

Open!

AUTHENTIC GREEK CUISINE

BRUNCH

SATURDAY AND SUNDAY 11AM - 2PM

ASSORTED BERRY CREPES Topped with Greek honey lemon yogurt sauce. 15.00

STRAWBERRY BANANA FRENCH TOAST French Toast topped with fresh strawberries, bananas and Greek honey lemon yogurt sauce. 17.00

****SMOKED SALMON BENEDICT** Sourdough toast, smoked salmon, fresh heirloom tomatoes and hollandaise sauce, served with grilled asparagus and country potatoes. 24.00

****GYRO TOAST** Sourdough toast, 2 eggs any way, shaved gyro meat, tzatziki, balsamic glaze and arugula served with country potatoes. 18.00 *sub bacon for gyro 2.00

GREEK YOGURT PARFAIT Traditional Greek yogurt, topped with fresh fruit, drizzled with honey and sprinkled with homemade granola. 14.00

****SPARTAN BENEDICT** Two English style muffins topped with grilled filet tips, sautéed spinach, mushrooms and poached eggs. Doused with Hollandaise sauce, sprinkled with paprika and feta cheese crumbles, then served with Greek village potatoes. 23.00

OPA! GYRO HASH AND EGGS Greek village potatoes mixed with caramelized onions, bell peppers and traditional seasoned gyro meat. Topped with two fried eggs and a rich béchamel sauce. 19.00

****GREEK STEAK CHILAQUILES** Tender filet tips, homemade pita chips, spicy tomatillo sauce, avocados, sour cream, crumbled feta cheese topped with a Greek egg, sunny side up. 19.00

BREAKFAST PITA Fresh pita bread filled with a scramble of eggs, Greek sausage, black olives and onions. Garnished with tzatziki and fresh tomatoes. Served with our Greek village potatoes. 17.00

COFFEE

Frappe (Iced Coffee Drink) 4.00
Greek Coffee - French Roast - Espresso 3.50

**Denotes menu items that are raw, not fully cooked,

contain raw ingredients or are cooked to order. Consuming raw or undercooked meats, fish, seafood, poultry or eggs may raise your risk of food borne illness, especially if you have certain medical conditions.

BOTTOMLESS MIMOSAS Traditional, peach or berry. 17.00
OPA! BLOODY MARY Our spicy bloody mary mix, vodka, worcestershire, seasonings, spicy jerky, celery, and a pickled green bean. Yum! 15.00

COCKTAILS 13.00

OPA! SANGRIA Refreshing treat... Fresh fruit soaked in a blend of red wine, citronage, sprite, freshly squeezed lime and orange juices.

THE GRAND OPA! SANGRIA This beauty is topped off with a mini bottle of Grand Marnier. You have to have one! +3.00

THE ARGONAUT Ron Abuelo rum, falernum, lime juice, bitters, ginger beer.

THE OPAITINI Square One basil vodka, gin, feta stuffed olive, basil leaf garnish.

THE GREEK MULE Skyy Vodka, mandarin liqueur, fresh lime juice, ginger beer.

THE ANGOURI SPRITZ Bulldog gin, spiced simple syrup, fresh squeezed lime juice, muddled basil and cucumber, mint.

THE ACROPOLIS Larceny bourbon, sweet vermouth, Grand Marnier, bitters, ouzo.

THE GREEK MARGARITA Mi Campo silver tequila, Cointreau, agave syrup, fresh lime juice, orange juice, grapefruit juice

APHRODITE'S CHARIOT Mi Campo tequila, apricot preserves, fresh grapefruit juice, fresh squeezed lime juice, simple syrup.

CITRUS CUCUMBER MOJITO Our best cucumber drink... Skyy citrus vodka, St. Germain, cucumber, fresh mint, lemon juice and a splash of sprite.

THE GREEK PEACH Peach vodka and St. Germain mixed with fresh lemon juice, club soda and mint. Served on the rocks.

WINE LIST

	GLASS	BOTTLE
SPARKLING		
2020 Gerard Bertrand Thomas Jefferson Cuvee Brut Rosé France	11	40
NV Chloe Prosecco D.O.C. Italy	11	40
NV M by Christeni Vineyards and Parker McCollum North Coast	18	60
WHITES		
2021 Butter Chardonnay California	12	44
2021 Bollini Pinot Grigio Alto Adige Italy	12	44
2019 Coppo Manacchino Moscato D'Asti Piedmont Italy	12	44
2020 Christeni Vineyards Sauvignon Blanc Monterey	14	52
NV Christeni Vineyards Rosé California	14	52
2021 Rombauer Chardonnay Carneros	28	108
2020 Testarossa Chardonnay Monterey County (Cuvee Los Gatos)	60	
2015 Comartin Chardonnay Santa Cruz Mountains	65	
GREEK WHITES		
NV The Crickett & The Ant by Markogianni Retina	10	28
2020 Semi Sparkling Orange Wine by Paleokerisia Ioannina, Epirus	11	30
2021 Fleri Moschofilera Arcadia, Peloponnese	12	44
2019 Domaine Glinavas Zitsa, Epirus	12	44
2021 Domaine Zafeiras Assyrtiko Timavos, Thessaly	14	52
REDS		
2020 Firestone Cabernet Paso Robles	12	44
2021 Seghesio Zinfandel Sonoma	14	52
2019 Decoy Merlot Sonoma County	14	52
2014 Anderson by Christeni Vineyards Napa Valley	15	56
2020 Christeni Vineyards Pinot Noir Russian River Valley	15	56
2020 Underestimated by Christeni Vineyards Santa Ynez Valley	16	60
2021 Decoy Pinot Noir Sonoma County	16	60
2019 Christeni Vineyards Cabernet Sauvignon Napa Valley	20	76
2020 Testarossa Pinot Noir Monterey County	65	
2019 Black Stallion Cabernet Sauvignon Napa Valley	80	
2018 Silver Oak Cabernet Sauvignon Alexander Valley	125	
GREEK REDS		
2021 Fleri Cuvée Agiorghitiko Nemea	12	44
2021 Mavroudi Mangata Korinthia	75	

CORKAGE: 1ST BOTTLE PER TABLE COMPLIMENTARY, \$20 PER ADDITIONAL BOTTLES.
*VINTAGES SUBJECT TO CHANGE