

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

**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

**SOUP(S) OF THE DAY – CUP/BOWL \$5/\$7
SLOW ROASTED TOMATOES \$4****FALAFEL CAKES \$8**

coriander, cumin, lemon, tahini

QUICHE \$12

house-made, served with mixed greens or fruit

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

MEZE PLATES

choose one: CHICKEN SKEWER \$15, BEEF SKEWER \$16,
LAMB SKEWER \$17, FALAFEL \$15

choose one: HUMMUS, BABAGANOUSH, TZATZIKI, KO-
PANISTI,
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

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 tomato, fresh romaine greens

LAMB* SOUVLAKI PLATE \$18

grilled lamb skewers, pita bread, tzatziki, roasted tomato, dressed romaine greens

PORK GYRO PLATE \$16

house-made fries, dijon yogurt sauce, dressed romaine greens

HALOUMI VEGETABLE PLATE \$14

roasted eggplant, zucchini, red pepper relish, basil, grilled haloumi cheese, pita

GRILLED CHICKEN PITA SANDWICH \$9

greek marinated chicken breast meat, tzatziki, roasted tomatoes, red onion, parsley,
romaine / add soup, fries or mixed greens \$4

GRILLED LAMB PITA SANDWICH \$11

greek marinated lamb, tzatziki, roasted tomatoes, red onion, parsley, romaine
add soup, fries or mixed greens \$4

GRILLED BEEF PITA SANDWICH \$11

greek marinated beef, tzatziki, roasted tomatoes, red onion, parsley, romaine
add soup, fries or mixed greens \$4

PORK GYRO PITA SANDWICH \$10

greek seasoned pork, tzatziki, roasted tomatoes, red onion, parsley, romaine
add soup, fries or mixed greens \$4

FALAFEL PITA**SANDWICH \$10**

hummus, tomatoes, shredded
romaine, pickled onions, tahini

ROASTED EGGPLANT**BAGUETTE SANDWICH \$10**

roasted red pepper relish, fresh
basil, halloumi cheese

BLT ON FOCACCIA \$12

served with soup or salad
add avocado \$2

TURKEY SANDWICH**ON FOCACCIA \$12**

served with soup or salad
add avocado \$2

GRILLED HAM & CHEESE**ON EGG BREAD \$12**

served with soup or salad
add avocado \$2

*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

GELATO \$3/\$5

FIDALGO COFFEE / ESPRESSO AFFOGATO \$6.50

organic espresso poured over gelato

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