

# BAR NEON

LUNCH

# STUFFED PITAS

*Our organic Greek sourdough pita,  
brushed with EVOO, grilled, stuffed and wrapped*

## ZA'ATAR CAULIFLOWER AND MUSHROOM 12

*roasted cauliflower, marinated cremini and portobello mushrooms, Prasani fava, pickles, caramelized onions, mission fig vinaigrette, pickled Pietro chilies, mint*

## SOUTZOUKAKIA 13

*traditional 'Smyrna' cumin-scented beef meatballs, tomato sauce, charred florina peppers and red onion, dill-yogurt, cabbage salad, parsley*

## PULLED PORK GYRO 11

*gyro-spice, slow roasted pork shoulder, tomatoes, pickled red onions, cabbage salad, fried potatoes, toum*

# TABBOULEH BOWLS

## ZA'ATAR CAULIFLOWER AND MUSHROOM <sup>GF</sup> 16.50

*roasted cauliflower and marinated mushrooms, quinoa tabbouleh, arugula, cabbage salad, prasani fava, pickles, fig vinaigrette*

## SOUTZOUKAKIA 17.30

*traditional 'Smyrna' cumin-scented beef meatballs, tomato sauce, quinoa tabbouleh, arugula, cabbage salad, charred florina peppers and red onion, tahini dressing*

## PULLED PORK GYRO <sup>GF</sup> 16

*slow roasted pork shoulder, quinoa tabbouleh, arugula, cabbage salad, tomatoes, pickles, toum*

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## LUNCH

### HORIATIKI SALATA 16

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

**ADD** Kalamakia (pork belly skewer) +4.50

**SUB** Plant-based Feta +2

### NEON BURGER AND FETA

### FRIES 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

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## MEZE

### 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*

### SPANAKOPITA 11

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

### CALAMARI 14.50

*corn-flour fried squid, tzatziki, lemon*

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## SIDES

### QUINOA TABBOULEH 5.75

### VILLAGE GREEK SALAD 6.25

### FETA FRIES 6

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## EXTRAS

### TZATZIKI (2OZ) 3

### CABBAGE SALAD (4OZ) 3

### HOUSE PICKLES (4OZ) 3

### SUB PLANT-BASED FETA 2



## DESSERT

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

### TAHINI CHOCOLATE MOUSSE VGN GF 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*