

# BAR NEON

DINNER

# MEZE

## OYSTERS SIX 18 / DOZEN 30

*Malpeque, PEI (fresh in half-shell), lemon, mignonette, horseradish*

## BREAD 3

## CRUDITES 4

## MARINATED OLIVES 9

*Greek olives marinated in citrus, spices, and olive oil*

## HOUSE PICKLE PLATE 10

*seasonal pickle selection*

## DIPS THREE 15 / ONE 7

**TZATZIKI** extra-thick Greek yogurt, cucumber, garlic | **MUHAMMARA** (VEGAN) charred peppers, walnut, pomegranate | **TYROKAFTERI** (GF) spicy feta | **OLIVE TAPENADE** (VEGAN) Kalamata olives, almond | **SEASONAL DIPS** as listed

## HORIATIKI SALATA 16

*sharing sized salad of tomato, cucumber, green pepper, red onion, Kalamata olives, whipped feta, oregano*

**SUB** *Plant-based Feta +2*

## CHICKEN WINGS 15.75

*1LB chicken wings, house-made sauce, toasted sesame, dill-yogurt dip*

## LOUKANIKO 11.50

*Grilled Greek-style pork smoked sausage, grainy mustard*

## FETA FRIES 11.50

*fried potato rounds, latholemono, alatopipero, feta*

**SUB** *Plant-based Feta +2*

## CALAMARI 14.50

*corn-flour fried squid, tzatziki, lemon*

## KALAMAKIA 13

*marinated pork belly skewers, tzatziki, lemon*

## SPANAKOPITA 11

*spinach, onion, feta pie baked in phyllo pastry, fresh herbs*

# LARGE PLATES

## SANAGAN'S DRY AGED BEEF BURGER 18.50

*served medium on our house organic olive oil brioche bun with Boston bibb lettuce, fresh tomato, pickled red onions, feta fries*

ADD *Spicy Feta* +2 | SUB *Horiatiki* +2

## MIXED GRILL MP

*Seasonal selection of grilled meats and vegetables served with garlic yogurt and caramelized lemon*

## SEASONAL SPECIALS AS LISTED

## EXTRAS

GRILLED PITA WITH ZA'ATAR 3

EXTRA PITA 2

TZATZIKI (2OZ) 3

SUB PLANT-BASED FETA 2

# BRICK-OVEN PIZZA

5PM to 11PM

## MARGHERITA 16

*fresh mozzarella, tomato sauce, fresh basil*

## PEPPERONI 17

*pepperoni, mozzarella, tomato sauce, oregano*

## SPICY P 18

*pepperoni, mozzarella, tomato sauce, pickled Pietro chilies, house-fermented chili sauce*

## APHRODITE 19

*lamb sausage, Kasseri, fig mostarda, caramelized onion, bechamel, oregano*

## FUN GUY 19

*cremini & portobello mushrooms, confit garlic, Kasseri, bechamel, Za'atar crust*

## THE G.O.A.T. 19

*Monforte chevre, ricotta, charred green peppers, arugula-sunflower pesto, house-pickled hot jalapeños, honey, everything bagel crust*

### DIPS

*Garlic Dip +3*  
*House Chili Sauce +2.50*

### SUBS

*Za'atar Crust +2*  
*Buffalo Mozzarella +4*

Our 12" pizzas are made with hand-stretched organic dough, fired in an open-flame brick oven, and sliced in six. Please, no modifications. Thank you for your understanding.

# DESSERT

*Our pastry chef's seasonal special — as listed*

## TAHINI CHOCOLATE MOUSSE <sup>VGN GF</sup> 9.25

*Dark Chocolate whipped with tahini,  
almond milk, honey and a hint of cinnamon*



**Please alert us of any allergies  
prior to your order.**

Many of our dishes are, or can be made vegan, vegetarian, or wheat-free. Please inquire with your server for details.

All whole olives have pits.

We are proud to support local and organic food suppliers: 100km Foods, Diana's Seafood, Monforte Dairy, Sanagan's Meat Market, Sharon Creek Farm, Thompson Potato Farm.

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SOUS CHEFS *Quillan Reyes, Cedric Sison*

CHEF DE CUISINE *Michael Bandojo*

AREA CHEF DE CUISINE *Jason Do* EXECUTIVE CHEF *Katy Chan*