Estia®

BY THE GLASS

WHITE

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-Cutrer | Russian River Valley, CA | 16/62

Chardonnay
Frank Family | Carneros, CA | 21/82

Chardonnay
Grgich Hills Estate | Napa, CA | 26/102

ROSE

Rose
Triennes | Provence, FR | 15/58

BUBBLES

Prosecco
Cantina Montelliano| Veneto, IT | 12/62

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

RED

Xinomavro
Alpha Estate "Hedgehog"| Macedonia, GR | 16/64

Agiorgitiko Blend
Techni Alipias| Macedonia, GR | 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

MOCKTAILS

Artemis
Lavender, Lemon, Rosemary, Thyme | 12

Virgin Meraki
Watermelon, Lime, Mint | 12

Karidiki
Coconut, Lime, Mint | 12

COCKTAILS

KIPOS



Frozen, Mastiha, Vodka, Lemon, Rosemary | 16

APOLLO



Gin, Mastiha, Cardamom, Fig | 16

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 3 - 5:30 pm every day | 38

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 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
Two Australian lamb chops marinated in olive oil, fresh herbs and lemon, charcoal grilled served with Greek fried potatoes and tzatziki. ADD AN EXTRA CHOP $18

DESSERT

Kormo
Rolled chocolate, brandy, layered with crushed shortbread, finished with vanilla gelato and caramel sauce

Baklava
Walnuts, pistachios, layered phyllo, vanilla ice cream

SANGRIA

First Glass of Red or White Sangria for $9

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