



HAPPY HOUR MENU

BEER

- SPELLBOUND IPA **6**
- DOUBLE NICKEL PILSNER **6**
- TONewood LAGER **6**
- CAPE MAY THE GROVE CITRUS SHANDY **4(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 and lime juice, club soda

WINE

- SPARKLING
AMERICAN CHAMPAGNE, J Roget, CA **9**
- WHITE
CHARDONNAY, Saveurs du Temps, France **9**
PINOT GRIGIO, Cielo, Italy **9**
MOSCHOFILERO, Stamnaki, Greece **10**
- RED
MALBEC, Domaine Benegas, Argentina **9**
AGIORGITIKO/CABERNET, Buketo, Macedonia **10**
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