

HAPPY HOUR MENU

EVERYDAY 3 PM - 6 PM

AVAILABLE EXCLUSIVELY IN HOUSE AT THE BAR AND HIGHTOPS

BEER 8

WINE 10

ESTIA PILSNER, Hershey

STELLA ARTOIS, Belgium

ALLAGASH WHITE, Maine

RUN WILD IPA 0.0, Connecticut

STONE IPA, California

CAPE MAY IPA, New Jersey

HEINEKEN, Netherlands

BORDEAUX BLANC, France

RED BLEND, France

COCKTAILS 10

COSMOPOLITAN

Vodka, Triple Sec, Lime, Cranberry

MARTINI

Choice of House Vodka or Gin

BARTENDER'S CHOICE

Daily Cocktail Chosen by Bartender

HUGO SPRITZ

Elderflower, Prosecco, & Mint

LAVENDER LEMON DROP

Vodka, Lavender Simple, & Lemon

SPRING SANGRIA

Red Wine, Brandy, Fruit, Citrus, & Spice

FROM THE SEA

FROM THE LAND

OYSTERS

Rotating selection; traditional accoutrements

12/24

GRILLED SHRIMP

Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, arugula & cherry tomatoes

13

MUSSELS

PEI mussels sautéed in roasted tomato sauce topped with grated feta & crispy pita sticks

13

CALAMARI

Fried served with spicy marinara

11

ESTIA CHIPS

Thinly sliced eggplant & zucchini lightly fried, served with tzatziki

11

CHEESE SAGANAKI

Traditional pan fried Kefalograviera cheese

11

SPANAKOPITA

Leeks, scallions, dill, spinach & feta baked in house made phyllo dough

11

DOLMADES

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

11

SPREADS PIKILIA

Served with grilled pita

11

• TZATZIKI Greek yogurt, cucumber, dill, garlic

• HTIPITI Roasted red peppers, cayenne, feta

• MELITZANOSALATA Smoked eggplant

LARGE PLATES

SHRIMP SOUVLAKI

Charcoal grilled shrimp skewers with cherry tomato & onions, grilled pita, sliced tomato, tomato feta orzo, & tzatziki


25

CHICKEN SOUVLAKI

Charcoal grilled chicken skewers with peppers & onions, grilled pita, sliced tomato, Greek fried potatoes, & tzatziki

23

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood and/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. Some items have naturally occurring pits or seeds. Maximum of 4 credit cards per table. No separate checks, please.

 /EstiaTavernaRadnor

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SPRING 2025