

MANA BRUNCH

Brunch

Kayanas

Fluffy scrambled eggs with shredded tomatoes and tangy feta, served on toasted sourdough with rich olive pesto and a drizzle of fragrant basil oil.

Spanakopita

Crispy phyllo pastry stuffed with a savory mix of spinach, leek, green onion, fresh herbs, tangy feta cheese, and a touch of olive oil.

Marathopita

Crispy fried dough filled with aromatic fennel seeds, fresh dill, mizithra cheese, and a drizzle of olive oil for a traditional Greek flavor.

Aegean Sfogato

A light and fluffy baked omelet with feta, mizithra, fresh vegetables, green onion, and fragrant herbs, capturing the flavors of the Aegean.

Tsoureki

Caramelized Easter bread, soaked and toasted to perfection, drizzled with Greek thyme honey, and topped with pecans and raisins for a sweet and nutty finish.

Croque Madame

Black pork ham, graviera cheese, creamy béchamel sauce, and a perfectly fried egg over sourdough bread.

Shakshuka

Poached eggs simmered in a flavorful tomato sauce with herbs, peppers, onions, garlic, and cumin. Served with grilled bread.

Greek Yogurt

Served with seasonal fruits, nuts, and a drizzle of honey.

Fresh & Hot

Village Salad

A traditional Greek salad featuring vine-ripened tomatoes, cucumbers, capers, onions, olives, dakos, parsley, feta cheese, and EVOO. 18

Crispy Greens

A mix of chopped romaine lettuce, kale, charred Persian cucumber, Parmesan panko crisps, mizithra, scallion, dill, mint, and lemon EVOO dressing. 16

Charred Beets

Vibrant red and orange beets with almond ricotta, walnuts, and a drizzle of burnt honey lemon vinaigrette. 17

Avgolemono Soup

A smooth blend of eggs, lemon, and rice, creating a light and comforting soup.

Meze

Mana Spreads

Tzatziki avocado, smoked eggplant, spicy feta served with wood-fired pita bread. 19

Crispy Zucchini Chips

Crunchy zucchini slices served with creamy tzatziki. 16

Oven Baked Gigantes

Tender giant beans baked in a rich tomato sauce with celery, onion, extra virgin olive oil, topped with feta cheese and fresh parsley. 17

Crunchy Potatoes

Topped with creamy feta and freshly shaved truffle flakes, finished tableside. 18

Pan Fried Saganaki

Pan-fried Gaviara cheese with a splash of lemon. 14

Crispy Calamari

Lightly battered fresh calamari served with garlic aioli for a timeless dip. 19

Char-Grilled Octopus

Accompanied by lemon, oregano, EVOO, fava spread, and caper berries. 26

Wood-Grilled Wagyu Gyro

Spiced Wagyu beef paired with tomato, onion, and tzatziki, served with mini pitas. 38

Slow Roasted Dolmathes

Grape leaves stuffed with rice, Wagyu beef, dill, and spices, topped with a tangy egg-lemon sauce. 16

Charred Meatballs

Wagyu beef combined with Mediterranean herbs and spices, served with a side of tzatziki. 20

Kirio (Main)

Oven Baked Moussaka

Layers of mushrooms, thinly sliced potatoes, eggplant, zucchini, and creamy béchamel. (VG) 27

Oven Baked Stuffed Peppers

Flavorful green and red peppers packed with herbed rice, toasted pine nuts, and sweet raisins, accompanied by zesty, golden lemon potatoes. 22

Charred Salmon Filet

Wild-caught Sockeye, skin-on, crisply cooked on a wood-fire grill, served with tender artichokes, carrots, potatoes, and green peas in a zesty lemon sauce. 36

Seafood Pasta Tagliatelle

A blend of fish, shrimp, octopus, king crab mussels and calamari, mixed in hand-cut tagliatelle pasta with a creamy parsley pesto sauce. 38

Wood Fire Lamb Chops

Tender Colorado lamb accompanied by a lemon-oregano vinaigrette and crunchy potatoes. 59

Slow-Braised Lamb Shank Kokinisto

Elysian Farms lamb in a rich tomato sauce with herbs, red wine, onion, and garlic. Served over hylopites pasta and topped with mizithra cheese.

Oven Baked Pastitsio

A traditional Greek casserole made with layers of pasta and Wagyu beef, kefalotyri cheese, and a smooth béchamel sauce. 28

Char Grilled Chicken Skewer

Traditionally marinated chicken skewer with peppers, onion, kale & grape tabbouleh salad, and tzatziki. 28

Wood Fire Tomahawk Pork Chop

Berkshire Tomahawk black pork chop grilled to perfection, marinated with EVOO and Greek spices. Served with flavorful lemon potatoes. 42

Sides 12

Roasted Veggies

A mix of broccoli, cauliflower, and carrots with a refreshing citrus herb dressing.

Roasted Lemon Potatoes

Roasted with lemon, EVOO, oregano, and garlic.

