

## APPETIZERS

- MADE IN-HOUSE PITA** *brushed with olive oil and herbs* 4
- ASSORTED OLIVES** *chili-herb marinated* 10
- TZATZIKI** *made in-house yogurt, garlic, cucumber, dill, served with our made in-house pita* 12
- HTIPITI** *Dodoni feta, roasted chili pepper spread, served with our made in-house pita* 13
- TIROKAFTERI** *Dodoni feta, jalapeno pepper spread, served with our made in-house pita* 13
- ASSORTMENT OF SPREADS** *served with our made in-house pita* 20
- SPANAKOTIRÒPITA** *crispy phyllo pastries with cheese, baby spinach, leeks* 17
- OCTOPUS** *Galicia coast of Spain mesquite-grilled octopus, lemon, olive oil, oregano* 20
- CRAB CAKE** *local Dungeness crab, arugula, remoulade, pickled onion* 28
- RIBLETS** *Kansas baby back pork, spice rub, Attiki honey, sour cherry pistachio compote* 19
- LAMB MEATBALLS** *baked meat balls, blistered tomatoes, citrus Greek yogurt* 18

## SALADS

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

## ENTRÈES

*Accent any dish with five grams of Perigord black truffle, Sarrion Spain* 35

- FISH OF THE DAY** *Òra King Salmon, green lentils, bell pepper, onion, arugula, celery root puree* 42
- MEDITERRANEAN WHOLE FISH WITH BONE** *mesquite-grilled, lemon, fennel & herb stuffed* 52
- MEDITERRANEAN BRANZINO** *filleted, mesquite-grilled, sautéed greens, roasted potatoes* 42
- MOUSSAKA CASSEROLE** *layered ground beef, eggplant, potato, bechamel crust, lamb jus* 40
- MANOURI ROLLO** *rolled vegetarian pasta, sautéed spinach, manouri cheese, tomato sauce* 36
- LAMB CHOPS** *double-cut from four ribs, all-natural & free-range from the southern region of Australia, mesquite-grilled, olive oil crushed potatoes*      TWO CHOPS 56  
THREE 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* 72
- TOMAHAWK RIBEYE** *40 oz, Allen brothers, USDA prime, mesquite-grilled* 142
- BONE-IN RIBEYE** *26 oz, Allen brothers, USDA prime, mesquite-grilled* 92
- BERKSHIRE (KUROBUTA) PORK CHOP** *16 oz, Allen brothers, mesquite-grilled* 48
- TRUFFLE BURGER** *remoulade, poblano, caramelized onion, tomato, white truffle oil, gruyere* 28

## SIDE DISHES

- OVEN ROASTED SEASONAL VEGETABLES** 16
- FORAGED MUSHROOMS** *sautéed maitake and shiitake, mushroom jus, kefalotiri cheese crisp* 16
- 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

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### SPARKLING

			btl
20036	<b>Bele Casel, Prosecco di Valdobbiadene</b> , 'Brut', Treviso, Italy, N.V. ....	12	55
20046	<b>Schramsberg, 'Mirabelle - Brut Rosé'</b> , Napa - Mendocino - Sonoma, California, N.V. ....	15	72
20022	<b>Louis Roederer, 'Brut Premier'</b> , Reims, Champagne, France, N.V. ....	19	90

### WHITE

30023	<b>Assyrtiko, Hatziyiannis, Santorini</b> , Aegean Islands, Greece, 2018 .....	14	56
30800	<b>Chardonnay, Lincourt, 'Steel'</b> , Santa Rita Hills, California, 2019 .....	12	45
30493	<b>Chardonnay, Darioush, 'Signature'</b> , Napa Valley, California, 2018 .....	25	99
30503	<b>Riesling, Nik Weis-St. Urbans-Hof, 'Goldtröpfchen-Kabinett'</b> , Piesport, Mosel-Sar-Ruwer, Germany, 2017 .....	15	60
30391	<b>Sauvignon Blanc, Craggy Range, 'Te Muna Road'</b> , Martinborough, New Zealand, 2020 .....	11	45
30795	<b>Sauvignon Blanc, Patland</b> , Napa Valley, California, 2016 .....	15	60

### ROSE

40059	<b>Cinsault-Grenache, Château Saint-Pierre, 'Rosé'</b> , Côtes de Provence, France, 2019 .....	11	45
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### RED

50773	<b>Agiorgitiko, Tselepos, Nemea, 'Driopi'</b> , Peloponnesus, Greece, 2016 .....	14	56
52860	<b>Tempranillo, Marqués de Murrieta</b> , Rioja, 'Reserva', La Rioja, Spain, 2016 .....	16	64
53396	<b>Cabernet Sauvignon, Far Niente - Post &amp; Beam</b> , Napa Valley, California, 2018 .....	22	85
53126	<b>Cabernet Sauvignon, Pride Mountain Vineyards</b> , Napa-Sonoma, California, 2017 .....	31	120
52254	<b>Pinot Noir, Mansfield-Dunne</b> , Santa Lucia Highlands, California, 2017 .....	14	56
53240	<b>Pinot Noir, Kistler, 'Freestone-Occidental'</b> , Sonoma Coast, California, 2018 .....	25	97
52970	<b>Zinfandel, Turley Vineyards</b> , California, 'Old Vines', California, 2018 .....	16	62

## SPECIALTY COCKTAILS

<b>THE VESPER</b> Tanqueray gin, a touch of Belvedere vodka & a splash of Lillet .....	16
<b>THE SPARKPLUG</b> Stolichnaya vanilla vodka, Kahlúa & a shot of espresso.....	15
<b>EVITA ROYALE</b> Lemondrop Cîroc red berry vodka, fresh lemon & a splash of Chambord .....	15
<b>CHOCOLATE BLISS</b> Absolut vanilla vodka, Godiva original & Godiva white chocolate liquor .....	14
<b>PALIA PLATEIA (VIEUX CARRE)</b> WhistlePig Piggyback rye whiskey, Hennessy VSOP, Aperol, Averna amaro .....	18
<b>ATHENIAN BUMBLE BEE</b> Nolet's gin, Attiki Greek honey & lemon .....	17
<b>TO KALYTERO</b> Red Breast 12yr Irish whiskey, a bit of Caol Ila, a dash of Peychaud's, Angostura & cherry juice .....	20
<b>THE GOLD RUSH</b> Bulleit Bourbon, honey syrup, fresh lemon juice .....	15
<b>THE LAST WORD</b> Junipero gin, green Chartreuse, Luxardo Maraschino cherry & fresh lime juice .....	15
<b>A GRECIAN DEATH</b> Absinthe La Clandestine, lemon topped with Amalia sparkling wine .....	15
<b>GREEK MOJITO</b> Metaxa 7* brandy, fresh lime, lemon, & mint .....	12
<b>CUZCO SOUR</b> Pisco brandy, St. Germain liquor & fresh lemon .....	14
<b>BUGATTI MARGARITA</b> Casamigos añejo tequila, Cointreau, fresh lime & a float of Grand Marnier .....	20