

DINNER

4PM - CLOSE DAILY

TAPAS & MEZEDES

SMALL PLATES MEANT TO BE SHARED AMONGST FAMILY AND FRIENDS

DUNGENESS CRAB DIP | 16

FRESH CRAB & ARTICHOKE HEARTS W/A BLEND OF MELTED CHEESES. SERVED W/HOUSE MADE CRACKERS

STUFFED ARTICHOKE BOTTOMS | 15

DUNGENESS CRAB STUFFING & PARMESAN SERVED W/PESTO AIOLI

SWEET POTATO FRIES | 7 V

SERVED W/SERRANO AIOLI

GRILLED ASPARAGUS | 9 V

TENDER GRILLED ASPARAGUS, DRIZZLED W/HONEY DIJON & PEPITAS

KALAMARI TENDERS | 14

KALAMARI LIGHTLY TOSSED IN SEASONED FLOUR & FRIED. SERVED W/SERRANO AIOLI

FIRECRACKER SHRIMP | 15

LIGHTLY BREADED SHRIMP TOSSED IN OUR SPICY AIOLI

BACON WRAPPED PRAWNS | 16

CHARMOULA MARINATED PRAWNS SERVED W/SERRANO AIOLI

BACON WRAPPED DATES | 10

STUFFED W/SERRANO PEPPERS & DRIZZLED W/BALSAMIC REDUCTION

CHICKEN SOUVLAKI | 10

GREEK MARINATED GRILLED CHICKEN SERVED W/TZATZIKI & HARISSA

ROASTED CAULIFLOWER | 10 V

PEPITAS, PAPRIKA, FETA, OLIVE OIL & LEMON JUICE

BRUSSELS SPROUTS | 9 V

PARMESAN & BALSAMIC REDUCTION

NEO APPETIZER PLATE | 15 V

FEISTY FETA, HUMMUS, TZATZIKI, VEGGIE DOLMATHES, GREEK OLIVES**, PEPPERONCINI, CUCUMBER, TOMATO, RED ONION & GREEN PEPPER. SERVED W/PITA

DOLMATHES PLATE | 10 V

GRAPE LEAVES STUFFED W/RICE & HERBS MARINATED IN LEMON & OLIVE OIL. SERVED W/FETA, TZATZIKI & PITA

HUMMUS PLATE | 11 V

HUMMUS, TOMATO, CUCUMBER, FETA & GREEK OLIVES**. SERVED W/PITA

FALAFEL & TZATZIKI | 8 V

HOUSE MADE FRIED FALAFEL PATTIES ON A BED OF LETTUCE. SERVED W/TZATZIKI

HARISSA HUMMUS | 9 V

SERVED W/VEGGIES, PITA & HOUSE MADE CRACKERS

TAPAS & MEZEDES CONT.

