

COMMITTEE

OUZERI + BAR

COLD MEZE

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

Burrata \$16
toasted almond skordalia, confit white figs, cherry
tomato, petimezi, chives

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

Feta 2.0 \$15
sesame seeds, black caraway, phyllo, greek honey

Zucchini Crisps \$14
served with cucumber tzatziki

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

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

Tyropita Manti \$16
feta and metsouvo cheese dumpling, florina pepper
and tomato tsipouro sauce, crispy basil

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

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

Roasted Beets \$15
beet carpaccio, pasteli, whipped manouri, kataifi,
petimezi

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

Keftadokia \$18
lamb meatballs, spiced tomato, kefalograviera

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

Brussels Sprouts \$16
jalapeño tzatziki, sliced almonds, dried cranberries,
cretan honey, fresh herbs

Fasolakia \$15
grilled green beans, potatoes braised in tomato,
feta cheese

HOT MEZE

SEAFOOD

Calamari \$18
fried with fennel and cherry peppers, roasted garlic-
herb aioli, spicy tomato sauce

Shrimp Saganaki \$26
ouzo marinated tomato, garlic, lemon, feta cheese

Octopus \$24
greek fava puree, spicy pickled fennel, boukovo chili
oil

Salmon Revithia \$26
pan roasted salmon, chickpeas, lemon, rigani, crispy
onions

Grilled Swordfish \$28
tomato and leek, grilled lemon, fennel fronds

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 beef brisket, cheesy mizithra foam, ditali
pasta

Chicken Kokkinisto \$26
braised chicken, spiced tomato, hilopites pasta,
mizithra cheese

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

Short Ribs \$36
kefalonian risotto, xinomavro demi-glace, crispy
leeks

MEAT

FEASTS

Tomahawk Ribeye \$175
40oz dry aged bone-in ribeye,
dandelion green horta, roasted garlic,
xinomavro reduction

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

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

SIDES

Seasoned Pita \$3
Spanikorizo \$10
Dandelion Horta \$10
Greek Fries \$10

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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 (Serves up to 6)

Two Tickets to Pear-a-dise \$130
ketel one, italicus, spiced pear, pineapple, grapefruit, lemon, spices, sparkling wine

Take Me Home Tonight \$125
don julio blanco, mastiha, green verjus, cucumber, black walnut, lime, agave

COCKTAILS

COmmitt33 Mul3 \$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, ají dulce pepper, blackberry jam, lime, white peach and jasmine soda

Thirty Segundos to Marzipan \$18
cazadores cafe, sagamore rye, marzipan, 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, averta, hopped peach, lemon, plantation OFTD

Banana Hammock \$18
bacardi ocho rum, bananas foster cordial, tempes fugit banana, 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%

Brightside \$10
IPA / Lone Pine / ME / 7.1%

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

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