



HAPPY HOUR MENU

BEER

- SPELLBOUND IPA **6**
- DOUBLE NICKEL PILSNER **6**
- TONewood LAGER **6**
- FLYING FISH SALT AND SEA session sour **4(can)**

CRAFT COCKTAILS

- SANGRIA 10**
House made with wine & fresh fruit
- DIONYSUS 10**
House-infused berry vodka, fresh lemon, topped with sparkling wine
- MIXED DRINK 11**
Your choice of house vodka, gin, whiskey, rum, or tequila with a mixer
- MASTIHA MULE 11**
Philadelphia's Stateside vodka, lime juice, ginger beer, and a Mastiha mist
- CITRUS CRUSH 11**
Vodka, fresh lemon and lime juice, club soda

WINE

SPARKLING

AMERICAN CHAMPAGNE, J Roget, CA **9**

WHITE

CHARDONNAY, Saveurs du Temps, France **9**

PINOT GRIGIO, Cielo, Italy **9**

MOSCHOFILERO, Stamnaki, Greece **10**

RED

MALBEC, Domaine Bousquet, Argentina **9**

AGIORGITIKO/CABERNET, Buketo, Macedonia **10**

GARNACHA, Honoro Vera, Spain **9**

RAW BAR

SEASONAL OYSTERS
ON THE HALF SHELL

HALF DOZEN **12**

DOZEN **24**

APPETIZERS

CHEESE SAGANAKI **11**

Pan fried traditional kefalograviera cheese

FRIED CALAMARI **12**

Fresh calamari lightly fried with spicy marinara

SPINACH PIE **10**

Scallions, leeks, dill, and feta cheese wrapped in hand-rolled phyllo dough

DOLMADES **12**

Valencia rice, pine nuts, currants, fennel, and dill stuffed in grape vine leaves and served with tzatziki

MEDITERRANEAN SPREADS **12**

Tzatziki (Greek yogurt, cucumber, dill, garlic), Htipiti (red pepper & feta), and Melitzano (smoked eggplant) served with grilled pita

GREEK MEATBALLS **12**

Lamb meatballs stuffed with feta cheese in marinara

ESTIA CHIPS **12**

Thinly sliced zucchini and eggplant lightly fried served with tzatziki

OCTOPUS **16**

Mediterranean octopus charcoal grilled served on

DAILY 3:30PM-6:00PM

**AVAILABLE OUTSIDE, BAR, HIGH TOPS ONLY
-NO SUBSTITUTIONS**