



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

HAPPY HOUR MENU

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

BEER 4

NEW BELGIUM FATTIRE, Colorado
COORS LIGHT, Colorado
CORONA, Mexico
STELLA ARTOIS, Belgium
DOGFISH HEAD 60 MINUTE IPA, Delaware
ESTIA PILSNER, Colorado
ALLAGASH WHITE, Maine
ROTATING SEASONAL

HANDCRAFTED COCKTAILS 5

SANGRIA

Housemade with apples and cinnamon

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 Faber 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, Tarrica, California
MALBEC, Waterbrook, Washington
COTES DU RHONE, Les Planes des Moines, France
AGIORGITIKO, St. George, Domaine Skouras, Nemea

FROM THE SEA

OYSTERS 6/12

Chef's choice with cocktail and mignonette sauces

WHOLE LOBSTER 15

Poached with fresh lemon, mixed greens, cocktail sauce

TUNA TARTARE 12

Yellowfin sushi grade tuna, fresh avocado,
soy honey ginger vinaigrette, fried pita

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 8

Thinly sliced eggplant and zucchini lightly fried
served with tzatziki

CHEESE SAGANAKI 8

Pan fried traditional kefalograviera cheese with fresh lemon

SPINACH PIE 8

Scallions, leeks, dill and feta cheese wrapped
in housemade phyllo dough

DOLMADES 8

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

GREEK MEATBALLS 8

Lamb meatballs stuffed with feta served with tomato sauce