

COCKTAILS

Azure Spritz	21
aperol, grapefruit, soda, prosecco	
Cookie Butter Espresso Martini	21
milagro reposado tequila, espresso baileys, cinnamon	
Make Me Blush	21
dutch barn vodka, litchi liqueur lemon, cranberry	
Greek Bloody Mary	21
grey goose, ouzo, dill, filthy bloody mary	

FREE-FLOW SIGNATURE MIMOSAS

Klassikos	35
Aperol, blood orange, prosecco	
Helios	35
amaro montenegro, passionfruit liquor honey, prosecco	
Athena	35
creme de violet, ginger liqueur, prosecco	

COFFEE

Café Latte	6
Cappuccino	6
Espresso	4
Americano	5
Drip Coffee	6

JUICES

Tangerine Juice	12
Cold Pressed Carrot Juice	12
orange, carrot, ginger	
Cold Pressed Green Juice	12
cucumber, kale, lime, agave nectar	
Cold Pressed Beet Juice	12
apple, beet, lime	

Please note that Free-Flow Mimosas are served exclusively during brunch hours and that they will be poured with a 2-hour time limit per table.

A gratuity of 20% will be automatically applied and can be adjusted at guest discretion.

Please note, we are a cashless venue.

PRIX FIXE

The experience opens with assorted pikilia for all, unfolding into each guests' choice of entrée, and finishing on a sweet note with desserts for the table.

PIKILIA

served with sourdough pita

Fruit, Greek Yogurt Parfait, Lamb Merguez, Zeus's Bacon
Hummus, Tzatziki, Eggplant Dip, Muhammara
Crudités, Dolmas, Pita, Mini Greek Salad, Zhoug
Antep Chili Crunch, Marinated Olives

ENTRÉES

Baby Kale Caesar 45
kefalotyri cheese, pita croutons

Salad Includes Choice of Protein
Chicken | Shrimp | Steak

Ancient Grain Bowl 35
chickpeas, quinoa, esme
hummus, dolmas, soft boiled egg

Baked Eggs Saganaki 46
spicy tomato sauce, two soft eggs
feta, cilantro, sourdough pita

Cilbir 48
two poached eggs, labneh, pita, herb salad
antep chili crunch, sumac onions

Strapatsada 48
frittata, concasse tomato, feta, basil

Shrimp & Grits 56
trahan grits, sauted shrimp, parmesan, chives

Avgofetes 44
brioche, tahini maple syrup
sesame seeds, cinnamon

Chicken Breast Avgolemono 45
lemon, dill, mint

Sesame Fried Chicken Koulouri 45
sesame bun, tzatziki-cabbage slaw
israeli pickles

Azure Burger 45
sesame roll, feta cheese, basil labneh

SWEETS

Sesame Panna Cotta

À LA CARTE

MEZZE

dips served with sourdough pita

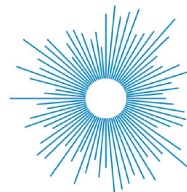
Hummus	10	Avocado	14
Tzatziki	12	Whipped Feta	14
Eggplant Dip	14	Muhammara	14
Dolmas	12	Sourdough Pita	6
Crudités	8	Greek Fries	10

Oysters	24 / 48	Shrimp Cocktail	24
east or west coast		maras pepper cocktail, lemon	

Tuna Crudo	23	Hamachi Crudo	21
cilantro-buttermilk dressing		aguachile, sesame	

Fritto Misto	30	Lamb Meatballs	26
calamari, shrimp, zucchini		tomato preserves	
eggplant		kefalotyri cheese	

Grilled Octopus	28	Greek Salad	18
white bean purée		campari tomatoes	
golden raisins		Persian cucumbers, feta cheese	
pine nut chutney			



SALADS

Baby Kale Caesar 18
kefalotyri cheese
pita croutons

Greek Wedge 19
zeus's bacon, tomato
feta-dill dressing

Ancient Grain Bowl 28
chickpeas, quinoa, esme
hummus, dolmas, soft boiled egg

Add-Ons
Chicken +16, Shrimp +24, Steak +26

ENTRÉES

Azure Burger 26
sesame roll, feta cheese
basil labneh

Sesame Fried 28
Chicken Koulouri
sesame bun, israeli pickles
tzatziki-cabbage slaw

Avgofetes 22
brioche, tahini maple syrup
sesame seeds, cinnamon

Cilbir 24
two poached eggs, labneh
pita, herb salad

SWEETS

Doughnuts	16	Sesame Panna Cotta	14
rosemary sugar		sesame halva, sea salt	
walnut honey dip		sesame seed	

Baklava	12	Ice Cream	10
toasted almond & pistachios		greek yogurt, mastic, halva	
orange blossom syrup			

CHEFS JOHN FRASER & ROY BRYANT

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.

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BRUNCH