HALLOUMI & HONEY

\$1.⁵⁰ FRESH OYSTERS

chef's selection cocktail sauce and mignonette

Housemade Spreads 8 EA

choice of:

TZATZIKI VG • **SPICY FETA** VG

HUMMUS VG • **TARAMA WITH BLACK CAVIAR**

served with a choice of local vegetable crudité or 60 second pita

GF: gluten free VG: vegetarian

Many of our dishes can be modified to be gluten & vegan-friendly.

A 3% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We are happy to remove this charge upon request.



CLASSIC COCKTAILS 9

MARTINI

vodka or gin

ESPRESSO MARTINI

vanilla vodka, kahlua, espresso

COSMPOLITIAN MARTINI

vodka, orange liqueur, cranberry, lime

OLD FASHIONED

bourbon, demerara, bitters

PALOMA

blanco tequila, grapefruit, lime

SPECIALTY COCKTAILS 9

LEMONI SPRITZ

haku vodka, house-made limoncello, brut

PYROS

olmeca altos tequila, stirrings peach liqueur,
lime, roasted habanero

ZERO PROOF 9

MOÚRO

blueberry, lemon, amarena cherries

WINE 9

NV Avissi **Prosecco**, Veneto, Italy
honeysuckle, pear, apple

‘24 Zoe **Rosé**, Peloponnese, Greece
lively, fresh strawberries, raspberries

‘23 Daisy, **Pinot Grigio**, Columbia Valley, Washington
summer flowers, lychee, crisp finish

‘23 Gai’a Estate ‘Notios’ **Agiorgitiko**, Nemea, Greece
gooseberry, pomegranate, velvety finish