

SHARE PLATES

NOVY FAVORITE

GRILLED HALLOUMI CHEESE artichoke and date tapenade, grilled pita 14

HUMMUS sundried tomato relish, grilled pita 11

OLIVES & FETA onion, lemon, fennel, rosemary, grilled pita 10

KOLOKITHOKEFTEDES aka Greek zucchini fritters 10

SPANAKOPITA hand-rolled spinach and feta stuffed pastry 14

FRIED CALAMARI yellow onion, tarragon, spicy aioli 14

DOLMAS rice, golden raisins, pine nuts, mint, dill 11

BRUSSELS SPROUTS bacon, chili flakes, cabernet vinegar, mizithra cheese 10

AVGOLEMONO Greek egg-lemon soup with rice and Mary's chicken 9

SALADS

COBB grilled marinated Mary's chicken kabob, Applewood smoked bacon, avocado, egg, gorgonzola, cherry tomato 18

HORIATIKI tomato, cucumber, bell pepper, onion, Kalamata olives, feta, pepperoncini, Greek oregano 17

FRIED CALAMARI SALAD cherry tomato, Kalamata olive, feta, spicy aioli 17

KALE SALAD dates, toasted walnuts, goat cheese, quinoa, fried red onions 17

PASTAS

PESTO PASTA bucatini, Mary's chicken, Applewood smoked bacon, kale, pesto-gorgonzola cream sauce 18

LAMB BOLOGNESE bucatini, lamb ragu with Mediterranean spices, feta 18

SALMON PASTA penne, wild salmon, peas, mushrooms, capers, red onion, white wine cream sauce, parmesan 20

SHRIMP PASTA penne, Applewood smoked bacon, bell pepper, chili flakes, mizithra cream sauce 18

MAINS

NOVY FAVORITES

MOUSSAKA ground lamb, eggplant, potato, béchamel 23

LAMB 'GYRO' thin-sliced roasted leg of lamb, lettuce, tomato, grilled onion, tzatziki & fries 18

CHICKEN WRAP Mary's chicken, lettuce, tomato, pickled onion, tzatziki, salsa verde & fries 17

GRILLED SALMON mango salsa, horta 26

NOVY BURGER* house-ground beef, pepper jack, mushroom, arugula, tomato, onion, green goddess & fries 17

PANOS BURGER* house-ground lamb, feta, cucumber, tomato, onion, tzatziki, olive tapenade & fries 18

*Substitute Plant-Based Burger 2

SIDES

Greek Fries 8 | Sweet Potato Fries 8 | Horta 7 | Grilled Pita Basket 7

WINE ON TAP

	GLASS	1/2 CARAFE	FULL CARAFE
TREFETHEN 2018 Dry Reisling <i>Oak Knoll, Napa</i>	13	32	48
GREEK WHITE 2018 'Estate Argyros' Assyrtiko, <i>Santorini, Greece</i>	14	/	bottle – 58
SOQUEL VINEYARDS 2018 Pinot Grigio, <i>Santa Cruz</i>	11	24	38
WITHER HILLS 2019 Sauvignon Blanc, <i>Marlborough, New Zealand</i>	12	28	40
FOSSIL POINT 2017 Chardonnay, <i>Edna Valley</i>	12	30	46
SCRIBE 2020 'Una Lou' Dry Rosé, <i>California</i>	13	32	48
STEPHEN ROSS WINE CELLARS 2019 Pinot Noir, <i>Edna Valley</i>	13	34	50
KATAS 2017 Tempranillo, <i>Spain</i>	11	26	40
DRY CREEK VINEYARD 2018 Heritage Zinfandel, <i>Sonoma County</i>	14	37	52
CAMP 2018 Cabernet Sauvignon, <i>Sonoma County</i>	14	38	56
ANDREW MURRAY 2017 Syrah, <i>Santa Ynez</i>	12	30	44
GREEK RED 2017 'Atlantis' Mandilaria <i>Santorini, Greece</i>	14	/	bottle – 58
SPARKLING BRUT ROSÉ Bouvet Ladubay, <i>Loire Valley, France</i>	13	/	bottle – 46
BRUT BLANC 2017 Calvet, <i>Crémant de Bordeaux</i>	12	/	bottle – 44

LOW ABV COCKTAILS

RED SANGRIA fresh fruit	11/32 carafe
MIMOSA	11/32 carafe
NOVY MULE fermented vodka, ginger beer, fresh lime juice	11
HOUSE-MADE BLOODY MARY	11
MICHELADA Pilsner, house-made bloody mary mix, lime	11

DRAUGHT BEER \$8

MAGNOLIA 4.7% Kalifornia Kölsch, <i>San Francisco</i>
TRUMER PILS 4.9% Pilsner, <i>Berkeley</i>
DRAKES 5.5% 1500 Pale Ale, <i>San Leandro</i>
FORT POINT 6.2% Villager IPA, <i>San Francisco</i>
SINCERE APPLE 5.6% Dry Hard Cider, <i>Napa</i> (can)
SEPTEM MICROBREWERY 5% Pilsner, <i>Greece</i> (bottle)

NON-ALCOHOLIC BEVERAGES

Fountain:

SODA Coke, Diet Coke, Sprite, Ginger Ale, Root Beer	4
KOMBUCHA ON TAP GT's Organic 'Trilogy'	7
ORGANIC ICED TEA / LEMONADE / ARNOLD PALMER	4
GRAFFEO COFFEE/ICED COFFEE	4
ORANGE JUICE	4

Bottled:

FENTIMANS VICTORIAN LEMONADE	6
SAN PELLIGRINO	5
COCONUT WATER	6
MEXICAN COKE	5
HONEST HALF TEA HALF LEMONADE	6
GINGER BEER	6
SMART WATER	3.5