

## COCKTAILS

<b>MISCHIEVOUS NIGHT</b> grey goose, tia maria, chocolate liqueur, espresso, egg white vegan option available	19
<b>AMARA</b> belvedere, tsipouro, aperol, disaronno, blood orange juice, rose syrup	18
<b>RENDEZVOUS</b> tanqueray, st-germain, mint, butterfly pea flower, lemon juice, lavender	17
<b>GOOD INTENTIONS</b> flor de caña, campari, cassis, prosecco	20
<b>OLD FASHIONED</b> woodford reserve, amaro nonino, sweet vermouth, psychaud's bitters, lemon peel, cedar smoke	22
<b>VIOLA</b> aviation gin, crème de violette, yuzu syrup, lime juice, prosecco	27
<b>MARGORITA</b> patron silver tequila, cointreau, orange tangerine syrup, calamansi, lime juice	24
<b>SMOKEY REMY</b> st. remy signature, port, campari, cherry liqueur, cedar smoke	21
<b>DRAGONFRUIT SANGRIA</b> white wine, sherry, strawberry purée, hibiscus syrup, dragonfruit	23
<b>TRAVELLING LIGHT</b> don julio tequila, cointreau, sombra mezcal, cucumber, ginger, lime juice	19

## MOCKTAILS

<b>BLOOM</b> ceder's rose, fig, tangerine & orange syrup, lime juice, grapefruit soda	12
<b>FRESCO</b> ceder's crisp, calamansi, cucumber syrup, lime juice	11

# WINE

## sparkling

PROSECCO BRUT DISSEGNA  
**glera, veneto, IT**

**5oz | btl**  
15 | 70

FANGAREGGI VIGNA ROSA LAMBRUSCO  
**lambrusco di sorbara, pinot nero, emilia-romagna, IT**

18 | 80

DOMAINE BAUD CRÉMANT DU JURA  
**chardonnay, jura, FR**

18 | 85

NV TARLANT BRUT RESERVE CHAMPAGNE  
**pinot noir, chardonnay, pinot meunier, champagne, FR**

40 | 240

## white

2020 DOMAINE WACHAU FEDERSPIEL  
**gruner veltliner, wachau, AU**

**5oz | btl**  
15 | 70

2021 THIRTY BENCH WINEMAKER'S BLEND  
**riesling, niagara, CA**

16 | 75

2020 C. HAUT-GRELOT  
**sauvignon blanc, semillion, blaye cotes, bordeaux, FR**

18 | 80

2020 ARTEMIS KARAMOLEGOS "TERRA NERA"  
**assyrtiko, santorini, GR**

22 | 105

2020 MAUPERTHUIS GOUTTE DE LUNE CHABLIS  
**chardonnay, burgundy, FR**

24 | 130

## rosé

2021 CHÂTEAU GUILHEM "POT DE VIN"  
**syrah, cinsault, malepere, FR**

**5oz | btl**  
15 | 65

2021 TWO SISTERS VINEYARD "MARGO"  
**merlot, cabernet sauvignon, cabernet franc, niagara river, CA**

24 | 95

## red

2020 NONNI ANGULO INNOCENTI  
**malbec, mendoza, AR**

**5oz | btl**  
15 | 70

2016 ALEGRA CRIANZA  
**tempranillo, ribera del duero, SP**

17 | 80

2016 CHÂTEAU PLAISANCE  
**cabernet, merlot, bordeaux, FR**

18 | 85

2018 MISTY COVE  
**pinot noir, marlborough, NZ**

19 | 85

2019 CORDELLA ROSSO DI MONTALCINO  
**sangiovese, tuscany, IT**

23 | 95

## SPREADS

- <sup>VE</sup> **Split Pea Fava** | yellow split peas, garlic, sumac, arbequina olive oil | 10
- <sup>VE</sup> **Mutabal** | tahini, roasted garlic, sumac | 12
- <sup>VE</sup> **Muhammara** | pomegranate molasses, house pita | 12
- two dips** | 20    **three dips** | 28

