

# DINNER

4PM - CLOSE DAILY

## MEZEDES FROM THE GRILL

### LAMB LOLLIPOPS\* | 17

GRILLED LAMB CHOPS DRIZZLED W/BALSAMIC REDUCTION & GARLIC AIOLI. SERVED W/FRIES

### 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 | 12

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

### OLIVES & FIGS V

DELICIOUS SWEET & SAVORY OLIVE & FIG SPREAD

## HOUSE MADE SAUCES

+ 1 TO ADD AS AN EXTRA

- HARISSA  • HUMMUS • FEISTY FETA  • CHARMOULA • HOT SAUCE  • TZATZIKI • CHIPOTLE AIOLI  • FIRECRACKER AIOLI  • GREEK FRY SAUCE • GARLIC AIOLI • PESTO AIOLI • PARMESAN LEMON GARLIC

## MEZEDES

SMALL PLATES MEANT TO BE SHARED AMONG FAMILY AND FRIENDS

### NEO APPETIZER | 15 V

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

### DOLMATHES PLATE | 10 V

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

### HUMMUS PLATE | 11 V

HUMMUS, TOMATO, CUCUMBER, FETA & GREEK OLIVES\*\*. SERVED W/PITA

### FALAFEL & TZATZIKI | 10 V

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

### BAKED FETA & TOMATOES | 10 V

SUN-DRIED TOMATOES, OLIVE OIL, OREGANO & PITA

### CHOICE OF OLIVES | 6 V

SERVED W/PITA • GREEK OLIVES HAVE PITS\*\*

- CHOOSE ONE: • KALAMATA OLIVES\*\* • GREEK OLIVE\*\* MEDLEY W/FETA • GREEK OLIVE\*\* MEDLEY W/PEPPERS •

### 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

### BACON WRAPPED DATES | 12

SERRANO STUFFED DATES, WRAPPED IN BACON AND DRIZZLED W/BALSAMIC REDUCTION

### BACON WRAPPED PRAWNS | 16

BACON WRAPPED TIGER PRAWNS. SERVED W/PESTO AIOLI

### SPICY GARLIC SHRIMP | 13

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

### FIRECRACKER SHRIMP | 17

LIGHTLY DUSTED, DEEP FRIED & TOSSED IN SRIRACHA AIOLI ON A BED OF ROMAINE

### KALAMARI TENDERS | 14

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

### KEFTETHES (GREEK STYLE MEATBALLS) | 10

RUSTIC TOMATO SAUCE, FRESH HERBS & GRATED GRAVIERA CHEESE

### STUFFED PIQUILLO PEPPERS | 12

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

### CHICKEN WINGS | 11

WING PIECES FRIED CRISPY. SERVED W/SAUCE OF CHOICE:

- TERIYAKI • STRAIGHT UP HOT  • PESTO AIOLI • CHIPOTLE AIOLI  • PARMESAN LEMON GARLIC • FIRECRACKER  • HARISSA  •

### DEEP FRIED ZUCCHINI | 9 V

BATTERED & DEEP FRIED. SERVED W/CHIPOTLE AIOLI

### SAUTÉED MUSHROOMS | 11 V

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

### GREEK FRIES | 6 V

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

### REGULAR FRIES | 5 V

## SALADS / SOUPS

### GREEK SALAD | 8/13 V

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

### CAPRESE SALAD | 12 V

FRESH BASIL, MOZZARELLA, TOMATOES & BALSAMIC VINEGAR

### SALMON & SPINACH SALAD\* | 17

GRILLED SALMON, SPINACH, MUSHROOM, TOMATO, SPICY WALNUTS, FETA & LEMON DIJON VINAIGRETTE. SERVED W/PITA

### ROASTED BEET SALAD | 11 V

ROASTED BEETS, SPINACH, PISTACHIO, ORANGE & GOAT CHEESE

### AVGOLEMONO | 5/7

CHICKEN & RICE IN AN EGG-LEMON BROTH

### FAKI | 4/6 V

VEGETARIAN LENTIL SOUP

## KAFÉ NEO BOWLS

SUBSTITUTE PRAWNS OR STEAK +3

### APOLLO ANCIENT GRAIN BOWL | 16 (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 | 16 (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 | 16

