

MONDAY - FRIDAY 4:30-6:30PM AVAILABLE AT THE BAR AND HIGHTOPS ONLY

## BEER

4

## FROM THE SEA

## NEW BELGIUM FATTIRE, Colorado

COORS LIGHT, Colorado

CORONA, Mexico

STELLA ARTOIS, Belgium

DOGFISH HEAD 60 MINUTE IPA, Delaware

ESTIA PILSNER, Colorado

ALLAGASH WHITE, Maine

# HANDCRAFTED COCKTAILS 5

#### **SANGRIA**

Housemade with fresh fruit

#### **DIONYSUS**

House infused berry vodka, fresh lemon, sparkling wine

#### **MASTIHA MULE**

Stoli vodka, fresh lime, ginger beer, served in a copper mug with a Mastiha rinse

## MIXED DRINK

Your choice of house vodka, gin, whiskey, rum or tequila with mixer

## WINE

7

PINOT GRIGIO, Cielo, delle Venezie, Italy CHARDONNAY, Backstory, California

SAUVIGNON BLANC, Stoneburn, New Zealand

MOSCHOFILERO, Domaine Skouras, Peloponnese

PINOT NOIR, Ryder, California

MALBEC, Waterbrook, Washington

AGIORGITIKO, St. George, Domaine Skouras, Nemea

#### OYSTERS 6/12

Daily selection, cocktail and mignonette sauces

#### WHOLE LOBSTER 15

Poached with fresh lemon, mixed greens, cocktail sauce

#### TUNATARTARE 12

Diced yellowfin tuna and avocado, soy honey ginger dressing, crispy pita chips

#### CALAMARI 8

Your choice of lightly fried or grilled served with spicy tomato sauce and fresh lemon

#### SARDINES 8

Deboned and grilled with ladolemono

## FROM THE LAND

## ESTIA CHIPS Ø 8

Thinly sliced eggplant and zucchini lightly fried served with tzatziki

#### CHEESE SAGANAKI # 8

Traditional pan fried Kefalograviera cheese

## SPINACH PIE Ø 8

Leeks, scallions, dill spinach and feta baked in housemade phyllo dough

## DOLMADES **8**

Valencia rice, pine nuts, currants, fennel and dill wrapped in grape vine leaves and served with tzatziki

#### **KEFTEDES 8**

Lamb and feta meatballs in roasted tomato sauce