

## MEZE / μεζές

### — COLD MEZE —

(Served with warm pita. Add fresh vegetable slices 3)

#### HUMMUS (VEG) 8

Garbanzo beans, sesame paste (tahini), garlic, and lemon juice

#### CILANTRO JALAPEÑO HUMMUS (VEG) 8

#### TOMATO BASIL HUMMUS (VEG) 8

Hummus Contest winner

#### BABA GHANOUSH (VEG) 8

Grilled eggplant, tahini, garlic, and lemon juice

#### FIERY FETA (VEG) 8.5

Feta cheese, roasted red pepper, and garlic

#### TZATZIKI (VEG) 8

Greek yogurt, cucumber, garlic, dill, and mint

#### PIKILIA (VEG)

Choose any four of the above, 27. Try'em all, 37

#### FETA & MIXED OLIVES (VEG) 10

Imported Feta cheese and assorted Greek olives

#### DOLMA (VEG) 12

Rice, green onion, parsley, dill, garlic mixed and wrapped in grape leaves

### — HOT MEZE —

#### SAGANAKI (VEG) 16

Pan seared kasseri cheese, flambéed in brandy tableside, served with pita

(Ask your server about our sweet version!)

#### SHRIMP & OUZO SAGANAKI (GF) 19

Jumbo shrimp pan seared with garlic, tomato, green onion, Feta cheese, flambéed in Ouzo tableside, served with pita

#### FIERY FETA MAC' N CHEESE (VEG) 11

Penne pasta, kasseri, cheddar, fiery Feta, and pita crumbs (add bacon 1)

#### MEDITERRANEAN OCTAPODI SKARAS (GF) 18

Char-grilled octopus served with a latho lemono

#### SPANAKOPITA (VEG) 11

Puff pastry filled with fresh spinach, leeks, Feta cheese, mint, dill, and served with tzatziki

#### POTATOES LEMONATO (GF) 7

Fried potatoes tossed in lemon juice and fresh herbs

#### CALAMARI 11

Lightly breaded and golden fried squid with spicy tzatziki

#### DOLMATHES (GF) 14

Grape leaves stuffed with ground sirloin, rice, mint, dill, with avgolemono sauce

#### MEZE FRIES (GF,VEG) 9

Hand cut and tossed in garlic, fresh parsley, topped with Feta cheese

#### GREEK QUESADILLA (VEG) 9

Pita bread, Feta, kasseri, cheddar, bell peppers, onion, and tomato. (add chicken or gyro 2 / filet or shrimp 4)

#### FALAFEL (VEG) 9

Chickpea and fava bean croquette with fresh herbs, served with tahini and pita

#### MEATBALLS (GF) 10

Seasoned ground beef and lamb mixed with Feta cheese, garlic, onion, and mint, and a roasted red pepper tomato sauce. Topped with Mizithra cheese

#### ROASTED GARLIC MASHED POTATOES (GF,VEG) 7

Roasted garlic and mizithra cheese

#### SOUVLAKIA (Greek Kabob) (GF) CHICKEN 11 / FILET 13

Mini skewer of protein served with tzatziki

#### GYRO 12

Slow roasted and marinated beef & lamb with pita on the side. Topped with onions, tomatoes and tzatziki

#### LAMB CHOPS (GF) 15

Grilled lamb chops finished with latho lemono

#### GREEK TACOS (GF)\*\*\* 10

(choose 2: chicken(GF), steak(GF), falafel(GF), lamb, gyro) Pico de Greco, spicy tzatziki, cheese, corn tortilla (add Grecamole 1)



## Greek Fusion

## HOUSE-MADE COCKTAILS

### ΣΠΙΤΙΚΟ ΚΟΚΤΕΙΑ

ALL OUR COCKTAILS ARE MADE FROM SCRATCH. WE

THANK YOU FOR YOUR PATIENCE WHILE OUR BAR STAFF

PERFECTS YOUR BEVERAGE

### MEZE INSPIRED

#### MEZADERO 13

Cazadores Silver, Fresh Watermelon Cordial, Chamoy Tajin Rim

#### THE DIRTY GREEK 13

Kāstra Elion Greek Vodka, Greek Olive Brine, Kalamata Olives, Kasseri Stuffed Pepperoncini

#### CHANDON SPRITZ 13

Champagne Mehtod Sparkling, Orange Rinds, Bitters

#### SPARTAN MULE 13

Ketel One Vodka or Tanqueray Gin, Lime, Ginger Beer, Bitters

#### GREEK RED SANGRIA 11

(available in carafe)

