

APPETIZERS

- MADE IN-HOUSE PITA** *brushed with olive oil and herbs* 3
ASSORTED OLIVES *chili-herb marinated* 9
TZATZIKI *made in-house yogurt, garlic, cucumber, dill* 10
HTIPITI *Dodoni feta, roasted chili pepper spread* 11
TIROKAFTERI *Dodoni feta, jalapeno pepper spread* 11
ASSORTMENT OF SPREADS *served with our made in-house pita* 18
SPANAKOTIRÒPITA *crispy phyllo pastries with cheese, baby spinach, leeks* 14
OCTOPUS *Galicia coast of Spain mesquite-grilled octopus, lemon, olive oil, oregano* 18
CRAB CAKE *local Dungeness crab, arugula, remoulade, pickled onion* 28
RIBLETS *Kansas baby back pork, spice rub, Attiki honey, sour cherry pistachio compote* 18
LAMB MEATBALLS *baked meat balls, blistered tomatoes, citrus Greek yogurt* 17

SALADS

- VILLAGE SALAD 'HORIATIKI'** *cucumber, cherry tomatoes, red onions, bell peppers, little-gem lettuces, Dodoni feta, Kalamata olives, red wine vinaigrette* 17
ADD BURGER PATTY 18 ADD CHICKEN BREAST 22 ADD A GRILLED CHICKEN SKEWER 12

ENTRÉE

- FISH OF THE DAY** *Baja striped bass, cous cous and sundried tomato salad, brûléed lemon* 42
MEDITERRANEAN WHOLE FISH WITH BONE *mesquite-grilled, lemon, fennel & herb stuffed* AQ
MEDITERRANEAN BRANZINO *filleted, mesquite-grilled, sautéed greens, roasted potatoes* 40
LAMB CHOPS *double-cut from four ribs, all-natural & free-range from the southern region of Australia, mesquite-grilled, olive oil crushed potatoes* TWO LAMB CHOPS 56
 THREE LAMB CHOPS 84
FILET MIGNON *8 oz, Allen brothers, USDA prime, mesquite-grilled* 62
BONE-IN FILET MIGNON *14 oz, Allen brothers, USDA prime, mesquite-grilled* 89
NEW YORK STRIP *16 oz, Allen brothers, USDA prime, mesquite-grilled* 69
BONE-IN RIBEYE *26 oz, Allen brothers, USDA prime, mesquite-grilled* 88
TOMAHAWK RIBEYE *40 oz, Allen brothers, USDA prime, mesquite-grilled* 139
PORTERHOUSE *34 oz, Allen brothers, USDA prime, mesquite-grilled* 132
BERKSHIRE (KUROBUTA) PORK CHOP *16 oz, Allen brothers, mesquite-grilled* 47
TRUFFLE BURGER *remoulade, poblano, caramelized onion, tomato, white truffle oil, gruyere* 28
MANOURI ROLLO *rolled vegetarian pasta, sautéed spinach, manouri cheese, tomato sauce* 35
CHICKEN *Mary's airline chicken breast, gigantes bean puree, tomato, rosemary tuille* 34
MOUSSAKA CASSEROLE *layered ground beef, eggplant, potato, bechamel crust, lamb jus* 38

SIDES

- OVEN ROASTED SEASONAL VEGETABLES** 15
FORAGED MUSHROOMS *sautéed maitake and shiitake, mushroom jus, kefalotiri cheese crisp* 14
FRENCH FRIES *dill, parsley, lemon zest* 10
ROASTED BABY POTATOES *lemon, oregano* 10
ORZO PASTA OR SEASONAL SAUTÉED GREENS 12

