

Estia®

BY THE GLASS

ROSE

Rose

Massaya | Bekaa Valley, Lebanon | 14/55

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

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 | 9/74

Prosecco

Lunetta | Veneto, IT | 12/48

Champagne

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

WHITE

SPARKLING

RED

MOCKTAILS

Agrioritiko

Palivou "Anemos" | Nemea, GR | 16/62

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

Super Tuscan

"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

Virgin Meraki

Watermelon Puree, Mint, Lime | 11

COCKTAILS

APOLLO



Gin, Mastiha, Cardamom, Fig | 17

PAGOMENO



Vanilla Vodka, Coffee Liqueur, Espresso, Frappe | 16

MERAKI



Tequila, Watermelon Mint, Lime | 16

MELI



Vodka, Passion Fruit, Honey, Lemon | 16

SANGRIA



House Made with Fresh Fruit | 16

PRIX FIXE MENU

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
Tomatoes, cucumbers, red onion, feta, red wine vinaigrette

Octopus +\$7
Charcoal grilled, fava puree, pickled

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

Kormo
Rolled chocolate, layered with crushed shortbread, finished with honey yogurt cream

Baklava
Walnuts, pistachios, layered phyllo, vanilla ice cream

ALCOHOL+9

First Glass of Pinot Grigio or Sangria for \$9