

Appetizers, Small Plates, Shareables

Regular Prices/Happy Hour (4p-6p) Prices (**Happy Hour for in-lounge diners**)

Food, Cocktails, Well & Premium Liquor, Beer, House Wine

Fried Calamari

Breaded rings only, fried in healthy oil and topped with parmesan cheese and spicy marinara sauce. \$17.95

Combination Platter (Vegetarian, Vegan without dipping sauces) (GF without out Pita)

Enjoy a variety of delicious vegetarian treats from the Mediterranean. Hummus, jalapeno-lime hummus, stuffed grape leaves, falafel, baba ganosh, and Athens fries. \$19.95

Fish Tacos (3)

Beer battered, fried fish, with cabbage, pico de gallo, mango, chipotle aioli on softshell corn tacos. \$13.95/\$10.50

Mozzarella Cheese Sticks (5) (Vegetarian)

Mozzarella sticks served with marinara sauce. \$10.95/\$8.25

Meatballs in Marinara

An incredibly tasty mixture of lean ground beef, Italian sausage, fresh herbs in marinara sauce. \$9.95/\$7.50

Chicken Fingers (5)

Tossed with buffalo sauce or on the side. Ask for our delicious house made ranch dipping sauce. \$13.95/\$10.50

Athens Fries (Vegetarian, Vegan without dipping sauce, GF)

Our award-winning house-seasoned fries and delicious dipping sauce. Side \$6.95/\$5.25

Golden Garlic Parmesan Fries (Vegetarian, GF)

Just the perfect amount of garlic sauce, spices, and parmesan to complement our delicious fries! Side \$7.50/\$5.75

Sweet Potato Fries (Vegan, GF) Side \$7.95/\$5.95

Falafel (5) (Vegan, GF)

A vegetarian mixture deep-fried in healthy oil until golden. Served with tahini sauce. \$11.95/\$8.95

Flaming Saganaki with warm pita (Greek Cheese) (Vegetarian)

Kefalotyri cheese, floured, sautéed then flambéed tableside with Bacardi Rum to a golden brown. \$14.95

Spinach Pie - Spanakopita (Vegetarian)

A delicious fillo dough pie made with spinach, onions, imported feta cheese. \$13.95

Stuffed Grape Leaves (5) (Served Cold) (Vegetarian, Vegan without tzatziki sauce, GF)

Our Greek version of vegetarian stuffed grape leaves. Served with our delicious tzatziki sauce. \$9.95/\$7.50

Dolmas (5) (Served Hot) (GF)

Tender grape leaves with seasoned, lean ground beef, fresh tomato, and rice, baked in tomato sauce. \$13.95/\$10.50

Hummus (Vegan, GF)

A puree of chickpeas, tahini, fresh garlic, olive oil and fresh lemon juice. Side \$8.95/\$6.75

Jalapeno, Lime-Cilantro Hummus (Vegan, GF) Side \$9.50/\$7.25

Lebni (Vegetarian, GF)

Kefir cheese topped with olive oil, paprika and kalamata olives. Side \$9.50/\$7.25

Tzaziki (Vegetarian, GF)

A creamy dip made with Lebni, Sour Cream, Cucumber, Garlic & Mediterranean spices. Side \$9.50/\$7.25

Baba Ganosh (Vegan, GF)

Baked eggplant blended with tahini, fresh garlic, olive oil and fresh lemon juice. Side \$9.25/\$6.95

Trio Dip – Choose 3 different side dips \$23.95

Lentil Soup (Vegetarian, Vegan without feta cheese, GF) Cup \$4.95 Bowl \$7.95

For a Gluten Free or low Carb option on dips, ask for cucumber chips in place of pita!

Late Night Menu on last page. Begins at 9pm nightly, limited items available.

ALLERGY ALERT ** Some of our dishes contain various nuts**.

*WARNING, thoroughly cooking FOOD of animal origin, including but not limited to beef, EGGS, FISH, lamb, POULTRY or SHELL STOCK reduces the RISK OF FOODBORNE ILLNESS. Young children, the elderly and individuals with certain health conditions may be at a higher RISK if these foods are consumed raw or undercooked.

