

HAPPY HOUR MENU

3:00-7:00 Daily

WHITE WINES BY THE GLASS ... \$ 8

Assyrtiko Dougos, Greece
Moschofilaro, Anosis, Greece
Pinot Grigio, Alpha Zeta, Italy
Sauvignon Blanc, Otto's, New Zealand
Chardonnay Hess, California

RED

Piceno, Ciu Ciu, Italy
GWC "Flowers" Agiorgitiko, Greece
Napa Napa, Cabernet Sauvignon
Columbia Crest Syrah, Washington State

ROSE & SPARKLING

Chateau Ste. Michelle Rose
Zardetto Private Cuvee Sparkling

BEERS ... \$ 5

Heineken Light
Fix Lager | Peroni | Blue Point IPA
Brooklyn Lager | Blue Moon

House Cocktails... \$ 10

Cosmopolitan	Gin & Tonic
Negroni	Vodka Cranberry
Margarita	Whiskey Sour
Mojito	Rum & Coke

HAPPY HOUR SMALL PLATES

3:00-7:00 Daily

BLUE POINT OYSTERS (6 Minimum)	2 each
CLAMS (6 Minimum)	1.50 each
CALAMARI - <i>fried or grilled Rhode island calamari</i>	12.95
GREEK SALAD - <i>tomatoes, peppers, onions, capers & feta</i>	12.95
BLACK ANGUS BURGER - <i>8 oz 100% Angus beef, with cheddar cheese on a brioche bun</i>	14.95
LAMB CHOPS - <i>two pasture raised Australian lamb chops</i>	17.95
KELLARI CHIPS - <i>eggplant & zucchini chips with tzatziki dip</i>	15.95
ZUCCHINI KEFTE - <i>croquettes with tomato coulis</i>	14.95
MOUSAKA KROKETES - <i>tomato coulis, feta mouse</i>	14.95
TRUFFLE FRIES - <i>truffle oil, oregano, feta</i>	7.95
PIKILIA ^V - <i>tzatziki, tirokafteri, tzatziki, Taramosalata & pita</i>	14.95
SHRIMP SANTORINI - <i>aromatic tomato, ouzo, garlic</i>	12.95
SPANAKOPITA ^V - <i>layers of phyllo filled with a creamy blend of baby harvest spinach and feta</i>	11.75

-For further options please see our full dinner menu-