

Estia

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

HAPPY HOUR MENU

BOTTLED BEER 3

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

DRAFT BEER 4

SWEETWATER IPA
ROTATING SEASONAL
ROTATING LOCAL
ROTATING STAFF PICK

CRAFT COCKTAILS 5

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

WINE 6

FROSÉ
Frozen Rosé wine blended with fresh lemon,
strawberries and St. Germain

GLASS OF RED OR WHITE WINE

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