

TWILIGHT MENU

Offered daily 5:00 PM – 7:00 PM

\$85

WINE PAIRING

\$40

Sommelier pairing of wines from mainland and northern Greece

FIRST

(Kindly select one, unless otherwise noted)

THE GREEK SPREADS

Taramosalata, tzatziki, htipiti, grilled pita and raw vegetables

LOUP DE MER, Ionian Sea, Greece*

Ceviche

DORADE ROYALE (for two)

Whole fish sashimi

OCTOPUS

Sashimi quality Mediterranean octopus, charcoal broiled

SECOND

(For the table)

TOMATO SALAD

The authentic salad prepared with vine-ripened tomatoes

THIRD

(Kindly select one, unless otherwise noted)

LOUP DE MER

Grilled

BIGEYE TUNA*

Sashimi quality, organic beets and scordalia

ASTAKO-MAKARONADA (for two)

Deep Sea Bay of Fundy lobster pasta Athenian-style

COLORADO LAMB CHOPS*

Two grilled lamb chops with Greek fried potatoes

GRILLED VEGETABLES

Eggplant, zucchini, fennel, peppers, mint yogurt and halloumi cheese

DESSERT

(For the table)

CHEF'S DAILY SELECTION OF GREEK DESSERTS

SEASONAL COCKTAILS

\$21

GARDEN PARTY

Casamigos Reposado, Peppercorn Syrup, Lemon Juice, Basil, Balsamic, Ginger Ale

SUMMER PASSION

Leblon Cachaça, Chinola Passion Fruit Liqueur, Lime

DUSK TIL DAWN

Patron Reposado, Amaro Montenegro, Ancho Reyes Verde Liqueur, Crème De Cassis, Chocolate Bitters

PEACH FIZZ

Grey Goose White Peach & Rosemary, Taylor's Velvet Falernum, Peach Purée, Lemon, Fever-Tree Soda Water

SAZERAC SMASH

Sazerac Rye, Pineapple Gomme, Ginger, Lemon, Mint

THIS ONE TIME...

Campari, Domaine de Canton Ginger Liqueur, Lemon, Fever-Tree Soda Water

THE PAMPERED MOOSE

Beefeater Gin, Briottet Pamplemousse Liqueur, Grapefruit, Grapefruit Bitters

MILOS COCKTAILS

\$21

THE GREEK MULE

Parparoussis Tsipouro, Taylor's Velvet Falernum, Lime, Fever-Tree Ginger Beer

SIPPIN' PRETTY

Pierre Sparr Brut Rosé, St. Germain Elderflower Liqueur, Lemon, Grapefruit

IN THE KNOW

Ketel One Cucumber & Mint, Green Chartreuse, Taylor's Velvet Falernum, Mint, Lime

LADY VIOLETTE*

Empress 1908 Indigo Gin, Crème de Violette, Cointreau, Earl Grey, Lemon, Egg White

MONKS IN MEXICO

Lobos 1707 Reposado, Green Chartreuse, St. Germain Elderflower Liqueur, Grapefruit, Lime

WHISKEY BUSINESS

Jim Beam Rye, Peppercorn Syrup, Lemon, Mint, Fever-Tree Ginger Beer

BEER

Fix Lager	\$12	Weihenstephaner Hefeweizen	\$15
Mythos Lager	\$12	Dogfish Head IPA	\$14
Stella Artois	\$12	Chimay Grand Reserve	\$17
Stella Artois Cidre	\$12	Deschutes Black Butte Porter	\$13
White Claw Grapefruit	\$12	White Claw Black Cherry	\$12

Clausthaler Non-Alcoholic \$12