

# Estia

G R E E K T A V E R N A

## HAPPY HOUR MENU

### BOTTLED BEER

YUENGLING LAGER, Pennsylvania 3  
COORS LIGHT, Colorado 3  
MILLER LITE, Missouri 3

### DRAFT BEER

ALL BEER ON DRAFT 3

### CRAFT COCKTAILS

**SANGRIA 5**  
House made with wine & fresh fruit

**DIONYSUS 5**  
House-infused berry vodka, fresh lemon, topped with sparkling wine

**MIXED DRINK 5**  
Your choice of house vodka, gin, whiskey, rum or tequila with mixer

**MASTIHA MULE 5**  
Stolichnaya Vodka, lime juice, ginger beer and a Mastiha mist

**PLATO'S PUNCH 5**  
New Jersey's Petty's Island Rum, berry hibiscus tea infused syrup, fresh lemon and pineapple

### WINE

**WHITE**

CHARDONNAY, DeLoach, CA 6  
SAUVIGNON BLANC, Walnut Block, NZ 6  
PINOT GRIGIO, Alverdi, Italy 6

**RED**

MALBEC, Domaine Bousquet, Argentina 6  
MAVRODAPHNE, Antonopoulos, Greece 6  
TEMPRANILLO, Sangre de Torro, Spain 6

### RAW BAR

SEASONAL OYSTERS  
ON THE HALF SHELL

HALF DOZEN 6  
DOZEN 12

### APPETIZERS

**CHEESE SAGANAKI 8**  
Pan fried traditional kefalograviera cheese

**FRIED CALAMARI 8**  
Fresh calamari lightly fried with spicy marinara

**SPINACH PIE 8**  
Scallions, leeks, dill and feta cheese wrapped in handmade phyllo dough

**DOLMADES 8**  
Valencia rice, pine nuts, currants, fennel and dill stuffed in grape vine leaves and served with tzatziki

**SARDINES 8**  
Fresh Mediterranean sardines, deboned and grilled

**GREEK MEATBALLS 8**  
Lamb meatballs stuffed with feta served with tomato sauce

**MEDITERRANEAN SPREADS 8**  
Tzatziki (Greek yogurt), Htipiti (Red Pepper) and Melitzano (Eggplant) served with grilled pita

**ESTIA CHIPS 8**  
Thinly sliced zucchini and eggplant lightly fried served with tzatziki

**OCTOPUS 12**  
Mediterranean octopus charcoal grilled served on top of fava puree