

# HAPPY HOUR MENU

SUNDAY- FRIDAY 3:30 PM - 6 PM

AVAILABLE EXCLUSIVELY IN HOUSE AT THE BAR AND HIGHTOPS ONLY

## BEER 6

ESTIA PILSNER, Hershey  
STELLA ARTOIS, Belgium  
ALLAGASH WHITE, Maine  
CAPE MAY IPA, New Jersey  
STONE IPA, California  
HEINEKEN 00, Netherlands

## WINE 10

BORDEAUX BLANC, France  
RED BLEND, France

## HANDCRAFTED 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

### WINTER SANGRIA

Red Wine, Brandy, Fruit, Citrus, & Spice

## FROM THE SEA

<b>OYSTERS</b>	<b>12/24</b>
Rotating selection; traditional accoutrements	
<b>GRILLED SHRIMP</b>	<b>13</b>
Jumbo wild caught Gulf shrimp charcoal grilled with ladolemono, arugula & cherry tomatoes	
<b>MUSSELS</b>	<b>13</b>
PEI mussels sautéed in roasted tomato sauce topped with grated feta & crispy pita sticks	
<b>CALAMARI</b>	<b>11</b>
Fried served with spicy marinara	

## FROM THE LAND

<b>ESTIA CHIPS</b>	<b>11</b>
Thinly sliced eggplant & zucchini lightly fried, served with tzatziki	
<b>CHEESE SAGANAKI</b>	<b>11</b>
Traditional pan fried Kefalograviera cheese	
<b>SPANAKOPITA</b>	<b>11</b>
Leeks, scallions, dill, spinach & feta baked in house made phyllo dough	
<b>DOLMADES</b>	<b>11</b>
Valencia rice, pine nuts, currants, fennel & dill wrapped in grape leaves, served with tzatziki	
<b>SPREADS PIKILIA</b>	<b>11</b>
Served with grilled pita	
• TZATZIKI Greek yogurt, cucumber, dill, garlic	
• HTIPITI Roasted red peppers, cayenne, feta	
• MELITZANOSALATA Smoked eggplant	

## LARGE PLATES

<b>SHRIMP SOUVLAKI</b>	<b>25</b>	<b>CHICKEN SOUVLAKI</b>	<b>23</b>
Charcoal grilled shrimp skewers with cherry tomato & onions, grilled pita, sliced tomato, tomato feta orzo, & tzatziki		Charcoal grilled chicken skewers with peppers & onions, grilled pita, sliced tomato, 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. Maximum of 4 credit cards per table. No separate checks, please.