

MEZZE

Dips (v.)

Served with sourdough pita

Hummus	10	Crudités (v.)	20
Roasted Squash Hummus	10	Hummus, avocado	
Winter Tzatziki	10	Dolmas (v.)	12
Avocado	12	Citrus oil, Kalamata yogurt	
Roasted Eggplant	12		
Whipped Feta	14		

Pikilia (v.) 55
Dips, crudités, dolmas, olives
sourdough pita

Tuna Tartare 20
Avocado, scallions
tapenade

SMALL PLATES

Greek Salad (v.) Campari tomatoes, Persian cucumbers, marinated feta	18
Baby Kale & Gem Caesar (v.) Urfa spiced pita croutons, kefalotyri	18 / 23
Fritto Misto Calamari, shrimp, zucchini, eggplant	24
Cleavered Octopus Slow-roasted sweet peppers, caramelized onions, golden raisins	20
Valbresco Baked Feta Marinated olives, sundried tomatoes, ciabatta bread	23

LARGE PLATES

Hummus Bowl (v.) Marinated beets, Greek salad, garbanzos, sprouts, six minute egg	23
Greek Grilled Cheese (v.) Heirloom tomato, roasted peppers, French fries	21
Azure Burger Sesame roll, feta cheese, basil labneh, French fries	26
Grilled Branzino Sandwich Htipiti, shaved fennel, wild arugula	24

KEBAB SOUVLAKI

Served on pita with French fries

Baharat Swordfish Dill-pine nut pesto	24	SIDES	
Chicken Breast Saffron yogurt	23	Greek French Fries (v.)	10
Marinated Filet Mignon Mint salsa verde	34	Trahana Tots (v.)	10
		Tabbouleh (v.)	10
		Add a kebab	16
		Sourdough Pita (v.)	5

DESSERTS

Baklava Bites Almonds, pistachios, honey orange blossom syrup	12
Crispy Dough Rosemary sugar, walnut honey dip	14

ICE CREAM & SORBET

by Aubi & Ramsa

Passionfruit Margarita Casamigos tequila	15
The Strawberries & Rosé Veuve Cliquot Rosé, St. Germain	15
The Espresso Martini Tanqueray N°10, coffee liqueur	15

CHEFS JOHN FRASER & ALEJANDRO AYALA

Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. An automatic gratuity of 20% will be added to all parties of 6 or more.

SIGNATURE COCKTAILS

Espresso Martini Cold brew, Ketel One vodka, black coffee liquor	26
Fall Colada Ron Zacapa 23yr rum, fig, balsamic, pink peppercorn, coconut, lime	25
Tropical Old Fashioned Astral Anejo tequila, pineapple, honey	20
Garden Margarita Mezcal, carrot, orange, chipotle, cilantro	19
Spicy Maria Milagro tequila, Hagave spiced nectar, Aperol, tomato, black salt	19
Green Juice Gimlet Ketel One vodka, cucumber, celery, Hagave spiced nectar, lemon	20
Spa Water (low ABV) Sake, coconut water, mint cordial, aloe	18

COCKTAILS TO SHARE (Serves 4-6)

Tampa Lemondrop Ketel One vodka, limoncello, bubbles, ginger	135
Cabana Cosmo Ketel One vodka, Cointreau, watermelon, raspberry, sparkling wine	135

BEER & CANNED COCKTAILS

Cigar City, Jai Alai, IPA	8
Funky Buddha, Floridian, Hefeweizen	8
EDITION Helles by Magnanimous Brewing, Helles Lager	10
High Noon, Watermelon	10
High Noon, Pineapple	10

NON-ALCOHOLIC

Jasmine Spritz White tea, verjus, soda	17
Peach Smash Bee pollen, Moscatel vinegar, ginger beer	14

SPARKLING WINE

Adami, Brut, Bosco di Gica Valdobbiadene Superiore, Veneto, Italy NV	19	75
Dom Perignon, Brut, Champagne, France 2013	740	
Moët & Chandon, Brut Impérial Réserve, Champagne, France NV	49	195
Moët & Chandon, Ice Imperial	44	175
Château De Rouanne, Brut Nature Rosé Provence, France 2021	105	
Champagne Laherte Frères, Brut Rosé Ultradition, Champagne, France NV	140	

WHITE WINE

Cesari, Pinot Grigio, Veneto 2021	16	60
Jacques Dumont, Sauvignon Blanc Val de Loire, France 2021	16	60
Skyside, Chardonnay, Napa Valley, California 2019	16	60

ROSÉ WINE

La Fête Du Rosé, Côtes de Provence, France 2021	21	80
Château d'Esclans, Whispering Angel Côtes de Provence, France 2022	18	70

RED WINE

Joséphine Dubois, Pinot Noir Bourgogne, France 2020	18	65
Terrazas de los Andes, Malbec Mendoza, Argentina 2021	16	60
Cloisonné, Cabernet Sauvignon Napa Valley, California 2021	28	110