



HAPPY HOUR MENU

BEER

SPELLBOUND IPA 6
DOUBLE NICKEL PILSNER 6
TONewood LAGER 6
CAPE MAY BREWING seasonal
5 (can)

CRAFT COCKTAILS

SANGRIA 10
House made with wine & fresh fruit
DIONYSUS 10
House-infused berry vodka, fresh lemon, topped with sparkling wine
MIXED DRINK 11
Your choice of house Liquors-Svedka vodka, Fords gin, Jim Beam whiskey, Don Q rum, or El Jimador tequila with a mixer
SPRITZ 11
Apertivo, prosecco and club soda
CITRUS CRUSH 11
Vodka, fresh lemon & lime juice and club soda

WINE

SPARKLING
BRUT CAVA Roger Goulart, Spain 10

WHITE
CHARDONNAY Saveurs du Temps 9
PINOT GRIGIO Alverdi, Italy 9
RIESLING Lamoreaux Landing, NY 9

RED
BORDEAUX Chateau Gillet, France 9
MAVRO Vouni Panayi Winery, Greece 11
CABERNET Twenty Acres, California 9

RAW BAR

SEASONAL OYSTERS
ON THE HALF SHELL
HALF DOZEN 12
DOZEN 24

APPETIZERS

CHEESE SAGANAKI 12
Pan fried traditional kefalograviera cheese
FRIED CALAMARI 13
Fresh calamari lightly fried with spicy marinara
SPINACH PIE 12
Scallions, leeks, dill, and feta cheese wrapped in hand-rolled phyllo dough
DOLMADES 13
Valencia rice, pine nuts, currants, fennel, and dill stuffed in grape vine leaves and served with tzatziki
MEDITERRANEAN SPREADS 13
Tzatziki (Greek yogurt, cucumber, dill, garlic), Htipiti (red pepper & feta), and Melitzano (smoked eggplant) served with grilled pita
GREEK MEATBALLS 13
Lamb meatballs stuffed with feta cheese in marinara
ESTIA CHIPS 13
Thinly sliced zucchini and eggplant lightly fried served with tzatziki
OCTOPUS 17
Mediterranean octopus charcoal grilled served on

DAILY 3:00PM-6:00PM
AVAILABLE OUTSIDE, BAR, HIGH TOPS ONLY -
NO SUBSTITUTIONS

VISIT US AT WWW.ESIATAVERNACOM