HAPPY HOUR

MONDAY - THURSDAY • 3PM - 6PM

FRIDAY - SUNDAY • 3PM - 5PM

Boukia 8 EA

SPANAKOPITAKIA
spinach, feta, crispy phyllo *2pc* VG

GRILLED MEATBALLS
smoked yogurt, tomato, mint *2pc*

GREEK FRIES
ladolemono, sheep butter yogurt VG

CRISPY ZUCCHINI & EGGPLANT
tzatziki, smoked paprika VG

$2 FRESH OYSTERS*
chef's selection
cocktail sauce and mignonette



Housemade Dips 5 EA

choice of:

TZATZIKI VG • **SPICY FETA** VG

CHARRED EGGPLANT VG • **HUMMUS**

served with a choice of
local vegetable crudité or warm pita

GF: gluten free VG: vegetarian

Many of our dishes can be modified to be gluten & vegan-friendly.

** Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.*

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CLASSIC COCKTAILS 9

ESPRESSO MARTINI
vanilla vodka,
kahlúa, espresso

CLASSIC MARTINI
vodka or gin

OLD FASHIONED
bourbon,
demerara, bitters

PALOMA
blanco tequila,
grapefruit, lime

SPECIALTY COCKTAILS 9

LEMONI SPRITZ
haku vodka,
house-made
limoncello, brut

YAMAS
cazadores blanco,
elderflower liqueur,
strawberry, lime, mint

ZERO PROOF 9

STAMOS
blueberry, lemon, amarena cherries

WINE 9

Zoe, **Rosé**, Peloponnese, Greece

Benvolio, **Pinot Grigio**, Friuli, Italy

La Petite Perrier, **Sauvignon Blanc**, Loire, France

Wines of Substance, **Cabernet Sauvignon**,
Columbia Valley, Washington

BEER 5

Mythos Hellenic Lager

Corona Extra

Michelob Ultra