

HAPPY HOUR!

HOUSE RED & WHITE WINE

6oz \$10/9oz \$15

PROSECCO | RED SANGRIA | SPRITZ

\$10

DRAUGHT BEER

\$8

MEZZE PLATTER

house made hummus and tzatziki with grilled pita, english cucumber, and red bell pepper 16

GRILLED HALLOUMI CHEESE

artichoke and date tapenade, grilled pita 14

FRIES

Regular, Greek, Sweet Potato 8

LOADED LAMB GYRO FRIES

crispy fries topped with roasted lamb gyro meat, sauteed red onion and house made spicy aioli 15

AVGOLEMONO SOUP

Greek egg-lemon soup with rice and chicken 10

add grilled pita 2

OLIVES & FETA

castelvetro, kalamatas, herb oil & pita 12

DOLMAS

rice, golden raisins, pine nuts, mint, dill 12

KOLOKITHOKEFTIDES

aka Greek zucchini fritters 10

KALE SALAD

dates, toasted walnuts, goat cheese, quinoa, fried red onions 19

LAMB GYRO

thin-sliced roasted leg of lamb, lettuce, tomato, grilled onion, tzatziki & fries 22.5

CHICKEN WRAP

grilled chicken, lettuce, tomato, pickled onion, tzatziki, salsa verde & fries 21.5

upgrade fries of lamb gyro and chicken wrap to Sweet Potato or Greek Fries 2

KIDS GRILLED CHEESE WITH FRIES OR QUESADILLA WITH FRIES \$12

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PITA BASKET

grilled and seasoned 8

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FLOURLESS CHOCOLATE CAKE

chocolate ganache 10

A 5.5% surcharge will be applied to the bill to help offset the cost of SF ordinances

Two credit card maximum • 20% Gratuity Added for Groups of 6 or more • \$2 item splitting fee

*Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness

WINE ON TAP

	6OZ/9OZ	CARAFE
LA MAREA 2024 Albariño, <i>Monterey</i>	15/22	63
PAPAGIANNAKOS 2023 Assyrtiko, <i>Attiki, Greece</i>	16/23	bottle – 65
PINE RIDGE 2024 Chenin Blanc/Viognier, <i>Sonoma County</i>	13/19	55
WITHER HILLS 2023 Sauvignon Blanc, <i>New Zealand</i>	14/20	59
DAOU 2024 Chardonnay, <i>Paso Robles</i>	15/22	63
ALEXANDER VALLEY 2024 Rosé of Sangiovese, <i>Sonoma County</i>	13/19	55
TRUCHARD 2023 Pinot Noir, <i>Napa Valley Carneros</i>	15/22	63
GAIA 2022 Agiorgitiko, <i>Nemea, Greece</i>	16/23	bottle – 65
THE OFFERING 2021 GSM, <i>Paso Robles</i>	14/20	59
QUINTA CRUZ 2022 Tempranillo, <i>San Antonio Valley</i>	14/20	59
MONTE RIO 2022 Petit Syrah, <i>Lodi</i>	13/19	55
CAMP 2024 Cabernet Sauvignon, <i>Sonoma County</i>	15/22	63
POGGIO COSTA Brut Prosecco, <i>Italy</i>	12	bottle – 40
ZARDETTO Sparkling Brut Rosé, <i>Veneto, Italy</i>	14	bottle – 59

LOW ALCOHOL

ST. AGRETSIS SPRITZ <i>herbal, floral, bittersweet</i>	13/42 carafe
RED SANGRIA <i>fresh fruit</i>	14/45 carafe
MIMOSAS	14/45 carafe
BELINIS OR POMOSAS	15/50 carafe
NOVY MULE <i>premium soju, ginger beer, lime juice</i>	13
BLOODY MARY <i>premium soju, zesty house bloody mix</i>	13
MICHELADA <i>Trumer pilsner, zesty house bloody mix, lime</i>	11

DRAUGHT BEER

TRUMER PILSNER 4.8% German Pilsner, <i>Berkeley</i>	9
STANDARD DEVIANT 5.3% Kölsch, <i>San Francisco</i>	9
FIELDWORK Rotating Hazy IPA, <i>Berkeley</i>	9
SEASONAL BEER ON TAP - ASK YOUR SERVER!	9
SEPTEM 5% Pilsner, <i>Greece</i> (bottle)	9
SINCERE APPLE 5.6% Dry Hard Cider, <i>Napa</i> (pint can)	9

NON-ALCOHOLIC BEVERAGES

SODA 5.5	
Coke, Diet Coke, Sprite, Ginger Ale, Root Beer	
SARATOGA SPARKLING WATER	8
ICED TEA / LEMONADE / ARNOLD PALMER	5.5
FENTIMANS VICTORIAN LEMONADE <i>sparkling</i>	6.5
FENTIMANS ROSE LEMONADE <i>sparkling</i>	6.5
GINGER BEER	6.5
ORANGE JUICE	5.5
GRAFFEO DRIP COFFEE	5.5
HOT TEA 5.5	
Earl Grey, English Breakfast, Chamomile, Mint, Green, African Nectar	
FIELDWORK N/A IPA (pint can)	9

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