



Butterfly Lavender Lemon Drop

Ketel One Citroen, butterfly tea, lavender syrup, fresh lemon

Whiskey Sweet Tart

Jameson whiskey, ginger liqueur, sour cherry syrup, fresh lime

Hot & Smokey Margarita

Union Mezcal tequila, fresh sour mix, muddled strawberries, jalapeño

The Evil Eye

Ketel One Oranje, blue curacao, fresh grapefruit

Sleepy Bee Martini

Revivalist Equinox Gin, fresh lemon, chamomile honey syrup

Garden Mule

Kiki Vodka, ginger beer, fresh strawberries & cucumber

Rosemary Paloma

tequila, fresh grapefruit, rosemary rhubarb syrup, lime

Spring Fling

white rum, fresh grapefruit, rosemary rhubarb syrup, rhubarb bitters

Catcher in the Rye

Bulleit Rye, fresh grapefruit & lemon, tangerine syrup, muddled strawberries

The Acropolis

Maplewood bourbon, Otto's Athens Vermouth, Grand Marnier

Spiced Red Sangria

pinot noir, brandy, spiced pomegranate juice, fresh orange

Rose Sangria

peach brandy, pomegranate ginger syrup, fresh fruit

Kiwi Sunburst

Kiki Vodka, Aperol, fresh kiwi, tangerine syrup

Guava-tini

pineapple vodka, peach schnapps, fresh lemon

bottled beer

Alfa Greek Lager

Cape May Always Ready

Cape May IPA

Corona Extra

Fix Hellas Lager

Heineken

Michelob Ultra

Michelob Ultra Pure Gold (organic)

Mythos Hellenic Lager

Ballast Point Sculpin IPA

Deschutes Fresh Squeezed IPA

Dogfish Head 90 Minutes IPA

Firestone Walker Mind Haze IPA

Stone IPA

Tröegs Perpetual IPA

Victory Golden Monkey

Victory Sour Monkey

Yuengling Lager

Allagash White

Guinness

Jack's Hard Cider

Miller Lite

Modelo Especial

Modelo Negra

Sly Fox Pilsner

Stella Artois

Yards Pale Ale



brunch menu

Avocado Toast \$12

poached egg, toasted almonds, pomegranate seeds

Greek Yogurt Bowl \$8

granola, walnuts, berries, honey

Build Your Own Bagel Platter \$14

salmon lox, cream cheese, capers
arugula, red onion, tomatoes, cucumbers, avocado

Youvetsi Fries \$13

Opa Fries, braised short rib, sunnyside up egg

Pancakes \$9

choice of classic, chocolate chip or blueberry served with maple syrup

French Toast \$12

Challah bread, fresh berries, hazelnut spread, maple syrup

Bakaliaros (Fish & Chips) \$16

battered & fried codfish, Opa Fries, tartar sauce, skordalia

Eggs Benedict \$14

choice of classic, spinach or smoked salmon, served with home fries

Yiayia's Breakfast Plate \$14

choice of loukaniko or bacon & 2 eggs any style
served with grilled tomato, sautéed mushrooms & Opa Fries

Breakfast Gyro Platter \$14

kefalograviera scrambled eggs & bacon
served with pita, Opa Fries, avocado & tomato

Strapatsada \$11

eggs scrambled in spiced tomato sauce
served over fresh baked bread

Opa Omelette \$11

spinach, tomatoes, scallions, feta served with roasted potatoes

Fish Burger \$16

cod & salmon patty, housemate tartar sauce, avocado
served with Opa Fries

sides

Bacon \$5

Home Fries \$5

Loukaniko \$6

Brunch cocktails

Tropical Bellini

silver rum, spiced passion fruit & pineapple, Prosecco

Sunrise Spritz

Ketel One Oranje vodka, Aperol, fresh lemon, Prosecco

Butterfly Lavender Lemondrop

Ketel One Citroen vodka, butterfly tea, lavender syrup, fresh lemon

Rosé Sangria

Rosé wine, peach brandy, ginger syrup, peaches, strawberries, mint

Guava-tini

Ketel One Citroen, peach schnapps, fresh lemon, guava

Freddo Cappuccino Martini

Kiki Vodka, coffee liqueur, hazelnut liqueur, fresh espresso, cold foam