Paymon's kitchen staff hand trims all meats to create lean cuts, uses healthy, zero trans-fat oils for dressings, frying and sautéing, uses sea salt, no artificial additives or preservatives and uses the freshest foods available.

Entrees

Mediterranean

Broiled Chicken Kabob (Breast)

Rotisserie broiled and served with roasted tomato, roasted vegetables, and vermicelli pilaf. \$21.95

Broiled Moroccan Lamb Kabob*

Top sirloin domestic lamb with vermicelli pilaf, roasted vegetables, and roasted tomato. \$28.95

Grilled Salmon

Mediterranean spiced salmon, basted with clarified butter, with roasted vegetables and vermicelli pilaf. \$27.95

Broiled Steak Kabob* (GF)

Served with roasted tomato, roasted vegetables, and basmati rice. \$23.95

Broiled Kabob Trio*

A sampling of our three most popular kabobs. Marinated chicken, lamb* and Koobideh* (Ground Beef Kabob).

Served with basmati rice, vermicelli pilaf, roasted vegetables, and roasted tomato. \$28.95

Italian

Chicken Parmesan

Sautéed breaded chicken breast with marinara sauce and mozzarella cheese. Served with angel hair. \$21.95

Eggplant Parmesan (Vegetarian)

Sautéed breaded eggplant with marinara sauce and mozzarella cheese. Served with angel hair. \$21.95

Pasta with Meatballs

Angel hair or penne pasta in our savory marinara sauce with meatballs. \$20.95

Tilapia Florentine

Seasoned tilapia filet sautéed with artichoke hearts and mushrooms. Served with angel hair pasta and topped with our lemon-butter sauce over a bed of spinach sautéed with fresh garlic. \$21.95

Greek

Greek Chicken Scaloppini

Medallions of chicken breast sautéed with artichoke hearts, kalamata olives, mushrooms, and Feta cheese. Served with angel hair pasta in a lemon-butter sauce and sprinkled with ratatouille. \$21.95

Moussaka

A classic Greek dish. A layered casserole of sliced eggplant, ground chuck, onions, and potato, topped with béchamel sauce and baked. Served with roasted vegetables and basmati rice. \$20.95

Gyro Platter

Rotisserie beef and lamb thinly sliced and served with roasted vegetables and vermicelli pilaf. \$20.95

Spinach Pie - Spanakopita (Vegetarian)

Made with spinach, onions, imported feta cheese. Served with roasted potatoes & roasted vegetables. \$19.95

Indian

Chicken Tandoori (GF)

Boneless chicken breast marinated in a scrumptious tandoori sauce then rotisserie broiled & sprinkled with fennel and cumin seeds. Served with basmati rice, mango-chutney dipping sauce and roasted vegetables. \$20.95

Chicken or Roasted Vegetable Curry

A classic Indian dish popular in the Mediterranean. Mild to spicy upon request. Served with basmati rice. \$19.95

Broiled Fish Tandoori (GF)

Fresh chunks Salmon marinated in a delicious tandoori sauce and rotisserie broiled & sprinkled with fennel and cumin seeds. Served with basmati rice, mango-chutney dipping sauce and roasted vegetables. \$27.95

Persian

Broiled Ground Beef Kabob* (Koobideh) (GF) (Quality is best when cooked Medium-Well or Well)

Served with roasted tomato and basmati rice. \$20.95

Broiled Ground Chicken Kabob (Koobideh) (GF)

Served with roasted tomato and basmati rice. \$20.95

Fesenjan**

Boneless chicken breast simmered with crushed walnuts in a tasty pomegranate sauce, with basmati rice. \$18.95

Salads

Small Dinner (Greek) Salad (GF) (Vegetarian, Vegan without feta cheese) \$8.95

Caesar Salad (GF without croutons) \$13.95

Greek Salad (Vegetarian, Vegan without feta cheese, GF)

A large bed of romaine lettuce topped with fresh vegetables, Greek feta cheese and Greek olives. \$16.95

Gyro Salad

Romaine lettuce, garden vegetables, sliced gyro meat, Greek dressing, and tzatziki sauce. \$18.95

Bruschette Salad** (Vegetarian)

