



HAPPY HOUR
DAILY
3:00 PM - 6:00 PM

COCKTAILS

10

SANGRIA DE LA CASA
Red wine, Brandy, Orange & Apple, Spices

MARGARITA
Espolon Tequila, Lime, Agave, Salt

LIMONCELLO SPRITZ
Limoncello, Prosecco Superiore, Soda,
Citrus mix

MAI TAI
Rum, Orgeat, Lime, Triple Sec, Dark Rum Float

W I N E S

8

Ask your server for daily offer
Sparkling, Rose, Red or White

BEERS

6

GHOST TOWN, Inhume, IPA
DEL CIELO, Orale, Mexican Lager

ZERO PROOF

9

LYRE'S, Amalfi Spritz





HAPPY HOUR
DAILY
3:00 PM - 6:00 PM

SNACKS

HUMMUS TAHINI - 11

herb tahini, garbanzo, green zhoug, urfa,
aleppo, olive oil, pita

BRUSSEL SPROUTS - 10

pomegranate agrodolce, crispy shallot

TZATZIKI - 9

house fermented yogurt, cucumber, dill,
extra virgin olive oil, pita

COZZE - 14 VONGOLE - 20

one pound local clams OR mussels,
aglio butter, white wine, foccacia

SPANAKOPITA- 10

crispypastry,spinach,feta, parmiggiano,
herblabneh dip

PITA POCKETS

Garlic & herb pita stuffed with charcoal grilled skewer
Served with local lettuces & greens or french fries
+\$2 *patates tiganites style*

LADOLEMONO CHICKEN - 15

Lettuce, tomato, onion, feta, greek vinaigrette,
tzatziki

ADANA KEBAB - 16

Lettuce, sumac-marinated tomato, pepper, onion,
toun, house fermented harrisa

FALAFEL - 14

Tahini hummus, tzatziki, lettuce, tomato, onion,
pickled cabbage

PATATES TIGANITES - 7

Greek Tavern style fries tossed with lemon, garlic,
parsley, oregano. Served with herb labne and toun

