

PUB CHEESEBURGER* \$16
local beef, cheddar, all the sides,
served with house-made fries or
mixed greens

- add bacon \$2
- add fried egg \$2
- add avocado \$2



FROM OUR KITCHEN

**HOUSE-MADE
VEGGIE BURGER (vegan) \$14**
black bean based, dairy free, egg free
patty, hummus in place of mayo,
served with fries or mixed greens

SMALL PLATES

- **SOUP(S) OF THE DAY – CUP/BOWL \$5/\$7**
- **COLUMBIA CITY BAKERY BREAD & OLIVE OIL \$3**
- **SLOW ROASTED TOMATOES \$4**

HUMMUS \$6
garbanzo, garlic, lemon, tahini, served with grilled
pita bread

BABAGANOUSH \$6
roasted eggplant, garlic, olive oil, lemon, tahini,
served with grilled pita bread

TZATZIKI \$6
greek yogurt, cucumber, garlic, mint, served with
grilled pita bread

KOPANISTI \$6
feta, roasted red pepper, cayenne, served with grilled
pita bread

GREEN OLIVE TEPENADE \$6
pine nuts, roasted red pepper, parsley, lemon, served
with grilled pita bread

MIX & MATCH TRIO \$16
pick any three of our dips & spreads from the above
choices, served with grilled pita bread

BUCKET O’ FRIES \$6
hand cut russets, whipped feta

SHEPHERD’S PLATTER \$15
charcuterie, cheese, hummus, pickles, crostini

MEZE PLATES

choose one: CHICKEN SKEWER \$15, BEEF
SKEWER \$16, LAMB SKEWER \$17, FALAFEL \$15
choose one: HUMMUS, BABAGANOUSH, TZAT-
ZIKI, KOPANISTI,
GREEN OLIVE TEPENADE
choose one: GREEK SALAD, ROASTED BEET,
SEASONAL SQUASH, ORZO PASTA, BRAISED
GREEN, HOUSE GREEN SALAD

SALADS

GREEK SALAD \$8/\$12
traditional greek salad

ROASTED BEET SALAD \$8
seasonal greens, walnuts, vinaigrette

ROASTED SEASONAL SQUASH \$8
apple, feta, pomegranate, caramelized onion,
fresh thyme

ORZO PASTA \$8
roasted red pepper, manouri cheese, kalamata
olives, fresh basil

BRAISED GREENS \$8
garlic, lemon, crushed red chili pepper

HOUSE GREEN SALAD \$8
cucumber, pumpkin seeds, pickled onion

GRILL AND ENTREES
served with cup of soup and scoop of gelato

HALOUMI VEGETABLE PLATE \$14
roasted eggplant, zucchini, red pepper relish, basil, grilled
haloumi cheese, pita

LAMB YOUVESTI WITH ORZO \$19
braised lamb, tomato, garlic, olive oil, orzo, greek cheese

PASTITSIO \$16
greek pasta, spiced meat sauce, béchamel

CHICKEN SOUVLAKI PLATE \$15
grilled chicken breast skewers, pita bread, tzatziki,
roasted tomato, fresh romaine greens

BEEF* SOUVLAKI PLATE \$17
grilled steak skewers, pita bread, tzatziki, roasted to-
mato, fresh romaine greens

LAMB* SOUVLAKI PLATE \$18
grilled lamb skewers, pita bread, tzatziki, roasted to-
mato, dressed romaine greens

PORK GYRO PLATE \$16
house-made fries, dijon yogurt sauce, dressed romaine
greens

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.

FROM OUR ESPRESSO BAR

all espresso beverages made
with double shot unless
otherwise requested
FIDALGO COFFEE
Organic/fair trade/shade grown



BEVERAGES

please ask your server about
our current flavors

ICED TEA BY FIDALGO \$3
brewed fresh in-house

**SAN PELLEGRINO SPARKLING WATER
\$3.50**

LOCAL JUICE \$3/\$5
apple, grapefruit, orange

HOUSE-MADE LEMONADE \$3

COKE, DIET COKE, SPRITE \$2.75

REED’S GINGER BEER \$3.50

IZZE SPARKLING JUICE \$3.50

**SAN PELLEGRINO SPARKLING FRUIT
BEVERAGE \$3**

- **DRIP BREW COFFEE \$2.75**
 - **ESPRESSO \$2.55**
 - **CAFFE MACCHIATO \$2.80**
espresso with a dollop of foamed milk
 - **CAPPUCCINO \$3.40**
 - **AMERICANO \$2.85**
 - **LATTE \$3.40/\$3.65**
 - **MOCHA \$3.70/\$3.95**
- EXTRA SHOT ADD .75
SOY/ALMOND/FLAVORS ADD .50
- **HOT CHOCOLATE \$2.50/\$3.50**
 - **CHAI \$3/\$3.25**
 - **LONDON FOG \$3/\$3.50**

HOT TEA \$2.50
earl grey tea, decaf earl grey, english breakfast, orange
spice, green tea, decaf green tea, herbal lemon,
herbal chamomile, herbal peppermint, herbal mango
passionfruit, herbal pomegranate raspberry

SPARKLING/CHAMPAGNE

VEGA MEDIEN BRUT, sparkling white, spain \$7.50/\$30

ROSE

EN OENO blend, greece \$13/\$52

WHITE

MOSCHOFILERO white blend, greece \$9/\$36
LYRARAKIS LEGACY white blend, greece \$10/\$40

RED

RED ON BLACK red blend, greece \$9/\$36
LYRARAKIS LEGACY red blend, greece \$10/\$40

DESSERT

CAKE OF THE DAY \$6.50

BAKLAVA \$6.50

house-made, walnut, phyllo, honey

GALAKTOBOUREKO \$6.50

phyllo pasty, semolina custard

WINE, BEER ETC.

DRAFT BEERS FROM OUR PUB
ask about our current rotators!

- HACKER PSCHORR WEISSE \$6
- GEORGETOWN MANNY’S PALE ALE \$6
- GEORGETOWN LUCILLE IPA \$6
- BOUNDARY BAY IPA \$6
- NINKASI IPA \$6
- ROGUE DEAD GUY ALE \$6
- ODIN RUBY RED ALE \$6
- STELLA ARTOIS \$6
- HALES CREAM ALE \$6
- FREMONT PORTER \$6
- GUINNESS STOUT \$7
- OLD RASPUTIN IMPERIAL STOUT \$7

BOTTLES

- FIX BEER \$6
- SIERRA NEVADA PALE ALE \$6
- WOODCHUCK AMBER APPLE CIDER \$6
- KALIBER (non-alcohol) \$5

GELATO \$3/\$5

FIDALGO COFFEE / ESPRESSO AFFOGATO \$6.50
organic espresso poured over gelato