

## 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 — **\$16**
- SPANAKOPITA** — Feta, Herbs, Spinach, Wrapped in Phyllo — **\$15**
- SAGANAKI** — Breaded Pan-Fried Kefalogrievera Cheese — **\$17**
- OLIVES** — A Mix of Kalamata & Green Olives — **\$8**
- LAXANODOLMADES** — Traditional Egg-Lemon Cabbage Rolls with Beef, Rice, & Dill — **\$18**
- KEFTEDES** — Traditional Beef Meatballs, Tzatziki — **\$18**
- KEFTEDES YOVETSIS** — Traditional Beef Meatballs, Tomato Sauce, Feta — **\$20**
- GARLIC PRAWNS** — Tiger Prawns, Garlic Butter — **\$18**
- KALAMARI** — Crispy Fried Squid, Tzatziki — **\$18**
- GRILLED KALAMARI** — Zucchini, Peppers, Lemon, Tzatziki — **\$20**
- MUSSELS** — Light Tomato Sauce, Fennel, Butter, Garlic, Herbs — **\$24**

## SALADS & VEGGIES

- GREEK SALAD** — Cucumber, Tomato, Bell Peppers, Red Onions, Feta, Vinaigrette — **\$18**
- ARUGULA SALAD** — Arugula, Radicchio, Olives, Cherry Tomatoes, Vinaigrette — **\$17**
- BEET SALAD** — Beets, Arugula, Endive, Goat Cheese, Vinaigrette — **\$17**
- GRILLED ZUCCHINI** — Herbs, Lemon, Garlic — **\$14**
- 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 — **\$10**
- HUMMUS GREEK STYLE** — Chickpeas, Tahini, Garlic, Mint, EVOO, Toasted Pita — **\$9**
- MELITZANOSALATA** — Grilled Eggplant, Peppers, Parsley, Garlic, Toasted Pita — **\$13**
- ADD TOASTED PITA** — **\$2.50**
- ADD DIPPING VEGETABLES** — **\$6**

## ENTRÉES

### MOUSAKA — \$30

Layers of Eggplant, Zucchini, Potatoes, Beef & Bechamel, Arugula Salad

### ROAST LAMB — \$34

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

### SEAFOOD LINGUINI — \$32

Prawns, Scallops, Salmon, Light Tomato Sauce

### GREEK RIBS — \$32

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

### LAMB CHOPS — \$35

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

### WILD BC SALMON — \$33

Herb Grilled Salmon Fillet, Lemon Roasted Potatoes, Arugula Salad

### OVEN-ROASTED CHICKEN — \$32

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

## PLATTERS

Serves 2 people

### CHEFS PLATTER — \$70

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

### APOLLONIAN PLATTER — \$74

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

## SOUVLAKIA

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

### CHICKEN — \$28

### LAMB — \$30

### PRAWN — \$30

### PRAWNS & SCALLOPS — \$32

## SIDES

### CHICKEN SKEWER — \$16

### LAMB SKEWER — \$18

### PRAWN SKEWER — \$18

### LAMB CHOPS — \$10 EA (MIN 2)

### MOUSAKA — \$25

## *Aperitifs*

**OUZO** — \$9<sup>1.0Z</sup>

**APEROL SPRITZ** — \$15<sup>5.0Z</sup>  
Aperol, Prosecco, Soda

**ST. GERMAIN SPRITZ** — \$14<sup>5.0Z</sup>  
St. Germain, Prosecco, Soda

**MANHATTAN** — \$15<sup>3.0Z</sup>  
Whiskey, Vermouth, Angostura

**NEGRONI** — \$15<sup>3.0Z</sup>  
London Dry Gin, Campari, Vermouth

**CAMPARI SPRITZ** — \$13<sup>5.0Z</sup>  
Campari, Prosecco, Soda

## *Cocktails*

### HOUSE COCKTAILS

**FREDDO ESPRESSO MARTINI** — \$15<sup>2.0Z</sup>  
Vodka, Kahlua, Baileys, Cinnamon & Orange Syrup

**MEDITERRANEAN GIN & TONIC** — \$16<sup>1.50Z</sup>  
Empress 1908 Gin, St. Germain Elderflower, Tonic, Lemon, Mint

**PASSION FRUIT MARGARITA** — \$15<sup>2.0Z</sup>  
Passion Fruit, Tequila, Cointreu, Lime

**SANGRIA** — \$16<sup>5.0Z</sup> / \$34<sup>18.0Z</sup>  
Red or White Wine, Metaxa, Grand Marnier,  
Orange Juice, Ginger-Ale, Fresh Rosemary

