



"A GREEK MEDITERRANEAN RESTAURANT"

HAPPY HOUR MENU

HOT MEZEDES

ESTIA CHIPS **M** 12

Zucchini & eggplant fried crispy and served with tzatziki

SPANAKOPITA **M** 10

Leeks, scallions, spinach, & feta baked in homemade phyllo dough

CHEESE SAGANAKI **M** 11

Pan fried kefalograviera cheese served with lemon

OCTOPODI 13

Charcoal grilled octopus with red & sweet onions, dill, roasted peppers, capers, parsley & red wine vinaigrette

CALAMARI 12

Fried with spicy tomato sauce

GRILLED SHRIMP 15

Jumbo wild caught shrimp grilled and served with ladolemeno

KEFTEDES 11

Lamb and beef meatballs stuffed with feta in marinara

COLD MEZEDES

HORIATIKI SALATA 12

"Greek country salad" with vine ripened tomatoes, green peppers, cucumbers, red onions, feta, olives and red wine vinaigrette

ROMAINE SALATA 10

Chopped romaine hearts, housemade oregano crutons, grated feta and kealograviera cheeses, creamy caper dill dressing

OYSTERS (6pc/12pc) 12/22

Chef's choice served with cocktail sauce and a mignonette

HAND CRAFTED COCKTAILS \$10

Xenia

Tequila, strawberry, mint, lime,

ESTIA SPRITZ

Lillet, St. Germain, Sparkling Wine

DIONYSUS

House-infused berry vodka, lemon, simple syrup, topped with sparkling wine

ROSEMARY MARTINI

Rosemary infused vodka, elderflower, lemon, cranberry, simple.

ESPRESSOTINI

Vanilla Vodka, Kahlua, Espresso

WINE BY THE GLASS \$8

PINOT GRIGIO

Castelli, Italy

CHARDONNAY

Cloud Break, California

RIESLING

Prost, Germany

SAUVIGNON BLANC

Rata Estate, NZ

TEMPRANILLO

Faustino, Spain

PINOT NOIR

Alias, California

MALBEC

San Huberto, Argentina

BEER \$5

CORONA EXTRA Mexico

STELLA ARTOIS Belgium

MILLER LITE Milwaukee

VICTORY BROTHERLY LOVE Philadelphia

HAPPY HOUR MENU AVAILABLE EVERYDAY 3:30pm-5:30pm

Happy Hour menu only available at the bar and the high top tables

*accessible seating available

M Indicates Vegetarian Items.

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.