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 | 16 (V W/FALAFEL)

QUINOA, SPINACH, TOMATO, ONION, KALAMATA OLIVES, GARBANZO BEANS & FETA & YOUR CHOICE OF GRILLED CHICKEN, GYRO MEAT OR FALAFEL. TOSSED W/GREEK VINAIGRETTE ON ROMAINE. SERVED COLD

\* SOME VEGETABLES MAY CHANGE SEASONALLY.

 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, RED ONION, TOMATO, LETTUCE & TZATZIKI

### GREEK VILLAGE GYRO\* | 15

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

### CHICAGO STYLE GYRO | 15

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

### LAMB GYRO | 16

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

### STEAK GYRO\* | 16

CHARBROILED STEAK, MIXED GREENS, PESTO AIOLI, TOMATO, SAUTÉED ONIONS & MUSHROOMS

### 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, RED ONION, AVOCADO, SUNDRIED TOMATO, LETTUCE & TZATZIKI

### ATHENIAN CHICKEN GYRO | 15

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

### CHICKEN TERIYAKI GYRO | 15

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

### SPARTA PORK GYRO\* | 15

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

### SALMON GYRO\* | 16

SAUTÉED SOCKEYE SALMON W/DILL TZATZIKI, TOMATO, AVOCADO, SAUTÉED ONIONS & ROMAINE LETTUCE

### KALAMARI TENDERS GYRO | 16

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

### FIRECRACKER SHRIMP GYRO | 16

LIGHTLY DUSTED & DEEP FRIED W/ROMAINE, TOMATO, RED ONION & SRIRACHA AIOLI

**JOIN US FOR HAPPY HOUR**  
**3 PM - 6 PM TUESDAY - SATURDAY**  
**ALL DAY SUNDAY + MONDAY**

## 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

### CAPRESE GYRO | 16 V

FRESH MOZZARELLA, 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 W/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

## YAYA'S FAVORITES

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 PLATE | 25

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

### GYRO MEAT PLATE | 18

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

### GRILLED CHICKEN BREAST PLATE | 18

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

### SAUTÉED PRAWNS PLATE | 22

JUMBO PRAWNS MARINATED IN CHARMOULA & SAUTÉED W/WHITE WINE & GARLIC BUTTER

### FRIED KALAMARI PLATE | 22

TENDER KALAMARI, FRIED CRISPY. SERVED W/LEMON AIOLI

### FALAFEL PATTY PLATE | 18 V

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

## MAINS

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

### ATHENIAN SALMON\* | 26

MARINATED SOCKEYE SALMON, GRILLED & TOPPED W/LEMON DILL BUTTER. SERVED W/SAUTÉED VEGETABLES & RICE-PASTA PILAF

### RACK OF LAMB\* | 36

RACK OF LAMB SEASONED & SEARED. SERVED W/ROSEMARY POTATOES, SAUTÉED VEGETABLES, HOUSE MADE CHARMOULA & TZATZIKI

### TOP SIRLOIN W/GARLIC MUSHROOMS\* | 22

HAND-CUT SEASONED 8 OZ CHOICE TOP SIRLOIN, CHARBROILED & TOPPED W/SAUTÉED GARLIC MUSHROOMS. SERVED W/ROSEMARY POTATOES

### RIBEYE & FRITES\* | 42

14 OZ CHARBROILED RIBEYE. SERVED W/FRIES, HERB BUTTER & CHARMOULA

### GREEK TRIO SAMPLER & GREEK FRIES | 17

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

### MILL CREEK BURGER\* | 16

6 OZ. ALL BEEF PATTY, TILLAMOOK CHEDDAR CHEESE, LETTUCE, TOMATO, RED ONION, & GARLIC AIOLI ON A BRIOCHE BUN. SERVED W/FRIES

