

APPETIZERS

- AVGOLEMONO** — Traditional Egg-Lemon Soup with Chicken & Rice — **\$10**
- FASOLADA** — White Beans, Vegetables, Light Tomato Broth — **\$10**
- FETA & OLIVES** — Barrel-Aged Feta, Olives, Cherry Tomatoes, EVOO — **\$14**
- SPANAKOPITA** — Feta, Herbs, Spinach, Wrapped in Phyllo — **\$13**
- SAGANAKI** — Breaded Pan-Fried Kefalogrievera Cheese — **\$17**
- OLIVES** — A Mix of Kalamata & Green Olives — **\$7**
- KEFTEDES** — Traditional Beef Meatballs, Tzatziki — **\$17**
- KEFTEDES YOVETSIS** — Traditional Beef Meatballs, Tomato Sauce, Feta — **\$18**
- PRAWN YOVETSIS** — Tiger Prawns, Tomato Sauce, Feta — **\$18**
- GARLIC PRAWNS** — Tiger Prawns, Garlic Butter — **\$17**
- KALAMARI** — Crispy Fried Squid, Tzatziki — **\$18**
- GRILLED KALAMARI** — Zucchini, Peppers, Lemon, Tzatziki — **\$18**
- MUSSELS** — Light Tomato Sauce, Fennel, Butter, Garlic, Herbs — **\$22**

SALADS & VEGGIES

- GREEK SALAD** — Cucumber, Tomato, Bell Peppers, Red Onions, Feta, Vinaigrette — **\$18**
- CAESAR SALAD** — Romaine Lettuce, Parmesan, Caesar Dressing — **\$14**
- BET SALAD** — Beets, Arugula, Endive, Goat Cheese, Vinaigrette — **\$16**
- GRILLED ZUCCHINI** — Herbs, Lemon, Garlic — **\$13**
- SAUTÉED SPINACH** — Garlic, EVOO — **\$10**
- LEMON ROASTED POTATOES** — Served with Tzatziki — **\$9**

SPREADS

- TZATZIKI** — Greek Yogurt, Garlic, Dill, EVOO, Toasted Pita — **\$9**
- TARAMOSALATA** — Fish Roe, Potato, Lemon, EVOO, Toasted Pita — **\$9**
- HUMMUS GREEK STYLE** — Chickpeas, Tahini, Garlic, Mint, EVOO, Toasted Pita — **\$9**
- MELITZANOSALATA** — Grilled Eggplant, Peppers, Parsley, Garlic, Toasted Pita — **\$12**
- ADD TOASTED PITA** — **\$2.50**
- ADD DIPPING VEGETABLES** — **\$6**

ENTRÉES

MOUSAKA — \$28

Layers of Eggplant, Zucchini, Beef & Bechamel, Rice, Lemon Roasted Potatoes

ROAST LAMB — \$32

4-Hour Slow Roasted Lamb Shoulder, Roasted Vegetables, Lemon Roasted Potatoes

SEAFOOD LINGUINI — \$30

Prawns, Scallops, Salmon, Light Tomato Sauce

GREEK RIBS — \$30

Dry, Slow-Roasted Pork Ribs, Roasted Vegetables, Lemon Roasted Potatoes

LAMB CHOPS — \$34

3 Flame Grilled Greek-Style Chops, Roasted Vegetables, Lemon Roasted Potatoes

WILD BC SALMON — \$32

Herb Grilled Salmon Fillet, Rice, Roasted Vegetables, Lemon Roasted Potatoes

OVEN-ROASTED CHICKEN — \$30

Half Free-Range Chicken, Herbs, Lemon, Roasted Vegetables, Lemon Roasted Potatoes

PLATTERS

Serves 2 people

CHEFS PLATTER — \$68

Chicken & Lamb Souvlaki, Fried Kalamari, Keftedes, Rice, Roasted Potatoes, Greek Salad, Tzatziki

APOLLONIAN PLATTER — \$70

Lamb Chops, Chicken Souvlaki, Keftedes, Spanakopita, Rice, Roasted Potatoes, Greek Salad, Tzatziki

SOUVLAKIA

Served with Rice, Lemon Roasted Potatoes, Greek Salad & Tzatziki

CHICKEN — \$26

LAMB — \$28

PRAWN — \$28

PRAWNS & SCALLOPS — \$30

SIDES

CHICKEN SKEWER — \$16

LAMB SKEWER — \$18

PRAWN SKEWER — \$17

LAMB CHOPS — \$10 EA (MIN 2)