### CLASSIC COCKTAILS

**MOSCOW MULE** — \$15<sup>2.0Z</sup>  
Ketel One Vodka, Ginger Beer, Lime

**OLD FASHIONED** — \$15<sup>2.0Z</sup>  
Bourbon, Angostura Bitters, Maraschino Cherry

**BOULEVARDIER** — \$16<sup>4.0Z</sup>  
Bourbon, Campari, Sweet Vermouth

**FRENCH 75** — \$16<sup>3.0Z</sup>  
London Dry Gin, Lemon, Champagne

## *Beer*

FIX LAGER, GREECE — \$9 <sup>330 ml</sup>  
MYTHOS LAGER, GREECE — \$9 <sup>330 ml</sup>  
PERONI LAGER, ITALY — \$9 <sup>330 ml</sup>

STEAMWORKS IPA, VANCOUVER — \$8 <sup>330 ml</sup>  
YELLOW DOG HIGH 5 HAZY IPA, VANCOUVER — \$10 <sup>473 ml</sup>  
33 ACRES OF LIFE LAGER, VANCOUVER — \$8 <sup>330 ml</sup>  
STRANGE FELLOWS BELDAME PILSNER, VANCOUVER — \$10 <sup>473 ml</sup>

## *Cider*

LONETREE DRY APPLE CIDER — \$9 <sup>330 ml</sup>

## *Zero-Proof Beer*

HEINEKIN, NETHERLANDS — \$9 <sup>330 ml</sup>

## *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**

Limonata, Aranciata

### **SPARKING WATER — \$6 | 9**

## *Wine*

### *Sparkling*

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

### *White*

	6oz   750ml
Lafazanis Retsina <b>Roditis Macedonia</b> , GR	45
Kir Yianni Le Nord <b>Assyrtiko Naoussa</b> , GR	14   60
Stags Hollow <b>Pinot Gris Okanagan</b> , BC	15   62
Mud House <b>Sauvignon Blanc Marlborough</b> , NZ	16   65
Burrowing Owl <b>Sauvignon Blanc Okanagan</b> , BC	65
Bread & Butter <b>Chardonnay Napa Valley</b> , US	16   65
La Chablisienne 'La Pierrelée' <b>Chardonnay Burgundy</b> , FR	85

### *Rosé*

Whispering Angel <b>Grenache Provence</b> , FR 375 ml	45
Tsantali Kanenas <b>Syrah Macedonia</b> , GR 750 ml	58

## Wine

### Red

6oz | 750ml

Argyle Grower Series <b>Pinot Noir</b> Oregon, US	95
Duck Pond <b>Pinot Noir</b> Oregon, US	72
Domaine Brusset Gigondas <b>Grenache</b> Rhône Valley, FR	80
Burrowing Owl <b>Cabernet Franc</b> Oliver, BC	75
Phantom Creek Estates <b>Cabernet Franc</b> Okanagan, BC	75
Château Pey La Tour <b>Merlot</b> Bordeaux, FR	16   65
Decoy <b>Merlot</b> Napa Valley, US	17   68
Burrowing Owl <b>Merlot</b> Oliver, BC	72
Duckhorn Three Palms Vineyards <b>Merlot</b> Napa Valley, US	135
Osoyoos Larose 'Le Grand Vin' <b>Merlot</b> Okanagan, BC	115
Cantina Zaccagnini Tralcetto <b>Montepulciano</b> Abruzzo, IT	14   60
The Prisoner <b>Zinfandel</b> Napa Valley, US	120
Caymus <b>Zinfandel</b> Napa Valley, US	125
Lafazanis 'Nemea' <b>Agiorgitiko</b> Nemea, GR	15   62
Kir Yianni Ramnista <b>Xinomavro</b> Naoussa, GR	16   65
Beronia Reserva <b>Tempranillo</b> Rioja, ES	16   65
Bodegas Muga Reserva <b>Tempranillo</b> Rioja, ES	70
Majuelos De Callejo <b>Tempranillo</b> Ribera del Duero, ES	130
Celeste Crizana <b>Tempranillo</b> Ribera del Duero, ES	70
Ben Marco 'Expresivo' <b>Malbec</b> Mendoza, AR	100
Nestor Phylos <b>Cabernet Sauvignon</b> Peloponnese, GR	65
Nestor Avarino <b>Cabernet Sauvignon</b> Peloponnese, GR	11   45
Bread & Butter <b>Cabernet Sauvignon</b> Napa Valley, US	16   65
Beringer Knights Valley <b>Cabernet Sauvignon</b> Sonoma Valley, US	95
Il Fauno <b>Cabernet Sauvignon</b> Tuscany, IT	115
Louis M. Martini Sonoma Country <b>Cabernet Sauvignon</b> Napa Valley, US	105
Austin Hope <b>Cabernet Sauvignon</b> Paso Robles, US	140
J.Lohr Hilltop <b>Cabernet Sauvignon</b> Paso Robles, US	100
Cakebread Cellar <b>Cabernet Sauvignon</b> Napa Valley, US	185
Stag's Leap Wine Cellars 'Artemis' <b>Cabernet Sauvignon</b> Napa Valley, US	200
Caymus <b>Cabernet Sauvignon</b> Napa Valley, US 375 ml	115
Caymus <b>Cabernet Sauvignon</b> Napa Valley, US 750 ml	215
Phantom Creek Estates <b>Petite Cuvée</b> Okanagan, BC	72

