

# DAILY HAPPY HOUR 5-7PM

## HAPPY PLATES

- VEGAN Falafel Bites (5) | 8
- Crispy Potato Wedges | 6
- Boquerones | 6
- VEGAN Classic Hummus | 5
- Pâté de Campagne | 8

- Jamon Croquettes (3) | 6
- VEGAN Marinated Olives | 5
- Bacalao Croquettes (3) | 6  
— wild cod fritters —
- VEGAN Stuffed Grape Leaves (4) | 6  
— herbed rice —

## HAPPY BEERS

Estrella Lager | 6

Lost City Miami Brewery | 5

## HAPPY COCKTAILS

**Limoncello Spritz**  
» limoncello | prosecco | sparkling »

**Spicy Mimosa**  
» tangerine | prosecco | agave »

**Red Sangria**  
» fresh fruit | no added sugar »

\$9

**Tinto de Verano**  
— red wine, sprite, ice —

## HAPPY WINES

~ Whites ~

♥ Sauvignon Blanc  
— Veneto —

♥ Vinho Verde  
— Portugal —

♥ Pinot Grigio  
— Friuli —

Chardonnay  
— (Unoaked) Alto Adige —

~~ Bubbles ~~

♥ "Pet-Nat" Orange  
— Emilia-Romagna —

Prosecco  
— Italy —

~~ Rose & Orange ~~

♥ Grape Abduction Rose  
— Slovenia —

♥ Grape Abduction Orange  
— Slovenia —

~~ Reds ~~

♥ Cabernet Sauvignon  
— Veneto —

♥ Super Tuscan  
— Italy —

Tempranillo  
— Ribera del Duero, Spain —

Pinot Noir  
— Languedoc, France —

\$9

♥ Wines made with minimal intervention "natural"

## SWEET ENDINGS

**GF** Chocolate Lava Cake

— brandied cherries —

Pistachio Baklava

— (3) Greek honey drizzle —

**GF** Basque Cheesecake

— spiced berry compote —

Crème Brûlée

— vanilla custard —

\$11

### DIGESTIFS & AFTER DINNER DRINKS

**Alexandro Pedro Ximenez Sherry**

— Andalucía, Spain —

» Highly aromatic with notes of raisins, dates & figs. Sweet & silky on the palate »

**Mavrodaphne Dessert Port Wine**

— Patras, Greece —

» Delicate flavors including baked apple, nuts, spices, caramel & toffee »

**Moscato d'Asti**

— White sweet wine. Piedmont, Italy —

» Notes of juicy pears, lychee, honeysuckle, and rose petals »

**Limoncello**

— Amalfi Coast —

» Lemon zest w/ an intense burst of smooth, sweet and tangy flavors »

**Amaretto Liqueur**

— Di Amore, Italy —

» Rich, velvety-smooth, almond-flavored »

**ChocoVine**

— Holland —

» A blend of Cabernet Sauvignon & chocolate. Smooth, creamy texture. »

**Mastiha Liqueur**

— Chios, Greece —

» Elegant & aromatic w/ pine and herbal notes. Sweet & refreshing aftertaste »

\$11

..... **SNACK 'N' CHAT** .....

Falafel Bites — ( 5 ) yogurt-lemon dipping	12
Croquettes de Jamon — (4) serrano ham   béchamel   truffle oil   fig jam	12
Mediterranean Olives — marinated with herbs & spices	8
Prosciutto Wrapped Dates — (4) ricotta   walnut	10
Crispy Potato Wedges — spicy aioli dipping	9
Crudités — raw mixed veggies   aioli dipping	9
Croquettes de Bacalao — (4) wild cod fritters   spicy-tangy dipping	12
Boquerones — marinated white anchovies   pink peppercorns	10

..... **MEDITERRANEAN DIPS** .....