SMALL PLATES MEANT TO BE SHARED AMONGST FAMILY AND FRIENDS

FEISTY FETA & PITA | 8 V

SPICY FETA & HOT PEPPER SPREAD

TZATZIKI & PITA | 8 V

TRADITIONAL GREEK YOGURT SAUCE W/CUCUMBER & GARLIC

SKORDALIA & PITA | 8 V

GARLIC POTATO DIP W/OLIVE OIL, LEMON & ALMONDS

TYROSALATA & PITA | 8 V

WHIPPED FETA W/ROASTED RED PEPPER

KREATOPITA (TRADITIONAL GREEK MEAT PIE) | 9

GROUND SIRLOIN, ONION, GARLIC, PARSLEY, HERBS, GROUND CINNAMON, PARMESAN & KASSERI CHEESE WRAPPED IN FILLO PASTRY

SPANAKOPITA (SPINACH & CHEESE PIE) | 8 V

SPINACH, FETA, GREEN ONION, WRAPPED IN FILLO PASTRY

TYROPITA (FETA CHEESE PIE) | 8 V

THREE CHEESE BLEND WRAPPED IN FILLO PASTRY

FILLO COMBO | 9

KREATOPITA, SPANAKOPITA & TYROPITA

FLATBREADS

GLUTEN FREE AVAILABLE FOR ADDITIONAL CHARGE

GRILLED STEAK | 16

BISTRO FILET, GORGONZOLA, MUSHROOMS & RED ONIONS

PEPPERONI, BACON & CHORIZO | 15

MOZZARELLA & CACCIATORE TOMATO SAUCE

BBQ CHICKEN | 15

APPLEWOOD SMOKED BACON & CARAMELIZED RED ONIONS

PESTO CHICKEN | 15

PARMESAN, ROASTED PEPPERS, SPINACH, CARAMELIZED ONIONS & PESTO

SEAFOOD | 16

PRAWNS, MOZZARELLA, ARTICHOKE HEARTS & DUNGENESS CRAB DIP

MUSHROOM TRUFFLE | 13 V

ROSEMARY & TRUFFLE OIL BASE, SAUTÉED MUSHROOMS, CARAMELIZED ONIONS & PARMESAN

MEDITERRANEAN GARLIC | 10 V

PARMESAN, ROASTED GARLIC, OREGANO & OLIVE OIL

PEAR-GORGONZOLA | 15 V

GORGONZOLA, PEAR SLICES & TOASTED PECANS

BRIE & APPLES | 15 V

CARAMELIZED APPLES, MARCONA ALMONDS & HONEY GLAZE

CAPRESE | 14 V

MOZZARELLA, TOMATO, BASIL & PESTO

SOUPS / SALADS

SALAD ADD-ONS

CHICKEN, GYRO MEAT OR FALAFEL +4
PRAWNS OR STEAK +7

HAM & BACON CHOWDER | 5/7

APPLEWOOD SMOKED BACON, SMOKED HAM, CHEDDAR & CAYENNE. SERVED W/HOUSE MADE PITA CRACKERS

AVGOLEMONO SOUP | 5/7

CHICKEN & RICE IN AN EGG-LEMON BROTH. SERVED W/HOUSE MADE PITA CRACKERS

QUINOA SALAD | 8/12 V

QUINOA, CUCUMBERS, TOMATOES, RED ONION, GREEK OLIVES**, FETA CHEESE & CHAMPAGNE VINAIGRETTE.

SEASONAL GREENS | 9/13 V

LOCAL SOURCED GREENS, BLUE CHEESE, APPLES, BLUEBERRIES, RASPBERRIES, CANDIED PECANS & BALSAMIC VINAIGRETTE

GREEK SALAD | 8/13 V

ROMAINE, FETA, GREEK OLIVES**, GREEN PEPPER, TOMATO, CUCUMBER, TZATZIKI & RED WINE VINAIGRETTE

GREEK VILLAGE SALAD | 13 V

TOMATO, CUCUMBER, ONION, GREEN PEPPER, FETA, GREEK OLIVES** & PEPPERONCINI. SERVED W/PITA

CAESAR SALAD | 8/12 V

ROMAINE HEARTS, PARMESAN & GARLIC CROUTONS

BABY SPINACH SALAD | 15 V

FETA, MARCONA ALMONDS, CARAMELIZED ONIONS & CHAMPAGNE VINAIGRETTE

CAPRESE SALAD | 12 V

FRESH BASIL, MOZZARELLA, TOMATOES & BALSAMIC VINEGAR

KAFÉ NEO BOWLS

APOLLO ANCIENT GRAIN BOWL | 14 (V W/FALAFEL)

ANCIENT GRAINS W/OLIVE OIL, LEMON ZEST & TOASTED GARLIC & YOUR CHOICE OF GRILLED CHICKEN, GYRO MEAT OR FALAFEL. SERVED W/*ROASTED BEETS & SWEET POTATOES, LIMA BEANS & SHREDDED KALE W/GREEK DRESSING. TOPPED W/CRISPY QUINOA, HARISSA & GREEK YOGURT TAHINI DRESSING

NEO POWER BOWL | 14 (V W/FALAFEL)

MARINATED GARBANZO BEANS, RED ONION, RED PEPPER, SHREDDED CABBAGE, PARSLEY, CILANTRO & YOUR CHOICE OF GRILLED CHICKEN, GYRO MEAT OR FALAFEL. SERVED W/*ROASTED BEETS & SWEET POTATOES, BABY LIMA BEANS & SHREDDED KALE W/GREEK DRESSING. TOPPED W/CRISPY QUINOA, HARISSA & GREEK YOGURT TAHINI DRESSING

GREEK...TERIYAKI BOWL | 14

OOPS, NOT SO GREEK BUT DELICIOUS! RICE PASTA PILAF TOPPED W/OUR GREEK CHICKEN & TERIYAKI SAUCE, SWISS CHEESE, GRILLED PINEAPPLE, RED ONIONS & TOMATOES

QUINOA BOWL | 14 V w/CHICKEN | 17

QUINOA, SPINACH, TOMATO, ONION, KALAMATA OLIVES, GARBANZO BEANS & FETA TOSSED W/GREEK VINAIGRETTE ON ROMAINE. SERVED COLD

* SOME VEGETABLES MAY CHANGE SEASONALLY. SEE ONLINE MENU FOR CURRENT INGREDIENT LIST OF EACH BOWL.

