



# 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 purée, crispy, spicy chickpeas

### Truffle Fries

truffle salt, fresh herbs

### Chicken Souvlaki

marinated chicken, fennel cucumber salad,  
grilled pita

### Olive Toast

mediterranean olives tapenade, balsamic,  
roasted tomato

## \$12 MEZEDES



### Lollipop Lamb Chops

grilled medium, smoked fennel purée

### Lamb Kefte

house ground lamb kabob, mediterranean herbs, tzatziki

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

mini pita tart, avocado, lump 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.

## \$7 COCKTAILS

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

Wheatley Vodka  
Bacardi Rum  
Shot Tower Gin  
Olmeca 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*