

BAR MENU

HOT MEZEDES

*ESTIA CHIPS	18
Zucchini and eggplant fried crispy served with tzatziki	
*SPANAKOPITA	12
Leeks, scallions, spinach, and feta baked in homemade phyllo dough	
*CHEESE SAGANAKI	12
Pan fried kefalograviera cheese served with lemon	
OCTOPODI	19
Charcoal grilled octopus with red and sweet onions, dill, roasted peppers, capers, parsley and red wine vinaigrette	
STUFFED CALAMARI	16
Calamari stuffed with a trio of Greek cheeses, grilled served with lemon and extra virgin olive oil on a bed of spinach	
FRIED CALAMARI	13
Pan fried calamari served with spicy tomato sauce and lemon	
KEFTEDES	12
Feta stuffed meatballs	
GRILLED SARDINES	16
Fresh sardines are de-boned and grilled with ladolemeno	
CRAB CAKE	19
Jumbo lump crab cake served over Beluga lentils	

COLD MEZEDES

OYSTERS	6pc/12pc	16/32
Daily selection varies		
BAKED OYSTERS	12	
Stuffed with spinach, leeks, scallions, dill and feta cheese		
GREEK CHEESE PLATE	16	
Raw feta, manouri and kefalograviera, pan-fried halumi, served with honey, almonds, cherries, grape leaves and toasted bread		
SPREAD PIKILIA	15	
Choose three of the following served with grilled pita:		
*Tzatziki – Yogurt, cucumber and dill		
*Htipiti – Roasted red peppers and feta cheese		
*Melitzano Salata – Roasted eggplant Taramosalata – Carp roe and potato		
*STUFFED GRAPE LEAVES	12	
Valencia rice, pine nuts, currants, fennel and dill stuffed in grape leaves served with tzatziki		
HORIATIKI SALATA	15	
Greek country salad		
ROMAINE SALATA	10	
Romaine salad with creamy caper-dill dressing		

HAND CRAFTED COCKTAILS

ATHENS SMASH -12	PELOPONNESE FIZZ -11
Bulleit bourbon, seasonal berries, fresh grapefruit, lemon, mint	Tanqueray, cucumber, mint, fresh lemon, simple syrup served on the rocks
GREEK GIMLET -12	ESTIA RUM PUNCH -10
Hendrick's gin, house-made basil lime cordial, basil garnish	Don Q rum, Ouzo, fresh pineapple, grenadine, fresh lime topped with club soda
SPICY SPARTAN -12	DIONYSUS -10
House infused jalapeno tequila, Cazadores blanco, lime, house grenadine	House-infused berry vodka, fresh lemon, simple syrup topped with sparkling wine
ORANGE ODYSSEY -11	MAPLE MANHATTAN -13
Metaxa, Cointreau, fresh lemon and dill simple syrup	Bulleit rye, PA maple syrup, vermouth, served up

WINE BY THE GLASS

-WHITE- PINOT GRIGIO	10	-RED- PINOT NOIR	11
Lumina, Ruffino, Venezia Giulia, 2013		Montpellier, Napa, 2012	
RIESLING	11	SANGIOVESE	10
Essence, S.A. Prum, Mosel, Germany, 2012		Rapido Red, Puglia, 2012	
SAVATIANO	12	AGIORGITIKO	11
Domaine Harlaftis, Stamata, Attica, 2013		Domaine Harlaftis, Nemea, 2011	
CHARDONNAY	12	AGIORGITIKO	13
Leyda Classic, Chile, 2013		Notios, Gaia, Nemea, 2013	
MOSCHOFILERO-RODITIS	13	MALBEC	11
Notios, Gaia, Peloponnese, 2013		Nieto Senetiner, Mendoza, 2011	
BORDEAUX BLANC	13	MONASTRELL	13
Chateau Pilet, Bordeaux, France, 2013		Bodegas Enrique Mendoza, Alicante, 2010	
CHARDONNAY	10	AGIORGITIKO	13
Oak Vineyards, California, 2013		Saint George, Domaine Skouras, Nemea, 2011	
MOSCHOFILERO	12	TEMPRANILLO	12
Domaine Skouras, Mantinia, 2013		Sensible, Tudelo del Duero, 2013	
ASSYRTIKO	14	-ROSÉ- MOSCHOFILERO	13
Argyros Atlantis White, Santorini, 2013		Meliasto, Domaine Spiropoulos, Mantinia, 2012	
RETSINA	13		
Ritinitis Nobilis, Gaia, Peloponnese, NV			

Full Wine List Available

BEER

AMSTEL LIGHT	Amsterdam	6	SIERRA NEVADA	Chico, CA	7
ALLAGASH WHITE	Portland	8	GUINNESS	Dublin	7
BUCKLER, NA	Netherlands	6	DOGFISH HEAD		
CORONA	Mexico	6	60 MINUTE IPA	Milton, DE	7
MYTHOS	Greece	7	YUENGLING LAGER	Pottsville, PA	6

HAPPY HOUR

At the Bar Only

Monday-Friday 4:00 p.m. 6:00 p.m.

Sunday 7:00 p.m.- Close

Half Price Appetizers ~ \$6 Crafted Cocktails and Wine by the Glass ~ \$4 Beer

***Full menu also available**