 VEGETARIAN

 SPICY

*CONSUMING RAW OR UNDERCOOKED PROTEINS CREATES A HIGHER RISK OF FOOD BORNE ILLNESS. **GREEK OLIVES MAY HAVE PITS (GF) GLUTEN FREE PITA AVAILABLE FOR +1 EXTRA

GYROS

SERVED W/FRIES

+ 1 TO SUBSTITUTE:

SOUP, SALAD, SWEET POTATO FRIES -OR- GREEK FRIES

GLUTEN FREE AVAILABLE FOR ADDITIONAL CHARGE

CLASSIC GYRO | 12

FLAME BROILED SEASONED GYRO MEAT, TOMATO, ONION, LETTUCE & TZATZIKI

LAMB GYRO | 14

SPICE RUBBED & SLOW ROASTED LEG OF LAMB, TZATZIKI, LETTUCE, TOMATO & RED ONION

STEAK GYRO* | 14

CHARBROILED STEAK, MIXED GREENS, BASIL PESTO, TOMATO, SAUTÉED ONIONS, MUSHROOMS & TZATZIKI SAUCE

CHICKEN BREAST GYRO | 12

MARINATED & CHARBROILED CHICKEN BREAST W/TZATZIKI, LETTUCE, TOMATO & RED ONION

CHICKEN CAESAR GYRO | 12

MARINATED & CHARBROILED CHICKEN BREAST W/TOMATO, ROMAINE, PARMESAN & CAESAR DRESSING

NEO CHICKEN GYRO | 13

MARINATED & CHARBROILED CHICKEN BREAST W/BASIL PESTO, TOMATO, ONION, AVOCADO, SUNDRIED TOMATO, LETTUCE & TZATZIKI

CHICKEN TERIYAKI GYRO | 13

MARINATED & CHARBROILED CHICKEN BREAST W/SWISS CHEESE, MAYO, GRILLED PINEAPPLE, TOMATO, ONION, LETTUCE & TERIYAKI SAUCE

VEGETARIAN GYROS

FALAFEL GYRO | 12 V

HOUSE MADE FALAFEL PATTIES, LETTUCE, TOMATO, RED ONION & TZATZIKI OR HUMMUS

VEGETARIAN GYRO | 12 V

FETA CHEESE, TOMATO, RED ONION, GREEN PEPPER, CUCUMBER, LETTUCE, OIL & VINEGAR & TZATZIKI

VEGAN DELIGHT GYRO | 12 V

HUMMUS, AVOCADO, ROASTED RED PEPPER, RED ONION, TOMATO, CUCUMBER & LETTUCE. SERVED W/WHOLE WHEAT PITA

GRECIAN GYRO | 12 V

BASIL PESTO, HUMMUS, CUCUMBER, TOMATO, RED ONION, PINE NUTS, SUNDRIED TOMATOES, LETTUCE & FETA

HOUSE MADE SAUCES +1 TO ADD AS AN EXTRA

- HARISSA 🌶️ • HUMMUS • HARISSA HUMMUS • FEISTY FETA 🌶️ •
- SKORDALIA • TYROSALATA • TZATZIKI • PESTO AIOLI • GARLIC AIOLI •
- SERRANO AIOLI 🌶️ • SIRACHA AIOLI 🌶️ • TARTAR SAUCE •

TAVERNA SIGNATURES

NEO BURGER* | 16 ADD AN EGG +2

TWO BEEF / PEPPERONI PATTIES, CHEDDAR, TOMATO, LETTUCE, APPLEWOOD SMOKED BACON, OVERSIZED ONION RING & SERRANO AIOLI. SERVED W/FRIES

TAVERNA LAMB BURGER* | 17

GRILLED LAMB PATTY, FETA, LETTUCE, CARAMELIZED ONIONS, TZATZIKI & HARISSA SAUCE ON A TOASTED BRIOCHE BUN. SERVED W/FRIES

BEYOND BURGER | 16 V

100% PLANT-BASED PATTY W/TOMATO, LETTUCE, ONION, AVOCADO & HARISSA. SERVED ON A BRIOCHE BUN. SERVED W/FRIES

BLACKENED CHOICE RIBEYE * | 30

14 oz CHOICE RIBEYE, RUBBED W/OUR HOUSE SPICES & CHARBROILED. SERVED W/SWEET POTATO FRIES, GRILLED ASPARAGUS, HORSERADISH BUTTER & RED WINE DEMI

