

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

CRISPY CALAMARI

caper tartar sauce, lemon, smoked paprika

HUMMUS & CHARRED BEETS

warm pita, pomegranate, toasted pine nuts VG

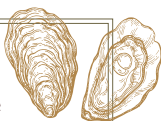
SAGANAKI

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.

* Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne 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

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

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

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

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

BEER 5

Mythos Hellenic Lager

Corona Extra

Michelob Ultra