



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 ONLY

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

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, Tarrica, California
MALBEC, Waterbrook, Washington
AGIORGITIKO, St. George, Domaine Skouras, Nemea
FROSÉ Frozen Rosé wine blended with fresh fruit

FROM THE SEA

OYSTERS 6/12

Daily selection, cocktail and mignonette sauces

WHOLE LOBSTER 15

Poached with fresh lemon, mixed greens, cocktail sauce

TUNA TARTARE 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 8

Thinly sliced eggplant and zucchini lightly fried
served with tzatziki

CHEESE SAGANAKI 8

Traditional pan fried Kefalograviera cheese

SPINACH PIE 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

LAMB MEATBALLS 8

Feta, roasted tomato sauce

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
SOME MENU ITEMS HAVE NATURALLY OCCURRING PITS OR SEEDS; PLEASE USE CAUTION. NO SEPARATE CHECKS, PLEASE.