

BAR NEON

FOOD MENU

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

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

3PM to 11PM

MARGHERITA ^{VGN*} 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. ^{VGN*} 19

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

* vegan option available, using plant-based cheeses

DIPS

Garlic Dip +3

House Chili Sauce +2.50

ADD OR SUB

Za'atar Crust +2

Buffalo Mozzarella +4

Our 12" pizzas are made with organic house-made dough, fired in an outdoor, open-flame brick oven, and sliced in six. Each is hand stretched and dressed to order. Please anticipate 25 min or more during peak times for us to prepare your pizza to our quality standards. Please, no modifications to our menu as listed. Thank you for your understanding.

DESSERT

Our pastry chef's seasonal special — as listed

TAHINI CHOCOLATE MOUSSE VGN / GF 9.25

*dark chocolate whipped with tahini, almond milk,
a hint of cinnamon, 'pasteli' sesame bark*



**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.

SOUS CHEFS *Quillan Reyes, Cedric Sison*

CHEF DE CUISINE *Michael Bandojo*

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