

Cocktail HOUR

MONDAY - FRIDAY • 4PM - 5:30PM

CLASSIC COCKTAILS \$11

DIRTY MARTINI **choice of gin or vodka*

OLD FASHIONED bourbon, demerara, bitters

PALOMA tequila, grapefruit, lime

ESPRESSO MARTINI vanilla vodka,
kahlua, espresso

SPECIALTY COCKTAILS \$11

APRICOT LIMONCELLO SPRITZ
house-made limoncello, apricot, brut

SMOKE ON THE WATER
creyente mezcal, del santo herbal liqueur,
aleppo pepper, torched thyme, lime

ZERO PROOF \$9

CHERRY GAZOZ
amarena cherries, lemon

WINE \$9

WHITE

Vinho Verde, Avelada, "Fonte", Minho PRT, 2024

ROSÉ

Negroamaro, Tormaresca, 'Calafuria', Salento ITA

RED

Grenacha, Bodegas Breca, 'Fuego', Calatayud ESP 2024

BEER \$7

MYTHOS HELLENIC
Greek Lager

MODELO ESPECIAL
Mexican Pilsner



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OYSTERS* \$2 EA

SPREADS \$7

served with pita or crudité

- **SPICY FETA** VG GF
- **CHARRED EGGPLANT** VG GF
- **BEET TZATZIKI** VG GF
- **TRUFFLE HONEY LABNEH** VG GF

BITES \$9

SAGANAKI

kefalograviera, lemon

CRISPY POTATO FRITTERS

french onion dip, sumac VG

FALAFEL*

jumbo lump crab salata, avocado tzatziki,
smoked trout roe 2 pieces

CRISPY RICE \$5 EA

SPICY TUNA*

harissa aioli, lime zest, cilantro

CRAB

chili oil, lemon aioli, dill, smoked trout roe

GF: gluten free VG: vegetarian

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.

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% gratuity is added to parties of 6 or more.
A 3.95% 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.