Roma tomatoes, roasted red peppers, the finest Greek feta cheese, fresh basil, on a bed of romaine lettuce with pita strips, drizzled with balsamic-pesto dressing**. \$16.95

Roasted Beet Salad** (Vegetarian, Vegan without goat cheese, GF)

Roasted beets, mixed greens, red onions, walnuts, goat cheese tossed in a pomegranate vinaigrette dressing. \$16.95

Kale Salad** (Vegetarian, Vegan without goat cheese, GF)

Kale, red onions, garbanzo beans, pine nuts, medjool dates and goat cheese in a balsamic-date dressing. \$16.95

Sandwiches

Add a side order of our famous Athens Fries to your sandwich for just \$6.95

Tully Burger*

A half pound of lean ground beef, grilled and topped with American Cheese.

Served with lettuce, tomato, red onion, and mayonnaise, on a Brioche bun. \$14.95

Lamb Burger*

A half-pound of ground top sirloin lamb, mixed with chopped bell peppers, green onions, and mushrooms.

Topped with tomatoes, red onions, romaine lettuce and provolone cheese on a soft brioche bun. \$15.95

Grilled Chicken-Pesto Panini**

Grilled chicken breast, Provolone cheese, spinach and roasted pepper, with a roasted garlic-pesto** mayo. \$14.95

Meatball Parmesan Panini

Mixture of beef and pork, with marinara sauce, and provolone cheese in a freshly baked ciabatta loaf. \$14.95

Buffalo Chicken Wrap

Grilled chicken or chicken fingers in buffalo sauce, lettuce, tomato and house made ranch dressing. \$14.50

Chicken Pita or Wrap

Chunks of boneless chicken breast marinated in traditional herbs, broiled and

served with lettuce, tomatoes, and our homemade tahini sauce. \$14.95

Falafel Pita or Wrap (Vegan)

Falafel cooked in zero trans fat oil, served with lettuce, tomatoes, and tahini sauce. \$13.95

Falamus Pita (Vegan)

It's our falafel pita, with creamy hummus inside. It's a great, meatless, high protein pita sandwich. \$14.75

Gyros Pita or Wrap

Rotisserie broiled Gyros, served with fresh romaine lettuce, red onions, tomatoes, and Greek tzatziki sauce. \$15.95

Sides

Basmati Rice (Vegetarian, GF) \$6.50

Vermicelli Pilaf (Vegetarian) \$7.50

Roasted Golden Yukon Potatoes (Vegan, GF) \$6.95

Roasted Vegetables (Vegan, GF) \$8.25

Chicken Breast (Basted with Lemon-Saffron Butter) \$8.50

Broiled Salmon (Basted with clarified butter) \$11.95

Meatballs \$9.95

Pasta with Marinara Sauce \$8.95

Garlic Bread \$2.95

The Cafe printed menu is the official menu for all content and pricing.

A 19% gratuity will be assessed for parties of six or more.

Regular Prices/Happy Hour (4p-6p) Prices (**Happy Hour for in-lounge diners**)
Food, Cocktails, Well & Premium Liquor, Beer, House Wine

Contemporary/Popular Cocktails

Jalapeno Margarita Cocktail \$14/\$10

Cancion Blanco Tequila, fresh Lime Juice, fresh Orange Juice, Agave Nectar, sliced Jalapeno's on the rocks

Frozen Coconut Mojito \$15/\$12

Bacardi Superior Rum, fresh Lime Juice, Cream of Coconut, fresh Mint Leaves

Raspberry Lavender Mule \$13/\$9

Three Olives Raspberry Vodka, Monin Lavender, fresh Lime Juice, and a splash of Ginger Beer on the rocks

The Buzzy Espresso Martini \$14/\$10

Absolut Vanilla Vodka, Bailey's, Frangelico, Fresh Brewed Espresso, Saigon Cinnamon sprinkle, served up

Timeless Libations

Pina Colada \$15/\$12

Koloa Kaua'i Coconut Rum, Cream of Coconut, Pineapple Juice, Cream, frozen

Frozen Blue Hawaiian \$15/\$12

Bacardi Superior Rum, Blue Curacao, Pineapple Juice, Cream of Coconut

Frozen Margarita or Daiquiri \$14/\$11

Cuervo Gold Tequila or Bounty White Rum, Triple Sec, Sweet-n-Sour, Agave Nectar

Frozen Strawberry Margarita or Daiquiri \$15/\$12

Cuervo Gold Tequila or Bounty White Rum, Triple Sec, fresh Lime Juice, Strawberry Puree

