



BY THE GLASS

WHITE

- Rose
Domaine Costa Lazaridi | Drama, GR | 14
- Rose
Chateau Berne Inspiration | Provance, FR | 16
- Assyrtiko
Papagiannakos | Attika, GR | 16
- Assyrtiko
Plano | Drama, GR | 20
- Assyrtiko
Santo | Santorini, GR | 22
- Pinot Grigio
Masi Masianco | Veneto, IT | 14
- Sauvignon Blanc
Yealand | Marlborough, NZ | 14
- Sauvignon Blanc
Silverado | Napa, CA | 16
- Sancere
Compte De Chevalier | Loire Valley, FR | 23
- Chardonnay
Sonoma-Cutrerre | Russian River, CA | 16
- Chardonnay
ZD Winery | Napa, CA | 18
- Prosecco
Lunetta | Veneto, IT | 12
- Champagne
Nicolas Feuillatte, Brut | Champagne, FR | 22

SPARKLING

RED

- Agrioritiko
Palivou ‘Anemos’ | Nemea, GR | 14
- Pinot Noir
King Estate “Inscription” | Willamette Vall, OR | 14
- Pinot Noir
Four Graces | Willamette, Oregon | 18
- Sangiovese
Belnero by Banfi | Tuscany, IT | 15
- Merlot
Montes Alpha | Colchagua Valley, AR | 15
- Cabernet Sauvignon
Simi | Sonoma, CA | 16
- Cabernet Sauvignon
San Simeon | Paso Robles, CA | 18
- Cabernet Sauvignon
Clos du Val | Napa, CA | 25
- Modelo Espeial
Lager | Mexico | 8
- 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

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
- Octopus +\$7
Charcoal grilled, fava puree, pickled red
onion, holland peppers, capers, extra
virgin olive oil

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

First Glass of Pinot Grigio
or Sangria for \$9