

DINNER

4PM - CLOSE DAILY

MEZEDES FROM THE GRILL

LAMB LOLLIPOPS* | 17

GRILLED LAMB CHOPS DRIZZLED W/BALSAMIC REDUCTION & GARLIC AIOLI. SERVED W/FRIES

LAMB SOUVLAKI* | 15

SKEWERS MARINATED IN GARLIC & FRESH HERBS. SERVED W/TZATZIKI

SALMON SOUVLAKI | 13

SKEWERS MARINATED IN CITRUS & HERB BLEND. SERVED W/GARLIC AIOLI

BEEF SOUVLAKI* | 11

SKEWERS MARINATED IN FRESH HERBS & OLIVE OIL. SERVED W/CHARMOULA

SHRIMP SOUVLAKI | 13

SKEWERS MARINATED IN A HOUSE BLEND OF SPICES. SERVED W/GARLIC AIOLI

CHICKEN SOUVLAKI | 10

SKEWERS MARINATED IN WHITE WINE & OREGANO. SERVED W/TZATZIKI

PORK SOUVLAKI* | 10

SKEWERS MARINATED IN A HOUSE BLEND OF SPICES. SERVED W/HARISSA

SIGNATURE SPREADS

SINGLE 8

TRIO 13

SERVED W/PITA

TZATZIKI V

TRADITIONAL GREEK YOGURT SAUCE W/CUCUMBER & GARLIC

HUMMUS V

GARBANZO/TAHINI DIP

TYROSALATA V

WHIPPED FETA W/ROASTED RED PEPPER

FEISTY FETA V 🍷

SPICY FETA & HOT PEPPER SPREAD

OLIVES & FIGS V

DELICIOUS SWEET & SAVORY OLIVE & FIG SPREAD

HOUSE MADE SAUCES

+ 1 TO ADD AS AN EXTRA

• HARISSA 🍷 • HUMMUS • FEISTY FETA 🍷 • CHARMOULA • HOT SAUCE 🍷 •
• TZATZIKI • CHIPOTLE AIOLI 🍷 • FIRECRACKER AIOLI 🍷 • GREEK FRY SAUCE •
• GARLIC AIOLI • PESTO AIOLI • PARMESAN LEMON GARLIC •

MEZEDES

SMALL PLATES MEANT TO BE SHARED AMONG FAMILY AND FRIENDS

NEO APPETIZER | 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/CUBED 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

BAKED FETA & TOMATOES | 10 V

SUN-DRIED TOMATOES, OLIVE OIL, OREGANO & PITA

CHOICE OF OLIVES | 6 V

SERVED W/PITA • GREEK OLIVES HAVE PITS**

CHOOSE ONE: • KALAMATA OLIVES** • GREEK OLIVE** MEDLEY W/FETA •
• GREEK OLIVE** MEDLEY W/PEPPERS •

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

BACON WRAPPED DATES | 10 🍷

SERRANO STUFFED DATES, WRAPPED IN BACON AND DRIZZLED W/BALSAMIC REDUCTION

BACON WRAPPED PRAWNS | 16

BACON WRAPPED TIGER PRAWNS. SERVED W/PESTO AIOLI

SPICY GARLIC SHRIMP | 13 🍷

SAUTÉED IN WHITE WINE, FRESH GARLIC & CRUSHED RED PEPPER. SERVED W/PITA

FIRECRACKER SHRIMP | 15 🍷

LIGHTLY DUSTED, DEEP FRIED & TOSSED IN SRIRACHA AIOLI ON A BED OF ROMAINE

KALAMARI TENDERS | 13

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

KEFTETHES (GREEK STYLE MEATBALLS) | 10

RUSTIC TOMATO SAUCE, FRESH HERBS & GRATED GRAVIERA CHEESE

STUFFED PIQUILLO PEPPERS | 12

LAMB & FETA STUFFED PIQUILLO PEPPERS W/ROMESCO SAUCE & TOASTED ALMONDS

CHICKEN WINGS | 11

WING PIECES FRIED CRISPY. SERVED W/SAUCE OF CHOICE:

• TERIYAKI • STRAIGHT UP HOT 🍷 • PESTO AIOLI • CHIPOTLE AIOLI 🍷 •
• PARMESAN LEMON GARLIC • FIRECRACKER 🍷 • HARISSA 🍷 •

DEEP FRIED ZUCCHINI | 9 V

BATTERED & DEEP FRIED. SERVED W/CHIPOTLE AIOLI

SAUTÉED MUSHROOMS | 11 V

SAUTÉED IN GARLIC, SHERRY WINE & CRUSHED RED PEPPER. SERVED W/PITA

GREEK FRIES | 6 V

FETA, FRESH LEMON JUICE & OREGANO. SERVED W/GREEK FRY SAUCE

REGULAR FRIES | 5 V

SALADS / SOUPS

GREEK SALAD | 8/13 V

RED ONION, VINE RIPE TOMATO, GREEN PEPPER, CUCUMBER & MIXED GREENS TOSSED IN GREEK DRESSING. TOPPED W/TZATZIKI, FETA & GREEK OLIVES**. SERVED W/PITA

GREEK GYRO SALAD | 16

OUR SIGNATURE GREEK SALAD TOPPED W/FLAME BROILED GYRO MEAT. SERVED W/PITA

GREEK CHICKEN SALAD | 16

OUR SIGNATURE GREEK SALAD TOPPED W/GRILLED MARINATED CHICKEN BREAST. SERVED W/PITA

GREEK VILLAGE SALAD | 13 V

TOMATO, CUCUMBER, ONION, GREEN PEPPER, FETA, GREEK OLIVES** & PEPPERONCINI (NO LETTUCE). SERVED W/PITA

CAESAR SALAD | 8/12 V

CAESAR DRESSING, CROUTONS & GRATED PARMESAN CHEESE. SERVED W/PITA

CHICKEN CAESAR SALAD | 15

CAESAR SALAD TOPPED W/GRILLED MARINATED CHICKEN BREAST. SERVED W/PITA

CAPRESE SALAD | 12 V

FRESH BASIL, MOZZARELLA, TOMATOES & BALSAMIC VINEGAR

SALMON & SPINACH SALAD* | 17

GRILLED SALMON, SPINACH, MUSHROOM, TOMATO, SPICY WALNUTS, FETA & LEMON DIJON VINAIGRETTE. SERVED W/PITA

ROASTED BEET SALAD | 11 V

ROASTED BEETS, SPINACH, PISTACHIO, ORANGE & GOAT CHEESE

AVGOLEMONO | 5/7

CHICKEN & RICE IN AN EGG-LEMON BROTH

FAKI | 4/6 V

VEGETARIAN LENTIL SOUP

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.

V 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

ALL GYROS INCLUDES A CUP OF SOUP -OR- A GREEK OR CAESAR SIDE SALAD + CHOICE OF FRIES OR RICE-PASTA PILAF (SUB GREEK FRIES + 1)

CLASSIC GYRO | 14

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

GREEK VILLAGE GYRO* | 15

CHARBROILED PORK, FRIES, TOMATO, RED ONION, CAYENNE PEPPER & TZATZIKI

CHICAGO STYLE GYRO | 15

FLAME BROILED GYRO MEAT W/TOMATO, RED ONION, CAYENNE PEPPER & TZATZIKI ON AN OPEN-FACED PITA (NO LETTUCE)

LAMB GYRO | 16

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

STEAK GYRO* | 16

CHARBROILED STEAK, MIXED GREENS, PESTO AIOLI, TOMATO, SAUTÉED ONIONS & MUSHROOMS

CHICKEN BREAST GYRO | 14

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

CHICKEN CAESAR GYRO | 15

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

NEO CHICKEN GYRO | 15

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

ATHENIAN CHICKEN GYRO | 15

MARINATED & CHARBROILED CHICKEN BREAST W/BASIL PESTO, HUMMUS, ROASTED RED PEPPER, AVOCADO, TOMATO, RED ONION, CUCUMBER & LETTUCE

CHICKEN TERIYAKI GYRO | 15

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

SPARTA PORK GYRO* | 15

CHARBROILED PORK W/FETA, TOMATO, SAUTÉED ONION, ROMAINE & TZATZIKI

SALMON GYRO* | 16

SAUTÉED SOCKEYE SALMON W/DILL TZATZIKI, TOMATO, AVOCADO, SAUTÉED ONIONS & ROMAINE LETTUCE

KALAMARI TENDERS GYRO | 16

FRIED KALAMARI STRIPS, TOMATO, RED ONION, LETTUCE & LEMON AIOLI

FIRECRACKER SHRIMP GYRO | 16

LIGHTLY DUSTED & DEEP FRIED W/ROMAINE, TOMATO, RED ONION & SRIRACHA AIOLI

JOIN US FOR HAPPY HOUR
3 PM - 6 PM TUESDAY - SATURDAY
ALL DAY SUNDAY + MONDAY

VEGETARIAN GYROS

ALL GYROS INCLUDES A CUP OF SOUP -OR- A GREEK OR CAESAR SIDE SALAD + CHOICE OF FRIES OR RICE-PASTA PILAF (SUB GREEK FRIES + 1)

