



VEGETABLE & CHEESE MEZE

Marinated Olives\$8 peloponnese olives, orange zest, champagne (contains pits)	Feta 2.0\$15 sesame seeds, black caraway, phyllo, greek honey
Trio of Dips\$16 avocado tzatziki / tirokafteri / poblano babaganoush served with pita *(add crudite \$5)	Poached Asparagus\$15 greek yogurt hollandaise, spicy loukaniko, crispy kataifi, lemon zest
Horiatiki\$16 heirloom tomato, feta, cucumber, bell pepper, red onion, capers, olives, lemon, rigani	Spanakopita\$16 spinach and feta pie with dill and mint yogurt
Burrata\$15 spanakopita pesto, marinated heirloom tomato, grilled pita	Patatas Bravas\$14 crispy potatoes, jalapeno-mint labneh, aleppo, spring onion
Dakos Salad\$13 watermelon, whipped feta, olive oil rusk, tomato, mint	Zucchini Crisps\$16 served with cucumber tzatziki
Carrots\$12 green pea hummus, toasted za'atar spices	Tyropita Manti\$16 greek feta dumplings, tsipouro, florina pepper sauce
Roasted Beets\$14 whipped anothotyro, blood orange, ladolemono, fresh mint	Stuffed Cabbage\$14 roasted wild mushrooms, cauliflower, spiced tomato sauce

SEAFOOD MEZE

Tuna Tartare\$19 grilled tomato vinaigrette, smoked yogurt, crispy kataifi	Black Cod\$22 saffron avgolemono, melted leeks, sliced asparagus, green peas
Grilled Shrimp\$18 cucumber-fennel salad, smoked taramosalata, fresno pepper	Scallops\$23 spinach gnocchi, greek yogurt beurre blanc, grilled corn, basil oil
Octopus\$19 greek fava puree, spicy pickled fennel, boukovo oil	Mussels\$18 loukaniko, confit tomato, retsina broth, chile threads
Crispy Calamari\$18 cherry peppers, roasted garlic aioli, spicy tomato	

MEAT MEZE

Moussaka\$18 wagyu beef, roasted eggplant, sáltsa domata, kasseri bechamel	Souvlaki\$9 each soy marinated pork belly, greek yakitori sauce, scallion oil
Birria Bao Gyro\$10 each braised lamb, tzatziki, pickled fresno peppers, micro wasabi	Keftedakia\$17 ground lamb meatballs, charred tomato sáltsa, coriander labneh
Chicken Katsu\$17 phyllo crusted chicken, shiitake mushroom trahana, truffle aioli	Grilled Loukaniko\$15 pork and leek sausage, black garlic skordalia, cretan honey
Short Ribs\$21 grilled flanken style ribs, kalamata olives, rigani, lemon	

FEASTS

Kreaton\$110 variety of grilled meats: lamb chops, brizola, loukaniko, and chicken skewers with fries, tzatziki, tyrokafteri, and pita	Whole Grilled Fish\$58 mediterranean dorade, roasted potato skordalia, crispy capers, ladolemono, rigani
Paidakia\$95 1 kilo grilled lamb chops with cucumber tzatziki	Tomahawk\$175 40oz dry aged Creekstone Farms ribeye, sweet pepper and onion stir fry, red chimichurri
Brizola\$65 double cut pork chop, whipped feta romesco, arugula salad	



LARGE FORMAT

SERVES 4-6 PEOPLE

Mariachi Static\$130 don julio blanco, passionfruit, pineapple, cinnamon, herbstura, sparkling rose	Lawyers in Love\$130 ketel one cucumber mint, mastiha, elderflower, watermelon
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COCKTAILS

Committee Mule\$17 vodka, saffron, mango, angostura, ginger beer	Havana Affair\$18 rittenhouse rye, toasted banana, averna, house root beer bitters
Tropic like its Hot\$18 sparkling strawberry-pandan, tropical old tom gin	Patio Daddy-o\$19 coconut glenlivit caribbean, lemongrass, sparkling coconut water
Door Number Three\$18 singani 63, amaro di rucola, yellow chartreuse, rhubarb, lemon	Interview with a Vrykolaka\$18 bacardi ocho and planteray pineapple rum, tamarind cordial, cinnamon, oat-geat
Slowdown Sundown\$18 gin, mount olympus tea, rakomelo, sparkling orange wine	One Point Perspective\$18 vida mezcal, fino sherry, elderflower, pampelmousse, toasted coconut
Death of an Unpopular Poet\$18 leblon cachaca, appleton rum, lychee, acid adjusted watermelon	Whats Shakin'\$18 rotating cocktail special
In my Aphrodite Era\$18 ketel one, hibiscus, greek fassionola, vanilla, falernum	
Eiffel 65\$18 lunazul blanco, celery apologue, green juice, kiwi	

ALMOST COCKTAILS

Falkor's Flight\$12 dragonfruit, lychee, strawberry, coconut milk, hop water	The May Queen\$12 martini rossi floreale, vibrante, orange, cinnamon
Fresno County Lines\$12 fresno peppers, verjus, agave, lime zest	

BEER

Mythos\$7 Pilsner / Olympic Brewery / Greece / 5%	Blue Comet\$11 Hazy IPA / Widowmaker / MA / 7.1%
Fix Hellas'\$7 Lager / Olympic Brewing / Greece / 5%	Granola Brown\$10 Brown Ale / Black Hog / CT / 5.7%
Allagash White\$10 Witbier / Allagash Brewing / ME / 5.1%	Artifact Cider\$9 Rotating / Artifact / MA / 6%
Pale 143\$9 Pale Ale / Untold Brewing / MA / 5.3%	Lagunitas Hoppy Refresher\$7 NA Sparkling Hop Water / Lagunitas / CA / 0.0%
Brightside\$10 IPA / Lone Pine / ME / 8.1%	