MOUSAKA — \$24

Aperitifs

OUZO — \$9^{1 OZ}

APEROL SPRITZ — \$15^{5 OZ}
Aperol, Prosecco, Soda

ST. GERMAIN SPRITZ — \$14^{5 OZ}
St. Germain, Prosecco, Soda

MANHATTAN — \$15^{3 OZ}
Whiskey, Vermouth, Angostura

NEGRONI — \$15^{3 OZ}
London Dry Gin, Campari, Vermouth

CAMPARI SPRITZ — \$13^{5 OZ}
Campari, Prosecco, Soda

Cocktails

HOUSE COCKTAILS

CUCUMBER MARTINI — \$16^{2 OZ}
London Dry Gin, Cucumber, St. Germain Elderflower

MEDITERRANEAN GIN & TONIC — \$16^{1.5 OZ}
Empress 1908 Gin, St. Germain Elderflower, Tonic, Lemon, Mint

SANGRIA — \$16^{5 OZ} / \$34^{18 OZ}
Red or White Wine, Metaxa, Grand Marnier,
Orange Juice, Ginger-Ale, Fresh Rosemary

CLASSIC COCKTAILS

MOSCOW MULE — \$15^{2 OZ}
Ketel One Vodka, Ginger Beer, Lime

OLD FASHIONED — \$15^{2 OZ}
Bourbon, Angostura Bitters, Maraschino Cherry

BOULEVARDIER — \$16^{4 OZ}
Bourbon, Campari, Sweet Vermouth

FRENCH 75 — \$16^{3 OZ}
London Dry Gin, Lemon, Champagne

* all spirits, wine and beer are exclusive of taxes

Beer

FIX LAGER, GREECE — \$9^{330 ml}
MYTHOS LAGER, GREECE — \$9^{330 ml}
PERONI LAGER, ITALY — \$9^{330 ml}

STEAMWORKS IPA, VANCOUVER — \$8^{330 ml}
YELLOW DOG HIGH 5 HAZY IPA, VANCOUVER — \$10^{473 ml}
SUPERFLUX COLOUR & SHAPE IPA, VANCOUVER — \$10^{473 ml}
33 ACRES OF LIFE LAGER, VANCOUVER — \$8^{330 ml}
PARALLEL 49 PALE ALE, VANCOUVER — \$10^{473 ml}
STRANGE FELLOWS BELDAME PILSNER, VANCOUVER — \$10^{473 ml}

Cider

LONETREE DRY APPLE CIDER — \$8^{330 ml}

Non Alcoholic

APOLLOS TEMPLE — \$7

Mango-Orange Juice, Ginger Beer, Grenadine

POMEGRANATE GINGER SPARKLER — \$7

Pomegranate Juice, Ginger Beer, Soda, Lemon, Lime

SAN PELLEGRINO — \$7

Limonatta, Oranciatta

SPARKING WATER — \$6 | 9

Wine

Sparkling

LaMarca Prosecco Veneto , <i>IT</i> 187 ml	16
Numm Napa Brut Prestige <i>Napa Valley, USA</i> 750 ml	60
Moët & Chandon Brut Champagne <i>Champagne, FR</i> 375 ml	60
Michel Lorient 'Apollonis' Champagne <i>Champagne, FR</i> 750 ml	80

White

	6oz 750ml
Tsantali Retsina Roditis <i>Macedonia, GR</i>	45
Kir Yianni Le Nord Assyrtiko <i>Naoussa, GR</i>	14 60
Stags Hollow Pinot Gris <i>Okanagan, BC</i>	15 62
Monte Del Frá Cà Del Magro Garganega <i>Veneto, IT</i>	15 62
Mud House Sauvignon Blanc Marlborough , <i>NZ</i>	15 62
Burrowing Owl Sauvignon Blanc <i>Okanagan, BC</i>	65
Cono Sur Bicicleta Viognier <i>Central Valley, CHIL</i>	11 45
Bread & Butter Chardonnay <i>Napa Valley, US</i>	15 62
La Chablisienne 'La Pierrelée' Chardonnay <i>Burgundy, FR</i>	80

Rosé

	6oz 750ml
Whispering Angel Grenache <i>Provence, FR</i> 375 ml	45
Casa Vinicola Botter Gran Passione Merlot <i>Veneto, IT</i>	13 58
Tsantali Kanenas Syrah <i>Macedonia, GR</i>	13 58

