

SOCIAL HOUR

5:00 PM - 7:00 PM

COCKTAILS

\$11.00

THE GARDNER

Hendrick's Gin, Lemon Sour,
Basil, Cucumber

IN THE KNOW

Square One Cucumber Vodka,
Green Chartreuse, Taylor's
Falernum, Mint, Lime Sour

MONKS IN MEXICO

Patron Reposado Tequila,
Green Chartreuse, St. Germain
Elderflower Liqueur,
Grapefruit, Agave Nectar

WHISKEY BUSINESS

Bulleit Rye, Peppercorn
Lemon Sour, Mint, Fever-
Tree Ginger Beer

THEM APPLES

Absolut Vodka, Cinnamon,
Lemon Sour,
Fuji Apple Compote

GREEK WINES

\$12.00

WHITE

ASSYRTIKO, ARETI,
Ktima Biblia Chora, Pangeon

MOSCHOFILERO,
Ktima Tselepos, Arcadia

ROSE

AGIORGITIKO,
Driopi, Nemea

RED

KOTSIFALI,
Rhous, Crete
SYRAH/MERLOT,
Ktima Gerovassiliou, Epanomi

BEER

\$6.00

MYTHOS,
Lager

SIERRA NEVADA PALE ALE
American IPA



SOCIAL HOUR

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FROM OUR RAW BAR

\$12.00

OYSTERS*

Daily Selection,
six per order

GREEK CEVICHE*

Loup de Mer paired with fresh and
wild herbs, navy beans, feta cheese

MILOS CLASSICS

\$12.00

GREEK SPREADS

Taramosalata, tzatziki, htipiti served
with toasted pita and raw vegetables

GREEK SALAD

Vine ripe tomatoes, Extra Virgin
Olive Oil, barrel-aged feta

MILOS CLASSICS

(Continued)

\$12.00

MILOS SPECIAL

Lightly fried zucchini, eggplant,
tzatziki, Kefalograviera cheese

OCTOPUS

Sashimi-quality Mediterranean
grilled octopus, Santorini fava puree

CALAMARI

Fresh lightly fried squid

MARYLAND CRAB CAKE*

Hand-picked fresh jumbo
lump crab

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.