

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
OCTOPUS *Galicia coast of Spain mesquite-grilled octopus, lemon, olive oil, oregano* 18
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 A GRILLED CHICKEN SKEWER 12

ENTRÉE

- FISH OF THE DAY *Ōra King Salmon, farro, brown butter, butternut squash, apple beurre blanc* 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
TOMAHAWK RIBEYE *40 oz, Allen brothers, USDA prime, mesquite-grilled* 139
BONE-IN RIBEYE *26 oz, Allen brothers, USDA prime, mesquite-grilled* 88
BERKSHIRE (KUROBUTA) PORK CHOP *16 oz, Allen brothers, mesquite-grilled* 47
TRUFFLE BURGER *remoulade, poblano, caramelized onion, tomato, white truffle oil, gruyere* 28
VEGETERIAN ENTRÉE *toasted farro, asparagus, haricot vert, kefalograviera cheese, tomatoes* 35
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 12
SEASONAL SAUTÉED GREENS 12

Executive Chef: **Kevin Michel**



WINES BY THE GLASS

Scan for Full List

		btl
SPARKLING		
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		
30023	Assyrtiko, Hatziyiannis, Santorini, Aegean Islands, Greece, 2018	14 54
30800	Chardonnay, Lincourt, 'Steel', Santa Rita Hills, California, 2019	12 45
30493	Chardonnay, Darioush, 'Signature', Napa Valley, California, 2018	25 99
30778	Riesling, Hermann Dönnhoff, 'Estate', Nahe, Germany, 2017	14 56
30809	Marsanne, Olivier Dumaine, Crozes-Hermitage, 'La Croix du Verre', North Rhône, France, 2017	12 45
30736	Sauvignon Blanc, Roger Neveu, Sancerre, 'Côtes des Embouffants', Loire, France, 2019	15 60
ROSE		
40039	Mourvèdre, Bedrock Wine Co., California, 'Ode to Lulu Rosé', U.S.A., 2016	11 40
RED		
50773	Agiorgitiko, Tselepos, Nemea, 'Driopi', Peloponnesus, Greece, 2016	14 56
53396	Cabernet Sauvignon, Far Niente - Post & Beam, Napa Valley, California, 2018	22 85
53126	Cabernet Sauvignon, Pride Mountain Vineyards, Napa-Sonoma, California, 2017	31 120
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, Mercouri, 'Estate', Peloponnesus, Greece, 2017	16 64
53261	Tempranillo, Bodegas Muga, 'Reserva', Rioja, Spain, 2015	15 60
53274	Xinomavro-Krassato-Stavroto, Terra Olympus, Rapsani, 'Terra Petra', Thessaly, Greece, 2015	14 56
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 Ciroc red berry vodka, fresh lemon & a splash of Chambord	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
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