



VEGETABLE & CHEESE MEZE

Marinated Olives\$10 peloponnese olives, orange zest, champagne (contains pits)	Feta 2.0\$15 sesame seeds, black caraway, phyllo, greek honey
Trio of Dips\$16 beet tzatziki / tirokafteri / caramelized onion babaganoush served with pita *(add crudite \$5)	Spanakopita\$16 country style pie with spinach, feta, leek, onion, and dill with mint yogurt
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\$18 green olive pesto, tomato jam, grilled pita	Roasted Cauliflower\$16 harissa, pine nut salsa, garlic labneh, tahini, greek honey
Roasted Beets\$14 walnut skordalia, petimezi vinaigrette	Zucchini Crisps\$16 served with cucumber tzatziki
Brussels Sprouts\$16 spicy honey, mixed nut dukkah, spiced greek yogurt	Stuffed Cabbage\$16 roasted wild mushrooms, cauliflower, spiced tomato sauce

SEAFOOD MEZE

Tuna Crudo\$19 capers, greek honey vinaigrette, roasted garlic aioli, grilled avocado, crumbled pita	Striped Bass\$23 gigante beans, jalapeno beurre blanc, herb oil
Grilled Shrimp\$19 cucumber-fennel salad, smoked taramosalata, fresno pepper	Mussels\$18 coconut and turmeric broth, dill, herb oil
Octopus\$20 split pea puree, shaved onion, crispy capers, boukovo oil	Crispy Calamari\$18 cherry peppers, roasted garlic aioli, spicy tomato

MEAT MEZE

Birria Bao Gyro\$10 each braised lamb, tzatziki, pickled fresno peppers, micro wasabi	Grilled Loukaniko\$15 pork and leek sausage, black garlic skordalia, cretan honey
Chicken Souvlaki\$19 chicken skewers, peppers, onions, avocado tzatziki	Keftedakia\$18 ground lamb meatballs, charred tomato sáltsa, coriander labneh
Short Ribs\$38 garganelli, braised short ribs, Parmesan mousse, fresh black truffle	Lamb Chops\$24 marinated, warm spicy feta, oregano, salsa verde
New York Strip Steak\$32 Prime, 8oz, black garlic gastrique, kataifi onion	

FEASTS

Please allow minimum 30 minutes

Kreaton\$110 variety of grilled meats: lamb chops, pork souvlaki, loukaniko, and chicken souvlaki with fries, tzatziki, tyrokafteri, and pita *(add 8oz Prime NY Strip Steak \$32)	Paella Giouvetsi\$62 saffron fish fumet, arborio rice, loukaniko, assorted seafood
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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**.....\$18 **Havana Affair**.....\$18
 vodka, saffron, mango, angostura, ginger beer rittenhouse rye, toasted banana, averta, house root beer bitters
- In my Aphrodite Era**.....\$18 **Door Number Three**.....\$18
 ketel one, hibiscus, greek fassionola, vanilla, tiki bitters singani 63, amaro di rucola, yellow chartreuse, rhubarb, lemon
- Slowdown Sundown**.....\$18 **One Point Perspective**.....\$18
 brovo gin, mount olympus tea, rakomelo, sparkling orange wine vida mezcal, reposado, fino, elderflower, pampelmousse, toasted coconut
- Meet Me Behind the Mall**.....\$18 **Scorpio Rising**.....\$18
 appleton rum, metaxa, fig cordial, allspice dram, grapefruit, absinthe wilderness trail bourbon, barsol pisco, l'aperitivo nonino, sangria foam
- Fraudulent Zodiac**.....\$18 **Desert Island Questionnaire**.....\$18
 laird's applejack, pear chai syrup, persimmon, cream sherry, apple cinnamon mead white chocolate washed charanda, banks 5 rum, centerbe, guava, napoleon mandarin, beet cordial
- What's Shakin'**.....\$18
 rotating cocktail special

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 Long Way Back**.....\$9
 Witbier / Allagash Brewing / ME / 5.1% Hard Cider/Artifact / MA / 6%
- Pale 143**.....\$10 **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%