

DINNER

MEZE

Marinated Olives

kalamata & halkidiki, caperberries, cracked coriander 8

Greek & Texas Cheeses

with grilled bread man co. bread & accompaniments mkt

Trio of Dips

served with pita, grilled bread, or crudite vegetables 12

Baked Feta Bouyiourdi

roasted peppers, semi-dried tomatoes, red chili flakes, oregano 15

Greens & Cheese Pie

fresh mix of greens & greek cheeses baked in phyllo 8

Soutzoukakia

lamb & beef meatballs, tomato sauce, toasted cumin, garlic chips 12

Roasted Beets

garlic skordalia, yogurt, pistachios, dill 8

Shaved Brussels Salad

manouri cheese, red cabbage, meyer lemon & walnut vinaigrette, fried sage 14

Citrus & Fennel Salad

pomegranate, kalamata olives, red onion, mint, feta cheese 16

Grilled Octopus

greek fava puree, pickled onion & capers, charred thyme oil, purslane 18

Chard Leaf Dolmades

rice, corn, pine nuts, raisins, dill, egg-lemon dipping sauce 7

KYRIO PIATO

Frixos Catch “Plaki” Style

whole deboned fish stuffed with confit potatoes & onions, cherry tomato sauce, chickpeas, artichokes, olives, grilled & pickled okra mkt

Feta Brined Chicken

baby courgettes, olive oil & herb roasted potatoes, pickled tomato vinaigrette 20

Braised Lamb Shank

cooked stifado, sourdough grits, roasted carrots & onions 32

Pork Belly

berkshire pork belly with stewed white beans, walnut skordalia 19

Pan Roasted Cauliflower

roasted carrots, sesame-lemon dressing, garlic chips, thyme, pickled grapes 16

Broken Pasta with Brown Butter

grated mizithra cheese, scallion, micro basil, lemon zest 17

Pastitsio

baked pasta with beef and lamb ragú, béchamel, graviera cheese, cinnamon 16

Stuffed Quail

bay-scented pilaf, metaxa brandy grape sauce, kale, pine nuts 18

Greek American Gyro Platter

local lamb & beef, traditional greek spices, no filler 36

SIDES

Roasted Lemon Potatoes

baby yukons, chicken stock, wild oregano, olive oil 8

Sourdough Grits

feta cheese, aleppo pepper, scallions 8

Grilled Vegetable Briam

eggplant, courgettes, roasted peppers, pickled tomato vinaigrette 8

Executive Chef: William Wright

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

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

DRINKS

HOUSE COCKTAILS

fall 2018

Apple Cobbler

pineau des charentes, aged genever, spiced honey, gala apple, sage, black walnut 10

Thin Fizzy

spiced liqueur, pear, elixr kefi, lemon, egg white, seltzer 12

No Regrets

metaxa, kina vermouth, alpine amaro 12

Sweet Linda's Julep

reposado tequila, mezcal, strega, lemongrass, mint 12

La Tortuga

commandaria alasia, averna, blackstrap rum, orange, turbinado 10

Mastic Island Rickey

mastiha, lime, cherry, mint, seltzer 11

Ocean Water

blue curacao, coconut, seltzer, creme de violette 10

WINE BY THE GLASS

WHITE

Skouras "Zoe"

roditis, moschofilero 10/36

Domaine Zaferakis

chardonnay 15/56

Buketo

malagousia, assyrtiko, sauv blanc 12/44

Skouras "Salto"

moschofilero 12/44

Bairaktaris

"Monolithos"

sauv blanc, chardonnay, muscat 10/36

Sclavos "Alchemiste"

vostilidi, moscatel 13/48

Tetramythos

malagousia 12/44

RED

Kir Yianni

"Yianakohori Hills"

syrah, merlot, xinomavro 12/44

Bairaktaris "Old

Monolithos"

agiorgitiko 15/56

Boutari "Kretikos"

kotsifali, mandilaria 13/48

Dalmaras "Ayehoros"

xinomavro, merlot 14/52

Ktima Voyatzi

cab sauv, xinomavro 14/50

Tetramythos

cab sauv 12/44

Avantis

syrah 13/48

SPARKLING

Tselepos

"Amalia" Brut

moschofilero 20/75

Glinavos

"Paleokerisio"

debina, semi-sparkling orange 12/34

Kir Yianni

"Akakies"

xinomavro, sparkling rose 14/50

CLASSIC COCKTAILS

Crescent City

vermouth di torino, jamaican rum, lime, turbinado, angostura 10

Vieux Carre

rye, cognac, antica vermouth, benedictine, angostura, peychaud's 12

Charlie Chaplin

sloe gin, creme de peche, lime 10

Badminton Cup

red wine, sherry, maraschino, cucumber, soda 10

Twentieth Century

gin, creme de cacao, blanc vermouth, lemon 10

Spicy Boy

reposado tequila, mezcal, lime, agave, cholula 10

Clover Club

gin, raspberry, lemon, sugar, egg white 12

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

Heffeweizen

weissbier, can, live oak 5

ROSE

Parparoussis "Petit

Fleur"

sidiritis 15/56

Troupis "Fteri"

agiorgitiko, moschofilero 10/36