FALAFEL GYRO | 14 V

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

VEGETARIAN GYRO | 13 V

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

CAPRESE GYRO | 16 V

FRESH MOZZARELLA, AVOCADO, TOMATO, LETTUCE, BASIL & TZATZIKI, DRIZZLED W/BALSAMIC REDUCTION

VEGAN DELIGHT GYRO | 15 V

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

GRECIAN GYRO | 15 V

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

CHARBROILED SOUVLAKI PLATES

INCLUDES A CUP OF SOUP -OR- A GREEK OR CAESAR SIDE SALAD, SAUTÉED VEGETABLES & CHOICE OF FRIES, ROSEMARY POTATOES, OR RICE-PASTA PILAF (SUB GREEK FRIES + 1)

LAMB W/TZATZIKI* | 26

SKEWERS MARINATED IN GARLIC & FRESH HERBS

BEEF W/CHARMOULA* | 20

SKEWERS MARINATED IN FRESH HERBS & OLIVE OIL

CHICKEN W/TZATZIKI | 19

SKEWERS MARINATED IN WHITE WINE & OREGANO

SOUVLAKI COMBO* | 22

LAMB, BEEF & CHICKEN SKEWERS. SERVED W/HARISSA & TZATZIKI

PORK W/HARISSA* | 19

SKEWERS MARINATED IN A HOUSE BLEND OF SPICES

SALMON W/AIOLI* | 22

SKEWERS MARINATED IN CITRUS & HERB BLEND

SHRIMP W/AIOLI | 23

SKEWERS MARINATED IN A HOUSE BLEND OF SPICES

GARDEN SOUVLAKI W/ROMESCO | 18 V

SEASONAL VEGETABLES SKEWERS

YAYA'S FAVORITES

INCLUDES A CUP OF SOUP -OR- A GREEK OR CAESAR SIDE SALAD, SAUTÉED VEGETABLES & CHOICE OF FRIES, ROSEMARY POTATOES, OR RICE-PASTA PILAF (SUB GREEK FRIES + 1)

ROASTED LAMB PLATE | 25

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

GYRO MEAT PLATE | 18

TRADITIONAL FLAME BROILED LAMB & BEEF MIX. SERVED W/TZATZIKI & PITA

GRILLED CHICKEN BREAST PLATE | 18

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

SAUTÉED PRAWNS PLATE | 22

JUMBO PRAWNS MARINATED IN CHARMOULA & SAUTÉED W/WHITE WINE & GARLIC BUTTER

FRIED KALAMARI PLATE | 22

TENDER KALAMARI, FRIED CRISPY. SERVED W/LEMON AIOLI

FALAFEL PATTY PLATE | 18 V

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

MAINS

INCLUDES A CUP OF SOUP -OR- A GREEK OR CAESAR SIDE SALAD

ATHENIAN SALMON* | 24

MARINATED SOCKEYE SALMON, GRILLED & TOPPED W/LEMON DILL BUTTER. SERVED W/SAUTÉED VEGETABLES & RICE-PASTA PILAF

RACK OF LAMB* | 36

RACK OF LAMB SEASONED & SEARED. SERVED W/ROSEMARY POTATOES, SAUTÉED VEGETABLES, HOUSE MADE CHARMOULA & TZATZIKI

TOP SIRLOIN W/GARLIC MUSHROOMS* | 22

HAND-CUT SEASONED 8 OZ CHOICE TOP SIRLOIN, CHARBROILED & TOPPED W/SAUTÉED GARLIC MUSHROOMS. SERVED W/ROSEMARY POTATOES

RIBEYE & FRITES* | 34

16 OZ CHARBROILED RIBEYE. SERVED W/FRIES, HERB BUTTER & CHARMOULA

GREEK TRIO SAMPLER & GREEK FRIES | 17

THREE OPEN FACED MINI PITAS TOPPED W/KALAMARI, GYRO MEAT & GRILLED CHICKEN

MILL CREEK BURGER* | 16

6 OZ. ALL BEEF PATTY, TILLAMOOK CHEDDAR CHEESE, LETTUCE, TOMATO, RED ONION, & GARLIC AIOLI ON A BRIOCHE BUN. SERVED W/FRIES

