

WINES BY THE GLASS

SPARKLING

- Prosecco**, *Bele Casel, Extra Dry, Italy, N.V.* 12
Brut Rosé, *Schramsberg, Mirabelle, California, N.V.* 15
Champagne, *Gosset, Grande Réserve, France, N.V.* 25

WHITE

- Assyrtiko**, *Hatziyiannis, Santorini, Greece, 2020* 18
Chardonnay, *Lincourt, 'Steel', Santa Rita Hills, 2020* 12
Chardonnay, *Darioush, 'Signature', Napa, 2019* 25
Riesling, *Dr. Hermann, Kabinett, Germany, 2019* 15
Sauvignon Blanc, *La Raimbauderie, Sancerre, 2020* 15

ROSÉ

- GSM**, *Château Saint-Pierre, Côtes de Provence, 2020* 10

RED

- Agiorgitiko**, *Gai'a Wines, Greece, 2019* 15
Grenache-Syrah, *Le Sang des Cailloux, Vacqueyras, 2019* 18
Tempranillo, *Marqués de Murrieta, Rioja, Spain, 2016* 16
Cabernet Sauvignon, *Far Niente - Post & Beam, Napa, 2019* 22
Cabernet Sauvignon, *Pride Mountain, Napa-Sonoma, 2018* 31
Pinot Noir, *Domaine du Prieuré, Burgundy, France, 2018* 16
Pinot Noir, *Kistler, 'Freestone-Occidental', Sonoma, 2020* 25
Zinfandel, *Turley Vineyards, 'Old Vines', California, 2019* 16

APPETIZERS

- MADE IN-HOUSE PITA** *brushed with olive oil and herbs* 4
ASSORTED OLIVES *chili-herb marinated* 10
SPANAKO-TIRÒPITA *crispy phyllo pastries with cheese, baby spinach, leeks* 18
MELITZANO-SALATA *grilled eggplant, tomato, onion, mint, made in-house pita* 12
TZATZIKI *made in-house yogurt, garlic, cucumber, dill, made in-house pita* 12
TIROKAFTERI *Dodoni feta, roasted chili pepper spread, made in-house pita* 13
SILOGY *assortment from above three spreads, served with our made in-house pita* 20
SAGANAKI *imported pan-seared cheese, roasted pepper jam, toasted hazelnuts* 18
TARAMA *cod-roe spread, salmon roe, allium, made in-house pita* 14
OCTOPUS *Galicia Spain, mesquite-grilled octopus, lemon, olive oil, oregano* 24
HTENIA *Boston Ma. day-boat diver scallops, cauliflower, cous-cous, onion, pistachio, petimezi* 32
RIBLETS *Kansas baby-back pork, Ouzo-citrus salad, Attiki honey* 18
LAMB MEATBALLS *oven-baked, tomatoes, citrus Greek yogurt* 18

SALADS

- GREEK VILLAGE** *local tomatoes, cucumber, red onion, peppers, Dodoni feta, Kalamata olives* 22
CHICKEN BROCHÉTTE *mesquite-grilled chicken skewer added on the village salad* 34
POSEIDON *the day's market-fish, pan-seared and added on the village salad* 58
TWIST ON GREENS *baby gems, chicories, seasonal garden vegetables, hazelnuts, smoked allium* 18

ENTRÉES

The fish selections of Dorade, Tsipoura & Branzino are sustainably managed and sourced to us directly from Greece.

- BRANZINO** *filleted, mesquite-grilled, sautéed greens, roasted potatoes* 44
- DORADE** *whole fish with bone, mesquite-grilled, lemon, fennel and herbs stuffed* 54
- MARKET FISH** *pan seared, Kastoria gigantes beans, pancetta, onion, Cretan dakos, cilantro* 52
- MOUSSAKA** *casserole layers, Maple leaf farms pekin duck, eggplant, potato, herbs, bechamel* 44
- MANOURI ROLLO** *pasta rolled with sautéed spinach, manouri cheese, tomato sauce* 36

"The only time to eat diet food is while you are waiting for a steak to cook" Julia Child -American Chef, Author

MESQUITE-GRILLED STEAKS & CHOPS

All our beef cuts are rated USDA PRIME wet-aged for 32-48 days under highly controlled conditions, creating even more tender and flavorful meat, then simply seasoned then grilled over a mesquite-charcoal fire. We partnered with the premier purveyor of fine beef since 1893, Allen Bros. in Chicago, to exclusively offer the Bay Area their finest hand-selections solely sourced from Midwestern Native Beef farms in Colorado, Nebraska & Iowa. *Only 2% of all beef produced in the U.S. is certified as USDA Prime*

- LAMB CHOPS** *all-natural & free-range, Greek yogurt pomme purée, roasted onion, skordolado*
- PETITE** *two double-cut chops from four ribs* 56
- CLASSIC** *three double-cut chops from six ribs* 84



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| FILET MIGNON 8 oz. 70 | BERKSHIRE (KUROBUTA) PORK CHOP 16 oz. 54 |
| BONE-IN FILET MIGNON 14 oz. 124 | BONE-IN RIBEYE 26 oz. 155 |
| NEW YORK STRIP 16 oz. 98 | LONG BONE TOMAHAWK RIBEYE 40 oz. 192 |
| PORTERHOUSE 48 oz. 249 | |

All individual selections above are served à la carte unless otherwise noted

SIDE DISHES

Executive Chef

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| SAUTÉED GREENS <i>Swiss chard, garlic</i> 12 | Nicko Moulinos |
| GARDEN VEGETABLES <i>served over daily purée</i> 16 | |
| FORAGED MUSHROOMS <i>sautéed local mushrooms, garlic, herbs</i> 16 | <i>Sous Chefs</i> |
| FRENCH FRIES <i>dill, parsley, lemon-garlic zest</i> 10 | Macario Bonilla |
| ROASTED BABY POTATOES <i>lemon-cumin emulsion</i> 12 | Shelly Hernandez |
| ORZO PASTA <i>butter, Kefalograviera cheese</i> 12 | Angel Melgarejo |