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## DIPS 4

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Tzatziki

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Spicy Feta

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Hummus

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Tarama with Black Caviar

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## THE BREADS AND SPREADS 1

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**The Breads and Spreads**

**\$28.00**

tzatziki, spicy feta, hummus, tarama with black caviar; served with local vegetable crudité, warm pita, lavash crisp

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## RAW 3

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**Tuna Tartare\***

**\$23.00**

fresno chili, kalamata olive, crispy kataifi

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**Oysters Two Ways\***

**\$12.00**

crispy tempura, tarama, caviar; orange, kalamata olive, shaved red onion

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**Chilled Seafood Ceviche**

**\$24.00**

poached octopus, calamari, shrimp, fennel, toasted chili oil

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## MEZZE 9

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**Hummus & Charred Beets**

**\$17.00**

60 second pita, pomegranate, toasted pine nuts

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**Roasted Bay Scallops**

**\$13.00**

preserved lemon butter, roasted garlic, oregano, graviera bread crumbs

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**Grilled Prawns**

**\$14.00**

urfa chili butter, garlic, lemon

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**Halloumi Souvlaki**

**\$11.00**

chili honey glaze, za'atar, red onion, mint

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**Spanakopitakia**

**\$16.00**

spinach, feta, crispy phyllo

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<b>Charred Octopus*</b>	<b>\$29.00</b>
charred cipollini onion, fresno chili, kalamata olive relish	
<b>Calamari</b>	<b>\$19.00</b>
choice of - Grilled: cippolini onion, caper, lemon, santorini fava; Crispy: fresno chiles, lemon, spring garlic aioli	
<b>Crispy Zucchini Frites</b>	<b>\$16.00</b>
avocado tzatziki, smoked paprika, lemon	
<b>Wagyu Beef Meatballs</b>	<b>\$19.00</b>
smoked yogurt, tomato, mint	

## SALATA 2

<b>Kale Tabbouleh</b>	<b>\$16.00</b>
english peas, avocado, asparagus, preserved lemon, sunflower tahini	
<b>Horiatiki</b>	<b>\$17.00</b>
vine-ripened tomatoes, cucumber, barrel aged feta, red onion, fresh oregano, capers	

## SOUVLAKI 3

<b>Wagyu Beef</b>	<b>\$48.00</b>
mini sweet peppers, tzatziki, charred lemon	
<b>King Salmon</b>	<b>\$32.00</b>
grilled asparagus, english peas, cipollini onion, lobster avgolemono	
<b>Grilled Lamb</b>	<b>\$34.00</b>
avocado tzatziki, crispy potatoes, charred lemon	

## PLATES 9

<b>Greek Roasted Crispy Half Chicken*</b>	<b>\$32.00</b>
garlic confit, charred lemon, oregano	
<b>Slow Roasted Lamb Gyros</b>	<b>\$46.00</b>
vine ripened tomato, tzatziki, red onion, warm pita	
<b>Grilled Wild Alaskan Halibut</b>	<b>\$44.00</b>
skordalia, marinated spinach, ladolemono	
<b>Whole Mediterranean Branzino*</b>	
served tableside with saffron ladolemono	
<b>Charcoal Grilled Lamb Chops*</b>	<b>\$62.00</b>
charred eggplant salata, sumac, smoked salt	
<b>Deconstructed Pastitsio</b>	<b>\$39.00</b>
short rib ragu, black truffle béchamel, mizithra cheese	

## Maine Lobster Linguini

\$52.00

cherry tomato, preserved lemon, basil, lobster bisque

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## Cast Iron Moussaka

\$29.00

mushroom ragu, grilled eggplant, potato, béchamel

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## 22oz Usda Prime Ribeye\*

\$82.00

linz heritage angus, garlic confit, herb butter

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## SIDES 3

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### Bouzoukia Potatoes

sheep butter yogurt, mizithra cheese, charred onions, oregano

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### Charred Cauliflower

lemon vinaigrette, garlic oil, oregano

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### Grilled Baby Zucchini

english peas, basil pesto, preserved lemon

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## COCKTAILS 8

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### Santorini Spritz

bombay gin, aperol, otto's greek vermouth, lemon juice

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### The Lýra Martini

olive oil washed ketel one, olive juice, feta blue cheese olives

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### Hades

cazadores, kina l'aero d'or, grapefruit, lime, serrano chili

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### The Karpouzi

hendrick's, st. germain, watermelon, cucumber, lemon, oregano

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### Mykonian Mezz

creyente mezcal, yellow chartreuse, pineapple, lime, cardamom

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### Pandora's Pom

knob creek, pomegranate, lemon, cardamom bitters

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### 1821 Old Fashioned

old forester, island spiced cinnamon, angostura bitters, orange bitters

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### Espresso Martini

grey goose, espresso, kahlua, mr. black liqueur, cinnamon

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## ZERO PROOF 2

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### Halara

amass, pomegranate, lemon, mint, tonic

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## Cypress

amass, pineapple, lime, ginger

## BUBBLES 4

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### '19 Domaine Spiropoulos Ode Panos, Brut, Manitina, Greece

