

## COCKTAILS

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

## FREE-FLOW SIGNATURE MIMOSAS

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

## COFFEE

<b>Café Latte</b>	6
<b>Cappuccino</b>	6
<b>Espresso</b>	4
<b>Americano</b>	5
<b>Drip Coffee</b>	6

## JUICES

<b>Tangerine Juice</b>	12
<b>Cold Pressed Carrot Juice</b>	12
orange, carrot, ginger	
<b>Cold Pressed Green Juice</b>	12
cucumber, kale, lime, agave nectar	
<b>Cold Pressed Beet Juice</b>	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.

## COURSED MENU

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, ezme  
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, sauteéd 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 roll, tzatziki-cabbage slaw  
Israeli pickle aioli

Azure Burger 45  
sesame bun, feta, basil labneh

### SWEETS

Sesame Panna Cotta

## À LA CARTE

### MEZZE

dips served with sourdough pita

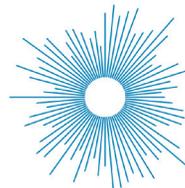
Hummus	10	Avocado	14
Tzatziki	12	Whipped Feta	14
Eggplant Dip	14	Muhammara	14
Dolmas	12	Sourdough Pita	6
Crudités	8	Greek Fries	10

Oysters east or west coast	24 / 48	Shrimp Cocktail maras pepper cocktail, lemon	24
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Tuna Crudo cilantro, buttermilk dressing	23	Hamachi Crudo aguachile, sesame	21
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Fritto Misto calamari, shrimp, zucchini eggplant	30	Lamb Meatballs tomato preserves kefalotyri cheese	26
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Grilled Octopus white bean purée golden raisins pine nut chutney	28	Greek Salad campari tomatoes Persian cucumbers, feta	18
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### 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, ezme  
hummus, dolmas, soft boiled egg

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

### ENTRÉES

Azure Burger 26  
sesame bun, feta  
basil labneh

Sesame Fried  
Chicken Koulouri 28  
sesame roll, Israeli pickle aioli  
tzatziki-cabbage slaw

Avgofetes 22  
brioche, tahini maple syrup  
sesame seeds, cinnamon

Cilbir 24  
two poached eggs, labneh  
pita, herb salad

### SWEETS

Doughnuts rosemary sugar walnut honey dip	16	Sesame Panna Cotta sesame halva, sea salt sesame seed	14
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Baklava toasted almond & pistachios orange blossom syrup	12	Ice Cream Greek yogurt, mastic, halva	10
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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