



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 kefalotyros 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

DOLMADIES 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**

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