

# Cocktail HOUR

## 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



# Cocktail HOUR

**OYSTERS\*** \$2 EA

## **SPREADS** \$7

*served with pita or crudité*

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

## **BITES** \$9

### **HALLOUMI SOUVLAKI**

hot honey VG GF

### **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.**