

## LUNCH

11am – 3pm | Served with soup or salad and one side.

### BRIZOLA XIRINI | 17

Thick-cut 10 oz. pork chop char-grilled, infused with oregano and garlic.

### SPANAKOTIROPITA | 19

Flaky phyllo pastry (3) filled with a savory blend of spinach, feta, herbs and spices.

### BRIAM | 19

Garden-fresh vegetables roasted with herbs and olive oil.

### DOLMADES | 19

Grape leaves (4) stuffed with meat, rice and herbs. Served with egg-lemon sauce.

### LAHANO DOLMADES | 19

Cabbage leaves (2) stuffed with spiced meat and rice. Served with egg-lemon sauce.

### GREEK BEEF STIFADO | 19

Slow-cooked beef with onions in a fragrant wine sauce.

### YOUVETSI | 23

Tender lamb baked with orzo in a savory tomato sauce.

### KAPAMA | 23

Braised lamb in cinnamon spiced tomato sauce.

## SANDWICHES

Served with soup or salad and fries.

### GYRO | 18

Savory sliced meat, tomato, onion and tzatziki in a warm pita.(choice of lamb/beef or chicken)

### KEFTEDES | 18

Fried meatballs, tomato, lettuce, tzatziki in a warm pita.

### SOUVLAKI | 18

Char-grilled skewers, tomato, onion and tzatziki sauce wrapped in a pita with fresh veggies (choice of marinated pork or chicken).

### HAMBURGER | 16

Classic burger, perfectly grilled on a toasted bun.

### CHEESEBURGER | 18

Melty cheese atop a juicy burger with tomato, lettuce and pickles.

### GRILLED CHICKEN | 18

Thinly sliced chicken breast, American cheese, tomato, lettuce, Ranch dressing served in a warm pita.

## SIDES *Synodeftiká*

### SPANAKORIZO | 8

Spinach with rice, lightly seasoned.

### FASOLAKI | 8

Tender green beans in tomato and olive oil.

### BRIAM | 8

Baked medley of summer vegetables, herbed perfection.

### GREEK FRIES | 8

Hand-cut fries seasoned with sea salt and oregano.

### HORTA | 8

Steamed wild greens, simply dressed with lemon.

### PIZELI | 8

Sweet peas.

### ROASTED POTATOES | 8

Golden potatoes roasted with lemon and Greek herbs.

### ROSA MARINA | 8

Orzo pasta with tomato sauce.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meat, poultry or eggs may increase your risk of food borne illness.

## APPETIZERS *Orektiká*

### HOT *Zestá*

#### SAGANAKI | 13

Seared cheese, delightfully gooey with a crisp edge. Served with pita bread.

#### SAGANAKI LOUKANIKO | 13

Greek sausage flambéed in brandy. Served with pita bread.

#### SIKOTAKI | 16

Beef liver sautéed with onions and finished with red wine.

#### KEFTEDAKIA | 10

Juicy, seasoned Greek style fried meatballs (4).

#### OKTAPODI | 18

Tender grilled octopus, drizzled with lemon, oregano and extra virgin olive oil.

#### DOLMADES | 11

Grape leaves (4) stuffed with ground meat, rice and herbs. Served with egg-lemon sauce.

#### GARIDES SAGANAKI | 15

Juicy Tiger shrimp (4) cooked in rich tangy tomato sauce with a touch of ouzo, finished with feta.

#### MIDIA | 15

Mussels in a creamy wine sauce.

#### KALAMARI | 18

Tender grilled squid drizzled with lemon, oregano and extra virgin olive oil.

### COLD *Kriá*

#### SKORDALIA | 13

Thick, velvety garlic and potato dip. Served with beets.

#### PIKILIA | 16

A trio of Greece's three best dipping sauces – Tzatziki, the thick, tangy yogurt dip; Tirokafteri, spicy whipped feta dip with peppers and olive oil; and Skordalia, thick, velvety garlic and potato dip.

#### PANTZARIA | 10

Sweet, tangy beetroot salad with garlic.

#### OKTAPODI KSIDATO | 18

Chilled, marinated octopus, tender and zesty.

#### TZATZIKI | 13

Cool creamy yogurt dip with cucumber and garlic.

