

Menu

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 YOUTVETSI — Traditional Beef Meatballs, Tomato Sauce, Feta — **\$18**

PRAWN YOUTVETSI — Tiger Prawns, Tomato Sauce, Feta — **\$18**

Add Prawns — \$3.50 ea

GARLIC PRAWNS — Tiger Prawns, Garlic Butter — **\$17**

Add Prawns — \$3.50 ea

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, Balsamic Vinaigrette — **\$17**

GARDEN SALAD — Mixed Greens, Cherry Tomatoes, Red Onion, Goat Cheese, Balsamic, Lemon, EVOO — **\$13**

CAESAR SALAD — Romaine Lettuce, Parmesan, Caesar Dressing — **\$14**

BEETS — Arugula, Goat Cheese, EVOO — **\$16**

GRILLED ZUCCHINI — Herbs, Lemon, Garlic — **\$13**

SAUTÉED SPINACH — Garlic, EVOO — **\$10**

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, EVOO, Toasted Pita — **\$12**

ADD TOASTED PITA — **\$2.50**

ADD DIPPING VEGETABLES — **\$6**

ENTRÉES

MOUSAKA — Layers of Eggplant, Zucchini, Beef & Bechamel, Rice, Lemon Roasted Potatoes — **\$27**

ROAST LAMB — 4-Hour Slow Roasted Lamb Shoulder, Roasted Vegetables, Lemon Roasted Potatoes — **\$30**

BRIZOLA — 9 oz Greek-Style Center Cut Pork Chop, Roasted Vegetables, Lemon Roasted Potatoes — **\$28**

SEAFOOD LINGUINI — Prawns, Scallops, Salmon, Light Tomato Sauce — **\$30**

GREEK RIBS — Dry, Slow-Roasted Pork Ribs, Roasted Vegetables, Lemon Roasted Potatoes — **\$30**

LAMB CHOPS — 3 Flame Grilled Greek-Style Chops, Roasted Vegetables, Lemon Roasted Potatoes — **\$32**

WILD BC SALMON — Herb Grilled Salmon Fillet, Rice, Roasted Vegetables, Lemon Roasted Potatoes — **\$30**

GARLIC PRAWNS — Tiger Prawns, Garlic Butter, Rice, Roasted Vegetables, Lemon Roasted Potatoes — **\$28**

HALF OVEN-ROASTED CHICKEN — Herbs, Lemon, Roasted Vegetables, Lemon Roasted Potatoes — **\$28**

PLATTERS

Serves 2 people

CHEFS PLATTER — **\$65**

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

APOLLONIAN PLATTER — **\$68**

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

LEMON ROASTED POTATOES — **\$9**

CHICKEN SKEWER — **\$15**

LAMB SKEWER — **\$17**

PRAWN SKEWER — **\$17**

LAMB CHOPS — **\$10 EA (MIN 2)**

ROAST LAMB — **\$24**

MOUSAKA — **\$23**



House Cocktails

MEDITERRANEAN GIN & TONIC — \$15^{2 OZ}
Empress 1908 Gin, Tonic, Lemon, Mint

ASTIR BREEZE — \$16^{2 OZ}
Empress 1908 Gin, Mountain Tea, Lavender, Jasmine, Soda, Lemon

GARDEN OF ATHENS — \$15^{2 OZ}
Metaxa, Pomegranate, Cherry, Cinnamon & Orange Syrup, Soda, Rosemary

FREDDO ESPRESSO MARTINI — \$15^{2.5 OZ}
Ketel One Vodka, Kahlua, Baileys, Cinnamon & Orange Syrup

IT'S GREEK TO ME — \$16^{2.5 OZ}
Metaxa, Fresh Lime Juice, Grand Marnier,
Orange Bitters, Orange Marmalade

SANGRIA — \$16^{5 OZ} / \$30^{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}
Bulleit Bourbon, Angostura Bitters, Maraschino Cherry