Served with toasted olive ciabatta bread

Spiced up Piquillo Pepper & Feta — sun-dried tomatoes   olive oil	8
Fish Roe "Taramosalata" — carp roe   olive oil   lemon juice	8
Classic Hummus — chick-peas   tahini   garlic	8
Trio of dips — hummus   piquillo-feta   taramosalata   crudités	18

..... **PÂTÉS & HOT CHEESE DISHES** .....

Flaming "Greek" Cheese Saganaki — brandy   lemon juice   bread	16
Baked Brie with Apricots — filo wrapped   apricot conserve   bread	17
Baked Halloumi — Cypriot goat-sheep-milk cheese roasted w/cherry tomatoes	12
Duck Liver Mousse — port wine   grapes   onion jam   bread	14
Pâté de Campagne — (pork) cornichon   dijon   bread	12

..... **SALADS** .....

Rustic Greek — cucumber   cherry tomatoes   bell peppers   red onions   feta   olives	15
Roasted Beets & Greens — goat cheese   toasted almonds   balsamic vinaigrette	16
Lemony Chick-Pea — greens   cucumber   bell pepper   red onion   cherry tomatoes	14
Labneh w/ Mint oil & Zaatar — cucumbers   cherry tomato   pepitas   micro greens	12

..... **VEGETARIAN** .....

Spinach & Cheese Triangles — (4) baked in filo	12
Grilled Zucchini Slices — crumbled feta   mint oil drizzle	14
Roasted Eggplant (Imam Biyaldi) — tomato   onions   walnuts   feta   mint	16
Stuffed Grape Leaves — (4) herbed rice   toasted almonds   lemon-olive oil	10
Stewed Greek Giant Lima Beans — tomato   celery   bell pepper   red onion	12

..... **SEA** .....

Whole Mediterranean Branzino — 1.2 lbs. roasted w/ fresh herbs	36
Pan Seared Wild Snapper Filet — lemon-caper sauce   sautéed French beans	32
Down Under Fish 'n' Chips — beer battered wild cod   tartare sauce   coleslaw	28
Wild Garlic Shrimp — lemon juice   cherry tomatoes   white wine   bread	22

..... **LAND** .....

Grilled Lamb Skewers — (2) salad   tzatziki   potato wedges	26
Steak au Poivre — 8oz grass-fed beef tenderloin   pepper-cream sauce   fries	36
Escargots a la Flambé — snails   mushrooms   brandy   garlic cream   bread	18
Harissa Spiced Chicken Thigh Skewers — (2) yogurt marinade	16
Keftedes "Greek Meatballs" — (3) ground lamb-beef   pine-nuts   spices   labneh dipping	14
Greek Sausage Cassoulet — orange-fennel pork sausage   white bean stew	22

..... **CHEESE & CHARCUTERIE** .....

CHOICE OF TWO - \$12 | FOUR - \$22 | SIX - \$32

"Drunken Goat" Wine Cheese — Murcia, Spain: hard with creamy texture (goats milk)	
Brie — France: soft & creamy (cows-milk)	
Gruyere — Switzerland: aromatic & smooth (cows-milk)	
Smoked Gouda — Holland: mild & soft with smoky flavor (cows-milk)	
Prosciutto di Parma — Italy: savory-sweet taste and buttery texture	
Genoa Salami — Italy: robust & peppery	
Spanish Chorizo — Spain: hearty, intense flavor with spicy finish	

..... **COCKTAILS ~ APERITIFS** .....

<b>Red Sangria</b> — brandy, triple sec, fresh fruit ( no added sugar)	13
<b>Spicy Mimosa</b> — prosecco , tangerine juice, spicy Mexican agave	13
<b>Limoncello Spritz</b> — limoncello, prosecco	14
<b>Otto's Athens Vermouth</b> — on the rocks   orange twist	12
<b>Amaro Rosso Spritz</b> — bittersweet, Savoia   prosecco	13
<b>Tinto de Verano</b> — red wine, sprite, ice	12
<b>Ouzo</b> — (Anise) on the rocks	11
<b>Tangerine "Mocktail"</b> — tangerine juice   sparkling water   fresh mint   ice	7

..... **BEERS** .....