#### TIROKAFTERI | 13

Spicy whipped yogurt and feta dip with roasted red peppers.

#### FETA CHEESE | 11

Rich and salty, perfect with olive oil drizzle.

## SALADS *Salátes*

Choice of dressing – House Greek, Ranch or Vinegar & Olive Oil

**ADD** Chicken Gyro, Beef/Lamb Gyro or Dolmades +7 | Octopus +15

#### ELLINIKI | 15

Greek salad with lettuce, onion, tomatoes, cucumbers, green peppers, beets, pepperoncini, olives and feta.

#### HORIATIKI | 17

The classic village salad with tomato, onions, cucumber, green peppers, feta, and olives.

## SOUPS *Soupes*

#### AVGOLEMONO | 5 Cup • 8 Bowl • 13 Qt

A savory soup with lemon, egg and rice.

#### SOUP OF THE DAY | 5 Cup • 8 Bowl • 13 Qt

## ENTREES *Kiria piáta*

All entrées served with soup or salad and one side

### LAMB *Arní*

**YOUVETSI** | 30

Oven-baked lamb with orzo in a rich tomato sauce.

**PAIDAKIA** | 50

Grilled lamb chops (4) marinated with lemon and herbs.

**ARNISIO KOTSI** | 30

Slow-cooked lamb shank, tender and full of flavor.

**KAPAMA** | 30

Braised lamb in cinnamon spiced tomato sauce.

### PORK *Chirinó*

**PORK SOUVLAKI** | 20 (1 skewer) – 27 (2 skewers)

Skewered, marinated pork, grilled to perfection with lemon zest.

**BRIZOLA** | 24

Thick-cut pork chop (2 pcs, 10oz each), char-grilled, infused with oregano and garlic.

### BEEF *Vodinó*

**STIFADO** | 25

Slow-cooked beef stew, caramelized onions, wine, hint of cinnamon.

**RIBEYE STEAK** | 38

Juicy ribeye, perfectly seared, seasoned with aromatic herbs. 14 oz

### CHICKEN *Kotópoulo*

**CHICKEN GYRO** | 25

Marinated chicken breast in Greek herbs, cut into tender thin slices. Served with tomato, onion, tzatziki and pita bread.

**CHICKEN KEBAB** | 20 (1 skewer) – 27 (2 skewers)

Tender marinated chicken kabob char-grilled with green peppers and onions, served with tomato, onion, tzatziki sauce and pita bread.

### VEGETARIAN *Nistísima*

**SPANAKOTIROPITA** | 25

Spinach Cheese Pie – fresh baby spinach and imported feta cheese and spices in thin delicate phyllo.

**BRIAM** | 22

Roasted zucchini, eggplant, carrot, and tomato, seasoned with Greek herbs and garlic.

### SEAFOOD *Thalassiná*

**SOLOMOS** | 28

Grilled salmon (8oz) with lemon, olive oil and Greek herbs.

**OCTAPODAKI** | 36

Charred octopus, crisped edges, olive oil lemon and oregano.

**LAVRAKI** | 40

Grilled Sea Bass, aromatic herbs, drizzled with lemon olive oil.

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## GREEK SPECIALTIES *Margireftá*

All entrees served with soup or salad and one side

### SPANAKOTIROPITA | 25

Spinach cheese pie fresh baby spinach, imported feta cheese and spices in thin delicate filo.

### DOLMADES | 25

Grape leaves (6) stuffed with meat, rice and herbs. Served with egg-lemon sauce.

### LAHANO DOLMADES | 25

Cabbage rolls (3) filled with meat, rice and herbs. Served with egg-lemon sauce.

### GYRO | 25

Rotisserie-grilled meat, with onion tomato tzatziki and fluffy pita bread.

### PASTISTIO | 25

Greek lasagna with pasta, meat sauce, and béchamel.

### MOUSSAKA | 25

Thinly sliced and layered eggplant, zucchini, potato, ground meat seasoned with special spices, topped with bechamel sauce.

### ZORBA'S COMBO | 26

Choice of 1 chicken or pork kabob and gyro meat. Served with tomato, onion, tzatziki, and pita bread.

