



APOLLONIA

MEDITERRANEAN GRILL

MEZE AT THE BAR

EVERYDAY 4:00PM - 6:30PM

Meze / *mezāl* - Small plates of food, served together.
Perfect for sharing with company, over wine
ouzo or your favorite spirit.

CHARCUTERIE 10

PROSCIUTTO, ASSORTED CHEESES
DRIED SALAMI, HUMMUS, ROASTED PEPPERS
OLIVES, FIG JAM & GRILLED PITA.

TUNA CRUDO 7

SUSHI GRADE TUNA, MILD VINAIGRETTE
AVOCADO PUREE, AOILI, FRESH DILL & LEMON.

LAMB SLIDERS 9

SEASONED & CHAR GRILLED, FETA CHEESE
AIOLI AND FRENCH FRIES.

ZUCCHINI CAKES 6

ZUCCHINI, MANOURI CHEESE, LEMON ZEST
FRIED CRISPY, DILL YOGURT SAUCE.

BURRATA & TOMATO 7

FLATBREAD

HEIRLOOM TOMATOES, BURRATA, ONION, BASIL
ROASTED PEPPERS, BALSAMIC REDUCTION.

GREEK FRIES 5

CREAMY FETA SAUCE, ROSEMARY & OREGANO.

FOR RESERVATIONS VISIT
ApolloniaGrill.com/Reservations



APOLLONIA

MEDITERRANEAN GRILL

HAPPY HOUR

4:00 - 6:30PM

WINE \$4.50

PINOT GRIGIO

CHARDONNAY

WHITE ZINFANDEL

SANGRIA

MALBEC

MERLOT

CABERNET SAUVIGNON

BLACKBERRY SANGRIA

COCKTAILS \$7.00

MARTINI

UP, DIRTY, DRY - WHATEVER YOUR STYLE!

STOLI VODKA OR PRAIRE ORGANIC GIN

MEDUSA

CROP ORGANIC CUCUMBER VODKA, LEMON JUICE

CUCUMBER WATER & GARNISH.

LA SIRENA

360 GEORGIA PEACH VODKA, FRESH LIME JUICE

CRANBERRY JUICE, CHAMPAGNE.

GREEK MARGARITA

EL JIMADOR TEQUILA, MASTIHA GREEK LIQUEUR,

FRESH LIME JUICE, SALT RIM, ON ICE.

THE EDISON

MICHTER'S SMALL BATCH BOURBON, HOUSE MADE SURYP

WITH BLACKBERRIES, CLOVE AND VANILLA + ANGOSTURA BITTERS.

BEER

\$2 OFF HOUSE SPIRITS AND ALL BEERS.