



Happy Hour

EVERYTHING \$8.99

5PM - 6PM

GRAPE LEAVES 8.99

Rice, dill, mint, fresh herbs.

FALAFEL 8.99

Ground chickpeas, cumin, parsley, hummus sauce, cilantro and red onions.

ZUCCHINI FRITTER 8.99

Potato, carrots, feta cheese, dill, mint, tzatziki sauce.

MUSSELS 8.99

Sautéed in fresh tomato, garlic, scallions, feta cheese.

KEFTE 8.99

Beef lamb patties, grilled roasted pepper, fresh herbs, tzatziki.

SPREAD SAMPLER 8.99

An assortment of spreads.

PASTITSIO EMPANADA 8.99

Macaroni, house made beef sauce, bechamel.

DRINKS

CRAFT COCKTAILS 10

WINE BY THE GLASS 9

MIX COCKTAILS 9

BEERS 5

***Plus taxes & gratuity


Choose any craft cocktails or wine by the glass.
(listed price must be under \$14)

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices subject to change without notice.

Drink Menu

CRAFT COCKTAILS

MANA DIRTY MARTINI

VODKA SHAKEN, OLIVES STUFFED WITH FETA CHEESE, OLIVE JUICE, FRESH BURNED OREGANO 

14

MANA OLD FASHIONED

RYE WHISKEY, METAXA SIMPLE SYRUP, ANGOSTURA BITTER, ORANGE BITTER, LEMON PEEL, ORANGE PEEL, LUXARDO CHERRY


14

ALEXANDER THE GREAT SIPPER

REPOSADO TEQUILA, SAFFRON, GREEK HONEY, CHAMOMILE, LIME PEEL


17

LYCHEE MARTINI

VODKA, FRESH LYCHEE JUICE 

13

PAROS MARBLE

RUM, SHAVED COCONUT, MINT, LIME, CREME OF COCONUT 

13

CHIOS MASTIC MULE

VODKA, MASTIC LIQUEUR, SIMPLE SYRUP, LIME, GINGER BEER, BURNED ROSEMARY 

13

ONASSIS SKORPIOS

WATERMELON INFUSED VODKA, GREEK HONEY, MINT, LIME

14

SEA OF CRETE MARGARITA

TEQUILA, FIGS, HOMEMADE LEMONADE, GREEK HONEY, LIME JUICE 


14

THYRA VOLCANO

GIN, LEMONADE, SLICED JALAPENO, CUCUMBER, LEMON 

14

KERKYRA FORTRESS

VODKA, CRANBERRY JUICE, ORANGE BITTERS, LIME, MINT 

13

COLOSSUS OF RHODES

BOURBON, ELDERFLOWER, LEMONADE, SIMPLE SYRUP, LEMON PEEL, BASIL

13

SANGRIA (RED OR WHITE)

FRESH FRUITS

13

MYKONOS WINDS

CHAMPAGNE, BLOOD ORANGE GRAND MARNIER INFUSED STRAWBERRIES

16

HERCULES MARTINI

VODKA, ESPRESSO GREEK COFFEE, KAHLUA, BAILEYS, BAKLAVA RIM

16

MANA SIGNATURE COCKTAILS

RAKOMELO

RAKI, GREEK HONEY, CINNAMON (SERVED HOT OR COLD)

10

NEGRONI

GIN, CAMPARI, SWEET VERMOUTH, ORANGE PEEL

12

OUZO

INFUSED WITH FRESH WATERMELON

11

MOJITOS

16oz

ORIGINAL

15 

MANGO

15 

STRAWBERRY

15 

VIRGIN

10 



SIGNATURE
DRINK