MANHATTAN — \$15^{2 OZ}
Bulleit Whiskey, Vermouth, Angostura

NEGRONI — \$14^{3 OZ}
London Dry Gin, Campari, Vermouth

BOULEVARDIER — \$15^{4 OZ}
Bulleit Bourbon, Campari, Sweet Vermouth

WHISKEY SMASH — \$15^{2 OZ}
Bulleit Whiskey, Simple Syrup, Lemon, Soda

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

Non-Alcoholic Beverages

APOLLOS TEMPLE — \$6.50
Mango-Orange Juice, Ginger Beer, Grenadine

POMEGRANATE GINGER SPARKLER — \$6.50
Pomegranate, Cherry, Ginger Beer

KARPOUZI — \$6.50
Watermelon, Strawberry, Simple Syrup, Soda

SAN PELLEGRINO — \$7
Limonatta, Oranciatta

GINGER BEER — \$8
ROOT BEER — \$8
SOUROTI SPARKLING WATER — \$5 | \$8

* all spirits, wine and beer are exclusive of taxes

White

6oz 750ml

Tsantali Retsina Roditis <i>Macedonia, GR</i>	45
Monte Del Frà Cà Del Magro Garganega/Trebbiano <i>Veneto, IT</i>	15 60
Duck Hunter Sauvignon Blanc <i>Marlborough, NZ</i>	16 65
La Crema Chardonnay <i>Sonoma Valley, US</i>	16 65
Stags Hollow Pinot Gris <i>Okanagan, BC</i>	16 65
Mud House Sauvignon Blanc <i>Marlborough, NZ</i>	16 ⁵⁰ 66
Burrowing Owl Pinot Gris <i>Okanagan, BC</i>	65
Cloudy Bay Sauvignon Blanc <i>Marlborough, NZ</i>	75
La Chablisienne 'La Pierrelée' Chardonnay <i>Burgundy, FR</i>	75

Rosé

6oz 750ml

Domaine Saint-Ferréol Grenache/Cinsault/Shiraz <i>Provence, FR</i>	15 60
Whispering Angel Grenache <i>Provence, FR 375ml / 750ml</i>	45 80

Red

6oz 750ml

Cantina Zaccagnini Tralcetto Montepulciano <i>Abruzzo, IT</i>	14 55
Lafazanis 'Nemea' Agiorgitiko <i>Nemea, GR</i>	15 65
See Ya Later Ranch Pinot Noir <i>Okanagan, BC</i>	15 60
Bread & Butter Cabernet Sauvignon <i>Napa Valley, US</i>	16 65
Beronia Reserva Tempranillo/Graciano <i>Rioja, ES</i>	16 65
Pascal Lambert Les Terrasses Chinon Cabernet Franc <i>Loire Valley FR</i>	16 ⁵⁰ 66
Villa Antinori Sangiovese/Cabernet Sauvignon/Merlot <i>Tuscany, IT</i>	16 ⁵⁰ 66
Hess Select Cabernet Sauvignon <i>California, US</i>	16 ⁵⁰ 66
Black Sage Cabernet Franc <i>Okanagan, BC</i>	16 ⁵⁰ 66
1000 Stories Zinfandel <i>Mendocino County, US</i>	70
Burrowing Owl Merlot <i>Oliver, BC</i>	70
Bodegas Muga Reserva Tempranillo <i>Rioja, ES</i>	80
Burrowing Owl Cabernet Franc <i>Oliver, BC</i>	75
Domaine Brusset Gigondas Grenache <i>Rhône Valley, FR</i>	75
Phantom Creek Estates Petite Cuvée <i>Okanagan, BC</i>	90
Argyle Grower Series Pinot Noir <i>Oregon, US</i>	90
Ben Marco 'Expresivo' Malbec/Cabernet Franc <i>Mendoza, AR</i>	95
Hester Creek 'The Judge' Merlot Blend <i>Oliver, BC</i>	95
Beringer Knights Valley Cabernet Sauvignon <i>Sonoma Valley, US</i>	105
Osoyoos Larose 'Le Grand Vin' Merlot/Cabernet Sauvignon <i>Okanagan, BC</i>	105
Emmolo Merlot <i>Napa Valley, US</i>	105
Il Fauno Cabernet Sauvignon Blend <i>Tuscany, IT</i>	105
Black Hills 'Nota Bene' Cabernet Sauvignon/Merlot <i>Okanagan, BC</i>	120
The Prisoner Zinfandel Blend <i>Napa Valley, US</i>	120
Caymus-Suisun Grand Durif Petite Sirah <i>Suisun Valley, US</i>	120
Caymus Zinfandel <i>Napa Valley, US</i>	125
Austin Hopes Cabernet Sauvignon <i>Paso Robles, US</i>	150
Cakebread Cellar Cabernet Sauvignon <i>Napa Valley, US</i>	190
Stag's Leap Wine Cellars 'Artemis' Cabernet Sauvignon <i>Napa Valley, US</i>	170
Caymus Cabernet Sauvignon <i>Napa Valley, US</i>	195
Marchesi Antinori 'Tignanello' Sangiovese <i>Tuscany, IT</i>	250

