

DINNER

4PM - CLOSE DAILY

MEZEDES FROM THE GRILL

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

SKORDALIA **V**

GARLIC POTATO DIP W/OLIVE OIL, LEMON & ALMONDS

OLIVES & FIGS **V**

DELICIOUS SWEET & SAVORY OLIVE & FIG SPREAD

HOUSE MADE SAUCES

+ 1 TO ADD AS AN EXTRA

- HARISSA  • HUMMUS • FEISTY FETA  • CHARMOULA • TZATZIKI • GREEK FRY SAUCE • LEMON AIOLI •

MEZEDES

SMALL PLATES MEANT TO BE SHARED AMONGST FAMILY AND FRIENDS

NEO APPETIZER | 15 **V**

SKORDALIA, HUMMUS, TZATZIKI, VEGGIE DOLMATHES, GREEK OLIVES**, PEPPERONCINI, CUCUMBER, TOMATO, RED ONION & GREEN PEPPER. SERVED W/PITA

DOLMATHES | VEGGIE 3 FOR | 4 **V**

GRAPE LEAVES STUFFED W/RICE & HERBS MARINATED IN LEMON & OLIVE OIL. SERVED W/TZATZIKI

DOLMATHES PLATE | 10 **V**

GRAPE LEAVES STUFFED W/RICE & HERBS MARINATED IN LEMON & OLIVE OIL. SERVED W/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

KREATOPITA (TRADITIONAL GREEK MEAT PIE) | 9

GROUND SIRLOIN, ONION, GARLIC, PARSLEY, HERBS, GROUND CINNAMON, PARMESAN & KASSERI CHEESE WRAPPED IN FILLO PASTRY

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

FILLO COMBO | 9

KREATOPITA, SPANAKOPITA & TYROPITA

OLIVES & COMPANY (SERVED W/PITA) | 6.5 **V**

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

BACON WRAPPED DATES | 10

SERRANO STUFFED DATES DRIZZLED W/BALSAMIC REDUCTION

KALAMARI TENDERS | 13

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

SPICY GARLIC SHRIMP | 13

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

MUSSELS & CLAMS | 14

SAUTÉED W/WHITE WINE, GARLIC, LEMON & ONION. SERVED W/PITA

SAUTÉED MUSHROOMS | 11 **V**

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

STUFFED PIQUILLO PEPPERS | 12

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

SAGANAKI (FLAMING CHEESE) | 11 **V**

PAN FRIED HALLUMI FLAMED W/OUZO. SERVED W/PITA

BAKED FETA & TOMATOES | 10 **V**

CHERRY TOMATOES, OLIVE OIL, OREGANO & PITA

BAKED GIANT BEANS W/FETA | 9 **V**

GREEK GIGANTES & FETA. SERVED W/PITA

DEEP FRIED ZUCCHINI | 9 **V**

BATTERED & DEEP FRIED. SERVED W/CHIPOTLE AIOLI

MEZEDES CONT.

ARTICHOKE DIP | 12

BAKED ARTICHOKE, CARAMELIZED ONIONS, SWISS & PARMESAN CHEESE. SERVED W/PITA

SALADS / SOUPS

GREEK SALAD | 8/13 **V**

RED ONION, VINE RIPE TOMATO, GREEN PEPPER, CUCUMBER & MIXED LETTUCES 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

GREEK PASTA SALAD | 8 **V**

BOW TIE PASTA, TOMATO, SUNDRIED TOMATO, BASIL PESTO, KALAMATA OLIVES, FETA & GREEK BALSAMIC VINAIGRETTE. SERVED W/PITA

ROASTED BEET SALAD | 12

MIXED BABY GREENS W/ROASTED BEETS & SKORDALIA. SERVED W/PITA

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.

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, TOMATO, ONION, LETTUCE & TZATZIKI

