

APPETIZERS

DIPS 1 FOR 6.00 OR 3 FOR \$13

tzatziki - hummus - eggplant melizana - tirokafteri
served with pita
extra dip: \$2.50
extra pita: \$2.00

SOUP OF THE DAY

\$7

GRILLED OCTUPUS

grilled lemon, herb vinaigrette

\$18

FRIED CALAMARI

served with sweet red harissa sauce

\$17

LAMB KEFTEDES

traditional Greek meatballs, herb yogurt

\$14

SPANAKOPITA

spinach, leek and feta pie

9\$8

ZUCCHINI CROQUETTES

feta, dill, mint, oregano

\$12

CHEESE APPETIZERS

SESAME & HONEY SAGANAKI

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

\$14

GRILLED HALLOUMI

olive caponata, herb pesto, house pita

\$12

FRIED HALLOUMI

grilled lemon, oregano, tzatziki

\$12

FETA FOTIA

oven baked feta, olive oil, tomato, green peppers

\$12

SALADS

GREEK SALAD

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

\$11

CEASAR SALAD

bib lettuce, bacon lardons, pita chips, shave parmesan

\$11

KALE SALAD

walnuts, raisins, pears, honey mustard vinaigrette

\$12

DAKOS SALAD

barley rusk, tomatoes, onions, feta, herbs

\$13

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

PIZZA 12 INCH

MARGHERITA

mozzarella, fresh basil, tomato sauce

\$12

GREEK

tomatoes, feta cheese, onions, peppers, oregano,
kalamata olives

14

UNDERHILL

mushrooms, goat cheese, bacon, chili, basil pesto

\$14

NUTELLA DESSERT STYLE

nutella chocolate pizza , white chocolate pearls

\$13



GRILL & ENTREES

CHICKEN SOUVLAKI OR PORK SOUVLAKI

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

\$16

MACARONIA TOU FOURNOU

Greek meat sauce, baked macaroni, topped with
bechamel & cheese

\$16

UNDERHILL LAMB BURGER

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

\$17

BEEF BURGER

cheddar cheese, caramelized onions, dill pickles, garlic
aioli, french fries
add bacon + \$2.00

\$15

SHRIMP SAGANAKI

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

\$23

GRILLED CHICKEN

roasted potatoes, brussel sprouts, oregano.

\$17

FALAFEL

cilantro , cumin, garlic with pita and tahini lemon sauce

\$16

RIBEYE

roasted potatoes, eggplant melizana, herb sauce

\$28

GRILLED PORK RIBS

tzatziki, pickled red onions and herb salad, grilled
lemon

\$25

SALMON

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

\$24

SPANAKOPITA PLATE

spinach, leek and feta pie with house salad

\$13

TOAST (GRILLED CHEESE)

Sourdough bread and cheddar cheese, french fries

\$11

SIDES

HAND CUT FRIES

add +2.00 feta and graviera cheese.

\$7

CRISPY BRUSSELS SPROUTS

harissa, pickled red onion, pistachio

\$7

MARINATED BEETS

feta cheese, olive oil, oregano, walnuts

\$7

HOUSE SALAD

red wine vinaigrette

\$5

ROASTED LEMON POTATOES

\$7

All Prices Subject to Change. Tax not included. Eating raw or uncooked. Food May Lead to Food Illness

Please notify of any allergies.

20 % gratuity for parties of five or more

HAPPY HOURS

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



BOTTOMLESS SAT-SUN

Add \$14 to a entree for
60 mins of (DRAFT BEERS,
BELLINI'S, MIMOSA'S) + get
COFFEE or TEA
12pm-4pm

BOTTLED BEER

RED STRIPE LAGER

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

\$7

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.

\$8

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

HEINEKEN

5% Pale lager, perfectly carbonated

\$7

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.

\$8

BEERS ON TAP

SWEET WATER IPA

6.3% Citrus, piney, hint of grapefruit

\$7

BROOKLYN LAGER

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

\$7

SHINER BOCK

4.4% American style dark lager

\$7

GUINNESS DRAUGHT

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

\$7

COORS LITE

4.2% Worlds most refreshing beer, try it

\$7

RED WINE

SYRAH LUCERO 2014

Kingston family vineyards
11/40

RAMSEY 2015 MERLOT

North coast of California
11/40

JOEL GOET 2015 CABERNET SAUVIGNON

California
11/40

VALVERN 2015 ZINFANDEL

Sonoma County California
11/42

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
Bottle / 50

SANTORINI ASSYRTIKO 2016

Product of Santorini Greece
volcanic Terroir
12/46

ALPHA ESTATE 2016 SAUVIGNON BLANC

Product of Greece
12/46

ALPHA ESTATE MALAGOUZIA 2016

Product of Greece
Turtles vineyard
12/46

DOMAINE SKOURAS CHARDONNAY 2015

Peloponnese Greece
12/46

THE PINOT PROJECT

Product of Italy
2016
8/30

ROSE

AKAKIES XINOMAVRO KIR- YIANNI 2016

Product of Greece
11/42

AKAKIES KIR-YIANNI SPARKLING 2016

Product of Greece
Bottle/45

BRUNCH COCKTAIL

BELLINI

\$6

CRANBERRY & PEACH BELLINI

\$6

MIMOSA'S

\$6