



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

HAPPY HOUR MENU

BOTTLED BEER

NEW BELGIUM FATTIRE, Colorado 3
COORS LIGHT, Colorado 3
ALLAGASH WHITE, Maine 3
MYTHOS, Greece 3

DRAFT BEER

SWEETWATER IPA 4
ROTATING SEASONAL 4
ROTATING LOCAL 4
ROTATING STAFF PICK 4

CRAFT COCKTAILS

SANGRIA 5
House made with fresh fruit
DIONYSUS 5
House-infused berry vodka, fresh lemon,
topped with sparkling wine
MASTIKA MULE 5
Stoli vodka, fresh lime, ginger beer, served in a
copper mug with a Mastika rinse
MIXED DRINK 5
Your choice of house vodka, gin, whiskey, rum or
tequila with mixer

WINE

GLASS OF RED OR WHITE WINE 6

FROM THE SEA

OYSTERS 6/12
Chef's choice with cocktail and mignonette sauces

TUNA TARTARE 12
Yellowfin sushi grade tuna, fresh avocado,
soy honey ginger vinaigrette, fried pita

FRIED CALAMARI 8
Fresh calamari lightly fried with spicy marinara

SARDINES 8
Fresh Mediterranean sardines, deboned and grilled

WHOLE LOBSTER 15
Poached with fresh lemon, mixed greens, cocktail sauce

FROM THE LAND

CHEESE SAGANAKI 8
Pan fried traditional kefalograviera cheese with fresh lemon

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

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