



# HAPPY HOUR

4:00 PM- 6:00 PM | TUESDAY - THURSDAY

## BITES

<b>GREEK SALAD</b> — Cucumber, Tomato, Bell Peppers, Red Onions, Feta, Balsamic Vinaigrette	\$12
<b>THE GREEK SPREADS</b> — Tzatziki, Hummus, Taramosalata, Toasted Pita	\$12
<b>SPANAKOPITA</b> — Feta, Herbs, Spinach, Wrapped in Phyllo	\$10
<b>SAGANAKI</b> — Breaded Pan-Fried Kefalogrievera Cheese	\$12
<b>KEFTEDES</b> — Traditional Beef Meatballs, Tzatziki	\$12
<b>KALAMARI</b> — Crispy Fried Squid, Tzatziki	\$13
<b>ADD TOASTED PITA</b>	\$2
<b>ADD DIPPING VEGETABLES</b>	\$6

## COCKTAILS & BEER

<b>POMEGRANATE SPRITZ</b> <small>20Z</small> Empress 1908 Gin, Prosecco, Pomegranate, Lemon	\$10
<b>HIGHBALLS</b> <small>10Z</small> Tito's Vodka or Tanqueray Gin, with your choice of Coke, 7-up, Gingerale, Tonic, or Soda	\$7
<b>BEER</b> <small>350ML</small> Steamworks IPA, 33 Acres of Life Pale Ale, Parallel 49 Tricycle Radler	\$6

## WINE 5OZ

Boutari <b>Moschofilero Naousa, GR</b>	\$10
Spade & Sparrows <b>Pinot Grigio California, US</b>	\$12
Ryder Estate <b>Pinot Noir Rosé California, US</b>	\$10
La Vieille Ferme <b>Cinsault Rhône Valley, FR</b>	\$10
Boutari 'Nemea' <b>Agiorgitiko Peloponnese, GR</b>	\$10
Cantina Zaccagnini Tralcetto <b>Montepulciano Abruzzo, IT</b>	\$12

We kindly ask that guests seated for Happy Hour vacate their tables no later than 6:30 pm unless joining us for a full dinner service following Happy Hour.