



MEZEDES

Trio of Dips	\$17
cucumber tzatziki / tirokafteri / green goddess hummus with grilled pita *(add crudite \$5)	
Burrata	\$18
pesto, grilled peaches, arugula, pine nuts, fig vinegar, pita	
Horiatiki	\$17
heirloom tomato, cucumber, red onion, burrata, apricots, crispy bulgur	
Blistered Shishito Pepper	\$16
citrus salt, goat cheese spread, sesame seeds	
Tuna*	\$20
heirloom tomatoes, cucumber, tomato ponzu, chives, sesame, coriander labneh, pita chips	

GOOD MORNING!

Kolokithi Muffin	\$12
house made muffins stuffed with zucchini, sun dried tomato, and kasseri, topped with whipped feta	
Greek Yogurt Parfait	\$15
fresh berries, maple sesame granola, greek honey	
Savatokiriako Bread	\$17
local Hi-Rise seasonal bread, whipped anothotyro cheese, berries	
Manitaria Pita*	\$18
crispy wild mushrooms, wild arugula, sunny-side egg, goat cheese	
Feta 2.0	\$15
sesame seeds, phyllo, greek honey	

PLATES

Strapatsada Omelet	\$18	Lamb Burger*	\$22
roasted cherry tomatoes, broccoli, onions, feta served with potatoes and grilled pita		8oz ground lamb, caramelized onion tzatziki, smoked metsovo cheese, pickled shallots, arugula, brioche, served with potatoes *(add bacon \$3) *(add fried egg \$2)	
Roasted Lamb Hash*	\$21	Spanakopita Grilled Cheese	\$21
sunny-side eggs, slow cooked pulled lamb, roasted potatoes, spicy tzatziki, pickled shallots, served with grilled sourdough		leeks, onion, feta, spinach, kasseri, served with tomato soup	
Koulouri and Eggs*	\$18	Greek Cobb Salad	\$22
poached eggs, horta salsa verde, garlic labneh, florina peppers, greek style sesame bagel, boukovo chili oil		field greens, chicken skewer, thick cut bacon, avocado, cherry tomatoes, kalamata olives, hardboiled egg, crispy shallots, buttermilk feta dressing	
Salmon Pita	\$20	Steak and Eggs*	\$30
smoked salmon, cucumber, crispy & pickled shallots, sesame seeds, scallion-manouri cream cheese		sirloin, zhoug, homefries	

FOR THE TABLE

Pancakes	\$18	Halva Tsourekhi Toast	\$20
wild blueberries, whipped cream, caramel sauce		cinnamon whipped butter, greek honey, sesame seeds	
Shakshouka*	\$23		
eggs baked in a spiced tomato sauce with spinach, feta, served with grilled pita			

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. Parties of 6 or more may be subject to an 18% gratuity.



MIMOSA TRAY

WITH ASSORTED JUICES AND ACCOUTREMENTS

Moschofilero 'Amalia Brut' Tselepos, PGI Arcadia Greece...	\$78
Cava Brut 'Poema' Catalonia, Spain.....	\$64
Cava Brut Rose 'Poema' Catalonia, Spain.....	\$64
Loimer Extra Brut Reserve, Austria.....	\$103

LARGE FORMAT

SERVES 6 OR MORE

Mariachi Static.....	\$160
don julio blanco, passionfruit, pineapple, cinnamon, herbstura, sparkling rose	
Lawyers in Love.....	\$150
ketel one cucumber mint, mastiha, elderflower, watermelon	

BRUNCH COCKTAILS

Mimosa.....	\$14
{classic orange} {passionfruit} {grapefruit}	
Bloody Mary.....	\$16
vodka, secret bloody mix, gochujang, lemon	
Slowdown Sundown.....	\$18
gin, mount olympus tea, rakomelo, sparkling orange wine	
Espresso Martini.....	\$19
vodka, borghetti, cassis, vanilla, espresso	
Committee Mule.....	\$18
vodka, saffron, mango, angostura, ginger beer	

Rosé Mimosa.....	\$14
{classic orange} {passionfruit} {grapefruit}	
Athena's Spritz.....	\$16
pamplemousse, mastiha, brut rose cava	
In my Aphrodite Era.....	\$19
ketel one, hibiscus, greek fassionola, vanilla, falernum	
Fluorescent Obsolescence.....	\$18
tarragon banks 5 rum, trakal, melon liqueur, acidified watermelon	
Stray Pilot.....	\$18
porter's tropical gin, method dry vermouth, ramazzotti, amontillado, orgeat, pineapple almond soda	

ALMOST COCKTAILS

Falkor's Flight.....	\$12
dragonfruit, lychee, strawberry, coconut milk, hop water	
Fresno County Lines.....	\$12
fresno peppers, verjus, agave, lime zest	

Rickey Don't Lose That Number.....	\$13
blueberry lime leaf syrup, Wander+Found NA sparkling rose, berry puree	

BEER

Mythos.....	\$8
Pilsner / Olympic Brewery / Greece / 5%	
Fix Hellas'.....	\$8
Lager / Olympic Brewing / Greece / 5%	
Allagash White.....	\$10
Witbier / Allagash Brewing / ME / 5.1%	
Pale 143.....	\$10
Pale Ale / Untold Brewing / MA / 5.3%	
Brightside.....	\$10
IPA / Lone Pine / ME / 8.1%	

Blue Comet.....	\$11
Hazy IPA / Widowmaker / MA / 7.1%	
Granola Brown.....	\$10
Brown Ale / Black Hog / CT / 5.7%	
Artifact Cider.....	\$10
Rotating / Artifact / MA / 6%	
Lagunitas Hoppy Refresher.....	\$7
NA Sparkling Hop Water / Lagunitas / CA / 0.0%	