



BY THE GLASS

WHITE

BUBBLES

- Assyrtiko Blend
Amethystos | Macedonia, GR | 16/62
- Assyrtiko
Santo | Santorini, GR | 22/86
- Riesling
Thomas Schmitt Estate | Mosel, GER | 14/54
- Pinot Grigio
Pighin | Friuli-Venezia, IT | 14/54
- Sauvignon Blanc
Yealand | Marlborough, NZ | 15/58
- Sancerre
Compte De Chevalier | Loire Valley, FR | 22/86
- Chardonnay
Sonoma-Cutrerre | Russian River, CA | 16/62
- Chardonnay
Frank Family | Carneros, CA | 21/82
- Chardonnay
Grgich Hills Estate | Napa, CA | 26/102
- Rose
Triennes | Provence, FR | 15/58
- Prosecco
Cantina Montelliana | Veneto, IT | 12/62
- Champagne
Nicolas Feuillatte, Brut | Champagne, FR | 22 (Split)

RED

MOCKTAIL

- Xinomavro
Alpha EST "Hedgehog" | Macedonia, GR | 16/64
- Agrioritiko Blend
Techni Alipias | Macedonia, GR, 2019 | 22/86
- Pinot Noir
Benmar | Willamette, OR | 15/58
- Pinot Noir
Moillard | Bourgogne, FR | 20/78
- Malbec
Catena | Mendoza, AR | 17/66
- Chianti Classico
Banfi Riserva | Tuscany, IT | 16/62
- Super Tuscan
Campo Di Sasso Insoglio | Tuscany, IT | 21/82
- Cabernet Sauvignon
DAOU | Paso Robles, CA | 16/62
- Cabernet Sauvignon
Bonanza by Caymus | Napa Valley, CA | 21/82
- Cabernet Sauvignon
Grgich Hills Estate | Napa, CA | 26/102
- Artemis
Lavender, Lemon, Rosmary, Thyme | 12
- Virgin Meraki
Watermelon, Lime, Mint | 12
- Karidaki
Coconut, Lime, Mint | 12

COCKTAILS

KIPOS

APOLLO

MERAKI

MELI

SANGRIA



Frozen Mastiha, Vodka,
Lemon, Rosemary | 16



Gin, Mastiha,
Cardamom, Fig | 16



Tequila, Watermelon,
Mint, Lime | 16



Vodka, Passion Fruit,
Honey, Lemon | 16



House Made with
Fresh Fruit | 16

PRIX FIXE MENU

\$35

APPETIZER

ENTREE

DESSERT

- 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 red
onion, holland peppers, capers, evoo

- 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

- Kormo
Rolled chocolate, brandy, layered with
crushed shortbread, finished with vanilla
gelato and caramel sauce
- Baklava
Walnuts, pistachios, layered phyllo,
vanilla ice cream

SANGRIA +9

First Glass of Red or White Sangria

No substitutions or split plates

Please note an 18% service charge is applied on all bills for front of house employees. Additional gratuity is at the discretion of each guest.