



-SIGNATURE COCKTAILS-

MYTHOS MOJITO

ouzo, simple syrup, lemon & lime juice,
basil, mint

Glass 2oz/Pitcher 6oz
\$10/\$28

APEROL SPRITZ

aperol, sparkling wine, orange slice

5oz
\$12

SANGRIA

red or white wine, brandy, triple sec

Glass 4oz/Pitcher 12oz
\$10/\$28

MARGARITA

tequila, triple sec, lime juice, salt rim,
shaken

2oz
\$10

GREEK CAESAR

vodka, caesar spice mix, clamato, greek
salad skewer

1oz/2oz
\$8/\$11

METAXA OLD FASHIONED

metaxa, orange peel garnish

2oz
\$10

EMPRESS GIN PALOMA

victoria distillers empress 1908 gin, aperol, fresh
squeezed grapefruit & lime juice, grapefruit slice

1.5oz
\$13

EMPRESS GIN & TONIC

victoria distillers empress 1908 gin, tonic,
orange bitters, orange wedge

1oz
\$10

WINE

White

	6oz	9oz	750ml
BRITISH COLUMBIA-VQA			
Poplar Grove – Chardonnay	10	15	43
Gray Monk – Riesling	9 ^{1/2}	13	39
Sandhill – Pinot Gris	10	15	43
Quail's Gate – Chenin Blanc			55
ITALY			
Santa Margherita – Pinot Grigio			47
NEW ZEALAND			
Whitehaven – Sauvignon Blanc	12	16	45
GREECE			
Lafazanis – House White – 1L	9	12	44
Moschofilero – White Blend	10	15	43
Retsina – House White – 1L	9	12	44
FRANCE			
Paul Mas - Viognier	9 ^{1/2}	13	39

Red

	6oz	9oz	750ml
BRITISH COLUMBIA-VQA			
Sandhill – Cabernet Merlot	10	15	43
The Hatch – Merlot	10	15	43
Vanessa – Syrah			69
CHILE			
Cono Sur Bicicleta – Pinot Noir	9 ^{1/2}	13	39
ITALY			
Luccarelli – Puglia Negroamaro	10	15	43
Masi Bonacosta – Valpolicella			48
USA			
Carnivor – Cabernet Sauvignon	10	15	43
Carnivor – Zinfandel	10	15	43
J Lohr – Cabernet Sauvignon			56
ARGENTINA			
Pascal Toso Estate – Malbec	12	16	45
AUSTRALIA			
Johnny Q – Shiraz	9 ^{1/2}	13	39
GREECE			
Lafazanis – House Red – 1L	9	12	44
Naoussa – Xinomavro	12	16	45

Sparkling & Rosé

	6oz	9oz	750ml
BRITISH COLUMBIA-VQA			
Mt. Boucherie - Rosé	10	15	40
Mt. Boucherie - Bubbles	10	-	40
FRANCE			
AIX - Rosé	12	16	45
Veuve Clicquot Ponsardin- Champagne			145
ITALY			
		187ml	750ml
La Marca – Prosecco		15	44

BEER

DRAFT

16oz-\$6/20oz-\$8/64oz-\$25

House of Funk Brewing Co. Lager
Steam Whistle Pale Ale

DOMESTIC-\$8

Bud Light - 355ml
Budweiser - 355ml
Kokanee - 341ml
Fat Tug IPA - 473ml
Rotating Craft Beer

IMPORT-\$9

Mythos - 330ml
Corona - 330ml
Stella Artois - 330ml
Heineken - 330ml
Guinness - 440ml

NON-ALCOHOLIC -\$5

CIDERS & COOLERS

Smirnoff Ice - 330ml	7
Strongbow Original - 330ml	7 ^{1/2}
Grower's (Apple, Peach, Pear) - 330ml	7
Rotating Craft Cider	8 ^{1/2}

LIQUORS

1OZ

VODKA

Smirnoff-\$7
Ketel One-\$10
Stolichnaya-\$7
Grey Goose-\$9

RUM

Bacardi White-\$7
Appleton Estate Dark Rum-\$8^{1/2}
Captain Morgan Spiced Rum-\$8

GIN

Beefeater-\$7
Hendricks-\$10
Bombay Sapphire-\$7^{1/2}
Tanqueray London Dry-\$8^{1/2}
Victoria Distillers Empress 1908-\$10

