

Estia®

BY THE GLASS

RED

Agrioritiko

Gaia 'Notios' | Nemea, GR | 14

Pinot Noir

King Estate Inscription | Willamette Valley, OR | 14

Pinot Noir

Moillard Bourgogne | Burgundy, FR | 18

Malbec

Catena | Argentina | 14

Merlot

Montes Alpha | Colchagua Valley, AR | 15

Cabernet Sauvignon

Clos du Val | Napa, CA | 24

Cabernet Sauvignon

Smith & Hook Reserve | Paso Robles, CA | 16

Merlot, Agrioritiko, Grenache

Domaine Costa Lazaridi | Drama, GR | 14

Syrah, Grenache, Cinsault

Chateau Berne Inspiration | Provence, FR | 16

Prosecco

Lunetta | Veneto, IT | 12

Moschofilero

Domain Spiropoulos | Peloponnesse, GR | 18

Champagne

Nicolas Feuillatte, Brut | Champagne, FR | 24

WHITE

Moschofilero

Gaia 'Monograph' | Peloponnesse, GR | 14

Assyrtiko

Gaia 'Monograph' | Peloponnesse, GR | 16

Assyrtiko

Plano | Drama, GR | 20

Pinot Grigio

Zenato | Veneto, IT | 12

Sauvignon Blanc

Villa Maria | Marlborough, NZ | 14

Chardonnay

ZD | Napa, CA | 18

Stella Artois n/a

Lager | Belgium | 7

Fix

Lager | Greece | 7

Riptide, Seafoam

I.P.A. | Naples, FL | 9

Stella Artois

Lager | Belgium | 8

Michelob Ultra

Light Lager | USA | 7

Turtle Season

I.P.A. | Naples, FL | 9

BEERS

DRAFTS

ROSE'

SPARKLING

COCKTAILS

APOLLO



Gin, Mastiha,
Cardamom,
Fig | 17

IRIS



Bourbon,
Pomegranate, Sage,
Amaro | 17

POMONA



Tequila, Mango,
Coconut | 16

MELI



Vodka,
Passion Fruit,
Honey, Lemon | 16

SANGRIA



House made with
fresh fruit | 16

SUNSET PRIX FIXE MENU

available from 3 - 5:30 PM every day | 35

APPETIZER

Spanakopita Manti

Spinach, feta, leeks, tzatziki

3 Spreads

Tzatziki, Htipiti, and Melitzanosalata
served with grilled pita bread

Romaine Salad

Chopped romaine hearts, feta,
scallions, creamy caper dill dressing

Beets

Marinated red and golden beets, red
onion, almond garlic skordalia

Octopus

Charcoal grilled, lava puree, pickled
red onion, holland peppers, capers,
extra virgin olive oil +7

ENTREE

Chicken

Half chicken, feta brined,
caramelized onion yogurt orzo

Filet Fish of the Day

Served with a seasonal side

Artichoke Kebab

Lemon aioli, chili aioli

Lamb Chops

Two Australian lamb chops
marinated in olive oil, fresh herbs
and lemon, charcoal grilled served
with greek fried potatoes and
tzatziki +12

DESSERT

Greek Yogurt

Honey, sour cherry

Baklava

Walnuts, pistachios, layered phyllo,
vanilla ice cream

ALCOHOL

First Glass of Pinot

Grigio or Sangria for \$9