



HAPPY HOUR MENU

BEER

- SPELLBOUND IPA** 6
- DOUBLE NICKEL PILSNER** 6
- TONewood LAGER** 6
- CAPE MAY BREWING** seasonal
5 (can)

CRAFT COCKTAILS

- SANGRIA** 10
House made with wine & fresh fruit
- DIONYSUS** 10
House-infused berry vodka, fresh lemon, topped with sparkling wine
- SPRITZ** 10
Apertivo, prosecco and club soda
- CITRUS CRUSH** 10
Vodka, fresh lemon & lime juice and club soda
- MIXED DRINKS** with a mixer 9
- HOUSE-vodka, gin, tequila, bourbon or rum**
- ON THE ROCKS** 11
house liquor
- AS MARTINI/MARGARITA** 13
house liquor/no specialty cocktails

WINE

- SPARKLING**
- CHAMPAGNE** J. Roget 9
- WHITE**
- CHARDONNAY** J. Moreau & Fils, France 9
- PINOT GRIGIO** Casatelli, Italy 9
- ROSÉ**
- RODITIS** Hatziyiannis, Greece 9
- RED**
- AGIORGITIKO** St. George, Papaioannou, Greece 9
- CABERNET** Twenty Acres, California 9

RAW BAR

- SEASONAL OYSTERS**
ON THE HALF SHELL
- HALF DOZEN** 12
- DOZEN** 24

APPETIZERS

- CHEESE SAGANAKI** 12
Pan fried traditional kefalograviera cheese
- FRIED CALAMARI** 13
Fresh calamari lightly fried with spicy marinara
- SPINACH PIE** 12
Scallions, leeks, dill, and feta cheese wrapped in hand-rolled phyllo dough
- DOLMADES** 13
Valencia rice, pine nuts, currants, fennel, and dill stuffed in grape vine leaves and served with tzatziki
- MEDITERRANEAN SPREADS** 13
Tzatziki (Greek yogurt, cucumber, dill, garlic), Htipiti (red pepper & feta), and Melitzano (smoked eggplant) served with grilled pita
- GREEK MEATBALLS** 13
Lamb meatballs stuffed with feta cheese in marinara
- ESTIA CHIPS** 13
Thinly sliced zucchini and eggplant lightly fried served with tzatziki
- OCTOPUS** 17
Mediterranean octopus charcoal grilled served on

DAILY 3:00PM-6:00PM
AVAILABLE OUTSIDE, BAR, HIGH TOPS ONLY -
NO SUBSTITUTIONS
AVAILABLE FOR DINE IN ONLY

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