

WINES BY THE GLASS

SPARKLING

- Prosecco, Adami, Bosca di Gica Brut, Italy, N.V. 12
 Brut Rosé, Schramsberg, Mirabelle, California, N.V. 15
 Champagne, Billecart-Salmon, Réserve, France, N.V. 25

WHITE

- Assyrtiko, Anatolikos, Fine Assyrtiko, Greece, 2018 18
 Chardonnay, Lincourt, 'Steel', Santa Rita Hills, 2021 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
 ELIÉS *assorted olives, chili-herb marinated* 10
 SPANAKOTIRÒPITA *crispy phyllo pastries with cheese, baby spinach, leeks* 18
 MELITZANOSALATA *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
 SILLOGI *assortment from the 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 Greek sesame bread ring* 14
 KALAMARI *crispy Monterey Bay squid, heirloom carrot, radish, citrus, Marcona almonds* 24
 OKTAPODI *Galicia Spanish coast octopus, mesquite-grilled, garlic nage, Greek oregano* 24
 GARIDES SAGANAKI *Santa Barbara baked spot-prawns, tomato-anise compote, feta, green onion* 24
 HTÉNIA *Boston Ma. day-boat diver scallops, cauliflower, cous-cous, onion, pistachio, petimezi* 32
 PLEVRAKIA *Kansas baby-back pork spareribs, Ouzo-citrus salad, Attiki honey* 18
 KEFTEDES *oven-baked lamb meatballs, tomatoes, citrus Greek yogurt* 18

SALADS

- HORIATIKI "VILLAGE" *local tomatoes, cucumber, red onion, peppers, Dodoni feta, Kalamata olives* 22
 TWIST ON GREENS *baby gems, chicories, seasonal garden vegetables, hazelnuts, smoked allium* 18

ENTRÈES

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

- BRANZINO - LAVRAKI** *filleted, mesquite-grilled, fasolakia lathera, roasted potatoes* 44
- DORADE - TSIPOURA** *whole fish with bone, mesquite-grilled, lemon, fennel and herbs stuffed* 54
- MARKET FISH** *herb-crusted filet, stewed summer vegetable briam, fennel, Cretan dakos, coriander* 52
- POSEIDON** *day's market-fish, pan-seared, served over our village salad* 58
- 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
- CHICKEN BROCHÉTTE** *mesquite-grilled chicken skewer with our village salad* 34

MESQUITE-GRILLED CHOPS & STEAKS

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

BERKSHIRE (KUROBUTA) PORK CHOP 16 oz. 54

DOUBLE-THICK RIB LAMB CHOPS

*All-natural, pasture raised, Greek yogurt
pomme purée, roasted onion, skordolado*

THE PETITE CUT *two chops from four ribs* 56
THE CLASSIC CUT *three chops from six ribs* 84

ALLEN BROTHERS
THE GREAT STEAKHOUSE STEAKS®
USDA PRIME BEEF LEADER



All our beef cuts are exclusively Midwest corn fed whilst rated USDA Prime and wet-aged for 32-48 days under highly controlled conditions to create even more tender and flavorful meat. We have partnered with Allen Bros. in Chicago, the premier purveyor of fine beef since 1893, to provide the Bay Area their finest hand-selections solely sourced from Midwestern Native Beef farms in Nebraska, Iowa, Kansas and Colorado. Only 2% of all beef produced in the U.S. is allocated to be certified as USDA Prime.

FILET MIGNON 8 oz. 70

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 steaks and chops are served à la carte unless otherwise noted.

** Limited availability.*

SIDE DISHES

- SAUTÉED GREENS** *Swiss chard, garlic* 12
- GARDEN VEGETABLES** *served over daily purée* 16
- FORAGED MUSHROOMS** *sautéed local mushrooms, garlic, herbs* 16
- FRENCH FRIES** *dill, parsley, lemon-garlic zest* 10
- OVEN ROASTED POTATOES** *dressed in a lemon & cumin emulsion* 12
- ORZO PASTA** *butter, kasseri cheese* 12

EXECUTIVE CHEF

NIKOS MOULINOS

SOUS-CHEFS

MACARIO BONILLA

SHELLY HERNANDEZ

ANGEL MELGAREJO