WHISKEY/BOURBON

Canadian Club-\$7
Crown Royal-\$8^{1/2}
Maker's Mark-\$9
Jack Daniel's-\$8^{1/2}
Bulleit-\$7
Jameson Irish-\$8^{1/2}

SCOTCH

Johnnie Walker Red-\$8
Glenfiddich 12 Year Old-\$10
Glenlivet Founder's Reserve-\$14
Macallan Double Cask Gold-\$12

TEQUILA

Sauza Silver-\$7
Patron Reposado-\$12
Hornitos Reposado-\$9

LIQUEUR

Ouzo-\$7
Sambuca-\$7
Limoncello-\$8^{1/2}

APPETIZERS

Cold

FETA PATÉ - Feta, Roasted Red Pepper, Olive Oil, Herbs	7.95
HUMMUS - Puréed Chickpeas, Tahini, Garlic	7.25
TZATZIKI - Yogurt, Cucumber, Garlic	7.25
TARAMA - Pink Carp Caviar & Bread Crumb Dip.....	7.25
MELITZANOSALATA - Eggplant & Red Pepper Dip	8.25
FETA CHEESE & OLIVES	10.50
OCTOPUS - Lemon, Olive Oil, Oregano, Pepperoncini.....	19.00

All Dips are made in-house and served with two slices of Pita

DIP SAMPLER

HUMMUS, TZATZIKI, TARAMA, MELITZANOSALATA,
TWO SLICES OF PITA 16.95

Hot

PITA BREAD - 2 Slices	2.95
SAGANAKI - Pan-Fried Greek Cheese.....	12.95
SPANAKOPITA - Spinach and Feta in Filo Dough.....	12.95
KEFTETHES - Chargrilled Beef and Lamb Patties	12.95
DOLMATHES - Rice & Ground Beef Stuffed Grape Vine Leaves	12.95
PORK SAUSAGE - House-Crafted, Chargrilled.....	14.00
PRAWNS - Sautéed in Butter, Garlic, Lemon.....	15.95
CHARGRILLED OCTOPUS - Lemon, Olive Oil, Oregano, Pepperoncini ..	19.00
CALAMARI - Deep-Fried Squid.....	12.50
GRILLED CALAMARI - Chargrilled Squid	12.50

All Hot Appetizers can be served with Roast Potatoes & Greek Salad
or Roast Potatoes, Rice & Cooked Mixed Vegetables 9.00

APPETIZER SAMPLER

PITA, HUMMUS, TZATZIKI, CALAMARI (Deep-Fried), KEFTETHES,
DOLMATHES, SPANAKOPITA, FETA CHEESE
Small 34.95 Large 53.95

Soup

AVGOLEMONO - Chicken Broth, Rice, Egg Whites, Lemon	10.00
FASOLADA - Beans, Vegetables, Tomatoes	10.00

Salads

Add Shrimp or Chicken Breast 6.00

GREEK SALAD - Small	10.50	Large	13.50
HOUSE SALAD - Tomato, Red Onion, Feta, Olives, House Dressing	13.50		
HORIATIKI SALAD - Fresh Garden Salad, Feta, Olives, House Dressing.....	11.50		
CAESAR SALAD	13.50		

Sides

ROAST POTATOES - Olive Oil, Lemon, Garlic	6.50
RICE PILAF - Carrots, Celery, Onion	6.50
COOKED MIXED VEGETABLES - Green Beans, Carrots, Zucchini, Onion, Tomato Sauce	6.50

DINNER

Mains

All Mains, Vegetarian and Seafood served with Roast Potatoes & Greek Salad
or Roast Potatoes, Rice & Cooked Mixed Vegetables

ROAST LAMB - House Specialty, Braised Lamb Shoulder.....	27.50
LAMB CHOPS - Lemon, Olive Oil, Oregano Marinade.....	34.95
LAMB SHANK - <i>Limited Quantities</i> - Leg of Lamb, Oven-Baked in Tomato Sauce ..	29.95
RIBS - Full Rack, Pork, Greek Dry Rub	27.95
LAMB CASSEROLE - Spinach, Chickpeas, Feta, Tomato Sauce	23.95
ROASTED HALF CHICKEN - Oven-Baked in Tomato Sauce.....	23.50
MOUSSAKA - Layered Potato Slices, Zucchini, Eggplant, Ground Beef, Béchamel Cream ..	24.50
TAVAS - Sautéed Vegetables, Feta, Tomato and Red Wine Sauce with your choice of Lamb, Chicken or Beef.....	22.50