CHICAGO STYLE GYRO | 15

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

PHILLY GYRO | 15

FLAME BROILED GYRO MEAT, CARAMELIZED ONION, GREEN PEPPERS, PROVOLONE CHEESE, LETTUCE & PEPPERONCINI SAUCE

LAMB GYRO | 16

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

STEAK GYRO* | 16

CHARBROILED STEAK, MIXED GREENS, BASIL PESTO, TOMATO, SAUTÉED ONIONS, MUSHROOMS & TZATZIKI SAUCE

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, ONION, AVOCADO, SUNDRIED TOMATO, LETTUCE & TZATZIKI

ATHENIAN CHICKEN GYRO | 15

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

FAJITA GYRO | 15

GRILLED CHICKEN BREAST, SAUTEED ONIONS & BELL PEPPERS, TOMATO, AVOCADO, CHEDDAR CHEESE, CILANTRO-LIME MAYO & LETTUCE

CHICKEN TERIYAKI GYRO | 15

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

GREEK VILLAGE GYRO* | 15

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

SPARTA PORK GYRO* | 15

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

HERACLES PORK GYRO* | 15

CHARBROILED PORK W/SLOW ROASTED YELLOW & CHERRY TOMATOES, RED PEPPER, CUCUMBER, ONION, CAYENNE PEPPER & TZATZIKI

SALMON GYRO* | 16

SAUTÉED WILD SALMON, DILL TZATZIKI, TOMATO, CARAMELIZED ONION, AVOCADO & ROMAINE LETTUCE

KALAMARI TENDERS GYRO | 16

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

SHRIMP CHARMOULA GYRO | 16

SAUTÉED SHRIMP, GRILLED PINEAPPLE, AVOCADO, ONION, CUCUMBER, ROMAINE, AIOLI & CHARMOULA SAUCE. SERVED ON WHEAT PITA

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

VEGGIE GYRO | 16 V

BRIE, 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 ON 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

ENJOY RETAIL WINE, BEER OR GROWLERS AT HOME! ASK ABOUT OPTIONS & PRICING.

KAFÉ NEO 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)

ROASTED LAMB | 25

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

GRILLED CHICKEN | 18

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

GYRO MEAT | 18

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

KALAMARI TENDERS | 21

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

FALAFEL PATTIES | 18

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

SIDES

CUSTOMIZE YOUR MEAL

PITA | 2 V

WHOLE WHEAT PITA | 3 V

GLUTEN FREE PITA | 3 V

GREEK FRIES | 6 V

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

REGULAR FRIES | 5 V

GREEK OLIVES (HAVE PITS) | 3 V

CUBED FETA | 3 V

GREEK PEPPERONCINI | 2 V

TZATZIKI SAUCE 5 oz | 4 V

HUMMUS 5 oz | 4 V

RICE-PASTA PILAF | SM 3 / LRG 5

SAUTÉED VEGGIES | 4 V

ROASTED ROSEMARY POTATOES | 4 V

GYRO MEAT OR CHICKEN 4 oz | 6

LAMB 4 oz | 8

GRILLED SALMON 4 oz | 6

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

YAYA'S FAVORITES

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

MOUSAKA | 19

LAYERED EGGPLANT, POTATOES, MEAT SAUCE & CREAMY BÉCHAMEL 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

PASTA SPETSOFAI | 17

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

ATLANTIS SEAFOOD PASTA | 24

PENNE PASTA, GRILLED PRAWNS, SAUTÉED CLAMS & CHERRY TOMATOES, TOSSED W/A FRESH LEMON JUICE CREAM SAUCE, PARMESAN & PARSLEY

MEDITERRANEAN PASTA | 16 W/CHICKEN +2 W/PRAWNS +4

BOWTIE PASTA, ROASTED GARLIC, ARTICHOKE, TOMATO & GREEK OLIVES, TOSSED IN A LIGHT LEMON BASIL SAUCE

KAFÉ NEO COMBO | 23

MOUSAKA, PASTITSIO, SPANAKOPITA & TYROPITA

GREEK TRIO SAMPLER & GREEK FRIES | 17

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

LAMB AND FETA STUFFED PEPPERS | 20

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

BEEF TENDERS | 20

CHARBROILED AND SERVED W/ROSEMARY POTATOES, SAUTÉED VEGETABLES & CHARMOULA

BRAISED PORK TENDERLOIN | 22

GORGONZOLA CHEESE & BRANDY CREAM SAUCE. SERVED W/SEASONAL VEGETABLES & FENNEL CAKE

KOTOPOULO RIGANATO | 17

CHICKEN BREAST W/LEMON, OREGANO & CAPERS. SERVED W/SEASONAL VEGETABLES & FENNEL CAKE

HERB ENCRUSTED SALMON | 25

GRILLED & TOPPED W/LEMON CAPER BEURRE BLANC SAUCE. SERVED W/RICE PILAF & SEASONAL VEGETABLES

SEAFOOD MEDLEY | 24

FISH, SHRIMP & CLAMS W/ARTICHOKE WHITE WINE BUTTER SAUCE. SERVED W/ROSEMARY POTATOES

VEGETARIAN COMBO DINNER | 18 V

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

HOUSE MADE GREEK PASTRIES

ALL DESSERTS MADE FRESH DAILY. INDULGE YOUR SWEET TOOTH!

