

Estia®

BY THE GLASS

WHITE

Rose
Whispering Angel "D'esclans" | Provence, FR | 16/62

Assyrtiko
Plano | Drama, GR | 20/75

Assyrtiko
Santo | Santorini, GR | 22/78

Pinot Grigio
Masi Masianco | Veneto, IT | 14/55

Sauvignon Blanc
Yealand | Marlborough, NZ | 14/55

Sauvignon Blanc
Clos Du Val | Napa, CA | 18/72

Sancerre
Compte De Chevalier | Loire Valley, FR | 22/85

Chardonnay
Sonoma-Cutrerre | Russian River, CA | 16/64

Chardonnay
ZD Winery | Napa, CA | 18/70

Chardonnay
Louis Jadot | Chablis, FR | 19/74

Prosecco
Lunetta | Veneto, IT | 12/48

Champagne
Nicolas Feuillatte, Brut | Champagne, FR | 22 (Split)

RED

Agrioritiko
Palivou "Anemos" | Nemea, GR | 14/55

Pinot Noir
King Estate "Inscription" | Willamette, OR | 14/55

Pinot Noir
Moillard "Le Duche" | Burgundy, FR | 17/68

Pinot Noir
The Calling | Russian River, CA | 19/74

Sangiovese
"Belnero" by Banfi | Tuscany, IT | 15/58

Cabernet Sauvignon
Simi | Sonoma, CA | 16/62

Cabernet Sauvignon
San Simeon | Paso Robles, CA | 18/70

Cabernet Sauvignon
Clos Du Val | Napa, CA | 25/95

Our Lady Guadalupe By David Phinney
Chardonnay, Santa Rita Hills, CA | 55/220

Our Lady Guadalupe By David Phinney
Pinot Noir, Santa Rita Hills, CA | 50/200

Pain Chiller
Orange juice, Coco Lopez, Lime | 10

Virgin Meyraki
Watermelon Puree, Mint, Lime | 11

MOCKTAILS CORAVIN

SPARKLING

COCKTAILS

APOLLO



*Gin, Mastiha,
Cardamom,
Fig | 17*

IRIS



*Bourbon,
Pomegranate, Sage,
Amaro | 17*

MERAKI



*Tequila, Watermelon,
Mint, Lime | 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*

Greek Salad +4
*Tomatos, cucumbers, red onion, feta, red
wine vinaigrette*

Octopus +\$7
*Charcoal grilled, fava puree, pickled red
onion, holland peppers, capers, evoo*

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

DESSERT

Greek Yogurt
Greek honey, candied almonds

Baklava
*Walnuts, pistachios, layered phyllo,
vanilla ice cream*

ALCOHOL +9

**First Glass of Pinot Grigio
or Sangria for \$9**