



# HAPPY HOUR

SUNDAY-FRIDAY 3-7PM

## \$6 MEZEDES



### House Spreads

*choice of:* tirokafteri, hummus, tzatziki, melitzanosalata, or date & goat cheese, with toasted pita

### Zucchini Chips

crispy zucchini, tzatziki sauce

### Chicken & Orzo Soup

*known in greek as avgolemono-* chicken, egg-lemon emulsion

Greek Style Marinated Olives <sup>GF</sup>

## \$8 MEZEDES



### Village Salad <sup>GF</sup>

heirloom tomatoes, extra virgin olive oil, barrel aged feta

### Spanakopita

spinach, leeks, feta, phyllo, harissa yogurt

### Classic Lamb Gyro

roasted lamb, tzatziki, tomato, red onion, greek oregano, fries

### Lamb Meatballs

tomato sauce, feta

### Salt & Pepper Calamari

leeks, za'atar yogurt, jalapenos

## \$12 MEZEDES



### Flaming Saganaki

pan fried kefalograviera cheese, flambéed table-side with brandy

### Kampachi Ceviche

avocado, red onion, jalapeño, aji amarillo

### Grilled Portuguese Octopus <sup>GF</sup>

sweet onion, red pepper, red wine-caper vinaigrette

### Harissa Lamb Ribs

black garlic, pistachios



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## \$7 COCKTAILS



### Phanes Poison

absolut citron vodka, honey, basil, lime

### Mykonos Ruins

milagro blanco, domaine de canton, lemon, pineapple, candied ginger

### Eureka!

fennel infused buffalo trace, dark cave tsipouro, cocchi torino, angostura, fresh dill

## \$7 SPIRITS



Choice Spirit with Mixer  
(+\$2 any classic style or martini)

Wheatley Vodka

Bacardi Rum

Barr Hill Gin

Milagro Tequila

Buffalo Trace Bourbon

Rittenhouse Rye

## \$7 WINES



Social Hour Red  
Social Hour White  
Social Hour Bubbles

## \$3 OUZO #12



## \$3 BOTTLED BEER



Entire Bottle Selection

*please inquire with your server or bartender about seasonal selections*

## \$5 DRAFT BEER



Entire Draft Selection

*please inquire with your server or bartender about seasonal selections*



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