

Tuesday-Friday: 3:30-6:30

# HAPPY HOUR

## COCKTAILS \$5

French 75

gin, lemon, sparkling wine

Cosmopolitan

vodka, curacao, cranberry, lime

Old Fashioned

bourbon, rye, turbinado, bitters

Mai Tai

dark & jamaican rum, dry curacao,  
orgeat, lime

Margarita

tequila, agave, lime

Basic Highball

gin & tonic, whiskey ginger, etc.

## WINE 9/25

Kir Yianni "Akakies" Sparkling Rose  
drinks Like eating strawberries in the  
summertime

Skouras "Zoe" White Blend

it's a meyer lemon dance party in your mouth

Mylonas Savatiano White Blend

lots of minerality. like licking a rock.

Tetramythos Cabernet Sauvignon

earthy flavors and very juicy. a promiscuous little  
wine.

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

Mythos

lager, mythos 2

## MEZE

Trio of Dips

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

Dolmades

rice, pine nut, dill, avgolemono 3

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

Tirokroketes

fruit cream, candied pecans, honey, myzithra 8

Lamb Hearts

pickled red onions & capers, aromatic greens, thyme oil 9

Feta Brined Chicken Wings

pepperoncini, oregano, aleppo pepper, feta 8

Baked Orzo with Vegetables

zucchini, bell pepper, onions, tomato sauce 9

Greek Poutine

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

