

ZO GREEK

Spreads

served with grilled pita

Tzatziki \$7
authentic Greek yogurt with fresh garlic, dill and cucumber

Tirokafteri \$7
spicy fire roasted red pepper, Feta cheese & extra virgin olive oil

Skordalia \$7
garlicky whipped potato, lots of fresh garlic & extra virgin olive oil

Spread Sampler \$17
combination of the three

Dips

freshly baked out of the oven served with grilled pita

Spinach Artichoke Dip \$10
baked with Feta cheese

Warmed fava \$8
yellow split pea puree

Caramelized Fig & Goat Cheese Dip \$11
topped with toasted almonds

Soups

\$6.75

Avgolemono
chicken, lemon & rice

Lamb Chili
ground lamb & beef with peppers, onions and beans

Lentil (vegan)
healthy & hearty lentils & veggies

Creamy Tomato
San Marzano tomatoes with a touch of cream

Fasolada (vegan)
rustic white bean & veggie soup

Soup of the day
ask server for daily option

Salads

add chicken, pork or beef kalamaki \$7
shrimp \$9

Horiatiki \$13
A traditional village salad made with vine ripen tomatoes, cucumber, sliced onion, imported barrel aged Feta cheese, capers, olives, oregano & extra virgin olive oil

Greek \$10
Mixed greens, roasted red pepper, tomato, cucumber, Feta, olives served with a lemon, shallot vinaigrette

Mediterranean \$11
Mixed greens, cucumber, tomato, roasted red pepper, walnuts, gorgonzola, apple, cranberries served with a balsamic vinaigrette

Kale \$10
Shaved fennel, goat cheese and seasonal vegetables served with a pomegranate vinaigrette



Meze

Traditionally a Meze is not a meal course like an appetizer, although it can be, but rather a dish, hot or cold that is served alone or with other Meze. It is common for groups of family & friends to gather for several Meze to share.

Taramosalata \$8
whipped caviar spread served with grilled pita

Olives & Feta \$8
imported Feta & olives in extra virgin olive oil, lemon peel, fresh herbs & spices, served with grilled pita

Shishito Peppers \$8
blistered, drizzled with extra virgin olive oil and sprinkled with sea salt

Dolmadakia \$6
rice, herbs & spices wrapped in grape leaves served cold w/lemon & extra virgin olive oil

Lamb Chops \$36
1 lb of chargrilled Colorado lamb chops seasoned with Greek sea salt, oregano and garlic

Chargrilled Wings \$10
marinated in Greek herbs, spices, red pepper & finished w/lemon & extra virgin olive oil

Kalamaki (skewers) \$15
4 skewers of marinated chicken, pork or beef served with grilled pita & tzatziki

Chargrilled Octopus \$15
lemon, capers, extra virgin olive oil & sliced onion

Kolokythokeftedes \$10
zucchini & Feta fritters served with a goat cheese dill aioli

Shrimp Skewers \$13
chargrilled jumbo shrimp, brushed with lemon & extra virgin olive oil

Greek Fries \$8
homestyle cut fries topped with Feta and drizzled with extra virgin olive oil

Pastitsio \$10
layers of pasta, seasoned ground beef, topped w/creamy béchamel sauce

Spanakopita \$6
spinach and Feta cheese wrapped in crispy phyllo

Fried Halloumi Cheese \$11
served with a honey Metaxa reduction

Homemade Locanico \$12
1/2 lb of traditional Greek sausage. in-house ground pork, leeks & orange zest, cured and aged.

