

Happy Hour

offered daily from 3 to 6 pm
dine-in only

FROM THE KITCHEN

SMALL PLATES

* happy hour servings *

HUMMOS* vg a spread of chickpeas, sesame sauce, lemon juice, and fresh garlic; served with pita 4

TZATZIKI* a kefir cheese-cucumber dip; served with pita 4

ARTICHOKE HEARTS vg gf lemon juice, EVOO & garlic 5

YALANJI* vg gf grape leaves filled with rice, tomatoes, mint & regional spices; served chilled 4.5

FETA BRUSCHETTA* vt feta, tomatoes, EVOO, balsamic, fresh herbs and garlic on sourdough 5

CALAMARI & red pepper aioli sauce 11

FALAFEL & TAHINI vg gf patties of chickpeas, fava beans, herbs and regional spices; served with tahini 6

SPANAKOPITA* vt filo pastry with spinach, feta, fresh basil and caramelized onion 5

GYROS side of gyros meat; served with warm pita & tzatziki 8

KEFTEDES* baked meatballs of beef, herbs and regional spices; served with scorio sauce 6

ROASTED ROSEMARY POTATOES vg gf & red pepper aioli sauce 6

FROM THE GRILL

CHICKEN SOUVLAKI SKEWERS four mini skewers of marinated and char-broiled chicken breast 11 *add tzatziki 1.5*

BEEF SOUVLAKI SKEWERS four mini skewers of marinated and char-broiled beef tenderloin 20 *add tzatziki 1.5*

SOUVLAKI COMBO two mini skewers of each, chicken and beef 15.5 *add tzatziki 1.5*

LEMON HERB VEGGIES vg gf fire roasted and served with skordalia and pita 8

Happy Hour

offered daily from 3 to 6 pm
dine-in only

FROM THE BAR

COCKTAILS

- 9 -

POSEIDON'S MARGARITA
tequila | orange liqueur | lime | agave

NYX'S ESPRESSO MARTINI
vodka | espresso | mr black | agave

MEDUSA'S MULE
vodka / whiskey | lime | bitters | ginger beer

SPIRITS

- 7 -

OUZO a traditional Greek apéritif

WELL shots & drinks

WINE BY THE GLASS

- 8 -

RED & WHITE

Please Ask Server for Available Varietals

DRAFT BEERS

- 7 -

MODELO - Mexico

BLUE MOON - Colorado

BOTTLED BEERS

- 6 -

MYTHOS - Greece

STELLA ARTOIS - Belgium

FIRESTONE WALKER '805' - Paso Robles

AMSTEL LIGHT - Netherlands

HEINEKEN ZERO - Netherlands