Souvlaki

LAMB.....	23.95	LAMB, CHICKEN	25.50
CHICKEN.....	22.95	PRAWNS, SCALLOPS.....	26.95
BEEF	27.95	CHICKEN, PRAWNS, SCALLOPS.....	26.95
PRAWNS.....	27.95	BEEF, PRAWNS, SCALLOPS.....	28.95

Vegetarian

MOUSSAKA - Layered Potato Slices, Vegetables, Béchamel Cream	24.50
BRIAM - Stuffed Eggplant with Mixed Vegetables, Feta, Tomato Sauce.....	21.95
SPINACH CHICKPEA CASSEROLE - Vegetables, Feta, Tomato Sauce ..	21.95
SPANAKOPITA DINNER - Spinach and Feta in Filo Dough.....	21.95
VEGETABLE PLATTER - Cooked Mixed Vegetables served with Roast Potatoes, Rice and Greek Salad	19.95

Seafood

PRAWNS - Sautéed in Butter, Lemon, Garlic.....	26.95
WILD SALMON FILET - Lemon, Olive Oil, Oregano Marinade.....	27.50
CALAMARI DINNER - Deep-Fried Squid.....	22.00
STUFFED JUMBO PRAWNS - Butterflied, Fresh Crab Meat, Red Pepper, Cream Cheese	29.95

Pasta

PENNE OR LINGUINE - Cream, Tomato or Rosé Sauce	17.50
add Chicken or Shrimp.....	6.50
add Mixed Vegetables	3.50
SEAFOOD LINGUINE - Mixed Seafood, Rosé Sauce.....	23.95

Mythos Combinations for Two

Each Combination served with Pita & Tzatziki plus your choice of Roast Potatoes
& Greek Salad or Roast Potatoes, Rice & Cooked Mixed Vegetables

1	2
Moussaka, Lamb Souvlaki, Calamari (Deep-Fried), Dolmathes, Spanakopita ...	Lamb Chops, Chicken Souvlaki, Prawns, Scallops ...
70.00	77.00
3	
Roast Lamb, Roast Half Chicken, Calamari (Deep-Fried), Keftethes, Dolmathes ...	
72.00	

The Symposium

Three courses served to parties of two or more at 38.00 per person

First - Pita, Hummus, Tzatziki, Saganaki
Second - Keftethes, Calamari (Deep-Fried), Spanakopita
Third - Greek Salad, Roast Lamb, Roast Potatoes



Recommended by the Vancouver Aquarium as an ocean-friendly choice.



VEGAN OPTION

ASK US ABOUT MAKING YOUR MEAL GLUTEN FREE

ALL PRICES ARE SUBJECT TO MARKET CHANGE & SALES TAX



-DESSERT-

BAKLAVA-\$8

phyllo layered with chopped almonds, butter, and cinnamon, baked, and soaked in house made honey syrup

EK MEK-\$8

homemade syrup-soaked biscuit base, layered custard and whip cream, dusted with cinnamon and topped with sliced baked almonds

CRÈME CARAMEL-\$8

custard baked in homemade caramel and Metaxa sauce

BOUGATSA-\$8

warm, crispy phyllo filled with custard, dusted with icing sugar and cinnamon

MUD PIE-\$8

Baskin Robbins Jamoca Almond Fudge Ice Cream in a pie crust served with whip cream and chocolate drizzle

PEANUT BUTTER

CHEESECAKE-\$8

Gluten Free, served with chocolate drizzle and whip cream

BAKLAVA SUNDAE-\$8

2 scoops of Earnest Ice Cream Sweet Cream, layered with Baklava crumbles, house made honey syrup, topped with chocolate drizzle and whip cream

EARNEST ICE CREAM

Vanilla, Chocolate
1 Scoop-\$5
2 Scoops-\$7

*chocolate sauce, strawberry sauce,
whip cream available*

GREEK COFFEE \$3.25

ESPRESSO \$3.25

AMERICANO \$4.50

CAPPUCCINO/LATTE \$5

COFFEE/TEA \$3

MYTHOS COFFEE

2oz Metaxa Signature Mix in coffee topped with whip cream

\$9

DESSERT WINE

rotating, ask your server
2oz

\$10