

BAR NEON

FOOD MENU

MEZE

HOUSE-BAKED BREAD* 4

organic grilled pita and sourdough

MARINATED OLIVES 10

Greek olives marinated in citrus, spices, and olive oil

DIPS ONE 7 / THREE 16

TZATZIKI *extra-thick Greek yogurt, cucumber, garlic*

TYROKAFTERI (GF) *spicy feta*

MUHAMMARA (VGN) *charred peppers, walnut, pomegranate*

OLIVE TAPENADE (VGN) *Kalamata olives, almond*

SEASONAL DIPS *as listed*

HORIATIKI SALATA 14

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

SUB *Plant-based Feta +2*

OYSTERS MP

fresh, shucked in half-shell, lemon, mignonette, horseradish

CHICKEN WINGS 18

1LB chicken wings, house-made sauce, toasted sesame

LOUKANIKO 11.50

grilled Greek-style pork smoked sausage, grainy mustard

CALAMARI 19

corn-flour fried squid, lemon

RIBS 22

grilled pork back ribs, citrus BBQ sauce

FETA FRIES 11

fried potato rounds, altopipero, feta

SUB *Plant-based Feta +2*

SPANAKOPITA 12.50

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

HOUSE PICKLE BOARD 11

selection of seasonal pickled vegetables

* crudites available as a gluten-free substitution

LARGE PLATES

SANAGAN'S BEEF BURGER 19.50

served medium on our house organic olive oil brioche bun, topped with Boston bibb lettuce, fresh tomato, pickled red onions, and with a side of feta fries

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

SEASONAL SPECIALS AS LISTED

EXTRAS

SEASONAL CUP OF SOUP (6OZ) 5

GRILLED PITA WITH ZA'ATAR 3

TZATZIKI (2OZ) 3

SUB PLANT-BASED FETA 2

BRICK-OVEN PIZZA

MARGHERITA* 20

fresh mozzarella, tomato sauce, fresh basil

PEPPERONI 23

pepperoni, mozzarella, tomato sauce, oregano

SPICY P 23

pepperoni, mozzarella, tomato sauce, pickled pietro chilies, house-fermented chili sauce

APHRODITE 25

lamb sausage, Kasseri, fig mostarda, caramelized onion, béchamel, oregano

FUN GUY 24

cremini and portobello mushrooms, confit garlic, Kasseri, béchamel, za'atar crust

THE G.O.A.T.* 24

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

* vegan option available, using plant-based cheeses

DIPS

Garlic Dip +2.50
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 pizza is hand stretched and dressed to order.

Please anticipate 25 minutes 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.

HAPPY HOUR

EVERY DAY FROM 3-6PM



OYSTERS HALF PRICE

*fresh, shucked in half-shell, lemon,
mignonette, horseradish*

DIP AND BREAD 8

*choose one of our dips: tzatziki,
tyrokafteri, muhammara,
olive tapenade, or seasonal*

MARINATED OLIVES 6

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

CHICKEN SOUVLAKI 4.25

marinated, grilled chicken skewer



GLASS OF WINE 10

our house red, white, or rosé

DRAUGHT 7.5

ask for our selection



NOT AN ESPRESSO MARTINI 13

*Flor de Cana Rum (5 year),
Kahlúa, cream, Nektar Greek coffee*

NEGRONI 13

SEASONAL COCKTAIL 13

SUMMER REFRESHER MOCKTAIL 6

Cucumber, lemon, sugar, soda

PARTAKE BEER < 0.3% ABV 5

DESSERT



DARK CHOCOLATE TAHINI MOUSSE ^{VGN / GF} 13

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

OUR PASTRY CHEF'S SEASONAL SPECIALS AS LISTED



Please alert us of any allergies
prior to your order

All whole olives have pits

DID YOU KNOW

Many of our dishes are,
or can be made vegan,
vegetarian, or wheat-free.

Please inquire with
your server for details.

SUPPORTING LOCAL

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 CHEF
Quillan Reyes

CHEF DE CUISINE
Michael Bandojo

EXECUTIVE CHEF
Katy Chan