### GREEK BURGER\* | 18

A BLEND OF 7 OZ GROUND BEEF & GROUND LAMB, SEASONED W/MINT, DILL, PARSLEY & OREGANO. TOPPED W/SPINACH, RED ONION, FETA, HARISSA AIOLI & TZATZIKI ON A BRIOCHE BUN. SERVED W/FRIES

### BEYOND BURGER | 17 V

100% PLANT-BASED PATTY W/TOMATO, LETTUCE, ONION, AVOCADO & HARISSA ON A BRIOCHE BUN. SERVED W/FRIES

 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

## MAINS CONT.

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

### KAFÉ NEO CHICKEN SANDWICH | 16

CHAR-GRILLED IN OUR SIGNATURE LEMON-GARLIC MARINADE, SWISS CHEESE, AVOCADO, TOMATO, BACON & PESTO AIOLI. SERVED W/FRIES

### GRECIAN LETTUCE WRAPS ROASTED LAMB | 24 GRILLED CHICKEN | 18

WRAP YOUR CHOICE OF MEAT IN ROMAINE W/DICED FRESH VEGGIES, TZATZIKI & HARISSA. SERVED W/ROSEMARY POTATOES & SAUTÉED VEGETABLES

### LAMB AND FETA STUFFED PEPPERS | 20

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

### MOUSAKA | 19

LAYERED EGGPLANT, POTATOES & MEAT SAUCE, 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

### KAFÉ NEO COMBO | 23

MOUSAKA, PASTITSIO, SPANAKOPITA & TYROPITA

### MAKARONIA & MIZITHRA | 14 V

MAKARONIA PASTA SAUTÉED IN BROWNED BUTTER SAUCE. TOPPED W/GRATED MIZITHRA CHEESE

### MAKARONIA & KEFTETHES | 18

MAKARONIA PASTA & GREEK MEATBALLS IN TOMATO SAUCE. TOPPED W/GRATED FETA CHEESE

### PASTA SPETSOFAI | 17

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

### ARIS CHICKEN PASTA | 17 SUB PRAWNS | 19

GEMELLI PASTA TOSSED IN A FRESH LEMON CREAM SAUCE. TOPPED W/REGGIANITO PARMESAN CHEESE

### SEAFOOD PESTO PASTA | 24

ROASTED RED PEPPERS, SALMON & PRAWNS TOSSED W/LINGUINI & BASIL PESTO CREAM SAUCE. TOPPED W/GRATED HALLUMI CHEESE & ROMA TOMATOES

### VEGETARIAN COMBO DINNER | 18 V

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

ASK TO SEE THE DESSERT TRAY FOR OUR SELECTION OF HOUSE MADE TREATS.

## NON-ALCOHOLIC BEVERAGES

### ITALIAN SODAS | 6

• ALMOND • BANANA • BLACKBERRY • CARAMEL • CHERRY • COCONUT • VANILLA • HAZELNUT • IRISH CREAM • ORANGE • PEACH • RASPBERRY • STRAWBERRY

### FOUNTAIN DRINKS | 3

• PEPSI • DIET PEPSI • SIERRA MIST • TROPICANA LEMONADE • DR. PEPPER • MUG ROOT BEER • VANILLA CREAM SODA • LIPTON ICE TEA (UNSWEETENED) • CRANBERRY

### GREEK COFFEE, FRENCH PRESS & HOT TEA | 4

### MILK & CHOCOLATE MILK | 3 COFFEE & DECAF | 3

**FRESH SQUEEZED JUICES | 5** • ORANGE JUICE • GRAPEFRUIT  
**JUICES | 3** • APPLE • PINEAPPLE • TOMATO JUICE

## BEER

### DRAFT BEER | 14oz — 6 22oz — 8

• MAC & JACK'S AFRICAN AMBER • MANNY'S PALE ALE • WIDMER HEFEWEIZEN • ELYSIAN ROLLING STONE LAGER • ELYSIAN SUPERFUZZ PALE ALE • BODHIZAFAPA