honeydew, lemon, white flowers

#### AVAILABLE OPTIONS

\$16.00

\$64.00

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### '20 Kir-Yianni, Akakies, Sparkling Rosé, Amyndeon, Greece

ripe strawberry, cherry, elegant

#### AVAILABLE OPTIONS

\$17.00

\$68.00

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### '18 Schramsberg, Mirabelle, Sparkling Brut, California

baked apple, vanilla, ginger

#### AVAILABLE OPTIONS

\$21.00

\$84.00

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### NV Veuve Clicquot Yellow Label, Champagne, France

ripe fruit, poached pear, light cream

#### AVAILABLE OPTIONS

\$30.00

\$150.00

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## WHITE 5

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### '20 Santo, Assyrtiko, Santorini, Greece

lemon, apple, stone

#### AVAILABLE OPTIONS

\$17.00

\$68.00

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### '20 Alpha Estate, Sauvignon Blanc, Amyndeon, Greece

crisp, passion fruit, melon

#### AVAILABLE OPTIONS

\$16.00

\$64.00

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### '20 Domaine Skouras, Moscofilero, Peloponnese, Greece

honeysuckle, lime, refreshing

#### AVAILABLE OPTIONS

\$15.00

\$60.00

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### '19 Clos Pegase, Chardonnay, Carneros, California

honeydew, jasmine, orange blossom

#### AVAILABLE OPTIONS

\$18.00

\$72.00

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### '20 Terlato, Pinot Grigio, Friuli, Italy

pear, almond, mineral

#### AVAILABLE OPTIONS

\$15.00

\$60.00

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## ROSÉ 2

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### '20 Bieler Rosé, Bandol, France

white tea, white cherry, rose petal

#### AVAILABLE OPTIONS

\$21.00

\$84.00

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**'20 Zoe, Rosé, Peloponnese, Greece**

ripe cherries, raspberries, rose petal

**AVAILABLE OPTIONS**

\$16.00

\$64.00

**RED 6****'20 Semeli, Feast, Agiorgitiko, Nemea, Greece**

gooseberry, pomegranate, velvet

**AVAILABLE OPTIONS**

\$15.00

\$60.00

**'19 Karavitakis, Little Prince, Kotsifali/Mandilari, Crete, Greece**

cranberry, cherry, balsamic

**AVAILABLE OPTIONS**

\$16.00

\$64.00

**'20 Thymiopoulos, Young Vines, Xinomavro, Naoussa, Greece**

cherry, floral, spicy

**AVAILABLE OPTIONS**

\$17.00

\$68.00

**'17 Kir-Yianni, 'The Fallen Oak', Xinomavro/Merlot/Syrah, Naoussa, Greece**

red fruit, coffee, cocoa

**AVAILABLE OPTIONS**

\$16.00

\$64.00

**'18 Girard Cabernet Sauvignon, Napa Valley, California**

bold, rich, classic

**AVAILABLE OPTIONS**

\$19.00

\$76.00

**'19 Deutsch Family, The Calling, Pinot Noir, Monterey County, California**

cherry, floral, spicy

**AVAILABLE OPTIONS**

\$19.00

\$76.00

**BEER 8****Fix Hellas 5%****\$8.00****Monday's Pilsner 5%****\$11.00****Mythos Hellenic Lager 5%****\$8.00****Michelob Ultra 4.2%****\$7.00****Allagash White 5.2%****\$8.00****Three Floyds Gumballhead 5.6%****\$8.00****Bell's Two-Hearted IPA 7%****\$8.00****Virtue Rotating Hard Cider 6.7%****\$8.00****UNITED STATES 12****'18 Chappellet, Cabernet Franc, Napa Valley, California**

red currant, vanilla, oak

**\$239.00**

<b>'21 Justin 'Justification,' Merlot/Cabernet Franc, Paso Robles, California</b>	<b>\$131.00</b>
black cherry, licorice, leather	
<b>'18 Girard, Cabernet Sauvignon, Napa Valley, California</b>	<b>\$76.00</b>
bold, rich, classic	
<b>'17 Jordan, Cabernet, Alexander Valley, Sonoma County, California</b>	<b>\$120.00</b>
raspberry, blackberry, dried herbs	
<b>'19 Frank Family, Cabernet Sauvignon, Napa Valley, California</b>	<b>\$145.00</b>
dark berry, clove, supple	
<b>'18 Fisher, 'Coach Insignia,' Cabernet Sauvignon, Napa Valley, California</b>	<b>\$260.00</b>
classic, dark fruit, lavender	
<b>'19 Booker, My Favorite Neighbor, Cabernet Sauvignon, Paso Robles, California</b>	<b>\$90.00</b>
black cherry, plum, full-bodied	
<b>'19 Deutsch Family, The Calling, Pinot Noir, Monterey County, California</b>	<b>\$76.00</b>
cherry, floral, spicy	
<b>'17 Joseph Swan, 'Cuvée de Trois,' Pinot Noir, Russian River Valley, California</b>	<b>\$98.00</b>
wild berries, cardamon, supple	
<b>'20 Hirsch, 'Bohan-Dillon,' Pinot Noir, Sonoma Coast, California</b>	<b>\$110.00</b>
strawberries, licorice, bergamot	
<b>'18 O.P.P., Pinot Noir, Willamette Valley, Oregon</b>	<b>\$78.00</b>
dark cherry, earth, spices	
<b>'20 Buehler, Zinfandel, Napa Valley, California</b>	<b>\$78.00</b>
cherry, baking spice, pepper	