Wine

Red

	6oz 750ml
Argyle Grower Series Pinot Noir <i>Oregon, US</i>	95
Domaine Brusset Gigondas Grenache <i>Rhône Valley, FR</i>	75
Burrowing Owl Cabernet Franc <i>Oliver, BC</i>	75
Phantom Creek Estates Cabernet Franc <i>Okanagan, BC</i>	75
Château Pey La Tour Merlot <i>Bordeaux, FR</i>	16 65
Burrowing Owl Merlot <i>Oliver, BC</i>	72
Hester Creek 'The Judge' Merlot <i>Oliver, BC</i>	95
Osoyoos Larose 'Le Grand Vin' Merlot <i>Okanagan, BC</i>	110
Cantina Zaccagnini Tralcetto Montepulciano <i>Abruzzo, IT</i>	14 60
The Prisoner Zinfandel <i>Napa Valley, US</i>	120
Caymus Zinfandel <i>Napa Valley, US</i>	125
Lafazanis 'Nemea' Agiorgitiko <i>Nemea, GR</i>	14 60
Kir Yianni Ramnista Xinomavro <i>Naoussa, GR</i>	16 65
Beronia Reserva Tempranillo <i>Rioja, ES</i>	15 62
Bodegas Muga Reserva Tempranillo <i>Rioja, ES</i>	68
Majuelos De Callejo Tempranillo <i>Ribera del Duero, ES</i>	130
Celeste Crizana Tempranillo <i>Ribera del Duero, ES</i>	68
Ben Marco 'Expresivo' Malbec <i>Mendoza, AR</i>	95
Bread & Butter Cabernet Sauvignon <i>Napa Valley, US</i>	16 65
Beringer Knights Valley Cabernet Sauvignon <i>Sonoma Valley, US</i>	95
Il Fauno Cabernet Sauvignon <i>Tuscany, IT</i>	115
Austin Hope Cabernet Sauvignon <i>Paso Robles, US</i>	140
J.Lohr Hilltop Cabernet Sauvignon <i>Paso Robles, US</i>	95
Cakebread Cellar Cabernet Sauvignon <i>Napa Valley, US</i>	180
Stag's Leap Wine Cellars 'Artemis' Cabernet Sauvignon <i>Napa Valley, US</i>	180
Caymus Special Selection Cabernet Sauvignon <i>Napa Valley, US</i>	480
Caymus Cabernet Sauvignon <i>Napa Valley, US 375 ml</i>	115
Caymus Cabernet Sauvignon <i>Napa Valley, US 750 ml</i>	215
Phantom Creek Estates Petite Cuvée <i>Okanagan, BC</i>	72

Large Format Wine

Osoyoos LaRose 'Le Grand Vin' Merlot <i>Okanagan, BC, 2016 1.5ltr</i>	225
Hester Creek 'The Judge' Merlot <i>Oliver, BC, 2018 1.5ltr</i>	200
Caymus Cabernet Sauvignon <i>Napa Valley, US, 2020 1ltr</i>	280

Spirits

VODKA ^{1 OZ}

TITO'S — \$9
KETEL ONE — \$9
GREY GOOSE — \$12

GIN ^{1 OZ}

TANQUERAY — \$9
HENDRICK'S — \$13
EMPRESS 1908 — \$12

WHISKEY ^{1 OZ}

GLENLIVET 12 YR — \$16
HIGHLAND PARK 12 YR — \$16
OBAN 14 YR — \$20
WOODFORD RESERVE DISTILLERS SELECT — \$13
DALMORE 15 YR — \$23
JOHNNIE WALKER BLACK LABEL — \$12
MACALLAN DOUBLE CASK 12 YR — \$21

TEQUILA ^{1 OZ}

PATRON SILVER — \$15
CLASE AZUL REPOSADO — \$26
DON JULIO 1942 — \$26

Digestifs

COGNAC ^{1 OZ}

METAXA 7 STAR — \$9
HENNESSY V.S. — \$13
HENNESSY V.S.O.P. — \$15
COURVOISIER V.S.O.P — \$18
REMY MARTIN X.O. FINE CHAMPAGNE — \$28
GRAND MARNIER — \$8

PORT ^{2 OZ}

Burrowing Owl Coruja **Syrah Okanagan, BC** — \$14

Coffee & Tea

FREDDO ESPRESSO MARTINI — \$15^{2 OZ}
Vodka, Kahlua, Baileys, Cinnamon & Orange Syrup

MYKONOS COFFEE — \$15^{1 OZ}
Frangelico & Coffee served with Gelato

SANTORINI COFFEE — \$15^{1 OZ}
Frangelico, Baileys, Kahlua & Coffee topped with whipped cream

B-52 — \$15^{1 OZ}
Baileys, Kahlua, Grand Marnier & Coffee topped with whipped cream

BLUEBERRY TEA — \$15^{1 OZ}
Earl Grey Tea, Grand Marnier & Amaretto

GREEK COFFEE — \$5

ESPRESSO — \$3.50

LATTE — \$4.50

CAPPUCCINO — \$4.50

FASCOMILO TEA — \$5
Greek herbal Sage is wonderful for detox and clearing congestion

MOUNTAIN TEA — \$5
Greek herbal mountain tea has long been enjoyed for its immune-boosting properties

TEA — \$6
Jasmine, Earl Grey, English Breakfast, Green Tea, Peppermint

Dessert

BAKLAVA — \$11
Sheets of Phyllo Pastry, Almonds, Walnuts, Cinnamon, Syrup
Add Gelato + \$2

EK MEK — \$13
Whipped Cream, Creamy Custard, Shredded Phyllo, Cinnamon, Roasted Almonds

BOUGATSA — \$14
Custard Wrapped in Sheets of Phyllo, Topped with Cinnamon & Icing Sugar

GELATO — \$8
A selection of seasonal flavors