Aviation \$14/\$10

Bombay Sapphire, Luxardo Maraschino Liqueur, Giffard Crème de Violette, fresh Lemon Juice, served up

Tropical Punch \$14/\$10

Bounty White Rum, Malibu, fresh Orange Juice, Pineapple Juice, Grenadine

Classic Margarita \$14/\$10

1800 Silver Tequila, Greenbar Orange Liqueur, Agave Syrup, and fresh squeezed Lime Juice on the rocks

Original Mojito \$14/\$10

Bounty White Rum, fresh Lime Juice, fresh muddled Mint, with Sweet Syrup on the rocks

Traditional Moscow Mule \$13/\$9

Spur Vodka, Ginger Beer, fresh Lime Juice, on the rocks in a copper mug

Old Fashioned Muddled \$17/\$13

Double shot (3 oz.) of 2Bar Bourbon, muddled Orange and Cherry,

Old Fashion Aromatic Bitters, Sugar, splash of Soda Water, on the rocks

House Specialty Drinks

Red Sangria \$13/\$9 glass, \$44/\$32 carafe (32 oz.)

Garnacha Wine, Brandy, Passoa Passion Fruit Liqueur, Fruit Juices, and fresh sliced Fruit on the rocks

Lychee Martini \$13/\$10

Spur Vodka and Lychee Juice stirred until cold, served up with Lychee Fruit

Green Tea \$13/\$9

Jameson Irish Whiskey, Peach Schnapps, Sour Mix, Lemon-Lime Soda, on the rocks or as a shooter

Blueberry Lemon Drop Martini \$13/\$9

Smirnoff Blueberry Vodka, fresh Lemon Juice, Monin Blueberry, Simple Syrup, sugared rim, chilled and served up

Sultan's Tea \$15/\$11

Copperworks Gin, Spur Vodka, Bacardi Limon, Triple Sec, Sour Mix and Cola, on the rocks

Please note, a 19% gratuity will be assessed on parties of 6 or more

Paymon's Proudly Pours...

Vodka

Absolut \$9.50/\$4.75
 Absolut Vanilla \$9.50/\$4.75
 Belvedere \$15
 Ciroc \$13/\$6.50
 Ciroc Peach \$13/\$6.50
 Finlandia Grapefruit \$8.50/\$4.25
 Greenbar Lemon \$10/\$5
 Grey Goose \$13/\$6.50
 Grey Goose Orange \$13/\$6.50
 Ketel One \$10/\$5
 Reyka \$9/\$4.50
 Smirnoff Blueberry \$8.50/\$4.25
 Spur \$8/\$4
 Stoli \$9.50/\$4.75
 Three Olives Raspberry \$10/\$5
 Tito's \$9.50/\$4.75

Rum

Bacardi Silver or Limon \$9/\$4.50
 Captain Morgan \$9.50/\$4.75
 Koloa Coconut \$11/\$5.50
 Malibu Coconut \$8.50/\$4.25

Gin

Bombay Sapphire \$12/\$6
 Copperworks \$12/\$6
 Hendrick's \$16
 Tanqueray \$11/\$5.50

