

## COCKTAILS

### SOUR

- Tsipouro Caipirinha 15**  
avua cachaca prata, tsipouro, lime, basil demerara
- Paloma Collins 16**  
patrón roca silver, pamplemousse, lime, honey, club soda
- Gin & Juice 17**  
bsc barreled shot tower gin, gm louis alexandre, papaya, orange juice, orange blossom
- Snacquiri 13**  
paranubes oaxacan rum, doctor bird jamaican rum, pineapple, lime, clove

### SPRITZ

- Aperol Spritz 12**  
aperol, cava brut, club soda
- Rosé All Day 13**  
ramazzotti rosato, sparkling rosé, ginger, rose water
- This is Sparta 12**  
otto's athens vermouth, jägermeister, cucumber tonic

### LUSHIE

- Cold Fashioned 15**  
sagamore rye whiskey, dry curacao, bitters, demerara
- Peddling PediaRita 17**  
patrón silver, pedialyte dujour, lime  
*Stationary bike blender powered by you or your server*

### SHARED

- Martinis For Two 25**  
choice of tito's vodka or bluecoat gin, olive medley
- Motion of the Ocean 36**  
*serves 4-* papa's pilar blonde rum, coconut water, orange, pineapple, sweet coconut sea foam, nutmeg, butterfly pea powder
- Cocktail Fight 25**  
*choice of two:* tito's vodka, barr hill gin, bacardi rum, milagro tequila, maker's 46  
*An Ouzo Beach Bar Experience. Pit your bartenders against each other in a competition of cocktails and you're the judge!*

## WINE BY THE GLASS

### CHAMPAGNE & SPARKLING

|  |    |
|--|----|
| Veuve Clicquot Ponsardin "Yellow Label" NV | 22 |
| Domaine Karanika Brut Cuvée Spéciale 2016  | 15 |
| Los Monteros Cava Brut NV                  | 11 |
| Gruet Brut Rosé NV                         | 14 |

### WHITE

|  |    |
|--|----|
| White Dot Moschofilero & Malagousia 2018 | 11 |
| Moraitis Assyrtiko 2017                  | 14 |
| Masi Pinot Grigio 2017                   | 12 |
| Mokoroa Sauvignon Blanc 2017             | 14 |
| Raeburn Chardonnay 2016                  | 14 |
| Bollig-Lehnert Riesling Kabinett 2016    | 13 |

### REDS

|   |    |
|---|----|
| Tetramythos Agiorgitiko 2017              | 11 |
| Ottouve Italian Sparkling Red             | 11 |
| Vineyard Origins "Lot 15" Pinot Noir 2015 | 12 |

### ROSE

|  |    |
|--|----|
| Skouras "Zoe" Agiorgitiko Rosé 2018      | 11 |
| Bosinakis "Ieria" Moschofilero Rosé 2018 | 12 |
| Dio Fili Estate Xinomavro Rosé 2018      | 10 |

## WINE BY THE BOTTLE

### WHITE

|                                       |    |
|---------------------------------------|----|
| Papargyriou Moshoudi-Assyrtiko 2017   | 46 |
| Pazo Senorans Albarino 2017           | 54 |
| Lauverjat "Moulin des Vrilleres" 2018 | 56 |
| Pikes Dry Riesling 2017               | 60 |
| Ramey Chardonnay 2014                 | 95 |

### RED

|                             |    |
|-----------------------------|----|
| Paitin Dolcetto d'Alba 2014 | 49 |
| Busca Pinot Noir 2017       | 56 |

## BOTTLES & CANS

|                                  |   |
|----------------------------------|---|
| Truly Rosé Seltzer               | 8 |
| Mythos Lager                     | 6 |
| Stella Artois                    | 6 |
| Union Skipjack Pilsner           | 8 |
| Guinness Blond                   | 8 |
| Allagash White                   | 8 |
| Flying Dog Thunderpeel Hazy IPA  | 8 |
| Dogfish Head Slightly Mighty IPA | 8 |
| Dogfish Head SeaQuench Ale       | 8 |

## MEZEDES

Lamb Meatballs 12  
tomato sauce, feta

Spanakopita 12  
spinach, leeks, feta, phyllo, harissa yogurt

Watermelon Salad<sup>GF</sup> 14  
pickled onion, arugula, feta cheese, truffle vinaigrette

Wagyu Stuffed Grape Leaves 10  
aromatic beef and rice, pistachio pesto, tzatziki

Harissa Lamb Ribs 18  
black garlic, pistachio

Grilled Calamari<sup>GF</sup> 16  
caper, feta, citrus vinaigrette

Octopus Escabeche<sup>GF</sup> 17  
red onion, olives, cucumber, cherry tomato, olive oil

Mediterranean Fish Tacos 14  
avocado, lettuce, radish, salsa verde, pickled onion

Grilled Portuguese Octopus<sup>GF</sup> 28  
sweet onions, red peppers, red wine-caper vinaigrette

### HOUSE SPREADS

CHOICE OF THREE | 18

Hummus  
chick pea, tahini, lemon

Tzatziki  
greek yogurt, cucumber, red onion

Date & Goat Cheese  
stewed dates, goat cheese,  
masala

Melitzanosalata  
smoked eggplant, tahini, sumac

Tirokafteri  
roasted red pepper, feta

## FISH MARKET

Whole Aegean Branzino\* 36  
wild caught, delicate, mild, sweet flavor

Whole Royal Dorado\* 36  
mild, slightly sweet flavor

West African Salt Prawns\*<sup>GF</sup> 1 PIECE 22 • 2 PIECES 44  
head-on prawns, wild greek oregano

Norwegian Langoustines\* 1 PIECE 14 • 2 PIECES 28  
sweet, buttery, delicate

*\*Freshly caught whole fish are grilled on charcoal. Our chefs debone your fish unless otherwise instructed. Please visit our fresh whole fish display. Subject to seasonal availability. **Please allow 30-40 minutes for preparation.***

## ENTRÉES

Cioppino 39  
chef's selection of seafood and fish, roasted garlic, tomato, fennel

Grilled Salmon Garbanzo 29  
crispy garbanzo salad, lemon-dill gigante spread

Herb-Seared Sea Bass<sup>GF</sup> 44  
confit tomato, leek, marble potato, smoked tomato broth

Spit-Roasted Lamb Gyro 14  
tzatziki, onion, tomato, romaine, red wine vinaigrette

Australian Lamb Chops 42  
grilled rack of lamb cauliflower cous cous, romanesco, balsamic reduction, mint purée

Herb Crusted Veal Chop 48  
grilled and broiled with butter, crusted with herbs and kefalograviera cheese

8oz Black Angus Filet Mignon 58  
prime steaks served on a sizzling hot plate with roasted garlic and salsa verde

### SOUVLAKI<sup>GF</sup> 2 PIECES PER ORDER

Citrus Chicken . . . . . 10  
Balsamic Tenderloin . . . . . 12  
Skull Island Prawn . . . . . 16  
Lobster . . . . . 18

*A customary gratuity of 20% will be added to all parties of 8 or more guests. Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health.*