

ταβέρνα

VIOLÍ

HAPPY HOUR

MONDAY-FRIDAY • 3-6PM

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

CRISPY CALAMARI

caper tartar sauce, lemon, smoked paprika

HUMMUS & CHARRED BEETS

warm pita, pomegranate, toasted pine nuts VG

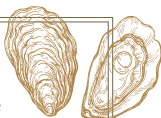
SAGANAKI

kefalotyri cheese, lemon VG

\$2 FRESH OYSTERS*

chef's selection

cocktail sauce and mignonette



Housemade Dips 6 EA

choice of:

TZATZIKI VG • **SPICY FETA** VG

CHARRED EGGPLANT VG • **TARAMA**

*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.

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CLASSIC COCKTAILS 9

ESPRESSO MARTINI

vanilla vodka,
kahlúa, espresso

OLD FASHIONED

bourbon,
demerara, bitters

CLASSIC MARTINI

vodka or gin

PALOMA

blanco tequila,
grapefruit, lime

SPECIALTY COCKTAILS 9

LEMONI SPRITZ

haku vodka, house-made
limoncello, brut

FROZEN

PEACH HUGO

vodka, elderflower liqueur,
peach, citrus, brut

YAMAS

cazadores blanco,
strawberry,
elderflower liqueur,
lime, mint

FROZEN

MOURO MOJITO

rum, blueberry, mint

ZERO PROOF 9

STAMOS

blueberry, lemon, amarena cherries

WINE 9

Zoe, **Rosé**, Peloponnese, Greece

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

Cambria Estate, 'Katherine's Vineyard',
Chardonnay, Santa Maria Valley, California

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

BEER 5

Mythos Hellenic Lager

Corona Extra

Michelob Ultra