### GREEK TRIO FOR 2 | 55

Spinach pie, moussaka, and pastitsio.

## SIDES *Synodeftiká*

### SPANAKORIZO | 8

Spinach with rice, lightly seasoned.

### FASOLAKI | 8

Tender green beans in tomato and olive oil.

### BRIAM | 8

Baked medley of summer vegetables, herbed perfection.

### GREEK FRIES | 8

Hand-cut fries seasoned with sea salt and oregano.

### HORTA | 8

Steamed wild greens, simply dressed with lemon.

### PIZELI | 8

Sweet peas.

### ROASTED POTATOES | 8

Golden potatoes roasted with lemon and Greek herbs.

### ROSA MARINA | 8

Orzo pasta with tomato sauce.

## KIDS MENU

Ages 12 and under.

### CHICKEN TENDERS | 12

Crispy and golden served with fries.

### MEATBALLS | 12

Juicy, seasoned Greek style fried meatballs served with fries.

### HAMBURGER | 12

Juicy patty, freshly grilled with simple toppings. Served with fries. ADD cheese +2

## DESSERT *Epidórpia*

### BAKLAVA | 6

Layers of flaky pastry, nuts, and sweet fragrant syrup.

### GIAOURTI | 6

Thick Greek yogurt with honey and walnuts

### RICE PUDDING | 4

Creamy and comforting with a hint of cinnamon.

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# Wine

## HOUSE WINE (GLASS) | 7

MOSCATO  
CABERNET  
MERLOT

CHARDONNAY  
PINOT GRIGIO  
SAUVIGNON BLANC

## WHITE WINES

- LOUIS JADOT CHARDONNAY, BOURGOGNE 2022 France | 45 / 12  
CHATEAUH LA MOULINIERE SAUVIGNON BLANC, BORDEAUX '23 France | 35  
CHARLES KRUG SAUVIGNON BLANC, NAPA VALLEY '22 USA | 55  
JOSH CELLARS, PINOT GRIGIO '23 USA | 50  
MERCOURI ESTATE, KALISTO, ASYRTIKO '22 Greece | 60  
THEOPETRA ESTATE, MALAGOUZIA & ASYRTIKO Greece | 60  
MARKOU, SAVATIANO Greece | 30 / 8  
ANOSIS, MOSCHOFILERO Greece | 35 / 9  
SANTA MARINA, MEDIUM SWEET Greece | 30  
RETSINA, MALAMATINA Greece | 15

## RED WINES

- ANEMOS, AGIORGITIKO Greece | 40 / 11  
MARKOU CABERNET & MERLOT Greece | 30  
KLIMA, KOTSIFALI & MAVROTRAGANO Greece | 45 / 12  
SANTA MARINA, MEDIUM SWEET Greece | 30  
NAOUSA, GRANDE RESERVE XINOMAVRO '19 Greece | 35  
JOEL GOTT, CABERNET SAUVIGNON '21 USA | 50  
LA CREMA SONOMA COAST, PINOT NOIR '23 USA | 60  
LOUIS M MARTIN SONOMA COUNTY, CABERNET SAUVIGNON '21 USA | 50  
DA VINCI, CHIANTI DOCG '24 Italy | 40  
LA MAIALINA GERTRUDE ROSSO, TOSCANA,  
SANGIONESE CABERNET SAUVIGNON, MERLOT '22 Italy | 40  
BELA, RIBERA DEL DUERO, TEMPRANILLO '22 Spain | 50  
FAUSTINO V RIOJA RESERVA, RIOJA '20 Spain | 55  
CHATEAU LA HOUCADE, MEDOC, CABERNET SAUVIGNON & MERLOT '20 France | 50  
SEMELI 'MOUNTAIN SUN', AGIORGITIOO & SYRAH '21 Greece | 30 / 9  
MERCOURI ESTATE RED, REFOSCO & MAVRODAPHNE '21 Greece | 65  
TERRA OLYMPUS TERRA PETRA, RAPSANI '19 Greece | 80  
GOLDVINE, LANTIDES, CABERNET SAUVIGNON '22 | 45 / 12