BAKLAVA | 3/6 V DRIZZLED W/CHOCOLATE | 3.25/6.25 V

A CLASSIC BLEND OF HONEY & WALNUTS DELICATELY LAYERED IN FILLO DOUGH

BAKLAVA SUNDAE | 3/5 V

BAKLAVA SUNDAE DRIZZLED W/CHOCOLATE | 3.25/5.25 V
DELICIOUS MORSELS OF OUR CLASSIC BAKLAVA OVER VANILLA ICE CREAM

GALAKTOBOUREKO | 3/5 V

CRISP FILLO FILLED W/A DELIGHTFUL ORANGE SWEET CUSTARD

HOUSE MADE COOKIES | 3 V

CHOCOLATE KRINKLE, OATMEAL CHOCOLATE RAISIN, OATMEAL CHOCOLATE CHIP OR PEANUT BUTTER

PAXIMATHIA (TRADITIONAL GREEK BISCOTTI) | 1.5/3 V

DRENCHED IN SEMISWEET CHOCOLATE, ORANGE OR FROSTED ALMOND; FLAVORS VARY DAILY

LEMON MOUSSE CAKE | 7 V

FRESH SQUEEZED LEMON INFUSED IN A DELICATE MOUSSE CAKE W/A CITRUS BISCOTTI CRUST

DOUBLE CHOCOLATE MOUSSE | 3

DECADENT & BITTERSWEET W/A HINT OF GREEK COFFEE

DOUBLE CHOCOLATE CHEESECAKE | 7 V

DECADENT & BITTERSWEET W/A HINT OF GREEK COFFEE

CHOCOLATE KRINKLE SUNDAE | 3/5

CRUMBLLED CHUNKS OF OUR CHOCOLATE KRINKLE COOKIE OVER VANILLA ICE CREAM, DRIZZLED W/CHOCOLATE

CRÈME BRÛLÉE | 3/5

VANILLA CUSTARD W/A CARAMELIZED SUGAR TOPPING

RICE PUDDING | 3/5

A COMFORTING GREEK VERSION OF THIS CREAMY CLASSIC

DRAFT BEER

16oz — 6.5

MANNY'S PALE ALE

MAC & JACK'S AFRICAN AMBER

BLUE MOON BELGIAN WHITE

PINEAPPLE PASSIONFRUIT CIDER

SILVER CITY PANTHER LAKE PORTER

BODHIZAFAPA IPA

LUCILLE IPA

BOTTLED BEER

COORS LIGHT | 4.25

PYRAMID HEFEWEIZEN | 4.75

MODELO ESPECIAL | 5.25

CORONA | 5.25

MYTHOS (GREEK LAGER) | 5.75

ZEOS (GREEK PILSNER) | 5.75

ZEOS BLACK (GREEK DARK LAGER) | 5.75

GUINNESS DRAUGHT STOUT | 6

DESCHUTES FRESH SQUEEZED IPA | 6

SEATTLE SEMI-SWEET CIDER | 6

HEINEKEN (NON-ALCOHOL) | 5

NON-ALCOHOLIC BEVERAGES

ITALIAN SODAS | 6

• ALMOND • BANANA • BLACKBERRY • BLUEBERRY • CARAMEL • CHERRY
• GREEN APPLE • HAZELNUT • IRISH CREAM • LIME • ORANGE • PASSIONFRUIT
• PEACH • PEPPERMINT • PINEAPPLE • POMEGRANATE • RASPBERRY
• ROOT BEER • STRAWBERRY • VANILLA* • WATERMELON
• WHITE CHOCOLATE*

* AVAILABLE IN SUGAR FREE

FOUNTAIN DRINKS | 3

• COKE • DIET COKE • CHERRY COKE • SPRITE • LEMONADE • ROOT BEER
• DR. PEPPER • FANTA ORANGE • ICE TEA

HOT TEA, COFFEE & DECAF | 3

GREEK COFFEE | 4

JUICES | 3

SAN PELLEGRINO ASSORTED FLAVORS | 3

GREEK MINERAL WATER | 3/5

JOIN US FOR HAPPY HOUR
3PM - 6PM DAILY & ALL DAY SUNDAY

ENJOY RETAIL WINE, BEER OR GROWLERS AT
HOME! ASK ABOUT OPTIONS & PRICING.

V VEGETARIAN

🌶️ SPICY

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