

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
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|------------------------|-------|------|------|
| 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
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|--------------------------|-------|------|------|
| 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.
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|-------------------------|-------|------|------|
| 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 | Metaxa Brandy
5 year / 7 year | Mastiha
Skins
Chios
Kleos |
| Tsipouro
Zacharias
Tsipouro aged in OAK | Methexis
10 year | 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

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

Patates Limonates \$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