

# MAGNUMS & JEROBOAMS



## Champagne

POL ROGER WHITE LABEL 365  
Brut MAGNUM

LAURENT-PERRIER 495  
Brut Rosé MAGNUM

LEGRAS & HAAS INTUITION 395  
Brut Rosé MAGNUM

DOM PERIGNON 2010 1,500  
Brut MAGNUM

CHATEAU MONTELENA 2016 395  
Chardonnay MAGNUM napa, california

RUMOR 2022 152  
Rosé MAGNUM provence, france

AMEZTOI RUBENTIS TXAKOLINA 2022 116  
Rosé MAGNUM basque country, spain

CHATEAU FREDEVILLE 2022 125  
Rosé MAGNUM provence, france

DOMAINE TRIENNES 295  
Rosé JEROBOAM provence, france

PISONI ESTATE 2017 5,900  
Pinot Noir NEBUDCHANEZZAR (9L) santa lucia highlands, california

AZELIA 2020 295  
Barolo MAGNUM piedmont, italy

STAG'S LEAP ARTEMIS 2018 450  
Cabernet Sauvignon MAGNUM napa, california

CAYMUS SPECIAL SELECT 2021 1,195  
Cabernet Sauvignon MAGNUM napa, california

## Cocktails

Skinny Margarita 19  
reposado tequila, agave nectar,  
pressed lime, orange

Sunseeker 21  
miso washed rosaluna mezcal, reposado tequila,  
italian strawberry liqueur, fresh lime

The Greek Prince 19  
grey goose, mint, smashed raspberry,  
clover honey, lime

Espresso Martini 21  
ketel one, borghetti italian liqueur,  
slow-steeped coffee

Decadent Spicy Margarita 19  
corazón reposado, fluffy pineapple, espelette pepper,  
spicy lava salt

The Riva 19  
row 94 bourbon, appleton 8yr, amaro montenegro,  
vermouth, brulée banana

Summertime Love 19  
tito's vodka, passion fruit liqueur, vanilla,  
fresh lime, sparkling wine

Modena Old Fashioned 21  
elijah craig, nocino walnut, p.ferrand dry curaçao,  
demerara sugar, aromatic bitters

## THE Spritz PARADE 19

Aperol  
smashed citrus, bubbly wine

Parisian  
vodka, aperol, watermelon, fresh lime

Solano  
vodka, coconut, pink grapefruit, citrus bitters

FROSÉ SANGRIA 18  
still rosé, aperol, blood orange-strawberry,  
passion fruit, lemon

FROZEN PALOMA 18  
tequila, pink grapefruit, cinnamon agave nectar,  
grapefruit soda *add strawberry guaval*

## ZERO-PROOF 14

*Dolce Vita*  
"tequila", pressed mint, fresh lime, sparkling water

*Peach Bisous*  
"amaretto", honey, peach, fresh lemon, luxardo cherry

*San Pellegrino 10 | Acqua Panna 10*

## SPARKLING

CHAMPAGNE  
VEUVE CLICQUOT *YELLOW LABEL* champagne, france 42 195  
PROSECCO ROSÉ  
TASI veneto, italy 18 80  
BLANC DE BLANCS  
RAVENTÓS I BLANC cava, spain 21 84

## WHITE

PINOT GRIGIO  
MATTEO BRAIDOT friuli, italy 16/24 64  
SOAVE  
PRÀ veneto, italy 18/27 72  
ALBARIÑO  
ABADIA DE SAN CAMPO rias baixas, spain 17/26 68  
SAUVIGNON BLANC  
OVERSTONE marlborough, new zealand 16/24 64  
CHARDONNAY  
FLOWERS sonoma coast, california 25/38 100  
ORANGE WINE  
VINO VOLTA swan valley, australia 19/29 76

## ROSÉ

GRENACHE  
RUMOR côtes de provence, france 19/29 76

## RED

PINOT NOIR  
ST. INNOCENT *MOMTAZI* willamette valley, oregon 22/33 88  
NERO D'AVOLA  
MARY TAYLOR 'CLARA SALA' sicily, italy 17/26 68  
TEMPRANILLO  
IZADI rioja, spain 20/30 80  
SUPER TUSCAN  
RUBIO tuscan, italy 21/32 84  
CABERNET SAUVIGNON  
CLAY SHANNON lake county, california 19/29 72  
RED BLEND  
MEGAS OENOS peloponnese, greece 24/36 92  
CABERNET SAUVIGNON  
POST & BEAM napa valley, california 35/48 132

## Beer

### DRAUGHT 9

Valley Beer  
american lager  
Church Music  
hazy ipa  
Scottsdale Blonde  
blonde ale  
Daily Driver  
pale ale

### BOTTLES & CANS 8

Michelob Ultra  
domestic light lager  
Modelo Especial  
mexican lager  
Coors Light  
domestic light lager  
Athletic NA 6.5  
hazy ipa

## DIPS

*Served with Pita*

<b>Whipped Ricotta</b> marinated cherries, urfa honey, wild oregano <b>GF VEG</b> ...	13
<b>Baba Ghanoush</b> genovese basil pesto, smoked olive oil <b>GF VEG</b> .....	13
<b>Muhammara</b> red pepper, pomegranate, walnut <b>GF V</b> .....	13
<b>Tzatziki</b> dill, za'atar <b>GF VEG</b> .....	13
<b>Kopanisti</b> aleppo honey, feta <b>GF VEG</b> .....	13
<b>Hummus</b> olive oil, za'atar, green zhoug <b>GF V</b> .....	13



