

ταβέρνα

VÍOLÍ

HAPPY HOUR

MONDAY-THURSDAY • 3:30-6:30PM

FRIDAY-SUNDAY • 2:30-5:30PM

Boukia 7 EA

SPANAKOPITAKIA

spinach, feta, crispy phyllo 2pc VG

GRILLED MEATBALLS

smoked yogurt, tomato, mint 2pc

CRISPY ZUCCHINI & EGGPLANT

tzatziki, smoked paprika VG

SAGANAKI

kasseri cheese, ouzo, lemon, oregano VG

CRISPY CALAMARI

caper tartar sauce, lemon, smoked paprika

\$2 FRESH OYSTERS*

chef's selection cocktail sauce and mignonette

Housemade Spreads 5 EA

choice of:

TZATZIKI VG • **SPICY FETA** VG

HUMMUS VG • **TARAMA**

*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.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we take precautions, we cannot guarantee an environment free of allergens. Please notify your server of any dietary restrictions.*

An 18% service charge will automatically be added to all parties of 6 or more.

A 3% surcharge is added to all checks to offset rising costs. This is added in lieu of menu price increases and can be removed upon request.

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CLASSIC COCKTAILS 9

MARTINI

vodka or gin

ESPRESSO MARTINI

vanilla vodka, kahlua, espresso

COSMOPOLITAN 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

BEER 6

MYTHOS HELLENIC LAGER

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