Metaxa Greek Brandy, Greek Red Wine, Seasonal Fruit, Cinnamon, Ginger Beer

#### ATHENA'S MISCHIEF 13

Jalapeño Infused Cazadores Silver, Pomegranate, Basil, Lemon, Tajin

#### GREEK FREAK 13

Bulleit Bourbon, Blackberries, Lemon, Ginger, Demerara

#### THE ONLY WORD 13

Gray Whale Gin, Luxardo Maraschino, Yellow Chartreuse, Lemon

#### POSEIDON'S STORM 13

El Silencio Mezcal, Fiero, Honey, Lemon, Grapefruit, Fevertree Grapefruit Soda, Black Lava Salt Rim

#### LIME IN THE COCONUT 13

RumHaven Coconut Rum, Lime, Vanilla, St Elizabeth Allspice, Tropical Hard Seltzer

#### OLD FASHIONED 13

Redemption Rye, House Demerara, R&D Aromatic #7 Bitters and Cherry Apple Bitters

#### PGA EDITION OLD FASHIONED 25

19yr Dewars, House Demerara, R&D Aromatic #7 Bitters and Cherry Apple Bitters

#### BARREL AGED MANHATTAN 19

Templeton 6yr Rye, Carpano Antiqua Vermouth, R&D House Bitters

\*\*\*OUR GLUTEN FREE OPTIONS ARE PREPARED IN A COMMON KITCHEN WITH A RISK OF GLUTEN EXPOSURE.

NOT ALL INGREDIENTS ARE LISTED: PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

\$2 CHARGE FOR SPLIT PLATE

## SOUPA / SALATA

### ΣΟΥΠΑ / ΣΑΛΑΤΑ

(Add chicken 6, gyro 6, falafel 6, shrimp 9, salmon 12)

#### AVGOLEMONO SOUP (GF) 9

Traditional egg-lemon soup with chicken, rice and carrots

#### SOUP OF THE DAY 7.5

#### GREEK SALAD (GF,VEG) 7

(ENTRÉE PORTION 11.5)

Romaine lettuce, red onion, Persian cucumber, Roma tomatoes, Kalamata olives, Feta cheese, and house vinaigrette

#### GRILLED ASPARAGUS SALAD (GF) 12

(ENTRÉE PORTION 17)

Mixed greens, grilled asparagus, gorgonzola cheese, fresh fruit, walnuts, with a strawberry-fig balsamic dressing

#### WATERMELON FETA SALAD (GF,VEG) 12

Watermelon, arugula, grilled asparagus Feta, balsamic reduction, Greek honey, candied walnuts, EVOO

#### VILLAGE SALAD (GF,VEG) 12

Roma tomato, bell pepper, cucumber, red onion, Feta cheese, Greek olives, capers, EVOO

#### GRILLED MANOURI & BEET SALAD (GF,VEG) 12

Imported grilled Manouri cheese, chilled beets, arugula, toasted pine nuts, bell pepper, Greek honey, EVOO

## PLATES / ΠΙΑΤΑ

#### SOUVLAKI (GREEK KABOB) (GF)

FILET MIGNON 32/ CHICKEN 24

Marinated and grilled served with rice pilaf, sautéed vegetables, and tzatziki

#### COMBO SOUVLAKI (GF) 42

Two pieces of filet mignon, chicken, lamb chops and shrimp all on the same plate! The Best of Souvlaki plate!

#### SEAFOOD SOUVLAKI (GF) 32

Marinated and grilled salmon filet, octopus and jumbo shrimp served with rice pilaf, sautéed vegetables and a latho lemono sauce

#### LAMB SHANK 28

Braised in a red wine, fresh tomato sauce with hints of cinnamon and black pepper. Served with roasted garlic mashed potatoes and grilled asparagus, topped with Feta

#### GYRO PLATE 24

Slow roasted and marinated beef & lamb, served with sautéed vegetable, rice pilaf, tzatziki and pita bread

#### SOLOMOS (GF) 28

Spinach and Feta stuffed salmon filet, served with rice pilaf, grilled asparagus, and butter, lemon caper sauce

#### LAMB CHOPS (GF) 38

Char-grilled lamb chops in a latho lemono sauce, served with lemon fried potatoes and grilled asparagus

#### FALAFEL PLATE (VEG)\*\*\* 21

Chickpea and fava bean croquettes with fresh herbs, mixed greens, tomato, red onion, tabini, pickled turnips, hummus, and pita bread

#### MOUSSAKA 24

Traditional eggplant casserole. Layers of eggplant, potato, seasoned ground sirloin, and finished with béchamel cream sauce

#### PASTA LAHANO (VEG) 21

Penne, garlic, white wine, spinach, Roma tomato, mushrooms, red onions, gorgonzola, and pine nuts (ask server for protein)

#### SHRIMP & OUZO FETTUCCINI 29

Jumbo shrimp pan seared with garlic, tomato, green onion, Feta cheese, manouri cheese, and Ouzo cream reduction

#### MEZE BURGER 18

Seasoned ground beef and lamb mixed with Feta cheese, garlic, onion and mint, topped with sautéed onions, mushrooms, Swiss cheese, fiery Feta, and garlic aioli. Served with Meze fries or Greek salad.