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Large Format Wine

Osoyoos Larose 'Le Grand Vin' 2016 **Merlot/Cabernet Sauvignon** *Okanagan, BC* (1.5 litre) — \$200
Caymus 2019 **Cabernet Sauvignon** *Napa Valley, US* (1 litre) — \$250
Hester Creek 'The Judge' 2018 **Merlot Blend** *Oliver, BC* (1.5 litre) — \$200

Sparkling

LaMarca **Prosecco** *Veneto, IT* (187 ml) — \$16
Moët & Chandon Brut *Champagne, FR* (200 ml) — \$30
Numm Napa Brut Prestige *Napa Valley, USA* — \$48
Apollonis Authentic Meunier *Champagne, FR* — \$80

Port 20Z

Taylor Fladgate 20 Year Tawny *Douro, PT* — \$15
Burrowing Owl 'Coruja' *Okanagan, BC* — \$14
Glass House Winery Estate 'Festa' *Langley, BC* — \$14

Spirits 10Z

GLENLIVET 12 YR — \$15
BALLANTINE'S 17 YR — \$15
MACALLAN GOLD 1824 — \$18
OBAN 14 YR — \$20
WOODFORD RESERVE — \$15
DALMORE 15 YR — \$24
HENNESSY V.S. — \$13
HENNESSY V.S.O.P. — \$15
COURVOISIER V.S.O.P — \$18
REMY MARTIN V.S.O.P. FINE CHAMPAGNE — \$24
JOHNNIE WALKER BLACK LABEL — \$12
BULLEIT BOURBON — \$12
CROWN ROYAL — \$10
JAMESON — \$10
MAKERS MARK — \$10
LUXARDO EUGANEA GRAPPA — \$12

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Beer 350 ML

LOCAL — \$7.50

STEAMWORKS IPA
33 ACRES OF LIFE PALE ALE
STRANGE FELLOWS BELDAME OLD WORLD PILSNER — \$9 473 ML

IMPORTED — \$8

FIX LAGER, GREECE
STELLA ARTOIS, BELGIUM
KRONENBOURG BLANC 1664, FRANCE
PERONI, ITALY

By the Ounce 10Z

TITO'S — \$10
KETEL ONE — \$11
GREY GOOSE — \$12
JACK DANIELS — \$11
SAILOR JERRY — \$10
BOMBAY SAPPHIRE — \$12
TANQUERAY — \$9
HENDRICK'S — \$12
EMPRESS 1908 — \$13
PATRON SILVER — \$15
CLASE AZUL REPOSADO — \$25
DON JULIO REPOSADO — \$18
METAXA 7 STAR — \$9
OUZO — \$9

Liqueurs 10Z

GRAND MARNIER — \$8
FRANGELICO — \$8
KAHLUA — \$7
COINTREAU — \$8
AMARETTO — \$7
BAILEYS — \$7
TIA MARIA — \$7

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Dessert

BAKLAVA — Sheets of Phyllo Pastry, Almonds, Walnuts, Cinnamon, Syrup — **\$10**

Add Gelato + \$2

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

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

GELATO — A selection of seasonal flavors — **\$8**

Coffee & Tea

GREEK COFFEE — **\$4**

ESPRESSO — **\$5**

LATTE — **\$5.50**

CAPPUCCINO — **\$5**

FASCOMILO — Greek herbal Sage is wonderful for detox and clearing congestion — **\$4**

GREEK MOUNTAIN TEA — Traditional herbal mountain Greek tea — **\$4**

MIGHTY LEAF TEA — Jasmine, Earl Grey, English Breakfast, Green Tea, Ginger Twist — **\$5**

Specialty Coffee & Tea

MYKONOS COFFEE — **\$14** 10Z

Frangelico & Coffee served with Vanilla Gelato

SANTORINI COFFEE — **\$14** 10Z

Frangelico, Baileys, Kahlua & Coffee topped with whipped cream

B-52 — **\$13** 10Z

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

BLUEBERRY TEA — **\$14** 10Z

Earl Grey Tea, Grand Marnier & Amaretto

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