TAVERNA FILET & FRITES * | 25

SHOULDER TENDERLOIN, COMPOUND BUTTER, FRIES & GRILLED ASPARAGUS

SEASONAL SALMON* | 24

WILD CAUGHT KING SALMON, ROASTED POTATOES, GRILLED ASPARAGUS, STRAWBERRIES, BASIL, CAPERS & BALSAMIC REDUCTION

GRILLED FISH TACOS* | 17

WILD CAUGHT SALMON, AHI or COD, SRIRACHA AIOLI, MANGO SALSA, CORN TORTILLAS & JALAPEÑO

FISH & CHIPS | 18

WILD CAUGHT ALASKAN COD, COLE SLAW, TARTAR SAUCE & HOUSE CUT FRIES

MEDITERRANEAN ANGEL HAIR | 14

ADD CHICKEN +5 ADD PRAWNS *, STEAK * OR SALMON * +7
CHERRY TOMATOES, KALAMATA OLIVES, BASIL, FETA, PESTO & A TOUCH OF CREAM

PENNE ALFREDO | 14

ADD CHICKEN +5 ADD PRAWNS *, STEAK * OR SALMON * +7
HOUSE MADE W/SHALLOTS, GARLIC, PARMIGIANO, CREAM, WHITE WINE & FRESH BLACK PEPPER

YAYA'S FAVORITES

MOUSAKA | 19

LAYERED EGGPLANT, POTATOES, MEAT SAUCE & CREAMY BÉCHAMEL TOPPED W/A TOMATO MOUSAKA SAUCE & BAKED UNTIL GOLDEN BROWN. SERVED W/PITA

MAKARONIA & MIZITHRA | 14 V

MAKARONIA PASTA SAUTÉED IN BROWNED BUTTER SAUCE. TOPPED W/GRATED MIZITHRA CHEESE

GYRO MEAT PLATE | 18

TRADITIONAL FLAME BROILED LAMB & BEEF MIX. SERVED W/RICE-PASTA PILAF, TZATZIKI & PITA

ROASTED LAMB PLATE | 19

LAMB RUBBED W/FRESH HERBS & SPICES, THEN SLOW ROASTED. SERVED W/RICE-PASTA PILAF, TZATZIKI & PITA

GRILLED CHICKEN BREAST PLATE | 18

MARINATED IN FRESH HERBS, LEMON PEPPER & OLIVE OIL. SERVED W/RICE-PASTA PILAF, TZATZIKI & PITA

FALAFEL PATTY PLATE | 18 V

HOUSE MADE FRIED FALAFEL PATTIES, VEGGIE DOLMATHES & FETA ON A BED OF LETTUCE. SERVED W/RICE-PASTA PILAF, TZATZIKI & PITA

NON-ALCOHOLIC BEVERAGES

ITALIAN SODAS | 6

• ALMOND • BANANA • BLACKBERRY • CARAMEL • CHERRY • COCONUT
• HAZELNUT • IRISH CREAM • LIME • MANGO • ORANGE • PEACH • PEPPERMINT
• RASPBERRY • SUGAR-FREE VANILLA • STRAWBERRY • VANILLA • WATERMELON

FOUNTAIN DRINKS | 3

• COKE • DIET COKE • SPRITE • ROOT BEER • LEMONADE • STRAWBERRY LEMONADE
• ORANGE • MR PIBB • GINGER ALE

CLASSICS | 3

• ROY RODGERS • SHIRLEY TEMPLE • ARNOLD PALMER

KOMBUCHA | 6

HOUSE BREWED ICE TEA & HOT TEA | 3

HI-BALL, RED BULL, SUGAR-FREE RED BULL | 4

WINES BY THE GLASS

HOUSE RED | 7 HOUSE WHITE | 7 RETSINA (GREEK WINE) | 8

BEER

ALWAYS ON DRAFT | 6

• MAC N JACKS • FREEMONT LUSH • MANNY'S • COORS LIGHT

ROTATING DARK | 7

*SEE SPECIALS BOARD OR ASK YOUR SERVER FOR DETAILS

***SEE SPECIALS BOARD OR ASK YOUR SERVER ABOUT FEATURED WINES, BEERS, CIDERS & HARD SELTZERS.**

CHOICE COCKTAILS

FLAVORS AVAILABLE FOR COCKTAILS LISTED BELOW:

- STRAWBERRY • RASPBERRY • BLACKBERRY • PEACH • MANGO
- CUCUMBER • JALAPEÑO

MOSCOW MULE | 8

VODKA W/MUDDLED LIME, GINGER-BEER & BITTERS. SERVED IN A COPPER MUG.

DARK 'N STORMY | 8

KRAKEN RUM W/MUDDLED LIME, GINGER-BEER & BITTERS. SERVED IN A PINT GLASS.

MARGARITAS | 8

TEQUILA W/MUDDLED LIME, TRIPLE SEC & HOUSE MADE SOUR MIX. SERVED ON THE ROCKS W/A SALTED RIM.

MOJITOS | 8

RUM W/MUDDLED LIME, MINT & HOUSE MADE SIMPLE SYRUP. TOPPED W/SODA WATER.

FULL BAR AVAILABLE!

V VEGETARIAN

🌶️ SPICY

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