Assorted Meze

The Olympian \$54
1/2 lb of lamb chops, 4 skewers (2 chicken & 2 pork) locanico, grilled wings, spanakopita, Greek fries, pita & tzatziki

Mixed Grille \$41
3 pork skewers, 1/2lb of lamb chops, fries, locanico, pita & tzatziki

Orektiká \$20
imported barrel aged Feta, dolmadakia, shishito peppers, olives, roasted red peppers with fresh herbs & spices

Entrees

Lamb Chops \$36
3/4 lb of lamb chops served with roasted potatoes & a side Greek salad

Kalamaki plate \$24
chicken, pork or beef served with roasted potatoes & a side Greek salad

Gyros

served with choice of fries or side Greek salad

The Original Pork Gyro \$14
on grilled pita with tzatziki, tomato, onion & parsley

Chicken Gyro \$14
on grilled pita with tzatziki, tomato, onion & parsley

Pitas

served with choice of fries or side Greek salad

Mozzarella Tomato Basil Pita \$14
topped with mixed greens, drizzled with balsamic & extra virgin olive oil

Veggie Pita \$14
diced tomatoes, fire roasted red peppers, Feta cheese with balsamic & extra virgin olive oil



House Cocktails

Blue Aegean

Hendricks Gin, Violet Liqueur, lime & plenty of fresh mint \$10

Zo Rita

Tequila, Mastiha Liqueur, fresh squeezed lime juice, spiced agave \$10

Greek Manhattan

Athens Vermouth, Greek Honey, Bulleit Bourbon, bitters \$12

Ancient Martini

Agave, falernum & fresh lemon juice w/ Kettle one Vodka \$12

Beer

Ask staff for rotating draft selection

Fix

Greek Pale Lager \$6

Mythos

Greek Lager \$6

Nissos

Greek Pilsner \$6

Santorini Brewing Co.

Yellow \$7, Red \$7, Crazy \$8

Voreia

Greek Wheat \$7

Spiked Seltzers

Ask for rotating selection \$6

Stiegl Radler

Grapefruit mixed beer drink \$6

Seasonal Cider \$7

Miller Light \$5

Night Shift Selection \$8

Corona & Corona Light \$6

White Wine

Mantineia Tselepos Moschofilero (Arcadia)

Live acidity, citrus fruits & lemon flower with a crisp clean finish \$9 / \$33

Assyrtiko (Santorini)

Light fresh & fruity with pleasant acidity \$11 / \$39

Rhous (Crete)

Floral bouquet, ripe pear, white peach & hints of fresh elderflower \$10 / \$37

Oenodea Moscato/Sauvignon Blanc Blend (Drama)

Aromatic character, rich bouquet of flowers, ripe fruit w/ a full body \$9 / \$33

Kehribari Retsina

Aromas of pear, green apple & melon. notes of lime & mastiha \$15

Greek White on tap

Glass \$8, Half Carafe \$15, Full Carafe \$29

Red Wine

Kotsifali (Crete)

Aromas of wild berries & baked cinnamon apple w/ a presence of sweet spices \$9 / \$33

Driopi Agiorgitiko (Nemea)

Aromas of red fruit & dried nuts matured in French Oak \$12 / \$45

Chrisohoou Xinomavro (Naussa)

Brisk acidity and a smoky finish. Aged 18 months in oak barrels \$9 / \$33

Hatzimichalis Cabernet/Sauvignon (Atalanti)

Intense currant and blackberry flavors, with a deep and persistent finish \$12 / \$45

Greek Red on tap

Glass \$8, Half Carafe \$15, Full Carafe \$29

Greek Liquors & After Dinner Drinks

Ouzo

Barbayanni
Plomari
Aphrodite

Metaxa Brandy

5 year / 7 year

Methexis

10 year

Mastiha

Skinos
Chios
Kleos

Tsipouro

Zacharias
Tsipouro aged in
OAK

Raki

Haraki Regular
Haraki Honey



Coffee

Traditional Greek hot Coffee \$3.5

Frappe

A light and foamy Greek iced coffee \$4

Desserts

Baklava

Our own traditional Baklava made with layers of filo, filled with chopped nuts and sweetened with honey \$4

Baklava Cheesecake

Our own Cheesecake with a Baklava crust, home made whipped cream and some fresh seasonal fruits! \$8

Triple Chocolate Mousse Cake \$8

Nutella Praline

Layered white cake, topped with Nutella and a wafer cookie \$8

Classic Milfei

Layers of crunchy puff pastry filled with rich vanilla custard \$8

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