



## SIGNATURE COCKTAILS

### GREEK CAESAR

vodka, caesar spice mix, clamato,  
greek salad skewer

1oz/2oz  
\$10/\$12

### LAMBRUSCO SPRITZ

aperol, sweet vermouth, sparkling red wine  
(lambrusco), dehydrated orange, rosemary sprig

5oz  
\$14

### ESPRESSO MARTINI

vodka, kahlua, espresso, espresso beans

2oz  
\$13

### METAXA OLD FASHIONED

metaxa, bitters, orange peel garnish

2oz  
\$12

### SANGRIA

red or white wine, brandy, triple sec,  
fresh fruit

Glass 4oz/Pitcher 12oz  
\$11/\$30

### MARGARITA

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

2oz  
\$11

### METAXA SOUR

metaxa, lemon juice, egg white

2oz  
\$12

### MYTHOS MOJITO

ouzo, lemon + lime juice, basil, mint

Glass 2oz/Pitcher 6oz  
\$11/\$30

### BOOM'S BRAMBLE

*-named after Boomhauer, deep cove's favourite cheese-loving rescue dog-*

gin, lemon juice, Deep Cove Distiller's Blueberry + Blackberry  
Liqueur, blackberry + lemon slice garnish

2oz  
\$14



WINE	red	<p>Lafazanis Red, GR - 1L.....10 / 15 / 48          Naoussa Xinomavro, GR.....12 / 16 / 47          Sandhill Cabernet Merlot, BCVQA.....10 / 15 / 45          Cono Sur Bicicleta Pinot Noir, CHL.....9½ / 13 / 41          Luccarelli Puglia Amaro, ITA.....10 / 15 / 46          Carnivore Cabernet Sauvignon, USA.....10 / 15 / 46          Wakefield Shiraz, AUS.....9½ / 13 / 42          Carnivore Zinfandel, USA.....10 / 15 / 46          Pascal Toso Malbec, ARG.....12 / 16 / 48          Oyster Bay Merlot, NZ.....10 / 14 / 46          Vanessa Syrah, BCVQA.....72          Masi Bonacosta Valpolicella, ITA.....51          J Lohr Cabernet Sauvignon, USA.....59</p>	<p>Lafazanis White, GR - 1L.....10 / 15 / 48          Retsina, GR.....9 / 12 / 46          Moschofilero White, GR.....10 / 15 / 44          Poplar Grove Chardonnay, BCVQA.....11 / 15 / 45          Whitehaven Sauvignon Blanc, NZ.....12 / 16 / 47          Paul Mas Viognier, FRA.....9½ / 13 / 42          Sandhill Pinot Gris, BCVQA.....10 / 15 / 45          Grey Monk Riesling, BCVQA.....9½ / 13 / 42          Santa Margherita Pinot Grigio, ITA.....49          Vanessa V Series Blend, BCVQA.....54          Vanessa Rosé, BCVQA.....14 / 18 / 56          AIX Rosé, FRA.....57          La Marca Prosecco, ITA - 187mL.....15 / 750mL.....46          Veuve Clicquot Ponsardin, FRA.....145</p>	white
	6oz/9oz/750ml			
BEER	can + bottle	<p>33 Acres of Sunshine - 330ml          Wildeye Neon Hazy IPA - 473ml          Fat Tug IPA - 473ml          Rotating Craft Beer</p>	<p>Fix - 330ml          Corona - 330ml          Stella Artois - 330ml          Heineken - 330ml          Guinness - 440ml</p>	9 9½
	draft	<p>Wildeye Block 13 Lager          Strangefellows Talisman Pale Ale          16oz.....8 / 20oz.....10 / 64oz.....27</p>		
CIDERS		<p>Windfall Jackpot Dry Craft Cider - 473ml.....9          Strongbow Cider - 440ml.....8</p>		
LIQUORS	vodka	<p>Smirnoff.....8          Grey Goose.....10          Stolichnaya.....8          Kettle One.....10½</p>	<p>Bacardi White.....8          Appleton Estate Dark Rum.....9          Captain Morgan Spiced Rum.....9</p>	rum
	tequila	<p>Sauza Silver.....8          Patron Reposado.....13          Patron Silver.....11          Hornitos Reposado.....10</p>	<p>Beefeater.....8          Hendricks.....11          Bombay Sapphire.....8          Tanqueray London Dry.....9          Victoria Distillers Empress 1908.....11</p>	gin
LIQUORS	scotch	<p>Johnnie Walker Red.....9          Glenfiddich 12 Year Old.....11          Glenlivet Founder's Reserve.....15          Macallan Double Cask Gold.....13          Metaxa Brandy.....9</p>	<p>Canadian Club.....7½          Crown Royal.....9          Maker's Mark.....9½          Jack Daniel's.....9          Bulleit.....8          Jameson Irish.....9</p>	whiskey + bourbon
	liqueurs	<p>Ouzo.....8          Sambuca.....8          Sambuca Black.....8          Limoncello.....8          Metaxa Brandy.....9</p>		

