

DESSERT

PORTOKALOPITA 14

orange-custard syrup cake, Greek yogurt cremeux



DARK CHOCOLATE TAHINI

MOUSSE VGN. GF 13

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

RIZOGALO V. GF 10

*warm rice pudding, caramelized pears,
toasted pine nuts*

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: Diana's Seafood,
Sharon Creek Farm,
Thompson Potato Farm



Please alert us of any allergies
prior to your order

All whole olives have pits

BAR NEON

FOOD MENU

MEZE

HOUSE-BAKED BREAD* 5

grilled, hand-made organic pita and sourdough, from our bakery

MARINATED OLIVES ^{GF} 10

Greek olives marinated in citrus, spices, and olive oil

DIPS ^{AND} BREAD* ONE 12 / THREE 26

TZATZIKI (GF) *extra-thick Greek yogurt, cucumber, garlic*

TYROKAFTERI (GF) *spicy feta*

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

OLIVE TAPENADE (GF/VGN) *Kalamata olives, almond*

SEASONAL DIPS *as listed*

SUB *plant-based Feta +3*

ARUGULA SALAD ^{V. GF} 14

arugula, Feta, fig vinaigrette

SUB *plant-based Feta +3*

BRUSSELS SPROUTS ^{VGN. GF} 12

Brussels sprouts, toum, lemon

OYSTERS ^{GF} MP

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

CALAMARI ^{GF} 22

corn-flour fried squid, lemon, tarragon aioli

FETA FRIES ^{GF} 12

fried potato rounds, alatopipero, feta

SUB *plant-based Feta +3*

SPANAKOPITA 10

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

SOUTZOUKAKIA 14

Smyrna-style beef meatballs in a silky olive oil enriched tomato sauce, topped with Feta

LARGE PLATES

MIXED GRILL PLATE ^{WF} 38

ribs, Greek sausage, chicken souvlaki, grilled onion, seasonal vegetables, tzatziki, lemon

CHICKEN SOUVLAKI ^{WF} 21

marinated, grilled chicken skewer with lemon-oregano Feta fries and tzatziki

HILOPITES ^V 18

handmade, fresh Greek-style egg noodles with roasted squash, dukkah, kale, brown butter cream

CHESTNUT STIFADO ^{VGN} 16

stew of chestnuts, leeks, mushrooms, sweet potatoes, pearl onions with 'bechamel'

SEASONAL PLATES

please see our board or inquire with your server about our seasonal dishes

BRICK-OVEN PIZZA

MARGHERITA* 20

fresh mozzarella, tomato sauce, fresh basil

PEPPERONI 24

pepperoni, mozzarella, tomato sauce, oregano

ADD-ON *Make it spicy +1*

SUJUK 24

Mozzarella, béchamel, hunter sausage (pork), artichokes, caramelized onion, chili, za'atar crust

THE G.O.A.T.* 24

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 our 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.