



OUZERI + BAR

OUZO MEZEDES

COLD MEZE

Marinated Olives \$8
peloponnese olives, orange zest, lemon zest, honey, champagne vinegar *contains pits*

Trio of Dips \$16
avocado tzatziki, tirokafteri, smoked melitzanosalata *[add crudite \$6]*

Talagani \$14
fried greek cheese, orange-tomato marmalade, lemon gel

Burrata \$15
pistachio horta pesto, confit cherry tomato, petimezi, grilled sourdough

Horiatiki \$16
feta, cucumber, tomato, bell pepper, red onion, capers, olives, lemon, rigani

Pantzaria \$15
beet carpaccio, pasteli, whipped manouri, kataifi, petimezi reduction

Melitzana \$14
roasted eggplant, tahini yogurt, boukovo oil, crispy shallots

HOT MEZE

Spanikopita \$17
country style pie with spinach, feta, leek, onion, and dill with mint yogurt

Grilled Loukaniko \$16
pork & leek sausage, whole grain mustard, oregano, greek olive oil

Roasted Cauliflower \$14
sweet and sour currants, herbed lemon yogurt, spicy sungold tomato harissa

Zucchini Crisps \$14
served with cucumber tzatziki

Keftadokia \$18
ground lamb meatballs, spiced tomato sauce, grated kefalograviera

Saganaki \$15
pan seared kefalotyri, charred lemon, oregano

Patates Bravas \$16
crispy potatoes, feta mousse, smoked paprika, chives

DINNER

SEAFOOD

King Prawns \$26
whole grilled shrimp, santorini tomato sauce, black garlic skordalia

Calamari \$18
fried with banana peppers, roasted garlic-herb aioli

Halibut \$24
spanakorizo, kritamo and fennel salad, ladolemono

Manti \$24
blue crab and mizithra cheese dumplings, greek yogurt beurre blanc, red caviar

Lobster Paccheri \$28
house pasta, lobster knuckle and claw, creamy tomato sauce

Octopus \$24
florina pepper coulis, olive tapenade, chive

Grilled Swordfish \$27
tomato and leek, grilled lemon, fennel fronds

MEAT

Lamb Frites \$36
grilled lamb chops, greek fries, red chimichurri

Beef Makaronaki \$26
24 hour braised brisket, ditali pasta, mizithra foam

Cornish Hen \$25
slow roasted and pan seared, cauliflower skordalia, caramelized onion gravy

Brizola Milanese \$28
shredded phyllo crusted pork chop, garlic aioli, arugula salad, basil oil, shaved kefaloteri

Bao 'Gyro' \$10/each
crispy pork belly, bbq tzatziki, greek slaw

FEASTS

Tomahawk \$175
40oz dry aged bone-in ribeye, dandelion green horta, roasted garlic, xinomavro reduction \$175 *[add shaved black truffle MP]

Whole Grilled Lavraki \$58
mediterranean sea bass, horiatiki salsa, moustarda sauce

Kreaton \$110
variety of grilled meats: lamb chops, brizola, loukaniko, and chicken with greek fries, tzatziki, tirokefteri, seasoned pita

SIDES

Seasoned Pita \$4

Spanakorizo \$10

Greek Fries \$12

Sauteed Horta \$10

COMMITTEE



EXECUTIVE CHEF
Luis Figueroa

*Advisory: the consumption of raw & undercooked foods such as meat, poultry, fish, shellfish and eggs which contain harmful bacteria may cause serious illness or death. Before placing your order, please inform our server if a person in your party has a food allergy.

LARGE FORMAT 130

H.E.A.T.

Don Julio Blanco, watermelon, pink peppercorn, lime oleo, Select Aperitivo, heat

Jean-Claude Pandan

Chrysanthemum Ketel One, passion fruit, pandan, citrus, Akakies sparkling rosé

COCKTAILS 17

Still... the Committ33 Mul3 2.0.2.1

vodka, mango, saffron, ginger beer, bitters

CornHub

Lunazul Reposado, lapsang souchong tea, Nixta, burnt sugar, lime, elote whip

Piña para las Niñas

Illegal Reposado mezcal, Tanteo tequila, piña shrub, menta coco, hopped soda

Bluegrass Beach Bum

Elijah Craig Bourbon, apricot, toasted coconut, Cynar

Cowabunga Dude!... It's Not Delivery Its D'Cocktail

tomato gin, basil eau de vie, overproof aquavit, Hawaiitian bianco vermouth, parmesan

Mama Mykonos

Hendricks Gin, Kleos Mastiha, aloe, basil, pepper cordial, almond milk washed

Nerf Herder

coconut washed Plantation, purée de mangue, agave, citrus

Fre Shavoca Do

mezcal, avocado cordial, Combiar, citrus, chiltepin, cucumber bitters

The Jerk Store Called

Bacardi 8, jerk spice infused Forthave Red, 9 di Dante Rosso

Seaport City Sarsaparilla

Sagamore Rye, Diktamo, creme de cassis, root beer, ice cream

What's Shakin'

rotating cocktail special

ALMOST COCKTAILS 12

Fresno County Lines

agave, fresno, green verjus, lime zest, salt

Resting Spritz Face

Vibrante NA aperitivo, Sicilian Lemon Soda, non-alcoholic sparkling wine, olive

Muchas Lemongracias

lemongrass coconut cream, pineapple, pandan, citrus, hops, jackfruit

BEER

Fix 'Hellas' Lager / Olympic Brewing / Greece / 5% 7

Machine Czech Pils Czech Pilsner / Bunker Brewing Co. / ME / 5.2% 9

Birds of a Feather IPA / Lamplighter / MA / 6.8% 10

Tessellation Lone Pine / Double IPA / ME / 8.1% 11

Candle Pin Pale Ale / Castle Island / MA / 4.4% 9

Allagash White Witbier / Allagash Brewing / ME / 5.1% 10

Gunner's Daughter Milk Stout / Mast Landing / ME / 5.5% 10

Daily Cider *rotating* Hard Cider MP

What's Crackin' rotating beer special MP

Lagunitas Hop Hoppy Refresher NA Sparkling Hop Water / Lagunitas / CA / 0.0% 7

