



# HAPPY HOUR

MONDAY & TUESDAY 4-7PM

WEDNESDAY-FRIDAY 3-7PM

## \$8 MEZEDES



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

vine ripe tomatoes, extra virgin olive oil,  
barrel aged feta

### House Spread

hummus, with toasted pita

### Spanakopita

spinach, leeks, feta, phyllo, greek yogurt

### Lamb Meatballs

tomato sauce, feta

## \$10 MEZEDES



### Swordfish Skewers<sup>GF</sup>

gigante puree, crispy, spicy chickpeas

### Truffle Fries

truffle salt fresh herbs

### Chicken Suvlaki

marinated chicken, fennel cucumber salad, grilled pita

### Olive Toast

Mediterranean olives tapenade, roasted tomato, balsamic

## \$12 MEZEDES



### Lolipop Lamb Chops

Grilled medium, smoked fennel puree

### Lamb Kefte

house ground lamb kabob, mediterranean herbs, tzatziki

### Avocado Crab Tart <sup>GF</sup>

mini pita tart, avocado, lamb crab meat, aged balsamic

### Charred Calamari<sup>GF</sup>

capers, feta, citrus vinaigrette

**GF- Gluten Free Option.** Please alert your server of any food allergies.  
Consuming raw or undercooked products such as chicken, pork, beef  
and shellfish can be hazardous to your health.



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## \$7 COCKTAILS

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

Wheatley Vodka

Bacardi Rum

Shot Tower Gin

Olmecca Altos Tequila

Buffalo Trace Bourbon

Rittenhouse Rye

Sangria (red or white)

## \$6 WINES

Cricova cava

Kotrotsos chardonnay

Punzi pinot grigio

Las Perdices malbec

Vineyard Origins "Lot 302" pinot noir

Anastasia agiorgitiko

## \$5 GREEK LIQUEUR

Samos Kourtakis

Ouzo #12

Mastixa Tetteris

Rakomelo Kallikuni

Mavrodafni

## \$4 BOTTLED BEER

Mythos Lager

Victory Prima Pilsner

National Bohemian

Bold Rock Cider

Stella Artois

## \$5 DRAFT BEER

Entire Draft Selection

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

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