GREEK BURGER* | 18

A BLEND OF 7 OZ GROUND BEEF & GROUND LAMB, SEASONED W/MINT, DILL, PARSLEY & OREGANO. TOPPED W/SPINACH, RED ONION, FETA, HARISSA AIOLI & TZATZIKI ON A BRIOCHE BUN. SERVED W/FRIES

BEYOND BURGER | 16 V

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

 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

MAINS CONT.

INCLUDES A CUP OF SOUP -OR- A GREEK OR CAESAR SIDE SALAD

KAFÉ NEO CHICKEN SANDWICH | 16

CHAR-GRILLED IN OUR SIGNATURE LEMON-GARLIC MARINADE, SWISS CHEESE, AVOCADO, TOMATO, BACON & PESTO AIOLI. SERVED W/FRIES

GRECIAN LETTUCE WRAPS ROASTED LAMB | 24 GRILLED CHICKEN | 18

WRAP YOUR CHOICE OF MEAT IN ROMAINE W/DICED FRESH VEGGIES, TZATZIKI & HARISSA. SERVED W/ROSEMARY POTATOES & SAUTÉED VEGETABLES

LAMB AND FETA STUFFED PEPPERS | 20

LAMB STUFFED PIQUILLO PEPPERS SERVED W/ROMESCO SAUCE, ALMONDS & RICE PASTA PILAF

MOUSAKA | 19

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

VEGETARIAN MOUSAKA | 18 V

LAYERED FIRE ROASTED VEGETABLES, SAUTÉED GARBANZOS & CREAMY BÉCHAMEL, TOPPED W/A TOMATO MOUSAKA SAUCE & BAKED UNTIL GOLDEN BROWN. SERVED W/PITA

PASTITSIO | 19

LAYERED PASTA, MEAT & CREAMY BÉCHAMEL, BAKED UNTIL GOLDEN BROWN & TOPPED W/A CREAMY TOMATO BASED SAUCE. SERVED W/PITA

KAFÉ NEO COMBO | 23

MOUSAKA, PASTITSIO, SPANAKOPITA & TYROPITA

MAKARONIA & MIZITHRA | 14 V

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

MAKARONIA & KEFTETHES | 18

MAKARONIA PASTA & GREEK MEATBALLS IN TOMATO SAUCE. TOPPED W/GRATED FETA CHEESE

PASTA SPETSOFAI | 17

RUSTIC GREEK SAUSAGE SAUTÉED W/PEPPERS, TOMATO & ONION. TOSSED W/PENNE PASTA & A GORGONZOLA CREAM SAUCE

ARIS CHICKEN PASTA | 17 SUB PRAWNS | 19

GEMELLI PASTA TOSSED IN A FRESH LEMON CREAM SAUCE. TOPPED W/REGGIANITO PARMESAN CHEESE

SEAFOOD PESTO PASTA | 24

ROASTED RED PEPPERS, SALMON & PRAWNS TOSSED W/LINGUINI & BASIL PESTO CREAM SAUCE. TOPPED W/GRATED HALLUMI CHEESE & ROMA TOMATOES

VEGETARIAN COMBO DINNER | 18 V

SPANAKOPITA, TYROPITA, VEGGIE DOLMATHEs, FRIED FALAFEL PATTIES, FETA & TZATZIKI SAUCE

ASK TO SEE THE DESSERT TRAY FOR OUR SELECTION OF HOUSE MADE TREATS.

