



HAPPY HOUR

MONDAY-FRIDAY 4-7PM

AVAILABLE ONLY AT MAIN BAR

\$8 MEZEDES



Stuffed Grape Leaves

aromatic lamb & rice, fennel, onion,
lemon fennel pollen pesto

Stuffed Queen Olives

mozzarella & provolone cheese, roasted pepper aioli

Mussels on the Half Shell

garlic lemon herb butter

Roasted Lamb Meatballs

mint, tzatziki, pita

\$10 MEZEDES



Goat Cheese Dip

lemon, aleppo chili, garlic, herbs,
pistachio, pita

Lamb Slider

mint, olive, greek coleslaw, honey-wonder bun, potato crisps

Fried Greek Cheese

kefalograviera cheese, basil, oregano,
tomato marmalade

Chicken Skewers

zucchini, peppers, onion,
roasted garlic whipped feta cheese

\$12 MEZEDES



Shrimp & Cheese Skewers

halloumi cheese, cherry tomatoes,
lemon garlic chili oil

Poached Cured Sardines

capers, herbs, tomato marmalade,
grilled sourdough bread

Cocktail Shrimp

lemon, pomegranate cocktail sauce

Ouzo Cured Salmon

cucumber, capers, red onion, dill & chive oil,
citrus yogurt

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.*



HAPPY HOUR

MONDAY-FRIDAY 4-7PM

AVAILABLE ONLY AT MAIN BAR

\$8 MEZEDES



Stuffed Grape Leaves

aromatic lamb & rice, fennel, onion,
lemon fennel pollen pesto

Stuffed Queen Olives

mozzarella & provolone cheese, roasted pepper aioli

Mussels on the Half Shell

garlic lemon herb butter

Roasted Lamb Meatballs

mint, tzatziki, pita

\$10 MEZEDES



Goat Cheese Dip

lemon, aleppo chili, garlic, herbs,
pistachio, pita

Lamb Slider

mint, olive, greek coleslaw, honey-wonder bun, potato crisps

Fried Greek Cheese

kefalograviera cheese, basil, oregano,
tomato marmalade

Chicken Skewers

zucchini, peppers, onion,
roasted garlic whipped feta cheese

\$12 MEZEDES



Shrimp & Cheese Skewers

halloumi cheese, cherry tomatoes,
lemon garlic chili oil

Poached Cured Sardines

capers, herbs, tomato marmalade,
grilled sourdough bread

Cocktail Shrimp

lemon, pomegranate cocktail sauce

Ouzo Cured Salmon

cucumber, capers, red onion, dill & chive oil,
citrus yogurt

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 SPIRITS

(CHOICE MIXERS MAY INCUR ADDITIONAL CHARGE)



Old Line Vodka
Bacardi Rum
Shot Tower Gin
Olmeca Altos Tequila
Four Roses Bourbon
Sagamore Rye

\$6 WINES



Cricova brut
Voltes (White) roditis-moschoflerio
Punzi pinot grigio
Las Perdices malbec
Vineyard Origins "Lot 302" pinot noir
Voltes (Red) agiorgitiko-mavroudi

\$5 GREEK LIQUEUR



Tsipouro of Tyrnavos
Ouzo #12
Rakomelo

\$8 SANGRIA'S



White Sangria
watermelon vodka, mango, wine,
pineapple, orange
Red Sangria
greek brandy, wine, cranberry,
orange, pineapple

\$4 BOTTLED BEER



Mythos Lager
Victory Prima Pilsner
National Bohemian
Bold Rock Cider
White Claw Hard Seltzer
Black Cherry or Mango
Monument City Rye 51 IPA

\$7 SPIRITS

(CHOICE MIXERS MAY INCUR ADDITIONAL CHARGE)



Old Line Vodka
Bacardi Rum
Shot Tower Gin
Olmeca Altos Tequila
Four Roses Bourbon
Sagamore Rye

\$6 WINES



Cricova brut
Voltes (White) roditis-moschoflerio
Punzi pinot grigio
Las Perdices malbec
Vineyard Origins "Lot 302" pinot noir
Voltes (Red) agiorgitiko-mavroudi

\$5 GREEK LIQUEUR



Tsipouro of Tyrnavos
Ouzo #12
Rakomelo

\$8 SANGRIA'S



White Sangria
watermelon vodka, mango, wine,
pineapple, orange
Red Sangria
greek brandy, wine, cranberry,
orange, pineapple

\$4 BOTTLED BEER



Mythos Lager
Victory Prima Pilsner
National Bohemian
Bold Rock Cider
White Claw Hard Seltzer
Black Cherry or Mango
Monument City Rye 51 IPA