APPETIZERS

dips

 HUMMUS - puréed chickpeas, tahini, garlic.....8.75

 TZATZIKI - greek yogurt, cucumber, garlic.....8.75

TARAMA - pink carp caviar, bread, lemon.....8.75

 MELITZANO - eggplant, red pepper, mayo.....9.00

DIP TASTER - all dips.....19.95

*all dips house-made, served with 2 slices pita*

mezze

 SAGANAKI - pan-fried greek cheese.....16.95

CALAMARI - seasoned squid, deep-fried or grilled.....16.95

 SPANAKOPITA - spinach, feta, in filo dough.....15.95

KEFTETHES - beef + lamb patties, chargrilled.....16.95

DOLMATHES - ground beef + rice in grapevine leaves.....16.95

 GARLIC PRAWNS - 6prawns, butter, garlic, lemon, sautéed.....19.50

OCTOPUS - lemon, olive oil, oregano, pepperoncini, cold or chargrilled.....23.95

PORK SAUSAGE - house-crafted, chargrilled.....16.00

MEZZE TASTER - hummus, tzatziki, pita, deep-fried calamari, keftethes, dolmathes, spanakopita, feta.....42.95

*all mezze can be served with roast potatoes & greek salad **or** half roast potato, rice, cooked vegetables.....+9*

SOUP

AVGOLEMONO - chicken broth, rice, egg whites, lemon.....12.00

 FASOLATHA - beans, vegetables, tomatoes.....12.00

SALAD

  GREEK SALAD - Sm.....13.50 Lg.....16.50

 HORIATIKI - lettuce, tomatoes, onions, feta, house dressing.....15.50

SIDES

 ROAST POTATOES - olive oil, lemon, garlic.....8.50

 RICE PILAF - carrots, celery, onion.....8.50

 COOKED VEGETABLES - mixed vegetables in tomato sauce.....8.50

 PITA - 2 slices.....3.50

mains

DINNER

- ROAST LAMB - house specialty, braised lamb shoulder.....34.00
- LAMB CHOPS - 4 chops, lemon, olive oil, oregano marinade.....41.95
- MOUSSAKA - layered potato, zucchini, eggplant, ground beef, béchamel.....32.00
-  VEGGIE MOUSSAKA - layered potato, zucchini, eggplant, mixed veggies, béchamel.....29.00
-  GRILLED SALMON - wild filet, lemon, olive oil, oregano.....31.00
- LAMB SHANK - leg of lamb, oven-baked in tomato sauce.....38.00
-   VEGETABLE PLATTER - cooked vegetables, roast potatoes, greek salad, tzatziki.....23.00
- RIBS - pork, full rack, greek dry rub.....30.00
-  GARLIC PRAWNS - 8 prawns, butter, garlic, lemon, sautéed.....33.00  
*served on bed of rice with your choice of side*
-   BRIAM - baked eggplant topped with mixed vegetables, tomato sauce, feta .....25.00
-  SEAFOOD LINGUINE - mixed seafood, rosé sauce.....29.95
-   SPINACH CHICKPEA CASSEROLE - vegetables, tomato sauce, feta.....25.00  
*add lamb.....+5*
-  STUFFED JUMBO PRAWNS - butterflied, fresh crab meat, rep pepper, cream cheese.....36.00  
*served on bed of rice with your choice of side*

souvlaki

- LAMB.....27.95
- CHICKEN.....26.95
-  PRAWN.....32.00
- LAMB, CHICKEN.....29.95
-  PRAWN, SCALLOP.....32.00
-  CHICKEN, PRAWN, SCALLOP.....32.95
-  LAMB, PRAWN, SCALLOP.....33.95

*all dinners and souvlaki (except pasta) served with roast potatoes & greek salad*  
**or**  
*half roast potato, rice, cooked vegetables*

SYMPOSIUM  
3 courses

- FIRST - pita, hummus, tzatziki, saganaki 47.00
- SECOND - keftethes, calamari, spanakopita per person
- THIRD - greek salad, roast lamb, roast potatoes min. 2 people





## -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