


Estia

"A GREEK MEDITERRANEAN RESTAURANT"

HAPPY HOUR MENU

HOT MEZEDES

ESTIA CHIPS  **9**
Zucchini & eggplant fried crispy served with tzatziki

SPANAKOPITA  **7**
Leeks, scallions, spinach, & feta baked in homemade phyllo dough

CHEESE SAGANAKI  **7**
Pan fried kefalograviera cheese served with lemon

OCTOPODI **10**
Charcoal grilled octopus with red & sweet onions, dill, roasted peppers, capers, parsley & red wine vinaigrette

CALAMARI **8.5**
Choice of fried or grilled calamari served with spicy tomato sauce




GRILLED SARDINES **8.5**
Fresh sardines are deboned & grilled with ladolemeno

CRAB CAKE **10.5**
Jumbo lump crab cake served over Beluga lentils

COLD MEZEDES

OYSTERS **6pc/12pc** **8/16**
Daily selection varies

GREEK CHEESE PLATE **8**
Raw feta, manouri & kefalograviera, panfried halumi, served with honey, almonds, cherries, grape leaves & toasted bread

SPREAD PIKILIA **8.5**
Choose three of the following served with grilled pita:
 Tzatziki – Yogurt, cucumber & dill
 Htipiti – Roasted red peppers & feta cheese
 Melitzano Salata – Roasted eggplant
Taramosalata – Carp roe & potato

STUFFED GRAPE LEAVES **6.5**
Valencia rice, pine nuts, currants, fennel & dill stuffed in grape leaves served with tzatziki

HORIATIKI SALATA **9**
Greek country salad

ROMAINE SALATA **7**
Romaine salad with creamy caper-dill dressing

HAND CRAFTED COCKTAILS \$7.5

ALOE SMASH
Pendleton Whisky, Chateau aloe liqueur, fresh lemon, honey clove syrup, strawberries

BRONZE AGE
Revivalist Harvest gin, Contratto, fresh lemon, Angostura bitters, ginger clove simple syrup

POMEGRANATE MARGARITA
Hornitos Plata, rosemary simple, lemon, lime, pomegranate juice

SEASONAL SANGRIA
Recipe changes seasonally.

BURNT MANHATTAN **15***
Knob Creek Rye, burnt brown sugar simple syrup, orange bitters served perfect

DIONYSUS
House-infused berry vodka, fresh lemon, simple syrup, topped with sparkling wine

MASTIKA MULE
Grey goose, mastika rinse, lime, ginger beer

WINE BY THE GLASS \$7.5

WHITE

ASSYRTIKO
Argyros Atlantis, Santorini, 2017

ROBOLA
Robola Cooperative, Cephalonia, 2017

MOSCHOFILERO
Domaine Skouras, Peleponnese, 2017

RETSINA
Markou, Retgina of Attica, NV

BORDEAUX BLANC
Chateau de Matards, France, 2016

PINOT GRIGIO
Cielo, Venezia, 2017

CHARDONNAY
Guenoc, California, 2017

RIESLING
Leonard Kreuzsch, Rheinhessen, Germany, '17

SAUVIGNON BLANC
Ponga, Marlborough, 2017

RED

AGIORGITIKO
Argilos, Domaine Harlaftis, Nemea, 2012

AGIORGITIKO
St George, Domaine Skouras, Nemea, 2015

XINOMAVRO
Thymiopoulos, Young Vines, Naoussa, 2016

MERLOT
Chateau de la Cresse, Cotes du Bordeaux, 2015

SYRAH/CARIGNAN/GRENACHE
Chateau Pas du Cerf, Cotes du Provence, 2014

NERO D'AVOLA
Indigenous, Sicily, 2016

TEMPRANILLO
Mencos, Rioja, Spain 2013

PINOT NOIR
Cloud Break, California, 2016

MALBEC
Nieto Senetiner, Mendoza, 2017

ROSÉ

MOSCHIFILERO/AGIORITIKO
Meliasto, Spiropoulos, Peloponnese, 2017

*Not available at happy hour pricing.

BEER \$5.5

AMSTEL LIGHT Amsterdam

ALLAGASH WHITE Portland

CORONA Mexico

MYTHOS Greece

BUCKLER Netherlands

CRISPIN CIDER (GF) Colfax, CA

YUENGLING LAGER Pottsville, PA


GUINNESS Dublin

SWEETWATER PALE ALE (DRAFT)


TWO ROADS SAISON (DRAFT)


YARDS PPA Philly


HAPPY HOUR MENU AVAILABLE AT THE BAR: Monday - Friday 4 p.m. - 6 p.m. & Sunday 7 p.m. - Close
Happy Hour pricing not available outside these times | Full Menu Available

 Indicates Vegetarian Items.

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

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