Kale Tabbouleh

Vine-ripened tomatoes, grapes, dates, dried figs, roasted cashews, herbs, scallion, citrus, and EVOO.

Greek Rice

Raisins, pine nuts, thyme, sage, lemon, and EVOO.

Fried Potatoes

Crispy with thyme and Maldon salt.

Seasonal Greens

"The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult with their physician or public health official for further information."

A 3% surcharge will be added to each check in order to support the rising costs affecting the restaurant industry. We are happy to remove this charge upon request.

BEGIN

Cocktails 16

Zontanós // alive

Stray Dog Gin, Blackberry, Violet, Raspberry, Lime

Elpída // hopeful

Votanikon Gin, Watermelon, Basil, Mint, Lemon, Mandarin Three Cents

Iremía // calm

Indoniko Tsipouro, Thyme, Pomegranate, Elderflower, Lemon

Efforías // euphoric

St. George's Green Chili Vodka, Lime, Dill, Transatlantic Bitters

Páthos // passionate

Casamigos Jalapeno Tequila, Pineapple, Lime, Spice

Hará // joyful

Dos Hombres Mezcal, Thyme Liqueur, Prickly Pear, Aronia, Lemon

Eléfteros // free

Dos Hombres Mezcal, Ginger, Lime, Fever Tree Blood Orange

Nostalgía // nostalgic

Rittenhouse Rye, Lychee, Basil, Lemon, Saffron

Classic 16

Cucumber Negroni

Skinos Mastiha, Otto's Vermouth, Cucumber

Old Fashioned

Larceny Whiskey, Demerara, Orange and Old Fashion Bitters

Dirty Martini

Kástra Elión Vodka, Dry Vermouth, Kástra Elión Olive Brine

Espresso Martini

Absolute Vanilla Vodka, Rum Haven, Coffee Liqueur, Illy Cold Brew

Spritz 16

White Peach & Rosemary

White Peach & Rosemary Grey Goose Vodka, Aperol, Clementine, Fever Tree Club Soda

Strawberry & Lemongrass

Strawberry & Lemongrass Grey Goose Vodka, Aperol, Fig, Fever Tree Club Soda

Sparkling

Ki-Yianni Sparking Rose

Florina, Greece 16/64
vibrant red fruit, floral notes

Domaine Spiropoulos "Ode Panos" Brut

Madinia, Greece 20/80
100% organically grown moschofilero

Beer

Fix, Mythos, White Donkey, Septem 8th Day IPA 10**Stella Artois, Modelo, Michelob Ultra 7**

CONTINUE

White

Hatzimichlis Chardonnay

Atalanti Valley, Greece 14/58
tropical fruit, citrus, green apple

Boutari Assyrtiko

Santorini, Greece 15/62
citrus, flowers, spice

Boutari Moschofilero Mantinia

Milia, Greece 14/58
citrus, sweet flowers, vanilla aromas

Skouras Moschfilero

Mantinia, Greece 14/58
white flowers, honeysuckle, citrus

Hatzimichlis Malagousia

Thiva, Greece 14/58
peach, lemon peel, orange leaf

Domaine Skouras Almyra Chardonnay

Corinth, Greece 14/58
fresh, balancing fruit and oak elements

Lazaridi Amethystos White

Drama, Greece 15/62
peach, mango, pineapple

Ktima Biblia Chora White

Pangeon, Greece 20/80
aromas of grapefruit, peach, and lemon

Alpha Estate Sauvignon Blanc Fume "Kaliva"

Florina, Greece 15/62
passionfruit, melon, litchi

Red

Haztimichalis Cabernet

Atalanti Valley, Greece 16/64
blackberry, black currant, plum, vanilla

Haztimichalis Merlot

Atalanti Valley, Greece 16/64
black cherry, blueberry, sweet spices

Lazaridi Amethystos Red

Drama, Greece 18/76
red forest fruit, cherry jam, spices

Boutari Agiorgitiko

Peleponnese, Greece 15/60
sweet red cherry, cranberry, and a dash of rose petal

Ktima Biblio Chora Red

Pangeon, Greece 25/100
ripe red fruit, chocolate, red currant

Kir-Yianni "cuvée village" Xynomavro

Florina, Greece 14/58
red fruit, vegetal aromas of olive and tomato

Alpha One "AXIA" Estate Bottled Blend

Florina, Greece 16/64
bouquet of spices, ripe blackberry

Skouras St. George

Nemea, Greece 14/58
assorted berry, touch of tobacco, spices

Alpha Estate Pinot Noir Single Block "Strofi"

Florina, Greece 25/100
black plums, raspberries, cocoa

Rose

Alpha Estate Rose

Florina, Greece 18/74
red berry, floral notes

Ktima Driopi Rose

Nemea, Greece 16/64
aromas of strawberry and cherry, jam notes

Domaine Costa Lazaridis

Drama, Greece 20/80
red fruit, cherry, and hint of lemon

Miraval Rose

Cotes De Provence, France 20/80
expression of fresh fruit and spring flowers