



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 jelly
- Burrata \$16**
pistachio horta pesto, confit cherry tomato, petimezi, grilled sourdough
- Horiatiki \$16**
feta, cucumber, tomato, bell pepper, red onion, capers, olives, lemon, rigani
- Roasted Beets \$15**
beet carpaccio, pasteli, whipped manouri, kataifi, petimezi reduction
- Melitzana \$14**
roasted eggplant, tahini yogurt, boukovo oil, crispy shallots

SEAFOOD

- Shrimp Skordo \$26**
head-on king prawn, black garlic skordalia, santorini tomato sauce
- Calamari \$18**
fried with banana peppers, roasted garlic-herb aioli
- Halibut \$28**
spanakorizo, kritamo and fennel salad, ladolemono
- Crab Manti \$24**
blue crab and mizithra cheese dumplings, greek yogurt beurre blanc, red caviar
- Lobster Paccheri \$30**
house pasta, ouzo infused tomato sauce, lobster knuckle and claw
- Octopus \$24**
florina pepper coulis, olive tapenade, chive
- Grilled Swordfish \$27**
tomato and leek, grilled lemon, fennel fronds

MEAT

- Bao 'Gyro' \$10/each**
crispy pork belly, bbq tzatziki, greek slaw
- Lamb Frites \$42**
grilled lamb chops, greek fries, red chimichurri
- Beef Makaronaki \$28**
24 hour braised brisket, ditali pasta, mizithra foam
- Roasted Chicken \$26**
slow roasted and pan seared cornish hen, cauliflower skordalia, caramelized onion gravy
- Brizola Milanese \$28**
shredded phyllo crusted pork chop, garlic aioli, arugula salad, basil oil, shaved kefaloteri

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 \$15**
served with cucumber tzatziki
- Keftadakia \$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

FEASTS

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

DRINKS

SHAREABLE FORMAT (SERVES 4-6)

Overserving Bigfoot \$130
ketel one, italicus, spiced pear, pineapple, grapefruit, lemon, spices, sparkling wine

Cuke Nukem 64 \$125
don julio blanco, mastiha, green verjus, cucumber, black walnut, lime, agave

COCKTAILS

COMmitt33 Mu13 \$18
vodka, saffron, mango, angostura, ginger beer

Oh, So You're a Virgo? **texts group chat** \$19
ketel one, singani 63, lemon verbena infusion, vikings blod, vyssino, lemon, chartreuse elixir

Bodysuits & Boyfriend Jeans \$18
lunazul blanco, ilegal joven, empirical ayuuk, lulo, panela, blood orange

BAM-BA-LAM \$18
los magos sotol, tanteo blanco, habanada pepper, blackberry jam, lime, white peach and
jasmine soda

Thirty Segundos to Marzipan \$18
cazadores cafe, sagamore rye, marzipan de mexico, drambuie, lemon oil, lemon tonic

Stay Puft \$18
elijah craig bourbon, akashi ume, speculoos cookie butter, lemon, plum foam

Wonka's Chocolate Revenge \$18
rittenhouse rye, larceny bourbon, milk stout cordial, peanut butter, chocolate, citrus oil

If You Ain't First, You're Last \$19
black tea infused banks 5, averna, hopped peach, lemon, plantation OFTD

Princess Consuela Banana Hammock \$18
bacardi ocho rum, bananas foster, tempes fugit, thai twist, salers

C-23. Spring Roll \$18
hendricks, cabbage, carrots, thai basil, black sesame, scallion, black garlic, hoison

BEERS

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

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

Birds of a Feather \$10
IPA / Lamplighter Brewing Co. / MA / 6.8%

Blue Comet \$11
Hazy IPA / Widowmaker Brewing / MA / 7.1%

Candlepin \$9
Pale Ale / Castle Island / MA / 4.4%

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

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

Feels Like Home \$9
Hard Cider / Artifact / MA / 5.4%

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

ALMOST COCKTAILS

Fresno County Lines \$12
agave, fresno, green verjus, lime zest, salt

Baby Yoda's Boba Delight \$14
matcha, thai basil, coconut, lime, yuzu soda, strawberry boba

The May Queen \$12
martini rossi floreale and vibrante, orange, lemon, cinnamon

COMMITTEE

