

Tuesday-Friday: 3:30-6:30
All Day on Thursday's!

HAPPY HOUR

COCKTAILS \$5

French 75

gin, lemon, sparkling wine

Cosmopolitan

vodka, curacao, cranberry, lime

Old Fashioned

bourbon, rye, turbinado, bitters

Margarita

tequila, agave, lime

Basic Highball

gin & tonic, whiskey ginger, etc.

WINE 9/27

Skouras "Zoe"

aromas of fresh flowers, flavors of citrus and jasmine, crisp acidity, pleasant aromatic finish

Troupis "3/6/17" (Liter Bottle)

rose of moshofilero, bright aromas of grapefruit and lavender, refreshing acidity with balanced flavors of citrus and minerality, long floral finish

Ploes

assyrtiko & chardonnay blend, green apple & pear aromas, classic chardonnay roundness with the bright assyrtiko flavors of citrus and salinity standing out on the palate, pleasant acidity with a clean finish

Boutari Kretikos

medium body red with refreshing acidity, juicy savory notes of olive and sundried tomato on the palate that has a velvety finish

Avantis Syrah

full body dry red, spice and dried tobacco aromas, rich tannins, flavors of dried black fruit, spice, and cacao, velvety finish with lingering aromas of spice

BEER

Lager-ish

kolsch, great heights 3.00

Fix

greek lager 3

MEZE

Trio of Dips

please inquire for daily selection, served with pita or vegetables (+2) 7

Fried Feta

kataifi, spiced honey syrup, sesame seeds 10

Marinated Olives

grilled halkidiki, kalamata, coriander, fresh garlic, rigani 6

Cheese Plate

a mixture of local, greek, and house made cheeses served with accoutrements mkt

Spiced Meatballs

lamb & beef meatballs, tomato sauce, garlic confit, toasted cumin 8

Feta Brined Chicken Wings

pepperoncini, oregano, aleppo pepper, feta 9

Greek Poutine

house tzatziki, triple cooked fries, feta, tipiti, pork gyro 8

Bourbon & Baklava Soft Serve

house made soft serve infused with bourbon and spices topped with roasted pecans and drizzled in honey 6

