



## 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**  
**AMERICAN CHAMPAGNE** J Roget, CA 9  
**BRUT ROSE** Domaine Bousquet, Argentina 10  
**WHITE**  
**CHARDONNAY** Saveurs du Temps, France 9  
**PINOT GRIGIO** Alverdi, Italy 9  
**MOSCHOFILERO** Stamnaki, Greece 10  
**RED**  
**MALBEC** Domaine Benegas, Argentina 9  
**AGIORGITIKO/CABERNET** Buketo, Macedonia 11  
**CABERNET** Twenty Acres, California 9

### RAW BAR

**SEASONAL OYSTERS**  
ON THE HALF SHELL  
**HALF DOZEN** 12  
**DOZEN** 24

### APPETIZERS

**CHEESE SAGANAKI** 11  
Pan fried traditional kefalograviera cheese  
**FRIED CALAMARI** 12  
Fresh calamari lightly fried with spicy marinara  
**SPINACH PIE** 11  
Scallions, leeks, dill, and feta cheese wrapped in hand-rolled phyllo dough  
**DOLMADES** 12  
Valencia rice, pine nuts, currants, fennel, and dill stuffed in grape vine leaves and served with tzatziki  
**MEDITERRANEAN SPREADS** 12  
Tzatziki (Greek yogurt, cucumber, dill, garlic), Htipiti (red pepper & feta), and Melitzano (smoked eggplant) served with grilled pita  
**GREEK MEATBALLS** 12  
Lamb meatballs stuffed with feta cheese in marinara  
**ESTIA CHIPS** 12  
Thinly sliced zucchini and eggplant lightly fried served with tzatziki  
**OCTOPUS** 16  
Mediterranean octopus charcoal grilled served on

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

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