## ELSEWHERE <sup>6</sup>

<b>'19 Prunotto, 'Fiulot,' Barbera d'Asti, Piedmont, Italy</b>	<b>\$64.00</b>
ruby red fruits, floral, spicy	
<b>'16 Gaja 'Dagromis,' Barolo, Piedmont, Italy</b>	<b>\$234.00</b>
elegant, violets, rose petals	
<b>'16 Chateau Louvie, Bordeaux, St. Emilion, France</b>	<b>\$100.00</b>
baked blackcurrant, crème de cassis, mocha	
<b>'18 Cantina Mesa, 'Primo Scuro,' Cannanou, Sardegna, Italy</b>	<b>\$63.00</b>
red berries, blackberries, violet	
<b>'17 Shatter 'Les Galets', Grenache/Syrah, Rhone, France</b>	<b>\$90.00</b>
blueberry, plum, black tea	
<b>'19 Bodega El Esteco, 'Don David Reserva,' Malbec, Calchaqui Valley, Argentina</b>	<b>\$72.00</b>
plum, crème de cassis, soft	

## LARGE FORMAT (1.5L) 3

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**NV Drappier Blanc de Blanc, Champagne, France** **\$240.00**

dijon pear, crisp apples, almonds

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**'02 Megas Oenos Agiorghitiko | Cabernet Sauvignon** **\$375.00**

black fruits, cloves, robust

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**'11 Double Diamond by Schrader Cellars, Cabernet Sauvignon, Napa Valley, California** **\$360.00**

blackberry, compote, cassis

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## DESSERT 4

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**Kataifi Napoleon** **\$13.00**

crispy filo, fig ice cream, caramelized white chocolate cream, red wine roasted figs, poached pear

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**Bougatsa** **\$16.00**

crispy pillows, cinnamon ice cream, semolina custard, honey caramel

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**Loukoumades** **\$15.00**

warm donuts, caramel honey, vanilla anglaise, cranberry curd, nutella

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**Mykonian Tiramisu** **\$15.00**

hazelnut ice cream, coffee custard, hazelnut crumble, chocolate

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## AFTER DINNER DRINKS 1

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**Espresso Martini**

ketel one, espresso, kahlua, mr. black liqueur, greek cinnamon

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## DIGESTIFS 6

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**'18 Chateau Laribotte Sauternes** **\$16.00**

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**'17 Antinori Vinsanto** **\$25.00**

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**Gonzalez Byass, Pedro Ximenes 'NOE' Sherry, 30-yr** **\$25.00**

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**Verino Tsipouro** **\$18.00**

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**Skinos Mastiha** **\$11.00**

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**Sandeman Tawny Port** **\$12.00**

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## COFFEE 8

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**Espresso** **\$5.00**

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**Double Espresso** **\$6.00**

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**Freddo Espresso** **\$7.00**

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<b>Freddo Cappuccino</b>	<b>\$7.00</b>
<b>Americano</b>	<b>\$6.00</b>
<b>Latte</b>	<b>\$7.00</b>
<b>Cappuccino</b>	<b>\$7.00</b>
<b>Hot Tea</b>	<b>\$5.00</b>

## FIRST COURSE 3

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### Grilled Octopus\*

charred cipollini onion, fresno chili, kalamata olive relish

### Charcoal Grilled Meatballs

smoked yogurt, tomato, mint

### Spanakopitakia

spinach, feta, crispy phyllo 2 pc

## SECOND COURSE 3

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### Horiatiki Salata

vine-ripened tomatoes, cucumber, barrel aged feta, red onion, fresh oregano, capers

### Kale & Avocado

crispy shallot, ancient grains, graviera, carob rusks, sesame

### Grilled Halloumi

chili honey glaze, za'atar, red onion, mint

## THIRD COURSE 3

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### Maine Lobster Linguini

tomato, mizithra cheese, saffron, garlic oil

### Charcoal Grilled Lamb Chops\*

charred eggplant salata, sumac, smoked salt

### Wagyu Beef Souvlaki

mini sweet peppers, sheep butter yogurt, charred lemon

## OPULENT ADDITION 1

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### Breads & Spreads

**\$28.00**

tzatziki, spicy feta, charred eggplant and toasted pine nut, tarama with black caviar; local vegetable crudité, 60 second pita, lavash