### Large Format Wine

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

\* all spirits, wine and beer are exclusive of taxes

## *Spirits*

### VODKA <sup>1 OZ</sup>

TITO'S — \$11  
KETEL ONE — \$11  
GREY GOOSE — \$13

### GIN <sup>1 OZ</sup>

TANQUERAY — \$11  
HENDRICK'S — \$13  
EMPRESS 1908 — \$14

### WHISKEY <sup>1 OZ</sup>

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 <sup>1 OZ</sup>

PATRON SILVER — \$16  
CAZADORES — \$11  
CLASE AZUL REPOSADO — \$26  
DON JULIO 1942 — \$26

## *Digestifs*

### COGNAC <sup>1 OZ</sup>

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 <sup>2 OZ</sup>

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

## *Coffee & Tea*

### **MYKONOS COFFEE — \$15<sup>1 OZ</sup>**

Frangelico & Coffee served with Gelato

### **SANTORINI COFFEE — \$15<sup>1 OZ</sup>**

Frangelico, Baileys, Kahlua & Coffee topped with whipped cream

### **B-52 — \$15<sup>1 OZ</sup>**

Baileys, Kahlua, Grand Marnier & Coffee topped with whipped cream

### **BLUEBERRY TEA — \$15<sup>1 OZ</sup>**

Earl Grey Tea, Grand Marnier & Amaretto

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### **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 — \$6.50**

Jasmine, Earl Grey, English Breakfast, Green Tea, Peppermint

## *Dessert*

### **PORTOKALOPITA — \$13**

Traditional Orange Cake, Served with Vanilla Gelato

### **EK MEK — \$14**

Layers of Whipped Cream, Creamy Custard, Shredded Phyllo, and Roasted Almonds

### **BOUGATSA — \$15**

Warm Custard Wrapped in Sheets of Phyllo, and Topped with Cinnamon & Icing Sugar

### **GELATO — \$8**

A selection of seasonal flavors



# Happy Hour

## FOOD

### THE GREEK SPREADS — \$12

Tzatziki, Hummus, Taramosalata, Toasted Pita

### KALAMARI — \$15

Crispy Fried Squid, Tzatziki

### FRIES — \$9

Oregano, Feta, Tzatziki

### SPANAKOPITA — \$12

Spinach, Herbs, Feta, Wrapped in Phyllo

### GRILLED ZUCCHINI — \$11

Herbs, Lemon, Garlic

### SAGANAKI — \$15

Breaded Pan-Fried Kefalogrievera Cheese

### GARLIC PRAWNS — \$15

Tiger Prawns, Garlic Butter

### GREEK SALAD — \$13

Cucumber, Tomato, Bell Peppers, Red Onions, Feta, Balsamic Vinaigrette

### ADD TOASTED PITA — \$2.50

### ADD DIPPING VEGETABLES — \$6

## DRINKS

HALF CARAFE WINE — \$30 375 ml

LOCAL BEER — \$6 330 ml

SANGRIA — \$12 6 OZ

APEROL SPRITZ — \$12 6 OZ

GLASS RED OR WHITE WINE — \$10 5 OZ

We kindly ask that guests seated for Happy Hour vacate their tables no later than 6:00 pm unless joining us for a full dinner service following Happy Hour.

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