

## APPETIZERS

### DIPS 1 FOR 5.00 OR 3 FOR \$12

tzatziki, hummus, eggplant melizana, tirokafteri served with house pita

### SOUP OF THE DAY

### GRILLED OCTUPUS

grilled lemon, herb vinaigrette

### VEGETABLE CHIPS

lightly fried zucchini and squash with a side of tzatziki

### FRIED CALAMARI

served with sweet red harissa sauce

### LAMB KEFTEDES

traditional Greek meatballs, herb yogurt

### SESAME & HONEY SAGANAKI

kefalograviera cheese, honey comb, tahini herb puree, sesame seeds, house pita

### GRILLED HALLOUMI

olive caponata, herb pesto, house pita

### FRIED HALLOUMI

grilled lemon, oregano, tzatziki

### SPANAKOPITA

spinach, leek and feta pie

### ZUCCHINI CROQUETTES

feta, dill, mint, oregano

## SALADS

### GREEK SALAD

fresh tomatoes, cucumbers, onions, oregano, olives, feta cheese, olive oil

### CEASAR SALAD

bib lettuce, bacon lardons, pita chips, shave parmesan

### KALE SALAD

walnuts, raisins, pears, honey mustard vinaigrette

### DAKOS SALAD

barley rusk, tomatoes, onions, feta, herbs

add on: -grilled chicken +5 , -salmon +8 , -shrimp +7

## PIZZA 12 INCH

### MARGHERITA

mozzarella, fresh basil, tomato sauce

### GREEK

tomatoes, feta cheese, onions, oregano, kalamata olives

### UNDERHILL

mushrooms, goat cheese, bacon, chili, basil pesto

### NUTELLA DESSERT STYLE

nutella pizza , white chocolate pearls



## GRILL & ENTREES

\$6

\$17

\$10

\$15

\$13

\$13

\$11

\$11

\$8

\$10

\$10

\$10

\$11

\$12

### CHICKEN SOUVLAKI OR PORK SOUVLAKI

marinated skewers, tomato, onions, tzatziki, house-made pita, french fries

### MACARONIA TOU FOURNOU

Greek beef ragu baked macaroni, cheese

### UNDERHILL LAMB BURGER

graviera cheese, bacon onion jam, bacon aioli, dill pickles, french fries

### BEEF BURGER

cheddar cheese, caramelized onions, dill pickles, garlic aioli, french fries

### SHRIMP SAGANAKI

grilled prawns, tomato sauce, feta, graviera cheese, house-made pita

### GRILLED CHICKEN

roasted potatoes, brussel sprouts, oregano.

### FALAFEL

cilantro , cumin, garlic with pita and tahini lemon sauce

### RIBEYE

roasted potatoes, eggplant melizana, herb sauce

### GRILLED PORK RIBS

tzatziki, pickled red onions and herb salad, grilled lemon

### SALMON

roasted beets, brussels sprouts, fried oregano, white wine lemon sauce

### TOAST (GRILLED CHEESE)

Sourdough bread and cheddar cheese

\$15

\$15

\$16

\$14

\$21

\$15

\$15

\$27

\$21

\$23

\$7

## SIDES

\$11

### HAND CUT FRIES

add +1.00 feta and graviera cheese.

\$13

### CRISPY BRUSSELS SPROUTS

harissa, pickled red onion, pistachio

\$13

### MARINATED BEETS

feta cheese, olive oil, oregano, walnuts

\$12

### HOUSE SALAD

red wine vinaigrette

### ROASTED LEMON POTATOES

\$6

\$6

\$6

\$4

\$6

**HAPPY HOURS**

\$2 off any beer  
Monday - Friday  
5pm - 9pm



BEER

WINE

**BOTTLED BEER****RED STRIPE LAGER**

4.7% A beautiful amber lager with low butterscotch flavour. Lager beer, light gold colour. Brewed in Jamaica

**\$8****FLOWER POWER IPA**

7.2% Clover honey hue and tropical nose. Flower power is hopped and dry-hopped five different times throughout the brewing and fermentation process.

**\$9****CORONA**

4.5% Cerveza with fruity-honey aromas and a touch of malt. Crisp & clean and well balanced

**\$7****MYTHOS LAGER**

5% Feels like a Greek summer, fruity nuances and hop notes, with a slight sweetness

**\$6****BALLAST POINT VICTORY AT SEA**

10% Infused with vanilla and San Diego's own Caffe Calabria coffee beans.

**\$10****BROOKLYN DEFENDER**

5.9% tropical fruit, well-muscled hop bitterness, and an incredibly dry finish. Cape not required.

**\$9****HEINEKEN**

5% Pale lager, perfectly carbonated

**\$7****BEERS ON TAP****SWEET WATER IPA**

6.3% Citrus, piney, hint of grapefruit

**\$8****BROOKLYN LAGER**

5.2% Firm malt center supported by a refreshing bitterness and floral hop aroma. Caramel malts show in the finish.

**\$6****SHINER BOCK**

4.4% American style dark lager

**\$6****GUINNESS DRAUGHT**

4.2% Perfect balance of bitter and sweet with malt and roast characters

**\$8****COORS LITE**

4.2% Worlds most refreshing beer, try it

**\$6****RED WINE****SYRAH LUCERO  
2014**

Kingston family vineyards  
11/40

**RAMSEY  
2015 MERLOT**

North coast of California  
10/38

**BISHOPS PEAK  
2015**

**CABERNET SAUVIGNON**  
Talley Vineyards, Paso Robles

10/38

**JOEL GOET  
2015 CABERNET SAUVIGNON**

California

9/34

**VALVERN****2015 ZINFANDEL**

Sonoma County California

10/38

**ALPHA ESTATE  
XINOMAVRO****2014**

product of Greece  
Hedgehog Vineyard

12/46

**ALPHA ESTATE  
XINOMAVRO RESERVE****2013**

Product of Greece  
Ecosystem  
Fermented by indigenous flora

Exclusive  
sold by Bottle 60

**BISHOP'S PEAK  
2015 PINOT NOIR**

San Luis Obispo County of California

10/38

**WHITE WINE****HENDRY****2014 CHARDONNAY**

Product of Italy  
Nappa valley  
Barrel fermented

13/50

**BANSHEE****2016 CHARDONNAY**

Sonoma Coast  
12/46

**ALPHA ESTATE  
MALAGOUZIA****2016**

Product of Greece  
Turtles vineyard

12/46

**ABBZIA DI NOVACELLA  
2016 PINOT GRIGIO**

Product of Italy

11/42

**SANTORINI ASSYRTIKO  
2016**

Product of Santorini Greece  
volcanic Terroir

13/50

**ALPHA ESTATE  
2016 SAUVIGNON BLANC**

Product of Greece

11/42

**ROSE****AKAKIES XINOMAVRO KIR-  
YIANNI****2016**

Product of Greece

11/42

**AKAKIES KIR-YIANNI  
SPARKLING****2016**

Product of Greece

13/50