Whiskey/Cognac

2Bar Bourbon \$11/\$5.50
 Angel's Envy Bourbon \$15
 Basil Hayden Bourbon 8yr \$14/\$7
 Blanton's Bourbon Single Barrel 93 \$24
 Blue Run Bourbon "Reflection" \$18
 Bulleit Bourbon \$13/\$6.50
 Fireball \$9/\$4.50
 Frey Ranch Straight Bourbon \$16
 Jack Daniel's Old No. 7 \$11/\$5.50
 Jack Daniel's Honey \$11/\$5.50
 Jameson Irish \$10.50/\$5.25
 Jameson Irish Orange \$10.50/\$5.25
 Jefferson's Ocean Aged At Sea Rye \$19
 Knob Creek Bourbon 9 Yr. \$13/\$6.50
 Maker's Mark Bourbon \$11/\$5.50
 Old Forester Bourbon 1920 Prohib. \$16
 Russell's Reserve Rye Single Brl 104 \$18
 Seagram's Crown Royal \$13/\$6.50
 Seagram's Crown Apple \$13/\$6.50
 Seagram's 7 \$10/\$5
 Smoke Wagon Bourbon Uncut-Unfil. \$16
 Wild Turkey Rare Breed Bourbon \$16
 Woodford Reserve Bourbon \$13/\$6.50
 Johnny Walker Black \$16
 Glenfiddich 12yr. \$16
 The Macallan 18 yr. \$35
 Remy Martin VSOP Cognac \$16
 Hine VSOP Rare Cognac \$19

Tequila

1800 Silver \$11/\$5.50
 Cancion Blanco \$12/\$6
 Casamigos Silver \$14/\$7
 Casamigos Reposado \$15
 Codigo 1530 Reposado \$17
 Don Julio Silver \$15
 Don Julio Reposado \$16
 Jose Cuervo Gold \$10/\$5
 Mandala Anejo \$21
 Mandala Ex. Anejo (7 Yr.) \$27
 Patron Silver \$14.50
 Siempre Reposado \$13/\$6.50
 Tres Generaciones Anejo \$14/\$7

Mezcal

Pluma Negra Silver \$13/\$6.50

Cordials

Amaretto Di Saronno \$11/\$5.50
 Bailey's \$12/\$6
 Chambord \$13/\$6.50
 Frangelico \$11/\$5.50
 Ginrosa Aperitivo \$11/\$5.50
 Grand Marnier \$13/\$6.50
 Greenbar Orange \$11/\$5.50
 Jagermeister \$11/\$5.50
 Ouzo \$9/\$4.50
 Sambuca \$10/\$5

Beer

	Bottles
Angry Orchard, Hard Cider: (Cincinnati, Ohio) 5.0% ABV	\$7.50/\$3.75
White Claw: 5.0% ABV, Gluten Free, 2 g Carbs - Black Cherry, Raspberry, Mango	\$7/\$3.50
Blue Moon, Belgian White Wheat Ale: (Golden, Colorado) 5.4% ABV/ 9 IBU	\$7/\$3.50
Coors Light: (Golden, Colorado) 4.2% ABV/ 9 IBU	\$6.50/\$3.25
Miller Lite (Milwaukee, Wisconsin) 4.2% ABV/ 10 IBU	\$7/\$3.50
Corona Light: (Mexico) 4.0% ABV/ 18 IBU	\$6.50/\$3.25
Corona Extra: (Mexico) 4.6% ABV/ 18 IBU	\$6.50/\$3.25
Heineken: (Holland) 5.0% ABV/ 18 IBU	\$7/\$3.50
Modelo, Especial: (Mexico) 4.6% ABV/ 18 IBU	\$7/\$3.50
Stella Artois: (Belgium) 5.2% ABV/ 23 IBU	\$7/\$3.50
Peroni: (Italy) 5.1% ABV/ 24 IBU	\$7/\$3.50
Deschutes, Black Butte Porter: (Bend, Oregon) 5.5% ABV/ 30 IBU	\$7.50/\$3.75
Sierra Nevada, Pale Ale: (Chico, California) 5.6% ABV/ 38 IBU	\$7.50/\$3.75
Lagunitas, IPA: (Petaluma, California) 6.2% ABV/ 51 IBU	\$8/\$4
Stone Brewing, Delicious, IPA: (Escondido, California) 6.0% ABV/ 60 IBU	\$8/\$4

Draft

	25 oz.	16 oz.
Big Dog's, Las Vegas Lager: (Las Vegas, NV) 5.0% ABV/ 10 IBU	\$11/\$5.50	\$7.50/\$3.75
Firestone, Cali Squeeze, Blood Orange Wheat: (California) 5.0% ABV/ 15 IBU	\$12/\$6	\$8/\$4
Firestone, 805: (Paso Robles, California) 4.7% ABV/ 15 IBU	\$12/\$6	\$8/\$4
Modelo, Especial: (Mexico) 4.6% ABV/ 18 IBU	\$12/\$6	\$8/\$4
Pacifico, Clara: (Mexico) 4.4% ABV/ 18 IBU	\$12/\$6	\$8/\$4
Sierra Nevada, Hazy Little Thing, IPA: (Chico, California) 6.7% ABV/ 40 IBU	\$13.5/\$6.75	\$8.5/\$4.25

Sample beer flights - Select 4-4 oz. drafts.

