



HAPPY HOUR

MONDAY - FRIDAY 4-7PM

AVAILABLE ONLY AT THE BAR

«\$8 MEZEDES»

Marinated Olives

Lamb Meatballs

mint, feta cheese, tomato sauce

Goat Cheese Toast

lemon olive relish

Greek Village Salad

cucumber, bell peppers, red onion,
tomato, feta cheese, red wine vinaigrette

«\$10 MEZEDES»

Crispy Eggplant

lemon yogurt, capers

Grape Leaves

lamb, fennel, onion, rice, fine herbs,
lemon fennel pollen pesto

Chickpea Hummus

golden raisins, capers, pickled chilies

Tzatziki

greek yogurt, cucumber,
red onion, olives, dill

Roasted Eggplant

lemon yogurt, chives, toasted sesame seeds

«\$12 MEZEDES»

Shrimp Skewers

onion, tomato, olive, lemon saffron consume

Chicken Skewers

zucchini, peppers, lemon caper sauce

Grilled Halloumi Cheese

served with pita bread



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Grilled Halloumi Cheese

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«\$7 SPIRITS»

(Choice Mixers May incur Additional Charges)

Wheatley Vodka
Bacardi Rum
Shot Tower Gin
Olmeca Altos Tequila
Four Roses Bourbon

«\$6 WINES»

Cricova brut
Kotrotsos chardonnay
Punzi pinot grigio
Las Perdices malbec
Vineyard Origins "Lot 302" pinot noir
Kotrotsos agiorgitiko

«\$8 SANGRIAS»

Red Sangria
greek red wine, brandy, citron vodka, cranberry,
orange, pineapple

White Sangria
greek chardonnay, mango, citron vodka, lemon,
orange, pineapple

«\$5 GREEK LIQUEUR»

Ouzo #12
Mastixa Tetteris
Rakomelo Kallikuni
Tsipouru Tyranneus

«\$4 BOTTLED BEER»

Mythos Lager
Victory Prima Pilsner
National Bohemian
Bold Rock Cider

«\$5 DRAFT BEER»

Entire Draft Selection

please inquire with your server or bartender about seasonal selections

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