

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 9/25

Eurynome Assyrtiko

rich & citrusy palate, refreshing acidity, long aromatic finish

Voyatzi Rose

rose of cabernet franc, balanced fruity & savory palate that goes great with meats and savory foods

G'aia "Monograph" Moschofilero

flowers and citrus on the nose, pink starburst and lemon on the palate

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 Estate Syrah

full bodied, like the hulk, but not green.

BEER

Lager-ish

kolsch, great heights 2.50

1836

copper ale, buffalo bayou 3

Fix

greek lager 2

MEZE

Trio of Dips

please inquire for daily selection, served with pita or vegetables (+2) 6

Fried Feta

kataifi, spiced honey syrup, sesame seeds 10

Marinated Olives

grilled halkidiki, kalamata, coriander, fresh garlic, rigani 4

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 8

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 5