BEERS / ΜΠΥΡΕΣ

— LOCAL DRAFTS —

CORONADO BREWING SEACOAST PILSNER 4.9% 8  
Bright and clean American Pilsner with just the right amount of hop

HARLAND JAPANESE LAGER 5% 8  
Clean, crisp, smooth and dangerously drinkable!

ALESMTIH .394 PALE ALE 6% 9  
A golden pale ale full of American hop flavor and aroma, with a subdued bitterness and a malty sweet finish!

EMBOLDEN BRAVE THE HAZE 8% 9  
Smooth and creamy mouthfeel from oats and wheat, bright aromas of citrus, gooseberry, and hints of white wine

ABNORMAL BOSS POUR IPA 7.8% 9  
West style IPA with bright citrus, tropical nose and dank hops!

LATITUDE 33 BLOOD ORANGE IPA 7.2% 9  
The citrusy, tropical bitterness provides a perfect balance and a smooth finish

— BOTTLED BEERS —

SEPTEM MICROBREWERY GREEK IPA 7  
SEPTEM MICROBREWERY GREEK HONEY 7

MYTHOS GREEK LAGER 7

SAINT ARCHER BLONDE 7

MAUI COCONUT PORTER 8

COORS LIGHT 5

PACIFICO 6

ACE PEAR CIDER 5

HARD SELTZER (ask server) 6

JUNESHINE BLOOD ORANGE MINT HARD KOMBUCHA 8

HEINEKEN ZERO N.A. 5

A ROUND OF BEERS FOR THE KITCHEN! 25

NON-ALCOHOLIC DRINKS

GREEK LEMONADE (free refills) 5  
Fresh Lemon-Thyme-Mint-Pomegranate

GREEK ICED NES-FRAPÉ 5  
Refreshing and frothy iced Greek coffee

DROPKICK COLD BREW 6  
Ask server for flavor

WINE BY THE GLASS / ΠΟΤΗΡΙ ΚΡΑΣΙ

— SPARKLING & ROSÉ / ΑΦΡΤΟΔΕΣ ΚΡΑΣΙ —

ANNA DE CODORNIU CAVA BRUT  
CATALONIA, SPAIN NV 10/42  
Light bodied, terrific floral notes, apples, and a clean delicate finish

DOMAINE CHANDON ROSÉ  
CALIFORNIA, NV (187ML) 12  
Aromas and flavors of strawberry, watermelon, and red cherry. Crisp and dry

VILLA SANDI PROSECCO  
VENETO, ITALY NV 11/42  
Crisp and dry with flavors and aromas of ripe peach, green apple, and wild flowers

GAIA 14- 18H ROSE OF AGIORGITIKO  
NEMEA, GREECE 2019 12/46  
Aromas of tropical fruit lead into flavors of strawberries, peach and mandarin. Creamy texture with present minerality and crisp acid

MOËT & CHANDON IMPERIAL CHAMPAGNE  
EPERNAY CHAMPAGNE, FR NV (187ML) 16  
Rich lemon curd, brioche, apple, pear, peach and mandarin. Rich and mineral driven with a lengthy finishcomplex and delicious. Dry and crisp

FLEURS DE PRAIRIE ROSÉ  
COTES DE PROVENCE, FR 2020 13/50  
Strawberry, cherry blossom, ruby red grapefruit and rose petals with a silky texture and crisp finish

— WHITES / ΛΕΥΚΟ ΚΡΑΣΙ —

GAVALAS SANTORNI ASSYRTIKO  
SANTORINI, GREECE 2018 13/50  
Stoney minerality with lemon citrus, bruised yellow apple, floral notes and a hint of sea salt. Great acid and texture. Greece's most popular varietal!

