

Super Spartan

a greek inspired pop up

COCKTAILS

Cepheus Fizz \$10

brandy, blood orange, cinnamon syrup, sparkling wine

Lemon Tree \$12

bourbon, lemon, muddled kumquats, greek oregano

BarOUZO \$12

campari, ouzo, grapefruit, honey, mint

Wine Punch \$10

white wine, ginger, vodka, lemon and lime

Zeus Juice \$12

gin, blackberry puree, rosemary, citrus, club soda

Athens Mule \$12

vodka, ginger beer, pomegranate, lime, rosemary

SPARKLING

Glass \$12/ Bottle \$58

Cava, German Gilbert, Spain

ROSÉ

Glass \$10 / Bottle \$40

Rosé, Cielo, 2019, Italy

WHITE WINE

Glass \$11 / Bottle \$52

Pinot Grigio, Vigneti Del Sole, 2019, Italy

Chardonnay, Guillaman, 2018, France

Assyrtiko, Kouros Sterea, 2019, Greece

RED WINE

Glass \$12 / Bottle \$58

Pinot Noir, Cabrials, 2018, France

Cabernet-Merlot, Haut Bicou, 2016, France

Agiorgitiko, Oenodes, 2018, Greece

BEER (canned)

Founders, All Day IPA \$5.5

Avery, White Rascal Belgian \$6.5

Half Acre, Daisy Cutter Pale Ale \$6

Sly Fox, Helles Lager \$5

Happy Hour

Daily 5:00-7:00

Beer- bartender's choice \$5

Cabernet or Chardonnay \$5

Wine Punch \$5

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SALADS

Greek Salad tomato | cucumber | red onion | kalamata olives | feta | oregano | greek olive oil (v, gf) \$13

Soul Salad freekeh + quinoa | cabbage | apple | marinated manouri | pomegranate | almonds (v) \$12

WHIPPED DIPS served with warm pita

Charred Eggplant garlic confit | roasted pepper | lemon | herbs (vg, gf) \$8

Feta + Spicy Chili roasted poblano | pickled fresnos | garlic (v, gf) \$10

Roasted Beet soom tahini | lemon | garlic | yogurt (v, gf) \$9

Skordalia yukon gold | lots of garlic | red wine vinegar | extra virgin olive oil (v, gf) \$8

Yellow Lentil Hummus tahini | lemon | smoked pimenton (vg, gf) \$9

Tzatziki cucumber | yogurt | greek olive oil | lemon | dill | mint (v, gf) \$10

The Spartan Plate choose three dips | pickled veggies | warm pita | olives (v) \$ 22

SMALL PLATES

Greek Olives + Loukaniko olympia provisions salami | manouri | greek olive oil | warm bread \$13

Crispy Eggplant, Taverna Style smoked tomato | truffle honey | aged sheep's cheese (v) \$10

Grilled Lamb Dolmades cumin spiced lamb | garlic rice | wrapped in vine leaves | tahini dressing | feta (gf) \$12

Charred Octopus skordalia | pickled peppers | gigante beans | capers | herbs (gf) \$16

Keftedes pork + beef meatballs | tomato-olive sauce | graviera cheese | bread for dipping \$12

Greek Fries cracked + crispy potatoes | parsley | oregano | feta | tzatziki | lemon (v) \$9

Fried Calamari crispy chickpeas | lemon | herbs | tzatziki \$13

Gigante Beans, Plaki Style stewed beans | oregano | tomato | spices | feta bread crumbs (v) \$9

Saganaki, pickled date puree | sicilian pistachios | ouzo | lemon | grilled bread | (v)\$12

SKEWERS skewers are served with warm pita | tzatziki | cucumber salad | lentil hummus | quinoa-bulgur pligouri

Yogurt Marinated Chicken garlic | cumin | cardamom | ladolemono \$21

Trumpet Mushroom + Artichoke leek confit | red wine vinegar + feta dressing | oregano (v) \$20

Lamb Shoulder souvlaki marinade | rosemary \$24

Swordfish cretan spice mix | garlic | lemon | dill \$22

LARGE PLATES

Lamb Shank cypriot spiced | braised chickpeas | brussel sprout leaves | sticky sauce | prunes (gf) \$27

Whole Grilled Branzino black olive butter | ladolemono | capers | herbs | roasted vegetables (gf) \$27

Vegetarian Moussaka autumn squash | eggplant | mushroom | roasted potato | béchamel (v) \$16

Shortrib Pastitsio greek lasagna | braised shortrib | graviera cheese | roasted garlic tomato sauce | béchamel | fresh herbs \$21

SIDES

Warm Pita (1pc) \$2

Greek Olives, 4oz \$5

Any Whipped Dip, 4oz \$4

House Pickled Veggies, 4oz \$3

DESSERT

Rizogalo warm arborio rice pudding | honey poached apples | orange zest | tahini nut granola (gf) \$9

Baklava Sundae hazelnut walnut baklava | vanilla ice cream | greek honey \$10

*(v) vegetarian, (vg) vegan, (gf) gluten free