

\$5 Bites 5 Year Anniversary February 10, 2015

FOOD

TZATZIKI

cucumber, house made yogurt, house made pita bread

FAVA HUMMUS

yellow fava bean puree, house made pita bread

KEFALOGRAVIERA SAGANAKI

metaxa, lemon wedge

BRUSSELS SPROUT DAKOS

house cured pork belly, carmelized onion jam

SPANAKOPITA

spinach, kefalotiri & feta cheese, house made filo

SPIT ROAST PORK

slow cooked, served with onions, artichokes, olives and house made pita bread

DRINKS

SPECIALTY COCKTAILS

ANTHO

cucumber vodka, lemon, dill

XINOULI

greek-style margarita, tequila, veev, honey, cava rose

WINE

ZOE WHITE

GAI'A NOTIOS RED

CAVA ROSE SPARKLING

GREEK SPIRIT

THRACE OUZO

Consuming raw or undercooked foods can increase your risk of food-borne illnesses. 20% gratuity will be added to parties of 6 or more.