



G R E E K T A V E R N A

HAPPY HOUR MENU

MONDAY - FRIDAY 3:30PM-5PM

BAR AND PATIO ONLY

BEER

4

ROTATING IPA, Inquire with your server

ESTIA PILSNER, Colorado

STELLA ARTOIS, Belgium

ALLAGASH WHITE, Maine

COORS LIGHT, Colorado **BOTTLED**

HANDCRAFTED COCKTAILS 7

CLASSIC MARGARITA

Silver tequila, triple sec, fresh lime, agave

HUGO

Prosecco, St. Germain, mint, fresh lime

SANGRIA

Housemade with fresh fruit

MEDITERRANEAN MULE SERVED FROZEN

Vodka, fresh lime, ginger

WINE

7

PINOT GRIGIO, Bacaro, Friuli, Italy

PROSECCO, Ca'Furlan, Veneto, Italy

MALBEC, High Note, Mendoza, Argentina

LIGHT FARE

OYSTERS 6/12

Rotating selection; cocktail and mignonette

SALMON TARTARE 12

Shallot, chili pepper, cilantro, fresh lime, crispy potato chips

FRIED CALAMARI 8

Spicy marinara, fresh lemon

ESTIA CHIPS 8

Thinly sliced eggplant and zucchini lightly fried served with tzatziki

CHEESE SAGANAKI 8

Traditional pan fried Kefalograviera cheese

SPANAKOPITA 8

Leeks, scallions, dill, spinach and feta baked in housemade phyllo dough

DOLMADES 8

Valencia rice, pine nuts, currants, fennel and dill wrapped in grape vine leaves and served with tzatziki

CHICKEN SOUVLAKI 19

Charcoal grilled chicken skewers with peppers and onions, grilled pita, Greek fried potatoes, tzatziki

NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. SOME MENU ITEMS MAY COME IN CONTACT WITH WHEAT, EGGS, DAIRY, NUTS AND/OR SOY; PLEASE ALERT YOUR SERVER OF ANY ALLERGIES. ITEMS HAVE NATURALLY OCCURRING PITS OR SEEDS.
NO SEPARATE CHECKS, PLEASE.