



-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
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			
Wakefield – Shiraz	9 ^{1/2}	13	39
NEW ZEALAND			
Oyster Bay – Merlot	9	12	44
GREECE			
Lafazanis – House Red – 1L	9	16	45
Naoussa – Xinomavro	12	16	45
ROSÉ & SPARKLING			
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	375ml	750ml	
La Marca – Prosecco	15	23	44

BEER

DRAFT

16oz- 6/ 20oz- 8/ 64oz- 25
 Wildeye Block 13 Craft Lager
 Strange Fellows Talisman 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

Windfall Jackpot Dry Craft Cider - 473ml	8
Strongbow Cider- 440ml	7 ^{1/2}
White Claw Seltzer -rotating flavour - 355ml	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
 Metaxa Brandy- 8
 Limoncello- 8^{1/2}

BRING YOUR OWN WINE WITH A CORKAGE FEE

PARTIES OF 6 OR MORE SUBJECT TO 18% AUTO-GRATUITY - ALL PRICES ARE SUBJECT TO MARKET CHANGE & SALES TAX

APPETIZERS

Cold

-  HUMMUS - Puréed Chickpeas, Tahini, Garlic..... 7.75
- TZATZIKI -Yogurt, Cucumber, Garlic..... 7.75
- TARAMA - Pink Carp Caviar & Bread Crumb Dip..... 7.75
- MELITZANOSALATA - Eggplant & Red Pepper Dip 8.50
- FETA CHEESE & OLIVES 10.95
- OCTOPUS - Lemon, Olive Oil, Oregano, Pepperoncini..... 22.95

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

DIP SAMPLER

HUMMUS, TZATZIKI, TARAMA, MELITZANOSALATA,
TWO SLICES OF PITA 18.95

Hot


-  PITA BREAD - 2 Slices2.95
- SAGANAKI - Pan-Fried Greek Cheese.....14.95
- SPANAKOPITA - Spinach and Feta in Filo Dough.....13.95
- KEFTETHES - Chargrilled Beef and Lamb Patties14.95
- DOLMATHES - Rice & Ground Beef Stuffed Grape Vine Leaves14.95
- PORK SAUSAGE - House-Crafted, Chargrilled..... 15.00
-  PRAWNS - Sautéed in Butter, Garlic, Lemon..... 16.50
- CHARGRILLED OCTOPUS - Lemon, Olive Oil, Oregano, Pepperoncini ...22.95
- CALAMARI - Lemon, Olive Oil, Oregano, Pepperoncini14.95
- GRILLED CALAMARI - Lemon, Olive Oil, Oregano, Pepperoncini14.95

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

APPETIZER SAMPLER



PITA, HUMMUS, TZATZIKI, CALAMARI (Deep-Fried), KEFTETHES,
DOLMATHES, SPANAKOPITA, FETA CHEESE 39.95

Soup




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

Salads

Add Shrimp or Chicken Breast 7.50

-  GREEK SALAD - Small 12.50 Large 15.50
-  HORIATIKI SALAD - Fresh Garden Salad, Feta, Olives, House Dressing 15.50
- CAESAR SALAD 15.50

Sides

-  ROAST POTATOES - Olive Oil, Lemon, Garlic 7.50
-  RICE PILAF - Carrots, Celery, Onion 7.50
-  COOKED MIXED VEGETABLES - Green Beans, Carrots, Zucchini,
Onion, Tomato Sauce 7.50





DINNER

Mains




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

- ROAST LAMB - House Specialty, Braised Lamb Shoulder 31.95
- LAMB CHOPS - Lemon, Olive Oil, Oregano Marinade..... 38.95
- LAMB SHANK - *Limited Quantities* - Leg of Lamb, Oven-Baked in Tomato Sauce ... 29.95
- RIBS - Full Rack, Pork, Greek Dry Rub 28.95
- LAMB CASSEROLE - Spinach, Chickpeas, Feta, Tomato Sauce 24.95
- ROASTED HALF CHICKEN - Oven-Baked in Tomato Sauce 26.50
- MOUSSAKA - Layered Potato Slices, Zucchini, Eggplant, Ground Beef, Béchamel Cream... 27.00



Souvlaki

- LAMB..... 24.95 LAMB, CHICKEN 26.50
- CHICKEN 23.95  PRAWNS, SCALLOPS..... 27.95
-  PRAWNS..... 28.95  CHICKEN, PRAWNS, SCALLOPS..... 27.95
-  LAMB, PRAWNS, SCALLOPS..... 28.95


Vegetarian

- MOUSSAKA - Layered Potato Slices, Vegetables, Béchamel Cream 26.50
-  BRIAM - Eggplant Stuffed with Mixed Vegetables, Feta, Tomato Sauce..... 22.95
-  SPINACH CHICKPEA CASSEROLE - Vegetables, Feta, Tomato Sauce .. 22.95
- SPANAKOPITA DINNER - Spinach and Feta in Filo Dough 22.95
-  VEGETABLE PLATTER - Cooked Mixed Vegetables, Roast Potatoes,
Rice, Greek Salad, Tzatziki 20.95

Seafood

-  PRAWNS - Sautéed in Butter, Lemon, Garlic..... 28.95
-  WILD SALMON FILET - Lemon, Olive Oil, Oregano Marinade..... 28.95
- CALAMARI DINNER - Deep-Fried Squid 22.95
-  STUFFED JUMBO PRAWNS - Butterflied, Fresh Crab Meat,
Red Pepper, Cream Cheese 32.00

Pasta

-  PENNE OR LINGUINE - Cream, Tomato or Rosé Sauce 17.50
add Chicken or Shrimp..... 7.50
add Mixed Vegetables 4.50
- SEAFOOD LINGUINE - Mixed Seafood, Rosé Sauce..... 28.95

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 ... 80.00	Lamb Chops, Chicken Souvlaki, Prawns, Scallops ... 84.00
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 42.00 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



-DESSERT-

BAKLAVA-\$10

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

EK MEK-\$10

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

CRÈME CARAMEL-\$10

custard baked in homemade caramel and Metaxa sauce

BOUGATSA-\$10

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

MUD PIE-\$10

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

PEANUT BUTTER CHEESECAKE-\$10

Gluten Free, served with chocolate drizzle and whip cream

BAKLAVA SUNDAE-\$10

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-\$8

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 Brandy Signature Mix in coffee topped with whip cream

\$10

DESSERT WINE

rotating, ask your server
2oz

\$10