



MEZEDES

Trio of Dips.....\$17
cucumber tzatziki / tirokafteri / butternut squash hummus
served with pita *(add crudite \$5)

Burrata.....\$18
pepita pesto, pears, arugula, pepitas, fig vinegar,
sundried tomato jam, pita

Horiatiki.....\$17
tomato, cucumber, red onion, burrata, apples, pepitas

Blistered Shishito Pepper.....\$16
citrus salt, goat cheese spread, sesame seeds

Tuna*.....\$20
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 anothyro 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
roasted tomatoes, broccoli, onions, feta
served with potatoes and grilled pita

Roasted Lamb Hash*.....\$21
sunny-side eggs, slow cooked pulled lamb, roasted potatoes,
spicy tzatziki, pickled shallots, served with grilled sourdough

Koulouri and Eggs*.....\$18
poached eggs, horta salsa verde, garlic labneh, florina peppers,
greek style sesame bagel, boukovo chili oil

Salmon Pita.....\$20
smoked salmon, cucumber, crispy & pickled shallots,
sesame seeds, scallion-manouri cream cheese

Lamb Burger*.....\$22
8oz ground lamb, caramelized onion tzatziki, smoked metsovo
cheese, pickled shallots, arugula, brioche, served with potatoes
*(add bacon \$3) *(add fried egg \$2)

Spanakopita Grilled Cheese.....\$21
leeks, onion, feta, spinach, kasseri, served with tomato soup

Greek Cobb Salad.....\$22
field greens, chicken skewer, thick cut bacon, avocado,
tomatoes, kalamata olives, hardboiled egg, crispy
shallots, buttermilk feta dressing

Steak and Eggs*.....\$30
sirloin, zhoug, homefries

FOR THE TABLE

Pancakes.....\$18
wild blueberries, whipped cream, caramel sauce

Shakshouka*.....\$23
eggs baked in a spiced tomato sauce with spinach, feta,
served with grilled pita

Halva Tsourekhi Toast.....\$20
cinnamon whipped butter, greek honey, sesame seeds

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.....	\$15
{classic orange} {passionfruit} {grapefruit}	
Bloody Mary.....	\$16
bully boy vodka, secret bloody mix, gochujang, lemon	
Slowdown Sundown.....	\$18
ford's gin, mount olympus tea, rakomelo, sparkling orange wine	
Espresso Martini.....	\$19
bully boy vodka, borghetti, cassis, vanilla, espresso	
Committee Mule.....	\$18
bully boy vodka, saffron, mango, angostura, ginger beer	

Rosé Mimosa.....	\$15
{classic orange} {passionfruit} {grapefruit}	
Athena's Spritz.....	\$17
pamplemousse, mastiha, brut rose cava	
In my Aphrodite Era.....	\$19
ketel one, hibiscus, greek fassionola, vanilla	
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	

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%	