

## HAPPY HOUR MENU

### cocktails \$6

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WHITE SANGRIA  
GREEK ISLAND ICED TEA

RED SANGRIA

### wines \$6

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MUSES ASSYRTIKO BLEND

Thebes, Greece

ANGELINE PINOT NOIR

Sonoma County, California

MUSES AGIORGITIKO BLEND

Thebes, Greece

ANGELINE CABERNET

Sonoma County, California

### beers \$5

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SAM ADAMS SUMMER

STELLA CIDER

ANGRY ORCHARD

### small plates

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SAMPLER OF SPREADS

Tzatziki, melizanosalata, skordalia, taramasalata, humus, tirokafteri with pita and crudité

SPANAKOPITA

Phyllo-wrapped baby spinach, scallions, herbs, and feta

SOUTZOUKAKIA

Herbed lamb meatballs, pomodori sauce, feta, and yogurt mousse

CHICKEN SOUVLAKI

Marinated chicken breast, pita and tzatziki

BALOS CHIPS

Thinly sliced zucchini and eggplant chips

KAVOUROKEFTEDES

Mini crab cakes with basil aioli

CALAMARI

Pan-fried or grilled calamari, fresh lemon and basil aioli

LOUKANIKO

Greek country sausage, onions, peppers, ouzo, feta and a smoked tomato cream sauce

KOLOKITHOKEFTEDES

Zucchini and feta fritters with basil aioli