### BOTTLED BEER | 4

• BUD LIGHT • COORS LIGHT • KALIBER (NON-ALCOHOL)

### BOTTLED BEER | 5

• CORONA • MYTHOS (GREEK LAGER) • STELLA

### BOTTLED BEER | 5.5

• GUINNESS • BLACK BUTTE PORTER • ANGRY ORCHARD CIDER

## SPECIALTY COCKTAILS

### SALTY ALPHA DOG | 8

SEATTLE'S OWN ALPHABET VODKA, SALTED RIM & FRESH SQUEEZED GRAPEFRUIT JUICE

### LAVENDER COLLINS | 8

BOMBAY SAPPHIRE GIN, LAVENDER SIMPLE SYRUP, FRESH SQUEEZED LEMON JUICE, LAVENDER BITTERS & SODA

### KAFÉ NEO ICED TEA | 9

VODKA, GIN, RUM, CRANBERRY, SWEET & SOUR W/MELON SCHNAPPS

### POMEGRANATE MARTINI | 9

VODKA, ST. GERMAIN & POMEGRANATE JUICE

### BLUSHING LADY | 9

VODKA, POMEGRANATE LIQUEUR & FRESH SQUEEZED GRAPEFRUIT JUICE

### NEO FASHIONED | 9

MAKERS MARK, ROSEMARY SIMPLE SYRUP, ANGOSTURA & ORANGE BITTERS

### HUCKLEBERRY MULE | 9

HUCKLEBERRY VODKA, GINGER BEER & FRESH SQUEEZED LIME JUICE

### ZEUS JUICE | 10

VODKA, HYPNOTIQ, PINEAPPLE JUICE, FRESH SQUEEZED OJ & CRANBERRY

### RED SANGRIA | 9

FRESH FRUIT SOAKED IN A BLEND OF WINE & DELICIOUS LIQUEURS

## RED WINE

### ROTATING HOUSE RED WINE | GL 6 / BTL 21

### MACEDON | GL 7 / BTL 25

GREECE, CABERNET SAUVIGNON

### ALAMOS | GL 8 / BTL 28

ARGENTINA, MALBEC

### LOS DOS | GL 8 / BTL 28

SPAIN, GRENACHE

### FIVE RIVERS | GL 8 / BTL 28

CALIFORNIA, MERLOT

### EDUCATED GUESS | GL 9 / BTL 32

CALIFORNIA, PINOT NOIR

### IMAGERY | GL 10 / BTL 35

CALIFORNIA, CABERNET SAUVIGNON

### THE CALLING | GL 12 / BTL 42

CALIFORNIA, CABERNET SAUVIGNON

### BORGES | GL 8 / BTL 30

PORTUGAL, TAWNY PORT

## WHITE WINE

### ROTATING HOUSE WHITE WINE | GL 6 / BTL 21

### CHATEAU SAINTE MICHELLE | GL 7 / BTL 25

WASHINGTON RIESLING

### EDUCATED GUESS | GL 8 / BTL 28

CALIFORNIA, ROSÉ

### TERLATO | GL 8 / BTL 28

ITALY, PINOT GRIGIO

### KOURTAKI | GL 8 / BTL 28

GREECE, RETSINA

### WILLOW CREST | GL 8 / BTL 28

WASHINGTON, PINOT GRIS

### BYRON | GL 9 / BTL 32

CALIFORNIA, CHARDONNAY

### MATANZAS CREEK | GL 9 / BTL 32

CALIFORNIA, CHARDONNAY

## SPARKLING WINE

### MARQUES DE LA CONCORDIA | GL 8 / BTL 30

SPAIN, SPARKLING ROSÉ

### CAMPO VIEJO | GL 7 / BTL 28

SPAIN, SPARKLING WHITE

V VEGETARIAN

🌶️ SPICY

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