<b>Mythos Premium Lager</b> — Greece 5%	10
<b>Voodoo Ranger IPA</b> — (can) Colorado 9.5%	10
<b>Estrella Damm Lager</b> — Barcelona 5.4%	8
<b>Guinness Extra Stout Dark</b> — Ireland 5.6%	9
<b>Lost City Local Brew</b> — (can) Miami 8%	8

..... **WHITE** .....

♥ <b>Sauvignon Blanc</b> — Redentore: Veneto » aromatic notes of jasmine, peach and mint.	13
♥ <b>Vinho Verde</b> — Dilemma: Portugal » Young and fresh aroma of fruity and floral notes. A crowd pleaser	14
♥ <b>Pinot Grigio</b> — Domus Vini: Veneto » Delicate & complex with exotic fruits & fresh palate	13
<b>Chardonnay</b> — (unoaked) AltaVilla: Italy » Bouquet of flowers and ripe fruit which gives the palate a pleasant freshness	15
<b>Etna Bianco</b> — Firriato: Catarratto, Sicily » Full, rich texture w/ a lingering saltiness. Fragrant aromas of ripe pear & peach	15
<b>Albarinho</b> — Cantos No Luar: Rias Baixas, Spain » Notes of citrus, apricot, white flowers	14

..... **SPARKLING** .....

♥ <b>"Pet-Nat" Orange</b> — Podere Giardino: Malvasia dell Emilia, Italy » Refreshing & bright w/ fresh apple, candied lemon zest, citrus blossom.	13
<b>Prosecco Extra Brut</b> — Beato Bartolomeo Breganza: Glera, Italy » Crisp & clean w/ green apple & pear layered w/ citrus	14

..... **ORANGE "SKIN CONTACT"** .....

♥ <b>Savatiano Black Label</b> — Georges Family: Single Vineyard: Attica, Greece » Complex aromas and flavors mostly of a salty and nutty profile	15
♥ <b>Grape Abduction</b> — Pinot Blanc-Pinot Grigio-Riesling Štajerska, Slovenia » Rich aroma of golden apple, quince & hints of honey. Smooth finish	14

..... **ROSE** .....

♥ <b>Grape Abduction</b> — Žametna Črnina: Slovenia » Ripe wild berries, wild strawberries, and a hint of violet. Long smooth finish	14
<b>Cote de Provence</b> — Syrah: Caprice, St Tropez, France » Strawberry, cranberry, fresh herb and anise w/ crisp and creamy. finish	15

..... **RED** .....

♥ <b>Cabernet Sauvignon</b> — Redentore: Veneto » Deep fruits, medium bodied & balanced w/ smooth finish	13
♥ <b>Super Tuscan</b> — Sangiovese - Merlot: I'M, Italy » Dark cherry and red plum with a little bit of an earthy funk	14
♥ <b>Mediterranean Blend</b> — Grenache-Merlot: Elicio: Southern Rhone » Fresh blackberry, blueberry and brown spices, Round and very fruit-forward.	14
<b>Tempranillo</b> — Bodega Garci: Ribera del Duero, Spain » A deep ruby red color, with a round finish, full of finesse and aroma.	13
<b>Bordeaux Supérieur</b> — Cabernet Sauvignon - Merlot: Maison Noble, France » Deep & pure w/ blackcurrant and blackberry. Vanilla, cacao and spicy finish	14
<b>Pinot Noir</b> — Maison Albert "Signature" Languedoc-Roussillon, France » Fresh red fruits, silky texture, smooth tannins & medium bodied.	14
<b>Etna Rosso</b> — Nerello Mascalese: Firriato, Sicily » Complex, with notes of cinnamon, black pepper, blackcurrant and cherries	15
<b>Malbec Reserva</b> — Don Nicasio: Mendoza, Argentina » Ripe berry and cassis aromas w/ raisin and prune notes. A touch of spice	15