

BY THE GLASS

SPARKLING

2023 Kir-Yianni, 'Akakies', Xinomavro	15/75
NV Mylonas, 'Pet Nat', Savatiano	16/80

WHITE

2023 Gai'a, 'Monograph' Moschofilero	14/70
2022 Alpha Estate, Sauvignon Blanc	16/80
2024 Zaccharias, Assyrtiko	16/80
2022 Sigalas, 'AA', Assyrtiko/Aidani	20/100

TROPHY Available in White & Red	40
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ROSÉ / ORANGE

2024 Gai'a, '4-6h', Agiorgitiko - Rosé	14/70
2021 Alexakis, Vidiano - Orange	15/75

RED

2020 Karavitakis, 'Little Prince', Liatiko	14/70
2019 Fragospito, Kotsifali	16/80
2020 Kir-Yianni, 'Cuvée Villages', Xinomavro	18/90
2023 Skouras, 'Grande Cuvée', Agiorgitiko	22/110

Juice of the

GODS

From the mountains to the islands, let us guide you through the multi-faceted wines and terroirs of Greece, showcasing benchmark producers and rising stars.

ROSÉS

2023 Oenops 'Apla' Xinomavro, Drama	75
2024 Ki-Yianni 'L'Esprit du Lac' Xinomavro	70
NV Zafeirakis, 'Prologue' Limniona/Assyrtiko, Tyrnavos PGI - Sparkling	90

LIGHT-BODIED WHITES

2023 Alexakis Assyrtiko, Crete	62
2022 Skouras Moschofilero, Peloponnese	65
2022 Skouras, 'Wild Ferment' Assyrtiko, Peloponnese	68
2023 Semeli, 'Mountain Sun' Moschofilero, Peloponnese	55

MEDIUM-BODIED WHITES

2019 Zafeirakis, 'Natura' Malagouzia, Tyrnavos PGI	85
2024 Argyros Estate, 'White Atlantis' Assyrtiko, Cyclades PGI	80
2022 Markogianni, 'Typaeon' Assyrtiko, Peloponnese - Skin Contact	65

FULL-BODIED WHITES

2024 Zafeirakis Assyrtiko, Tyrnavos PGI	90
2023 Kir-Yianni, 'The North' Assyrtiko, Amyndeon, PDO	70
2022 Gentilini Robola, Cephalonia	100

TROPHY WHITES

2017 Papagiannakos Savatiano, Attiki PGI	100
2022 Nicoluzo Cacotrigi, Corfu	135
2022 Argyros Assyrtiko, Santorini PDO	150
2020 Sigalas, 'Nychteri' Assyrtiko, Santorini PDO - Skin Contact	250



LIGHT-BODIED REDS

2023 Tsiakkis, 'Mouklos' Mavro, Cyprus	87
2019, Magoutes Moschomavro, Macedonia	85
2020 Douloufakis, 'Dafnios' Liatiko, Crete	68

MEDIUM-BODIED REDS

2021 Zafeirakis Limniona, Tyrnavos PGI	99
2022 Oenos Mittas Xinomavro, Naoussa PDO	105
2024 Troupis, 'Fteri' Agiorgitiko, Peloponnese	75

FULL-BODIED REDS

2019 Makarounas Yiannoudi, Pafos, Cyprus	125
2020 Kir-Yianni, 'Ramnista' Xinomavro, Naoussa PDO	110
2014 Argyros, 'Red Atlantis' Mandilaria/Mavrotragano, Santorini PDO	90

TROPHY REDS

2017 Skouras, 'Grande Cuvée' Agiorgitiko, Peloponnese	150
2016 Alpha Estate, 'Reserve Vieilles Vignes' Xinomavro, Amyndeon PDO	155
2020 Karydas Xinomavro, Naoussa PDO	130

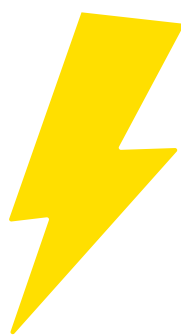
BAKED GOODS

baklava bear claw 11
olive oil lemon cake 6
flakey cinnamon swirl brioche 7
chocolate & almond twist danish 10

COFFEE

FROM LA COLOMBE COFFEE
french press 5/8
espresso 4
cappuccino 5
espresso freddo 6
cappuccino freddo 6
almond freddo 7
pistachio freddo 8

andros sourdough w/ honey butter 6
crispy kataifi cheese pie 16
flakey spanakopita 22



HALVA DATE SHAKE 10

almond, banana, cinnamon,
honey, oatmilk



MEZZE COLLECTION

29

our 3 favorite spreads, served w/ crudite,
olives, 2 wood fired pitas
+ 4/6 pc char grilled kalamaki 8/14

BRUNCHY

WOOD FIRED PITA

CHEESY EGG 19
fluffy eggs, georgie's gyro,
& spicy whipped feta

SPICY LAMB 19
grilled over charcoal, poached
egg, w/ harissa & yogurt

HALLOUMI 16
griddled halloumi, arugula
tomato jam & spicy mayo

FROM THE OVEN

BAKED FETA & EGGS 19
santorini tomatoes, village
bread & olives

CLASSICS

OLYMPIA 20
sunny side up eggs w/ fries
& georgie's gyro add feta + 3

CRETAN 16
olive oil fried eggs & tiny
cretan sausages & herbs w/
crispy potato hash

STRAPATSADA 14
a traditional scramble of
farm eggs & tomatoes w/ feta

IKARIA 16
egg whites, slow cooked
zucchini, otf tomatoes & dill

TSOUREKI FRENCH TOAST 16
cinnamon butter, tahini honey

KOULOURI THE GREEK BAGEL

CLASSIC KOULOURI 6
lightly toasted
served w/ taramasalata

LOX & HAPPY EGG 15
fried capers & red onion
w/ spicy cream cheese

EGG IN A HOLE 14
sesame koulouri, graviera
cheese & cedar ridge farm egg

CRUSHED AVOCADO 16
feta, dill, aleppo pepper
add egg + 3

ATHENIAN MEATS

TINY CRETAN SAUSAGES 11
CHAR GRILLED KALAMAKI 8/14

SOUVLAKIS

GEORGIE'S GYROS 25
CHICKEN SOUVLAKI 24
CRISPY EGGPLANT & HALLOUMI 22

served on a wood fired pita w/
tomatoes, cucumber, spiced
yogurt & a few fries

ADD EGG
ADD FETA > 3



SALADS

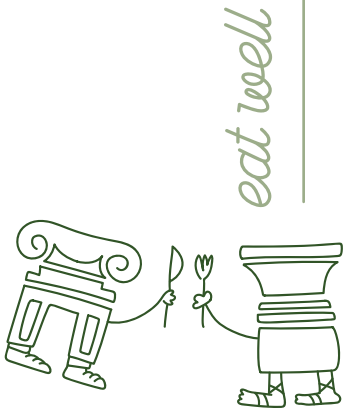
MAROULOSALATA 14
BEETS & FETA 19
THE ANDROS 15/26
WATERMELON & PDO FETA 19

ADD
PROTEIN

gyro 8
chicken 6
octo 16

SPREADS 13

TRADITIONAL TZATZIKI
SPICY WHIPPED FETA
CHARRED EGGPLANT
TARAMASALATA
SANTORINI FAVAS
OCTOPUS SKORDALIA



*These items can be ordered raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness