

Appetizers

Saganaki, *Opal!*
Broiled Kasseri cheese, flamed with brandy at table side, served with grilled pita bread. **8**

Shrimp Saganaki
Fresh shrimp sautéed and fired in white wine with garlic, onion, tomatoes, basil and Feta, with grilled bread. **9**

Ouzo Mussels
Fresh mussels, onions, garlic, lemon cream, sautéed and fired in ouzo. **10**

Grilled Octopus
Tender Octopus, char-grilled then drizzled with ev olive oil & red vinegar, with grilled bread. **12**

Calamari
Lightly floured calamari, fried and served with marinara sauce. **9**

Stuffed Roasted Peppers
Goat cheese, Spicy Feta, garlic, basil, balsamic reduction. **8**

Dolmades
Stuffed vine leaves with seasoned organic ground meat and rice, avgolemono sauce. **8**

Spanakopita
3 triangles, with a blend of spinach feta cheese and seasoning, baked in a phyllo crust. **7**

Apollonia Mezze Platter
Chicken skewers, spanakopita, Kalamata olives, Gyro Meat, tzadziki, garnished with tomatoes, cucumber, beets, grilled pita bread. **13**

Mediterranean Spreads

Single 5	Trio 10
Tzadziki (yogurt, cucumber, garlic) Eggplant Dip	Hummus Spicy Feta Dip

Soup & Salad

Chicken Lemon
The famous Greek soup at its best. Chicken, Lemon and rice. **Cup 3 Bowl 5**

Soup of the Day
Please ask your server for the soup of the day. **Cup 3 Bowl 5**

Gyro Salad
Lettuce garnished with tomatoes, cucumber, onions, green peppers, Feta and Gyro meat. **10**

Village Salad
The classic Greek village salad, tomatoes, onions cucumbers, Feta cubes and Kalamata olives. **9**

Roasted Beet & Goat Cheese Salad
Fresh Lettuce blend, goat cheese, roasted beets, onions, peppers.**9**

Lamb Skewer Salad
Char grilled lamb skewers on top of lettuce, tomatoes, cucumbers feta, Kalamata Olives, Tzadziki sauce, and grilled Pita bread. **12**

Greek Salad
Fresh lettuce garnished with tomatoes, cucumbers, pepperoncinis, olives, beets, green peppers, onion and Feta cheese. **Small 4 Large 9**

Enhance any of the salads with:

Gyro	3.00	Grilled Salmon	8.00
Chicken Skewers (3)	3.00	Chop n Mix	1.00
Lamb Skewer(3)	4.00	Grilled Shrimp	5.00

Lunch Plates

Gyro Platter
Thin slices of gyro meat or Chicken, onions, tomatoes, lettuce, olives, feta cheese, tzadziki sauce, rice pilaf. **11**

Shish Kebab 12
Chicken Kebab 12
Our Kebabs are placed on a skewer with onions and bell peppers, marinated then char grilled to perfection.

Mixed Grill
Gyro Meat, 2 Chicken Skewers, 4 Grilled Shrimp. Served with rice pilaf and roasted vegetables.**12**

Spinach Artichoke Chicken
Grilled chicken breast, topped with provolone and goat cheese, sautéed artichokes and baby spinach, with rice. **11**

Eggplant Rollatini
An old family recipe!
Thinly sliced Egg Plant rolled and filled with spinach and feta baked in casse- role with marinara sause over rice, sprinkled feta. **11**

Grilled Salmon
Over rice with sautéed baby spinach, diced tomatoes, red onions, cucum- bers, Kalamata olives, beets and cu- bes of feta. Drizzled with e.v. olive oil, balsamic vinegar reduction. **13**

Grilled Mahi-Mahi
Fresh Wild caught mahi, seasoned and grilled, topped with sautéed Mediter- ranean vegetable medley. Served with Rice pilaf. **14**

Pita Sandwiches

Apollonia Famous Gyro
This is what made us famous!
Your choice of Gyro (lamb), Chicken Gyro or Souvlaki (pork), with onions, tomatoes and house made tzadziki sauce. **7**
Hand Cut Fries 2.00
Add extra meat. 2.50

Steak & Cheese Pita
Philly steak, American cheese, lettuce, diced tomatoes wrapped in grilled pita bread. *Served with Hand Cut Fries. 9*

Burgers & Specialty Sandwiches

Grecian Burger
Lamb burger, grilled to perfection, with lettuce, tomatoes, grilled onions and tzadziki on grilled bri- oche bun, and Hand-Cut fries**12**

American Burger
Angus beef, grilled to perfection, with lettuce, tomatoes, onions and American cheese on grilled brioche bun, served with hand cut fries **10**
Add mushrooms or bacon 1

Philly Sandwich
Grilled Philly steak with sautéed onions, green peppers, mushrooms , and cheese **8**
With Hand Cut Fries 10

Moussaka
Roasted zucchini, yellow squash and potatoes, topped with seasoned ground beef and Béchamel sauce. Oven baked together for this traditional Greek dish. **11**
Vegetarian Moussaka 11

Pasticcio
A Traditional Mediterranean favorite!
Layered macaroni pasta, feta cheese, seasoned ground beef with Béchamel sauce topping. Served with vegetable medley **11**

Classic Combo
Moussaka, Pasticcio, Spanakopita and house made Dolmades. **15**

Mediterranean Pasta
Penne pasta, chicken breast, onions, red and yellow peppers, spinach, tomatoes, roasted garlic, kasseri and feta cheese, all tossed together in our house made marinara sauce. **10**

Chicken Pesto Fettuccini
Fettuccini with Blackened Chicken breast, fresh basil pesto, parmesan cheese in roasted garlic cream sauce.**10**
With Shrimp 12

Mediterranean Shrimp Scampi
Sautéed shrimp, tomatoes, onions, yellow & red bell peppers, roasted garlic and feta, in a light white wine sauce over linguini. Saganaki cheese and served with grilled bread. **12**

Grilled Shrimp -N- Orzo
Grilled shrimp over orzo pasta with sautéed spinach and vegetables, crumbled feta. **12**

Greek Salad Pita Wrap
Grilled chicken breast, our greek salad mix, tossed together with our house greek dressing wrapped in pita bread. **7** Add Hand Cut Fries **2**

Shrimp & Spicy Feta Wrap
Seasoned grilled shrimp, lettuce tomatoes, roasted peppers and spicy feta dip on pita. *Served with Hand Cut Fries. 10*

Santorini Chicken Ciabatta
Chicken breast, roasted red peppers, cara- melized onions, goat cheese, balsamic glaze, fresh basil on cabbiatta bun with Hand Cut Fries. **10**

Grecian Chicken
Chicken breast, melted feta, lettuce and tomatoes on grilled pita bread and fries. **9**

Roasted vegetable & Goat Cheese Sandwich
Oven roasted vegetables with caramelized onions, goat cheese micro greens on grilled Cabbietta bun with Hand Cut Fries. **9**

Salmon Sandwich
Grilled salmon, lettuce, tomatoes with lemon-caper aioli on grilled brioche bun with Hand Cut Fries. **12**

Pizza & Flatbread

Apollonia Pizza - roasted garlic, spinach blend, tomatoes and feta cheese (white) **10/14**
Gyro Pizza - gyro meat, onions, tomatoes and feta cubes **12/16**
Veggie Pizza - onions, bell peppers, spinach, eggplant, tomatoes, mushrooms and greek olives **11/15**
Pepperoni Pizza - sauce, cheese and pepperoni **11/15**
Sausage Pizza - italian Sausage, red & yellow bell peppers, onions. **12/16**
4 Cheese Pizza - mozzarella, Feta, Goat cheese, provolone. (white) **10/14**

Chicken & Feta Flatbread Grilled chicken, caramelized onions, garlic and baby spinach, red peppers, feta cheese, fig balsamic reduction. **9**

Kalamata Flatbread- Onions, garlic, tomatoes, Kalamata Olives, Micro greens. **9**

Philly Stromboli - Philly steak, onions, bell peppers, mushrooms, mozzarella **11/15**
Feta and Garlic Stromboli - feta cheese, roasted garlic, mozzarella. **10/14**

Make your own pizza or stromboli: Philly steak, Gyro Meat, sausage, pepperoni, Goat cheese**2/3**
Tomatoes, Mushrooms, roasted garlic, Feta, Onions, spinach,.....**1/2**

Wines

			Sangria	7.00	26.00
Sparkling			Pinot Noir		
Zonin, Proseco – Splits, Italy	7.50		Undurraga Aliwen, Chile	8.00	28.00
Grandial Brut, France	6.00	26.00	Nemea Reserve, Greece	10.00	38.00
Iron Horse, California		52.00	Underwood, Oregon	9.00	34.00
Delamotte Brut, France		60.00	Willamete Valley Founders Rsv, Oregon	12.00	44.00
			Bertrand Ambroise Bourgogne Rouge, France		50.00
			Willakenzie Pierre Leon, Oregon		70.00
Pinot Grigio			Merlot		
Santa Marina, Italy	6.00	24.00	Pedroncelli, Sonoma	8.00	28.00
La Crema, California	10.00	38.00	Murphy Goode, California	9.00	36.00
Four Graces, Oregon		35.00	Freemark Abbey, Napa		48.00
Attems, Italy		40.00			
Sauvignon Blanc			Cabernet Sauvignon		
Tariquet, France	7.00	26.00	Avalon, California	7.50	27.00
Murphy Goode, Califorina	8.00	30.00	Kaiken, Argentina	8.50	30.00
Mount Nelson, New Zeland	9.00	34.00	Protopapas, Greece	9.00	32.00
Honig, Napa		38.00	Silver Palm, Napa	10.00	38.00
			Buehler, Napa		42.00
Riesling			Burgess, Napa		65.00
Relax, Germany	6.50	24.00			
Marcus Molitor, Germany		36.00	Other Reds		
			Atlantis, Santorini Greece	10.00	38.00
Chardonnay			Corvo, Nero d' Avola	9.00	34.00
Hess, Califonia	7.00	26.00	Peter Lehman, Shiraz Australia	8.50	32.00
Protopapas, Greece	8.50	30.00	Montes Twins Red Blend, Chile	8.00	30.00
Kendall Jackson, California	9.50	34.00	Bodega Norton, Malbec, Argentina	6.50	24.00
Chamisol Unoaked, California	10.00	38.00	Ernesto Catena Tahuan, Malbec, Argentina	10.00	38.00
Sonoma Cutrer, Russian River		45.00	Perrin Rouge, Cote du Rhone, France	7.00	26.00
Chateau Montelena, Napa Valley		62.00	Frescobaldi Chianti, Italy	10.50	40.00
			Seghesio Zinfandel, Alexander Valley		45.00
Other Whites			Hess Collection 19 Block Blend,		56.00
Atlantis, Santorini Greece	9.00	34.00	Errazuriz, Carmenere, Chile		32.00
Cambas, Retsina, Greece	6.50	24.00	Andre Brunel le Cailloux, Chateauneuf, France		70.00
Petit Cassagne Rose, France	7.00	26.00			
Pine Ridge Chenin Blanc/ Viogneier	8.00	30.00	Port and Dessert Wines		
			Dows, Ruby	6.00	
			Warres, 10 Year Tawny Otima - 500ml	8.00	
			Cavino, Mavrodaphne of Patra, Greece	6.00	

MARTINIS

APOLLONIA – House Infused Pineapple Rum, Bols Yogurt Liquor, Pineapple Juice **7.95**
FIG NEWTON - House Infused Fig Whiskey, Honey, Apple Juice, Cinnamon **7.50**
GRECIAN SPA WATER – Wodka Vodka, Fresh Watermelon Water, Fresh Sweetened Lemon Juice, Ouzo. **7.95**
MEDUSA – Wodka Vodka, Fresh Cucumber Water, Fresh Sweetened Lemon Juice, Fresh Basil **7.50**
PANGEA – Crop Cucumber Vodka, Bols Yogurt Liquor, Fresh Cucumber Water **7.75**
STRAWBERRY FIELDS – Bacardi Rum, Fresh Strawberry, Fresh Sweetened Lime, Mint **7.45**

BUBBLY COCKTAILS – all served with sparkling wine.

APHRODITE – St. Germaine (Elder Flower), Fresh Grapefruit Juice , sparkling wine. **6.95**
BERRY FRESH – Fresh Seasonal Berries, Fresh Sweetened Lime Juice , sparkling wine .**6.95**
BLOOD ORANGE – Solerno Blood Orange Liquor, Fresh Sweetened Lemon Juice, Vanilla , Sparkling wine. **7.25**
BUBLE BEE – Port Wine & Honey and sparkling wine. **6.75**
GINGER’S PEACH – House Infused Ginger Peach Vodka, sparkling wine. **6.95**

Bottles

- Mythos, *Greece* **5**
- Marathon, *Greece* **5**
- Budweiser **4**
- Michelob Light **4**
- Coors Light **4**
- St Pauli Girl, Non Alcoholic **4**
- Peroni, *Italy* **5**
- Birra Moretti Rossa, *Italy* **5**
- Heineken, *Amsterdam* **4.5**
- Corona, *Mexico* **4.5**
- Guinness Draught, *Ireland* **6**
- Beck’s Dark, *Germany* **5**
- Sierra Nevada **5**
- Spaten Oktoberfest, *Germany* **5**
- Estrella, *Spain* **5**

Draft

- Bud Light **4**
- Michelob Ultra-Light **4**
- Miller Lite **4**
- Michelob Amber Bock **5**
- Stella Artois **5**
- Bass Ale **5**
- Sam Adams Seasonal **5.5**
- Honker’s Ale Goose Island **5.5**
- Cigar City Jai Alai IPA **5.5**
- Angry Orchard Cider **5.5**

Happy Hour
4-6

Appetizers

Saganaki, *Opa!*

Broiled Kasseri cheese, flamed with brandy at table side, served with grilled pita bread. **8**

Shrimp Saganaki

Fresh shrimp sautéed and fired in white wine with garlic, onion, tomatoes, basil and Feta, with grilled bread. **9**

Ouzo Mussels

Fresh mussels, onions, garlic, lemon cream, sautéed and fired in ouzo. **10**

Grilled Octopus

Tender Octopus, char-grilled then drizzled with ev olive oil & red vinegar, with grilled bread. **12**

Calamari

Lightly floured calamari, fried and served with marinara sauce. **9**

Stuffed Roasted Peppers

Goat cheese, Spicy Feta, garlic, basil, balsamic reduction. **8**

Dolmades

Stuffed vine leaves with seasoned organic ground meat and rice, avgolemono sauce. **8**

Spanakopita

3 triangles, with a blend of spinach feta cheese and seasoning, baked in a phyllo crust. **7**

Apollonia Mezze Platter

Chicken skewers, spanakopita, Kalamata olives, Gyro Meat, tzadziki, garnished with tomatoes, cucumber, beets, grilled pita bread. **13**

Mediterranean Spreads

Single 5 Trio (choose 3) 10

Tzadziki (yogurt, cucumber, garlic)	Hummus
Eggplant Dip	Spicy Feta Dip

Soup & Salad

Chicken Lemon

The famous Greek soup at its best. Chicken, Lemon and rice. **Cup 3 Bowl 5**

Soup of the Day

Please ask your server for the soup of the day. **Cup 3 Bowl 5**

Gyro Salad

Lettuce garnished with tomatoes, cucumber, onions, green peppers, Feta and Gyro meat. **10**

Village Salad

The classic Greek village salad, tomatoes, cucumbers, Feta cubes, onions and Kalamata olives. **9**

Roasted Beet & Goat Cheese Salad

Fresh Lettuce blend, goat cheese, roasted beets, onions, peppers, drizzled with olive oil and balsamic vinegar. **9**

Lamb Skewer Salad

Char grilled lamb skewers on top of lettuce, tomatoes, cucumbers feta, Kalamata Olives, Tzadziki sauce, and grilled Pita bread. **12**

Greek Salad

Fresh lettuce garnished with tomatoes, cucumbers, pepperoncinis, olives, beets, green peppers, onion and Feta cheese. *Small 4 Large 9*

Enhance any of the salads with:

Gyro	3.00	Grilled Salmon	8.00
Chicken Skewers (3)	3.00	Chop n Mix	1.00
Lamb Skewer(3)	4.00	Grilled Shrimp	5.00

On the Grill

Lamb Chops

Lamb chops marinated Grecian style, char grilled to perfection, with vegetables and oven roasted potatoes. **27**

Pork Chop

Bone-in Center cut, marinated with Mediterranean savory spices, with rice pilaf and vegetable. **19**

Spinach Artichoke Chicken

Grilled chicken breast, topped with provolone and goat cheese, sautéed artichokes and baby spinach, with rice. **15**

Mixed Grill

2 Lamb Chops, 2 Chicken Skewers, Fresh Gulf Shrimp. Served with garlic-lemon roasted potatoes and vegetables. **21**

Seafood

Grouper Florentine

Fresh Grouper stuffed with a blend of spinach and feta. Broiled, then drizzled with lemon - wine cream sauce, with rice and roasted vegetables. **20**

Grilled Salmon

Over rice with sautéed baby spinach, diced tomatoes, red onions, cucumbers, Kalamata olives, beets and cubes of feta. Drizzled with e.v. olive oil, balsamic vinegar reduction. **18**

Mahi-Mahi

Fresh wild-caught mahi, seasoned and grilled, topped with sautéed Mediterranean vegetable medley. Served with Rice pilaf. **18.5**

Seafood Combo

Fresh mahi-mahi, ocean scallop skewer, fresh gulf shrimp skewer, char grilled and served with rice and vegetables. **21**

Mediterranean Shrimp Scampi

Sautéed shrimp, tomatoes, onions, yellow & red bell peppers, roasted garlic and feta, in a light white wine sauce over linguini. Saganaki cheese and served with grilled bread. **16**

Grilled Shrimp -N- Orzo

Grilled shrimp over orzo pasta with sautéed spinach and vegetables, crumbled feta. **16**

Signature Entrees

Braised Lamb Shank

Melt-in-your-mouth-tender Braised leg of lamb, slowly oven baked with vegetable sauce. Served with rice pilaf and roasted vegetables. **20**

Lamb and Orzo

A house favorite!
Tender pieces of lamb baked en casserole with orzo pasta . Sprinkled feta and kasseri cheese, topped with a dash of Greek yogurt, served with grilled bread **18**

Gyro Platter

Thin slices of gyro meat , onions, tomatoes, lettuce, olives, feta cheese, tzadziki sauce, rice pilaf. **15**

Roasted Eggplant Rollatini

An old family recipe!
Thinly sliced Egg Plant rolled and filled with spinach and feta baked in casserole over rice with Marinara sauce. **16**

Lemon Garlic Roasted Chicken

Half chicken seasoned with El Greco spices, then roasted to perfection. Served with roasted potatoes and vegetables. **15**

Shish Kebab 16 Lamb Kebab 19
Chicken Kebab 16

Our Kebabs are placed on a skewer with onions and bell peppers, marinated then char grilled to perfection.

Grecian Burger

Lamb burger, grilled to perfection, with lettuce, tomatoes, grilled onions and tzadziki on grilled ciabatta with hand-cut fries. **12**

Roasted vegetable & Goat Cheese Sand Oven roasted vegetables with caramelized onions, goat cheese micro greens on grilled ciabatta and hand-cut fries. **10**

Gyro Sandwich

Thin slices of rotisserie Gyro or Chicken on a pita with onions, tomatoes, lettuce and house made tzadziki sauce. Served with hand-cut fries.**12**

Moussaka

Roasted zucchini, yellow squash and potatoes, with seasoned ground beef and Béchamel sauce. Baked together for this traditional Greek dish. Served with vegetable medley **15**
Vegetarian Moussaka 16

Pasticcio

Layered macaroni pasta, feta cheese, seasoned ground beef with Béchamel sauce topping. Served with vegetable medley **15**

Classic Combo

Moussaka, Pasticcio, Spanakopita and house made Dolmades. **20**

Mediterranean Pasta

Penne pasta, chicken breast, onions, red and yellow peppers, spinach, tomatoes, roasted garlic, kasseri and feta cheese, all tossed together in marinara sauce. **15**

Chicken Pesto Fettuccini

Fettuccini with Blackened Chicken breast, fresh basil pesto, parmesan cheese and roasted garlic cream sauce.**16 With Shrimp 18**

Pizza & Flatbread

Apollonia Pizza - roasted garlic, spinach blend, tomatoes and feta cheese (white) **10/14**
Gyro Pizza - gyro meat, onions, tomatoes and feta cubes **12/16**
Veggie Pizza - onions, bell peppers, spinach, eggplant, tomatoes, mushrooms and greek olives **11/15**
Pepperoni Pizza - sauce, cheese and pepperoni **11/15**
Sausage Pizza - italian Sausage, red & yellow bell peppers, onions. **12/16**
4 Cheese Pizza - mozzarella, Feta, Goat cheese, provolone. (white) **10/14**

Chicken & Feta Flatbread Grilled chicken, caramelized onions, garlic and baby spinach, red peppers, feta cheese, fig balsamic reduction. **9**
Kalamata Flatbread- Onions, garlic, tomatoes, Kalamata Olives, Micro greens. **9**

Philly Stromboli - Philly steak, onions, bell peppers, mushrooms, mozzarella **11/15**
Feta and Garlic Stromboli - feta cheese, roasted garlic, mozzarella. **10/14**

Make your own pizza or stromboli: Philly steak, Gyro Meat, sausage, pepperoni, Goat cheese**2/3**
Tomatoes, Mushrooms, roasted garlic, Feta, Onions, spinach,....**1/2**

Wine

Sparkling			Sangria		
Zonin, Proseco – Splits, Italy	7.50			7.00	26.00
Grandial Brut, France	6.00	26.00	Pinot Noir		
Iron Horse, California		52.00	Undurraga Aliwen, Chile	8.00	28.00
Delamotte Brut, France		60.00	Nemea Reserve, Greece	10.00	38.00
			Underwood, Oregon	9.00	34.00
Pinot Grigio			Willamete Valley Founders Rsv, Oregon	12.00	44.00
Santa Marina, Italy	6.00	24.00	Bertrand Ambroise Bourgogne Rouge, France		50.00
La Crema, California	10.00	38.00	Willakenzie Pierre Leon, Oregon		70.00
Four Graces, Oregon		35.00	Merlot		
Attems, Italy		40.00	Pedroncelli, Sonoma	8.00	28.00
Sauvignon Blanc			Murphy Goode, California	9.00	36.00
Tariquet, France	7.00	26.00	Freemark Abbey, Napa		48.00
Murphy Goode, Califorina	8.00	30.00	Cabernet Sauvignon		
Mount Nelson, New Zeland	9.00	34.00	Avalon, California	7.50	27.00
Honig, Napa		38.00	Kaiken, Argentina	8.50	30.00
Riesling			Protopapas, Greece	9.00	32.00
Relax, Germany	6.50	24.00	Silver Palm, Napa	10.00	38.00
Marcus Molitor, Germany		36.00	Buehler, Napa		42.00
Chardonnay			Burgess, Napa		65.00
Hess, Califonia	7.00	26.00	Other Reds		
Protopapas, Greece	8.50	30.00	Atlantis, Santorini Greece	10.00	38.00
Kendall Jackson, California	9.50	34.00	Corvo, Nero d’Avola	9.00	34.00
Chamisol Unoaked, California	10.00	38.00	Peter Lehman, Shiraz Australia	8.50	32.00
Sonoma Cutrer, Russian River		45.00	Montes Twins Red Blend, Chile	8.00	30.00
Chateau Montelena, Napa Valley		62.00	Bodega Norton, Malbec, Argentina	6.50	24.00
Other Whites			Ernesto Catena Tahuan, Malbec, Argentina	10.00	38.00
Atlantis, Santorini Greece	9.00	34.00	Perrin Rouge, Cote du Rhone, France	7.00	26.00
Cambas, Retsina, Greece	6.50	24.00	Frescobaldi Chianti, Italy	10.50	40.00
Petit Cassagne Rose, France	7.00	26.00	Seghesio Zinfandel, Alexander Valley		45.00
Pine Ridge Chenin Blanc/ Viogneier	8.00	30.00	Hess Collection 19 Block Blend,		56.00
			Errazuriz, Carmenere, Chile		32.00
			Andre Brunel le Cailloux, Chateauneuf, France		70.00
			Port and Dessert Wines		
			Dows, Ruby	6.00	
			Warres, 10 Year Tawny Otima - 500ml	8.00	
			Cavino, Mavrodaphne of Patra, Greece	6.00	

MARTINIS

APOLLONIA— House Infused Pineapple Rum, Bols Yogurt Liquor, Pineapple Juice **7.95**
FIG NEWTON - House Infused Fig Whiskey, Honey, Apple Juice, Cinnamon **7.50**
GRECIAN SPA WATER— Wodka Vodka, Fresh Watermelon Water,
Fresh Sweetened Lemon Juice, Ouzo. **7.95**
MEDUSA— Wodka Vodka, Fresh Cucumber Water, Fresh Sweetened Lemon Juice, Fresh Basil **7.50**
PANGEA— Crop Cucumber Vodka, Bols Yogurt Liquor, Fresh Cucumber Water **7.75**
STRAWBERRY FIELDS— Bacardi Rum, Fresh Strawberry, Fresh Sweetened Lime, Mint **7.45**

BUBBLY COCKTAILS— all served with sparkling wine.

APHRODITE— St. Germaine (Elder Flower), Fresh Grapefruit Juice , sparkling wine. **6.95**
BERRY FRESH— Fresh Seasonal Berries, Fresh Sweetened Lime Juice , sparkling wine .**6.95**
BLOOD ORANGE— Solemo Blood Orange Liquor, Fresh Sweetened Lemon Juice,
Vanilla , Sparkling wine. **7.25**
BUBLE BEE— Port Wine & Honey and sparkling wine. **6.75**
GINGER’S PEACH— House Infused Ginger Peach Vodka, sparkling wine. **6.95**

BEERS

- Bottles**

 - Mythos, *Greece* **5**
 - Marathon, *Greece* **5**
 - Budweiser **4**
 - Michelob Light **4**
 - Coors Light **4**
 - St Pauli Girl, Non Alcoholic **4**
 - Peroni, *Italy* **5**
 - Birra Moretti Rossa, *Italy* **5**
 - Heineken, *Amsterdam* **4.5**
 - Corona, *Mexico* **4.5**
 - Guinness Draught, *Ireland* **6**
 - Beck’s Dark, *Germany* **5**
 - Sierra Nevada **5**
 - Spaten Oktoberfest, *Germany* **5**
 - Estrella, *Spain* **5**
- Draft**

 - Bud Light **4**
 - Michelob Ultra-Light **4**
 - Miller Lite **4**
 - Michelob Amber Bock **5**
 - Stella Artois **5**
 - Bass Ale **5**
 - Sam Adams Seasonal **5.5**
 - Honker’s Ale Goose Island **5.5**
 - Cigar City Jai Alai IPA **5.5**
 - Angry Orchard Cider **5.5**

Happy Hour
4-6