## ROSÉ WINE

- JOSH CELLARS | 50  
SEMELI "MOUNTAIN SUN" AGIORGITIKO '23 | 30 / 8

## CHAMPAGNE

- MARTINI & ROSSI ASTI SPUMANTE | 30  
MOËT CHANDON | 100

# Beverages

## SOFT DRINKS | 5

Pepsi, Diet Pepsi, Pepsi Zero, Dr Pepper,  
Starry, Mountain Dew, Vernors,  
Ginger Ale, Lemonade,  
Fresh brewed Iced Tea

## HOT TEA | 4

## COFFEE | 4

## SOUROTI SPARKLING WATER | 5

# Beer

## BEERS | 6

BUD LIGHT

BUDWEISER

CORONA

CORONA LIGHT

HEINEKEN

LABATT BLUE

MILLER LIGHT

STELLA NON-ALCOHOLIC

## GREEK BEER | 7

KEO

ALPHA

PIKRI IPA

# Cocktails

## DARK & STORMY | 15

Goslings' black rum, fresh lime juice, ginger beer

## OLD FASHIONED | 15

Woodford Reserve, sugar, bitters

## WHISKEY SMASH | 15

Four Roses Bourbon, Fresh lemon, sugar syrup, mint leaves

## MARGARITA | 15

Patron tequila, Cointreau, fresh lime juice, agave syrup (can also be made spicy)

## INDIGO NEGRONI | 15

Empress gin, Amaro, Blanc Vermouth, grapefruit bitters

## MAI TAI | 15

Appleton Estate 12 yr, Plantation Overproof rum, Clement rum, Cointreau, fresh lime juice, orgeat

## HUGO SPRITZ | 15

Prosecco, St. Germain, soda

## SATURN | 15

Tanqueray Gin, fresh lemon juice, passion fruit syrup, falernum, orgeat

## COSMOPOLITAN | 15

Grey Goose Citron Vodka, Cointreau, fresh lime juice, cranberry juice

# Spirits

## VODKA

- TITOS | 8
- GREY GOOSE | 9
- ABSOLUTE | 8
- CIROC | 9
- BELVEDERE | 10
- STOLI | 8
- KETLE ONE | 8

## RUM

- APPLETON ESTATE 12 YR | 10
- BACARDI | 8
- SAILOR JERRY | 8
- PLANTATION O.F.T.D. | 9
- CLEMENT | 9
- GOSLINGS | 7
- CAPTAIN MORGAN | 7

## TEQUILA

- JOSE CUERVO | 7
- 1800 SILVER | 9
- PATRON SILVER | 10
- 1800 REPOSADO | 9
- DON JULIO ANEJO | 12

## COGNAC

- REMY MARTIN VSOP | 11
- HENNESY VS | 10
- METAXA 12 STAR | 10

## WHISKEY & BOURBON

- JACK DANIELS | 9
- BUFFALO TRACE | 8
- JIM BEAM | 8
- TULLAMORE DEW IRISH WHISKEY | 8
- FOUR ROSES SINGLE BARREL | 10
- WOODFORD RESERVE | 10
- MAKERS MARK | 10
- JAMESON | 9

## WHISKEY/SCOTCH

- CHIVAS REGAL | 10
- CROWN ROYAL | 8
- JOHNNY WALKER (BLUE LABEL) | 25
- DEWARDS (WHITE LABEL) | 8
- GLENFIDDICH 12 YR. | 12
- JOHNNY WALKER (BLACK LABEL) | 10
- MACALLAN 12 YR. | 14

## LIQUEUR CORDIALS

- BAILEYS | 8
- KAHLUA | 8
- AMARETTO | 8
- SOUTHERN COMFORT | 8
- TIA MARIA | 8
- GRAND MARNIER | 8
- MALIBU | 8

# ARNISIO KOTSI (LAMB SHANK)



# DOLMADES (GRAPE LEAVES)



# BRIZOLA (PORK CHOPS)



# LAVRAKI (SEA BASS)



# MIDIA (MUSSELS)



# KALAMARI (SQUID)



# PIKILIA (TZATZIKI, SKORDALIA, AND TIROKAFTERI)



# OKTAPODI (OCTOPUS)



# ELLINIKI (GREEK SALAD)

