



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



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

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

DINNER

mains

- 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, feta25.00
- 🍷 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, red pepper, cream cheese.....36.00
served on bed of rice with your choice of side

souvlaki

- | | |
|-------------------|--------------------------------------|
| LAMB.....27.95 | LAMB, CHICKEN.....29.95 |
| CHICKEN.....26.95 | 🍷 PRAWN, SCALLOP.....32.00 |
| 🍷 PRAWN.....32.00 | 🍷 CHICKEN, PRAWN, SCALLOP32.95 |
| | 🍷 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

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|---|---------------|
| 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