\$9

Soft Drinks

Iced Tea (Passion Fruit) \$4.25 Sour Cherry Drink \$3.95 Mango Juice \$3.75
 Iced Chai tea w/milk \$4.95 Bottled Water (Fiji/San Pellegrino) \$4.00 Red Bull \$5.00
 Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Dr. Pepper, and Orange Crush \$3.95

White Wines

	Glass	Bottle
Curran, Grenache Gris, Rose, Santa Barbara, California Refreshingly clean with notes of strawberry, white raspberries, and hints of honeysuckle.		\$50
Field Recordings, Shirts, Central Coast, Chardonnay, California Opens with a nose full of pears & clementines. Fresh and clean like an ocean breeze.	\$15	\$58
Anna Bella, Chardonnay, Napa, California Flavors of mandarin orange, lemon curd, toasted marshmallow, and hints of brown sugar.	\$11	\$42
Little Boat, Chardonnay, Russian River Valley, California The wine has layering, texture and round notes of candied apple and bright citrus.		\$72
Serra de Estrela, Albarino, Rias Baixas, DO, Spain On the palate this luscious wine shows vegetable notes and a fresh acidity.		\$62
Schlink Haus, Riesling, Kabinett, Nahe, Germany This wine has a fragrant fine fruit and a light sweetness. Harmoniously balanced!	\$11	\$42
The Ned, Sauvignon Blanc, Marlborough, New Zealand Aromas of ripe citrus, passionfruit, and green apple lead into a palate of honeydew melon.	\$12	\$46
Ferrante, Pinot Grigio, Sicily, Italy Fallen apple with a supple, vibrant, dryish light body and a tingling, apple kombucha.	\$11	\$42

Red Wines

	Glass	Bottle
Tenuta San Jacopo, Chianti Superiore, Tuscany, Italy Organic grapes, made from hand-harvested 100% Sangiovese.		\$46
Epiphany, Inspiration, Rhone Style Blend, Santa Barbara, California Flavors of black raspberry, black plum, morello cherry, red currant, dried herbs...		\$66
Inkarri, Malbec, Mendoza, Argentina Organic Grapes, featuring snappy currant and plum along with desert herbs.	\$11	\$42
Trione, Henry's Blend, Bordeaux Style Blend, Alexander Valley, California Really clean with a bright red fruit, shifting into a savory dark chocolate and leather.		\$76
Coeur de Terre, Pinot Noir, Willamette Valley, Oregon It shows a nice structure with fine tannins and a round mouth feel.	\$14	\$54
La Crema, Pinot Noir, Monterey, California Richly textured with juicy, balanced acidity and integrated toasted spice.	\$15	\$58
Smoking Loon, Merlot, California On the palate, blackberry, dried cherry flavors lead to notes of Italian roast coffee.	\$12	\$46
Bench, Cabernet Sauvignon, Sonoma, California Flavors of black currant, dark cocoa and black forest floor.	\$15	\$58
Alexander Valley, Cabernet Sauvignon, Sonoma, California Flavors of cherry, cassis, blackberry and chocolate. 92 points - James Suckling		\$62
Red Sangria (Glass / 32 oz. Carafe) Garnacha, Brandy, Passoa Passion Fruit Liqueur, Fruit Juice, and fresh fruit on the rocks.	\$13	\$44

Sparkling Wines

	Glass	Bottle
Bellenda, "Fratelli Cosmo", Prosecco, Veneto, Italy The bouquet is generous, with emphatic notes of Golden Delicious apple & peach.	\$11	\$42
Montsarra, Cava, Brut, Spain A pale, sparkling wine with lasting bubbles and a crisp finish. The bouquet is fruity and vigorous.		\$44
Gloria Ferrer, Blanc de Noir (Pinot Noir), NV, Carneros Rich with berry and wild cherry, and just a hint of mango. 90 Points - Wine Enthusiast.		\$62

