



 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)	Spanakopita Salad\$16 spinach and feta with dill, mint yogurt, phyllo croutons
Horiatiki\$16 heirloom tomato, feta, cucumber, bell pepper, red onion, capers, olives, lemon, rigani	Patatas Bravas\$14 crispy potatoes, jalapeno-mint labneh, aleppo, spring onion
Burrata\$15 spanakopita pesto, marinated heirloom tomato, grilled pita	Zucchini Crisps\$16 served with cucumber tzatziki
Dakos Salad\$13 watermelon, whipped feta, olive oil rusk, tomato, mint	Tyropita Manti\$16 greek feta dumplings, tsipouro, florina pepper sauce
Asparagus Cigars\$14 wrapped in phyllo, grilled lemon aioli	Stuffed Cabbage\$14 roasted wild mushrooms, cauliflower, spiced tomato sauce
Roasted Beets\$14 whipped anothotyro, blood orange, ladolemono, fresh mint	

 SEAFOOD MEZE

Tuna Tartare\$19 grilled tomato vinaigrette, smoked yogurt, crispy kataifi	Striped Bass\$23 Fricasse trahana, asparagus, green peas
Grilled Shrimp\$18 cucumber-fennel salad, smoked taramosalata, fresno pepper	Lobster Cavatelli\$28 Lobster, cherry tomatoes confit, arugula, retsina wine, olive powder
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	Lamb Chops\$23 marinated lamb chops, herb lebneh, florina pepper salsa
Birria Bao Gyro\$10 each braised lamb, tzatziki, pickled fresno peppers, micro wasabi	Keftedakia\$17 ground lamb meatballs, charred tomato sáltsa, coriander labneh
Chicken Souvlaki\$18 chicken skewers, peppers, onions, garlic lebneh, cucumbers	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	Red Snapper\$68 grilled red snapper filet, avgolemono sauce, red onions, kritamo
Brizola\$65 double cut pork chop, whipped feta romesco, arugula salad	Tomahawk\$175 40oz dry aged Creekstone Farms ribeye, sweet pepper and onion stir fry, red chimichurri



LARGE FORMAT

SERVES 4-6 PEOPLE

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

COCKTAILS

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

ALMOST COCKTAILS

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

BEER

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