NON-ALCOHOLIC BEVERAGES

ITALIAN SODAS | 6

• ALMOND • BANANA • BLACKBERRY • CARAMEL • CHERRY • COCONUT • VANILLA
• HAZELNUT • IRISH CREAM • ORANGE • PEACH • RASPBERRY • STRAWBERRY

FOUNTAIN DRINKS | 3

• COKE • DIET COKE • ORANGE • SPRITE • LEMONADE • ROOT BEER • CRANBERRY

GREEK COFFEE, FRENCH PRESS & HOT TEA | 4

HOUSE BREWED ICE TEA | 3

COFFEE & DECAF | 3

FRESH SQUEEZED JUICES | 5

• ORANGE JUICE • GRAPEFRUIT

JUICES | 3

• APPLE • PINEAPPLE • TOMATO JUICE

MILK & CHOCOLATE MILK | 3

BEER

DRAFT BEER | 14oz — 6 22oz — 8

• MAC & JACK'S AFRICAN AMBER • MANNY'S PALE ALE • FREMONT DARK STAR STOUT
• ELYSIAN SUPERFUZZ PALE ALE • BODHIZAF A IPA • WIDMER HEFEWEIZEN

BOTTLED BEER | 4

• BUD LIGHT • COORS LIGHT • KALIBER (NON-ALCOHOL)

BOTTLED BEER | 5

• CORONA • MYTHOS (GREEK LAGER) • STELLA

BOTTLED BEER | 5.5

• GUINNESS • BLACK BUTTE PORTER • ANGRY ORCHARD CIDER

SPECIALTY COCKTAILS

SALTY ALPHA DOG | 8

SEATTLE'S OWN ALPHABET VODKA, SALTED RIM & FRESH SQUEEZED GRAPEFRUIT JUICE

LAVENDER COLLINS | 8

BOMBAY SAPPHIRE GIN, LAVENDER SIMPLE SYRUP, FRESH SQUEEZED LEMON JUICE, LAVENDER BITTERS & SODA

KAFÉ NEO ICED TEA | 9

VODKA, GIN, RUM, CRANBERRY, SWEET & SOUR W/MELON SCHNAPPS

POMEGRANATE MARTINI | 9

VODKA, ST. GERMAIN & POMEGRANATE JUICE

BLUSHING LADY | 9

VODKA, POMEGRANATE LIQUEUR & FRESH SQUEEZED GRAPEFRUIT JUICE

NEO FASHIONED | 9

MAKERS MARK, ROSEMARY SIMPLE SYRUP, ANGOSTURA & ORANGE BITTERS

HUCKLEBERRY MULE | 9

HUCKLEBERRY VODKA, GINGER BEER & FRESH SQUEEZED LIME JUICE

ZEUS JUICE | 10

VODKA, HYPNOTIQ, PINEAPPLE JUICE, FRESH SQUEEZED OJ & CRANBERRY

RED SANGRIA | 9

FRESH FRUIT SOAKED IN A BLEND OF WINE & DELICIOUS LIQUEURS

RED WINE

ROTATING HOUSE RED WINE | GL 6 / BTL 21

FOR A SONG | GL 7 / BTL 25

OREGON, PINOT NOIR

MACEDON | GL 7 / BTL 25

GREECE, CABERNET SAUVIGNON

MOTTO | GL 8 / BTL 28

CALIFORNIA, RED BLEND

ALTOS DEL PLATA | GL 8 / BTL 28

ARGENTINA, MALBEC

LOS DOS | GL 8 / BTL 28

SPAIN, GRENACHE

ALCANCE GRAN RESERVA | GL 8 / BTL 28

CHILE, MERLOT

IMAGERY | GL 10 / BTL 35

CALIFORNIA, CABERNET SAUVIGNON

THE CALLING | GL 12 / BTL 42

CALIFORNIA, CABERNET SAUVIGNON

WHITE WINE

ROTATING HOUSE WHITE WINE | GL 6 / BTL 21

TEMPUS CELLARS | GL 7 / BTL 25

WASHINGTON, RIESLING

FOR A SONG | GL 7 / BTL 25

WASHINGTON, CHARDONNAY

BENVOLIO | GL 8 / BTL 28

ITALY, PINOT GRIGIO

CHATEAU SAINT-NABOR | GL 8 / BTL 28

FRANCE, ROSÉ

KOURTAKI | GL 8 / BTL 28

GREECE, RETSINA

WILLOW CREST | GL 8 / BTL 28

WASHINGTON, PINOT GRIS

GIOCATO | GL 9 / BTL 32

SLOVENIA, SAUVIGNON BLANC

NIELSON | GL 9 / BTL 32

CALIFORNIA, CHARDONNAY

SPARKLING WINE

MARQUES DE LA CONCORDIA | GL 8 / BTL 30

SPAIN, SPARKLING ROSÉ

CAMPO VIEJO | GL 7 / BTL 28

SPAIN, SPARKLING WHITE

V VEGETARIAN

🌶️ SPICY

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