Paymon's Fresh Kitchen and Lounge

Late Night Menu

Fried Calamari

Breaded rings only, fried in healthy oil and topped with parmesan cheese and spicy marinara sauce. \$17.95

Combination Platter (Vegetarian, Vegan without dipping sauces) (GF without out Pita)

Hummus, jalapeno-lime hummus, stuffed grape leaves, falafel, baba ganosh, and Athens fries. \$19.95

Fish Tacos (3)

Beer battered, fried fish, with cabbage, pico de gallo, mango, chipotle aioli on softshell corn tacos. \$13.95

Mozzarella Cheese Sticks (5) (Vegetarian)

Mozzarella sticks served with marinara sauce. \$10.95

Meatballs in Marinara

An incredibly tasty mixture of lean ground beef, Italian sausage, fresh herbs in marinara sauce. \$9.95

Chicken Fingers (5)

Tossed with buffalo sauce or on the side. Ask for our delicious house made ranch dipping sauce. \$13.95

Athens Fries (Vegetarian, Vegan without dipping sauce, GF)

Our award-winning house-seasoned fries and delicious dipping sauce. Side \$6.95

Golden Garlic Parmesan Fries (Vegetarian, GF)

Just the perfect amount of garlic sauce, spices, and parmesan to complement our delicious fries! Side \$7.50

Falafel (5) (Vegan, GF)

A vegetarian mixture deep-fried in healthy oil until golden. Served with tahini sauce. \$11.95

Stuffed Grape Leaves (5) (Served Cold) (Vegetarian, Vegan without tzatziki sauce, GF)

Our Greek version of vegetarian stuffed grape leaves. Served with our delicious tzatziki sauce. \$9.95

Dolmas (5) (Served Hot) (GF)

Tender grape leaves with seasoned, lean ground beef, fresh tomato, and rice, baked in tomato sauce. \$13.95

Hummus (Vegan, GF)

A puree of chickpeas, tahini, fresh garlic, olive oil and fresh lemon juice. Side \$8.95

Jalapeno, Lime-Cilantro Hummus (Vegan, GF) Side \$9.50/\$7.25

Baba Ganosh (Vegan, GF)

Baked eggplant blended with tahini, fresh garlic, olive oil and fresh lemon juice. Side \$9.25

Gyros Pita or Wrap

Served with fresh romaine lettuce, red onions, tomatoes, and Greek tzatziki sauce. \$15.95

Gyro Platter

Rotisserie beef and lamb thinly sliced and served with roasted vegetables and vermicelli pilaf. \$20.95

Gyro Salad

Romaine lettuce, garden vegetables, sliced gyro meat, Greek dressing, and tzatziki sauce. \$18.95

Greek Salad (Vegetarian, Vegan without feta cheese, GF)

A large bed of romaine lettuce topped with fresh vegetables, Greek feta cheese and Greek olives. \$16.95

Broiled Chicken Kabob (Breast)

Rotisserie broiled and served with roasted tomato, roasted vegetables, and vermicelli pilaf. \$21.95

Broiled Steak Kabob* (GF)

Served with roasted tomato, roasted vegetables, and basmati rice. \$23.95

Broiled Moroccan Lamb Kabob*

Top sirloin domestic lamb marinated with Moroccan seasonings and rotisserie broiled.

Served with vermicelli pilaf, roasted vegetables, and roasted tomato. \$28.95

Broiled Fish Tandoori (GF)

Fresh chunks Salmon marinated in a delicious tandoori sauce and rotisserie broiled & sprinkled with fennel and cumin seeds. Served with basmati rice, mango-chutney dipping sauce and roasted vegetables. \$27.95

Broiled Kabob Trio*

A sampling of our three most popular kabobs. Marinated chicken, lamb* and Koobideh* (Ground Beef Kabob).

Served with basmati rice, vermicelli pilaf, roasted vegetables, and roasted tomato. \$28.95

Broiled Ground Beef Kabob* (Koobideh) (GF) (Quality is best when cooked Medium-Well or Well)

Served with roasted tomato and basmati rice. \$20.95