BOSINAKIS MANTINIA MOSCHOFILERO  
MANTINIA, GREECE 2018 11/42  
White rose, grapefruit, melon, lychee, white pepper finish

DOMAINE PAPAGIANNAKOS RETSINA  
ATTICA, GREECE 2019 11/42  
Classic Greek White! Aroma and flavors of pine and forrest intermingle with lemon citrus ,dried apple and fresh herbs. Great with feta and olives

DOMAINE PAPAGIANNAKOS SAVATIANO OLD VINES  
ATTICA, GREECE 2019 11/42  
Dry and crisp with a round mouthfeel. Yellow apple, lime zest, and melon rind with present minerality and bracing acidity. 50+ year old vines!

LOOSEN BROS. DR. L RIESLING  
MOSEL, GERMANY 2020 11/42  
Luscious red apple and pear mingle with citrus and peach flavors. Persistent minerality and a round fleshy mouthfeel. Off dry (slightly sweet)

HARKEN CHARDONNAY  
CALIFORNIA, 2020 11/42  
Pear nectar, tropical fruits, buttered toast and creme brulee. Big and rich

KIM CRAWFORD SAUVIGNON BLANC  
MARLBOROUGH, NEW ZEALAND 2020 12/46  
Stone fruit, grapefruit, kiwi, and lime zest with vibrant acidity and good length

CHALK HILL CHARDONNAY  
RUSSIAN RIVER VALLEY, CA 2019 14/52  
Lemon citrus, yellow apple and tropical fruits intermingled with vanilla and clove. With crisp acid and present mineral structure. Our less oaked and leanest Chardonnay by the glass

ROMBAUER CHARDONNAY  
CARNEROS, NAPA, CA 2019 20/76  
Ripe peach, vanilla, crème brulee, wood spice and buttery texture. Classic big and rich Napa style

— REDS / ΚΟΚΚΙΝΟ ΚΡΑΣΙ —

DOMAINE FOUNDI NAOUSSEA XINOMAVRO  
NAOUSA, GREECE 2015 12/46  
Rustic cherry, wild strawberry, truffle, sandalwood and tomato leaf with dusty lingering tannins. Dry and complex

GAIA AGIORGITIKO  
NEMEA, GREECE 2019 13/50  
Rich black cherry, savory mixed berries, and vanilla with notes of wood. Full bodied, smooth & creamy texture with mouth coating tannins

LIMNEON  
MT. MELITON, GREECE 2017 12/46  
Savory red cherry, herbs and leather with a black pepper finish. Greece's oldest grape varietal

CHATEAU PORTO CARRAS BORDEAUX BLEND  
MELITON SLOPES, GREECE 2009 18/70  
Cab Sauv, Cab Franc, Limnio. Black Cherry and Currant intermingle with cedar, savory herbs, and pepper on the finish. Dry, balanced and refined tannins

CS SUBSTANCE CABERNET SAUVIGNON  
COLUMBIA VALLEY, WASHINGTON 2019 11/42  
Black currants, cassis, blackberry, and warm espresso notes on the finish. Full bodied with ample tannins

DAOU CABERNET SAUVIGNON  
PASO ROBLES, CA 2019 15/55  
Big, rich, and juicy. Cassis, dark cherry, boysenberry, and blackberry intermingle with baking spices and dried herbs

PAPAGIANNAKOS KALOGERI CABERNET SAUVGINON  
ATTICA, GREECE 2016 15/55  
Dark chocolate, roasted red bell pepper, currant paste, cherry and vanilla. Well structured with dusty, grippy tannins. Great with lamb dishes

HALL CABERNET SAUVIGNON  
NAPA VALLEY, CA 2018 20/77  
Black currants, blackberry, dark cherry, tobacco, cocoa and wood spices with a mineral finish. Structured and refined

FOG THEORY PINOT NOIR  
STA. RITA HILLS, CA 2017 12/46  
Bright red cherry and rustic cranberry layered with earthy notes and hints of black pepper. Smooth and savory

DOMAINE CARNEROS ESTATE PINOT NOIR  
CARNEROS, NAPA 2018 20/77  
Lush and silky smooth. Dark cherry, rasperrries, vanilla, rose petal, damp earth and black tea spices

LA POSTA PIZZELLA MALBEC  
MENDOZA, ARGENTINA 2019 12/46  
Full-bodied and silky rich texture with blackberry mocha, tobacco and sweet ginger spice

Please note: Wine vintages change frequently and without notice, please forgive us if the vintage listed is not the current vintage we are pouring at the moment.

GREEK WINE FLIGHT

Choice of any 3 Greek wines  
(2.5 oz) pours - 17



FOR EVENTS AND CATERING, PLEASE CONTACT [EVENTS@GASLAMPMEZE.COM](mailto:EVENTS@GASLAMPMEZE.COM)