

Kuzina & Wine Bar

Happy Hour
3:00 pm - 6:00 pm

- SPANAKOPITA (SPINACH PIE -VEG*) 6**
Homemade phyllo stuffed with spinach, Epirus feta, dill & green onions, served with tzatzki & olives
- PETROS SPECIAL DIP (VEG*) 6**
Blend of Kafteri & Melizanosalata served with grilled Ciabatta bread
- SAGANAKI (FRIED CHEESE -VEG*) 5**
Sauteed imported Greek cheese sprinkled with fresh lemon juice and parsley
- KEFTETHES (MEATBALLS) 9**
Two meatballs with tomato sauce & parsley served with our homemade mashed potatoes
- LAMB QUESADILLA 12**
Flour tortilla, mozzarella,, pico de Gallo, and tender braised lamb shoulder. Served with a side of Guacamole
- CHICKEN QUESADILLA 7**
Flour tortilla, mozzarella cheese, pico de Gallo, and grilled chicken. Served with a side of Guacamole
- HOMEMADE CHICKEN TENDERS 8**
Buttermilk battered chicken tenders over French fries
- LAMB NACHOS 10**
Tortilla chips, Monterey jack cheese, pico de gallo, jalapeño peppers, tender braised lamb shoulder, and guacamole
- CHICKEN WINGS 5**
6 buffalo wings served with celery and carrot sticks and a side of ranch.

EVO* - Extra virgin olive oil imported from Greece

VEG* - Vegetarian Dish

Sales Tax Applicable

SPECIALTY COCKTAILS

PETROS MARGARITA 6
Cazadores Reposado Tequila, fresh grape juice & lime

KARPOUZI COOLER 7
Vodka, fresh watermelon, lemon, cucumber, agave & mint

PETROS MIMOSA 6
Gloria Ferrer Sparking Wine. Served with orange juice and a splash of pineapple

APHRODITE MARTINI 7
Vodka, fresh lemon, orange & pomegranate juices, with a lemon twist

DRAFT BEER

PETROS PILSNER 4
PETROS DOUBLE IPA 4

WINE

Estancia Pinot Grigio 5
Petros Riesling “Devon” 5
Petros Red Blend 7
Ground Effect Cabernet Sauvignon 7