## SUSHI & CRUDO

<b>Spicy Tuna &amp; Crispy Rice</b> sriracha aioli, sweet soy, fresno <b>GF</b> .....	21
<b>Over The Rainbow Roll</b> yellowfin tuna, king salmon, yellowtail, crab, avocado <b>GF</b> .....	24
<b>Tuna Crudo</b> avocado, serrano pepper, truffle ponzu <b>GF</b> .....	22
<b>Pressed Yellowtail &amp; Avocado</b> yuzu kosho, crispy garlic, sesame sweet chili vinaigrette .....	22
<b>California Roll</b> crab, avocado, cucumber, sesame seeds <b>GF</b> .....	18
<b>Mushroom Tempura Roll</b> king oyster, creamy cashew, shiso, takuan <b>V</b> .....	18

## MEZZE

<b>Mediterranean Olives</b> bay leaf, olive oil, lemon zest <b>GF V</b> .....	7
<b>Crispy Falafel</b> tzatziki, green zhoug, pickled turnips, herbs <b>GF VEG</b> ...	10
<b>Flaming Saganaki</b> kasseri cheese, lemon, pita <b>VEG</b> .....	17
<b>Fried Calamari</b> italian long pepper, crushed tomato sauce .....	18
<b>Spanakopita</b> sheep's milk feta, spinach, lemon, dill, scallion <b>VEG</b> ..	14
<b>Manti Dumplings</b> spiced beef, greek yogurt, crispy garlic & chili.....	19
<b>Charred Octopus</b> théa sauce, melted fennel chermoula, sumac onion <b>GF</b> ..	24
<b>Greek Street Fries</b> feta, za'atar, red pepper feta sauce, théa toum <b>GF VEG</b> 14	
<b>Turkish Meatballs</b> roasted tomato, tzatziki, parsley .....	18
<b>Bazlama</b> herb garlic turkish bread, yemenite tomato, green zhoug <b>VEG</b> .....	9
<b>Zucchini Chips</b> tzatziki <b>VEG</b> .....	16

## SALADS

<b>Greek</b> marinated tomato, feta, red onion, kalamata olives <b>GF VEG</b> .....	18
<b>théa</b> romaine, endive, halloumi, dill, scallion, green goddess.....	17
<b>Tabbouleh</b> ancient grains, preserved lemon vinaigrette, cherries, cucumber, sugar snap peas, mint, pomegranate seeds <b>VEG</b> .....	18

## FLATBREADS

<b>Margherita</b> fresh mozzarella, tomato, basil <b>VEG</b> .....	19
<b>Charred Corn &amp; Tomato</b> corn labneh, urfa sundried tomato, marinated halloumi, green zhoug, cilantro, scallion <b>VEG</b> .....	19
<b>Parma</b> prosciutto di parma, mozzarella, arugula, genovese basil pesto.....	20

## SKEWERS

*Served with Spanakorizo Basmati Rice*

<b>Chicken Souvlaki</b> sumac onion, tzatziki <b>GF</b> .....	24
<b>Truffle Filet</b> onion, truffle butter <b>GF</b> .....	33
<b>Kofta</b> spiced beef, sumac onion, tzatziki.....	25

## VEGETABLES

<b>Moroccan Roasted Carrots</b> harissa, pistachio, feta, aleppo honey, herbs <b>GF VEG</b> ..	15
<b>Sumac Yams</b> rose petal harissa, sumac date glaze, whipped labneh <b>GF VEG</b> .....	12
<b>Crispy Greek Potatoes</b> lemon, oregano, tzatziki <b>VEG</b> .....	13
<b>Stuffed Baby Eggplant</b> stewed tomato, saba, urfa, cumin, feta, green harissa yogurt <b>GF VEG</b> .....	14
<b>Spanakorizo</b> greek spinach rice, scallion, dill, feta <b>GF VEG</b> .....	12
<b>Broccoli di Ciccio</b> chili crunch, lemon <b>GF V</b> .....	14

## Specialties

<b>Spaghetti Alla Nerano</b> zucchini, parmesan, beurre monté <b>VEG</b> .....	26
<b>Grilled Skirt Steak*</b> crushed potato, arugula <b>GF</b> .....	43
<b>Shrimp Scorpio</b> orzo, spicy tomato sauce, feta, calabrian chile, fennel .....	38
<b>Open Faced Lamb Pita*</b> heirloom tomato, tzatziki, herb.....	26
<b>Roasted Branzino</b> <i>Acqua Pazza</i> fennel, kalamata olive, capers <b>GF</b> .....	38
<b>20oz Dry-Aged Bone-In Ribeye*</b> arugula, lemon, olive oil <b>GF</b> .....	87
<b>Grilled Lamb Chops</b> <i>Greek-Style*</i> olive oil, oregano, mint chermoula, lemon <b>GF</b> .....	65
<b>Seared Salmon Avgolemono</b> ancient grains, tomato soffrito, squash, romano beans, blistered tomatoes, charred scallion.....	39



### MIXED GRILL 68

*chicken souvlaki, kofta skewer, lamb chops greek-style, chermoula charred vegetables, bazlama, tzatziki*



**GF** gluten-free **VEG** vegetarian **V** vegan

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.

20% gratuity will be added to parties of eight or more.