

ταβέρνα

VIOLÍ

HAPPY HOUR

MONDAY-FRIDAY • 3-6PM

SATURDAY & SUNDAY 2-5PM

Boukia 8 EA

SPANAKOPITAKIA

spinach, feta, crispy phyllo 2pc VG

GRILLED MEATBALLS

smoked yogurt, tomato, mint 2pc

CRISPY ZUCCHINI & EGGPLANT

tzatziki, smoked paprika VG

CRISPY CALAMARI

caper tartar sauce, lemon, smoked paprika

SAGANAKI

kasseri cheese, ouzo, lemon, oregano VG

\$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.

A 3% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We are happy to remove this charge upon request.

Sips

CLASSIC COCKTAILS 9

MARTINI

vodka or gin

ESPRESSO MARTINI

vanilla vodka, kahlua, espresso

COSMOPOLITIAN 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
gooseberry, pomegranate, velvety finish