Executive Chef: **Kevin Michel**

WINES BY THE GLASS

SPARKLING		btl
20036	Bele Casel, Prosecco di Valdobbiadene, 'Brut', Treviso, Italy, N.V.	12 55
20046	Schramsberg, 'Mirabelle - Brut Rosé', Napa - Mendocino - Sonoma, California, N.V	15 72
20066	Bollinger, 'Special Cuvée', Aÿ, Champagne, France, N.V	28 140
WHITE		
30800	Chardonnay, Lincourt, 'Steel', Santa Rita Hills, California, 2019	12 45
30493	Chardonnay, Darioush, 'Signature', Napa Valley, California, 2018	25 99
30781	Malvasia Bianca, Benandants, Russian River Valley, 'Catie's Corner', California, U.S.A., 2015	19 75
30503	Riesling, Nik Weis-St. Urbans-Hof, Piesport, 'Goldtröpfchen-Kabinett', Mosel-Saar-Ruwer, Germany, 2018	14 56
30632	Robola, Gentilini, Cephalonia, Ionian Islands, Greece, 2017	12 45
30795	Sauvignon Blanc, Patland, Napa Valley, California, 2016	15 60
30819	Vernaccia di San Gimignano, Panizzi, Vigna Santa Margherita DOCG, Tuscany, Italy, 2011	15 58
ROSE		
40049	Côtes de Provence, Mathilde Chapoutier, 'Rosé', France, 2017	12 45
RED		
50773	Agiorgitiko, Tselepos, Nemea, 'Driopi', Peloponnesus, Greece, 2016	14 56
53140	Cabernet Franc, Lieu Dit, Santa Ynez Valley, California, 2017	15 57
53396	Cabernet Sauvignon, Far Niente - Post & Beam, Napa Valley, California, 2018	22 85
53126	Cabernet Sauvignon, Pride Mountain Vineyards, Napa-Sonoma, California, 2016	31 120
53153	Mourvèdre-Syrah-Grenache, Bonny Doon, 'Le Cigare Volant', Central Coast, California, 2012	16 63
52750	Pinot Noir, Capitain-Gagnerot, Bourgogne Rouge, Burgundy, 2017	17 65
53240	Pinot Noir, Kistler, 'Freestone-Occidental', Sonoma Coast, California, 2018	25 97
53351	Refosco, Mercuri, 'Estate', Peloponnesus, Greece, 2017	16 64
52860	Tempranillo, Marqués de Murrieta, 'Reserva', Rioja, Spain, 2014	15 60
52970	Zinfandel, Turley Vineyards, California, 'Old Vines', California, U.S.A., 2018	16 62

SPECIALTY COCKTAILS

THE VESPER Tanqueray Ten gin, a touch of Belvedere vodka & a splash of lillet	16
THE SPARKPLUG Stoli vanilla vodka, Kahlúa & a shot of espresso	15
EVITA ROYALE lemondrop Cîroc red berry vodka, fresh lemon & a splash of Chambord	15
THE GYPSY Cîroc vodka, Bénédictine & a touch of bitters	15
CHOCOLATE BLISS Absolut vanilla vodka, Godiva original & Godiva white chocolate liquor	14
PALIA PLATEIA (VIEUX CARRE) WhistlePig 10 year straight rye, Hennessy VSOP, Aperol, Antica formula vermouth	20
ATHENIAN BUMBLE BEE Nolet's gin, Greek honey & lemon	17
TO KALYTERO old fashioned 15-year I.W. Harper, a bit of Lagavulin, a dash of Peychaud's, Angostura & cherry juice	22
HELLENIC SUMMER Don Julio Tequila, St. Germain lemon juice & muddled kiwi	20
210 SOUTHSIDE Monkey 47 gin, topped with Bollinger Champagne, fresh lime, cucumber & mint leaves	25
ROSEMARY & CLOVERS Junipero gin, Dolen dry vermouth, cherry liquor, egg white, lemon & dash of lavender bitters	15
THE GOLD RUSH Bulleit bourbon, honey syrup, fresh lemon juice	15
THE LAST WORD Damrak gin, green Chartreuse, Luxardo Maraschino cherry & fresh lime juice	15
A GRECIAN DEATH Absinthe La Clandestine, lemon topped with Amalia sparkling wine	15
PIREAS HILLS Michter's single barrel straight rye, Lillet, Amaro Montenegro, muddled cucumber	20
GREEK MOJITO Metaxa 5* brandy, fresh lime, lemon, & mint	12
CUZCO SOUR Pisco brandy, St. Germain liquor & fresh lemon	14
BUGATTI MARGARITA Don Julio añejo tequila, Cointreau, fresh lime & a float of Grand Marnier	25