

ZO

GREEK



Red wine

Kotsifali (Crete) G \$9 B \$33
Aromas of wild berries & baked cinnamon apple w/ a presence of sweet spices

Rhous (Crete) G \$10 B \$37
Well balanced red & dark fruits w/ chocolate undertones

Driopi Agiorgitiko (Nemea) G \$12 B \$45
Aromas of red fruit & dried nuts matured in French Oak

Chrisohoou Xinomavro (Naussa) G \$9 B \$33
Brisk acidity and a smoky finish. Aged 18 months in oak barrels

Hatzimichalis Cabernet (Atalanti) G \$12 B \$45
Intense currant and blackberry flavors, with a deep and persistent finish

Greek House Red Glass Half Full
Served in a carafe \$8 \$15 \$29

White wine

Mantineia Tselepos Moschofilero (Arcadia) G \$9 B \$33
Live acidity, citrus fruits & lemon flower with a crisp clean finish

Assyrtiko (Santorini) G \$11 B \$39
Light fresh & fruity with pleasant acidity

Oenodea Moscato/Sauvignon Blend (Drama) G \$9 B \$33
Aromatic character, rich bouquet of flowers, ripe fruit w/ a full body

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

Greek House White Glass Half Full
Served in a carafe \$8 \$15 \$29

Rosé

Costa Lazaridi Domaine Merlot/Rosé G \$12 B \$45
Lucious Dry Red. Aromas of wild cherry & mulberry aged in French Oak

Ktima Voyatzi (Velventos) G \$9 B \$33
Spice aromas and combination of fruit and savory flavors. Assertive character and finishes with a spin of cedar.

Greek House Rosé Glass Half Full
Served in a carafe \$8 \$15 \$29

Sparkling

Bianco Nero Pink G \$12
Grapes of Muscat Hamburg. Light floral & fruity aromas & balanced sweetness

Lunetta Prosecco G \$11



House Cocktails



Blue Aegean \$10
Hendricks Gin, Violet Liqueur, lime some fresh mint

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

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

EspresZO Martini \$12
Real Greek Coffee, Vanilla Vodka, Honey Tsipouro w/ a touch of cream

Sangria of the Seasons \$12 *Now Available To-Go!*
Greek Red infused with apple, cinnamon and raspberry flavors

Beer

GREEK BEER

Fix \$6
Greek Pale Lager

Mythos \$6
Greek Lager

Santorini Brewing Co.
Yellow Donkey \$7
Red Donkey \$7
Crazy Donkey \$8

Spiked Seltzers \$6
Ask for rotating selection

Stiegl Radler \$6
Grapefruit mixed beer drink

Miller Light \$5

Seasonal Cider \$7

Night Shift Selection \$8

Corona & Corona Light \$6

Draft Beer

Jacks Abby Shipping out of Boston Ale \$7

Night Shift Whirlpool APA \$8

Bentwater Thunderfunk IPA \$8

Sam Adams Seasonal \$6

Greek Liquors & After dinner Drinks

Ouzo
Barbayanni
Plomari
Aphrodite

Tsipouro
Zacharias
Tsipouro aged in OAK

Metaxa Brandy
5 year / 7 year

Methexis
10 year

Mastiha
Skins
Chios
Kleos

Raki
Haraki Regular
Haraki Honey

Coffee & Dessert



Traditional Greek hot Coffee \$3.5

Frappe \$4
A light and foamy Greek iced coffee

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

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

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

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

Triple Chocolate Mousse Cake \$8

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
traditional lemon, chicken & rice soup

Lamb Chili
ground lamb with peppers, onions and beans

Lentil (vegan)
healthy & hearty lentils & veggies

Tomato Bisque
Puréed 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, roasted butternut squash, grapes & goat cheese 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

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

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

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

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

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

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

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

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

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

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

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

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

Patates Lemonates \$6
Roasted potatoes lightly seasoned with lemon, garlic & black pepper

Spanakopita \$6.50
spinach and Feta cheese wrapped in crispy phyllo

Assorted Meze

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

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

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

pitas come vegetarian served with choice of fries or side Greek salad

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

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

optional: add chicken, pork or tuna salad \$3