## COLD MEZZE

- <sup>VE</sup> **Marinate d Olives** | 7
- East Coast Oysters** | champagne mignonette, lemon, horseradish, fermented hot sauce | 24 (6 pcs)
- Shrimp Cocktail** | gulf shrimp, lemon, cocktail sauce | 24
- Hamachi Crudo** | zhoug, radish, olive oil, bergamot aioli | 25
- Beef Carpaccio** | black garlic aioli, truffle pecorino, aioli | 24
- Scallop** | buttermilk, yogurt, dill, balsamic cippoline, shaved fennel | 26
- Tuna Tartare** | ahi tuna, spicy ponzu lime dressing, cucumber, gooseberry, avocado, pickled jalapeño, calamansi mayo | 22
- Seafood Tower** | east coast oysters, shrimp cocktail, poached lobster, daily crudo  
**small** | 98    **large** | 195

## HOT MEZZE

- <sup>V</sup> **Stuffed Olives** | goat cheese, harissa aioli | 9
- <sup>V</sup> **Saganaki** | nabulsi cheese, ouzo, lemon, aleppo | 16
- <sup>V</sup> **Zucchini Fritti** | tzatziki, hot sauce, orange blossom honey, lemon | 15
- Lamb Meatballs** | house made yogurt, grilled focaccia | 18
- Calamari Fritti** | harissa aioli, lemon | 22
- Shrimp Saganaki** | spicy tomato, preserved lemon, feta | 26
- Grilled Octopus** | lemon potato pave, aioli, preserved lemon & olive salsa | 27

## SALADS

- <sup>V</sup> **Greek Salad** | heirloom tomato, cherry tomato, cucumber, red onion, feta, oregano | 18
- <sup>V</sup> **Rainbow Beets** | garlic labneh, iranian pistachios, pistachio chimichurri, belgian endive | 18
- <sup>V</sup> **Radicchio & Gem** | castelfranco, baby gem, lemon garlic dressing

## MAINS

<sup>VE</sup> **Roasted Eggplant** | charmoula, onion kibbeh, toum, zhoug | 27

<sup>V</sup> **Rigatoni a la Ouzo** | calabrese chili, san marzano tomatoes  
cream, parmigiano reggiano | 27

**Swordfish** | taggiasca olives, saffron butter sauce, aleppo, grilled lemon | 32

**Royale Dorade** | sea bream, lemon oregano dressing, charred lemon | 48

**Rack of Lamb** | beverly creek farms, green olive puree, aged balsamic | 65

**8oz Canadian Prime Striploin** | olive chimichurri, veal jus | 48

**16oz USDA Prime Striploin** | olive chimichurri, veal jus | 98

**Cornish Hen** | lemon harissa, peppercorn yogurt jus, roasted onion  
**half** | 26 **whole** | 48

## LARGE PLATES

**Branzino** | mediterranean sea bass, green pepper salsa verde, capers | 65

**2 lbs Lobster Pasta** | linguine, colatura, cod roe, tarragon butter | 130

**30oz Prime Dry Age Ribeye** | olive chimichurri, veal jus | 180

## SIDES

<sup>VE</sup> **Broccolini** | dandelion greens, piquillo pepper,  
roasted garlic, preserved lemon | 14

<sup>VE</sup> **Roasted Cauliflower** | almond toum, soffritto, chili paste | 14

<sup>V</sup> **Greek Truffle Fries** | feta, truffle pecorino, truffle oil | 12

<sup>VE</sup> **Lemon Potato** | baby heirloom, roasted garlic, lemon, oregano | 14

**Chicken Kosheri** | confit chicken, green lentils, strained yogurt, fideo pasta | 22

<sup>VE</sup> **Mushroom Kosheri** | shaved black truffle, shitake mushroom,  
toum, green lentils, fideo pasta | 24



<sup>V</sup> **Vegetarian** | <sup>VE</sup> **Vegan**

All guests will be charged \$3.00 for unlimited tabl'eau filtered water, still or sparkling.