

BRUNCH

Marinated Olives

oil-cured tomatoes, caperberries, roasted garlic, rosemary 9

Trio of Dips

inquire for daily selection, served with a choice of grilled pita, grilled artisan bread, or vegetables (+2) 12

Greek Village Salad

heirloom tomatoes, persian cucumbers, kalamata olives, feta, wild oregano 15

Shredded Green Salad

local lettuce & fresh herbs, celery root puree, lemon dressing 12

||add gyro meat to either salad +5, add chicken +8||

Octopus Salad

chickpea purée, herb salad, carrot tops, red wine vinaigrette 12

Baked Feta & Roasted Pepper Dip

marinated & charred sweet peppers, grilled artisan bread 12

Greens & Cheese Pie

phyllo pastry, fried capers, oregano, myzithra cheese 12

Semolina Pancakes

spiced honey syrup, toasted almonds, greek yogurt whipped cream 13

Kataifi Benedict

poached eggs, crispy phyllo nests, house-made pork sausage, avgolemono hollandaise 15

Omelet of the Day

cage-free eggs, herb salad, see server for daily preparation 11

Greek Breakfast

house-made sausage, eggs sunny side up, lemon potatoes, greek pico 17

GYRO & SOUVLAKI

with grilled pita or lettuce wrap, tomatoes, red onions, and tzatziki
served with fries

Beef Souvlaki

44 farms beef marinated with bay, red wine, peppers & onions 16

Vegetable Gyro

courgettes, eggplant, peppers, pickled tomato vinaigrette 14

Greek American Gyro

local lamb & beef, made in house, no fillers 14

Traditional Pork Gyro

thinly sliced black hill pork, hand packed and slowly roasted 14

SIDES

Greek Fries

triple cooked, seasoned in greek spices 5

Sourdough Grits

feta cheese, aleppo pepper, scallions 6

Grilled Vegetables Briam

aleppo pepper, pickled tomato
vinaigrette 6

Lemon Roasted Potatoes

chicken stock, wild oregano, Roots olive
oil 6

Grilled Artisan Bread 2

breadman bakery, houston tx

Grilled Pita 2

house made

Executive Chef: William Wright

consuming raw or undercooked meats,
poultry, seafood, shellfish, eggs or
unpasteurized milk may increase your
risk of foodborne illness.

Automatic 20% gratuity added to
parties of 6 or more.

DRINKS

BRUNCH COCKTAILS

Brunch Punch

gin, apricot liqueur, sparkling wine, lemon 10

Samos Gin Fizz

mastiha, gin, lemon sherbert, lemon, cream, egg white, soda 15

Mastic Island Rickey

mastiha, lime, cherry, mint, seltzer 10

Bloody Helen

house made bloody, roasted red pepper vodka 10

Metaxa Milk Punch

metaxa, rye, turbinado, milk 10

Corpse Reviver #2

gin, kina vermouth, orange liqueur, lemon, absinthe rinse 11

Mimosa

daily fresh squeezed oj, sparkling wine 5/18

SPARKLING

Domaine Glinavos

debina 18//68

Glinavos

“Paleokerisio”

orange wine from debina 12//34

Kir Yianni “Akakies”

xinomavro, sparkling rose 14//50

WHITE & ROSE

Skouras “Zoe”

roditis, moschofilero 10//36

Skouras “Almyra”

chardonnay 14//50

Buketo

malagousia, sauv blanc 12//44

Tetramythos

malagousia 11//40

Domaine Zafeirakis

malagousia 13//48

Gai’a “14-18h”

rose of agiorgitiko 12//44

Troupis “Fteri”

rose of agiorgitiko & moschofilero 10//36

RED

“Yianakohori Hills”

syrah, merlot, xinomavro 14//52

Boutari “Kretikos”

kotsifali, mandilaria 12//46

Troupis “Fteri”

agiorgitiko 11//38

Dalmara “Aychoros”

xinomavro, merlot 13//48

Tetramythos

cabernet franc 12//45

Avantis

syrah 13//48

ZERO PROOF

Warm & Fuzzy

chamomile, tonic syrup, lemon, lavender 6

Miss Texas

grapefruit, charred thyme, lemon, elderflower tonic 6

Spicy Girl

celery, lime, agave, soda, aleppo 6

BEER

Lager-ish

kolsch, draft, great heights 5

Mini Boss

west coast ipa, draft, eureka heights 6

1836

copper ale, draft, buffalo bayou 6

Wicket Awesome

extra special bitter, draft, eureka heights 6

Moo Caliente

milk stout, draft, eureka heights 7

Cherry Cider

cider, draft, town in city 7

Fix

lager, bottle, fix 5

SOFT DRINKS

Sodas

coke, diet coke, cherry coke, sprite, dr. pepper 3

Hot Tea

assorted variety 3

Coffee & Espresso

drip 3 // espresso 2.50 // machiatto 3.00 // cappuccino 3.50 // latte 4.50

Greek Sparkling Water

Vikos (1000 ml) 7

Greek Still Water

Vikos (1000 ml) 7