

EMILISTA

Tuesday - Thursday 5 - 9 PM * Friday and Saturday 5 - 10 PM



MEZETHAKIA

Kefalograviéra Meh Syka Saganáki

fried sheep's milk cheese with balsamic-peppered Greek kimi figs

Lagos Meh Phyllo

braised rabbit, basil, feta & roasted tomato rolled in buttery pastry served with grain mustard-beer reduction

Loukaniki

traditional Greek pork sausage, caramelized sweet onion, toasted fennel, orange zest & EVOO over garlic toast

Htenia Meh Ouzo

Gulf of Maine scallops sautéed in light ouzo-tomato cream sauce, finished with feta

Spanakopita

layers of buttery phyllo stuffed with spinach, feta and herbs

Sikotakia Tiganeeta *

chicken livers served with Greek oregano and finished with assyrtiko wine & white balsamic beurre blanc

SALATES

Domata Salata

tomatoes, red onion, cucumber, garlic & feta cheese tossed with EVOO and balsamic vinegar

Patzária Psitá Meh Skóρθália

red and golden beets tossed with EVOO and muscato vinegar, served with skorthalia

POIKILIA

Tzatziki

cucumber, dill, Greek yogurt

Melitzanosaláta

fire-roasted eggplant, red onion, capers

Htipiti

roasted jalapeno chili with whipped feta

Fáva

roasted jalapeno chili with whipped feta

Skóρθália

potato-garlic puree

Taramosalata

aegan red caviar pureed with lemon

CHOICE OF 1, 3 OR 5 SPREADS

* KRETA *

Papia Meh Glykia Patata

38

blackened moulard duck breast seared medium rare, served with sweet potato mash, sautéed king oyster mushroom & mavrodaphne wine cream

Kotópoulo Souvláki

25

free-range chicken breast, olive oil-lemon marinade, skewered and grilled with Bermuda onion, red peppers & spanakorizow

Paithákia Gálaktos Tis Skaras

41

Australian grass-fed lamb loin chops marinated and grilled, served with sautéed baby spinach and feta-parsnip potato mash

* PSARIA KAI THALASSINA *

Kseefias Tis Souviáki

27

grilled Atlantic swordfish skewered with sweet peppers, Bermuda onion & zucchini served with spanakorizo and skorthalia

Tsipóúra Tis Skaras

36

whole Mediterranean gilt head bream grilled and brushed with EVOO, garlic & lemon served with herb-roasted baby potatoes

* ELLINIKA TROPHIMA ANESIS *

Moussaka

26

oven roasted eggplant layered and baked with ground beef topped with Greek yogurt béchamel, organic mixed greens & Greek honey vinaigrette

* HORTOPHAGIA *

Fassoiakia Meh Patates

23

green beans and potatoes braised in tomato sweet onion wine sauce with dodoni feta, olives & garlic toast

WE PROUDLY SUPPORT LOCAL, ORGANIC AGRICULTURE AS WELL AS SOME OF GREECE'S FINEST EXPORTS.

Please note the prices and availability of items is subject to change. Substitutions strongly discouraged and a \$7 surcharge will be added to parties sharing entrees. 20% gratuity will be added to parties of six or more.

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase

× WHITE WINE VARIETALS ×

Domaine Spiropoulos <i>Moscofilero</i>	11 38
fresh fruit and aromas of rose garden with a blend of spices <i>Mantinia 2017</i>	
Lazaridis Amethystos <i>Sauvignon Blanc Assyrtiko</i>	12 42
fresh aromas of peach, mango & pineapple - full and fruity <i>Drama 2018</i>	
Domaine Skouras <i>Chardonnay</i>	11 42
high acidity with notes of grapefruit and lemon <i>Gymno 2017</i>	
Lyrarakis <i>Assyrtiko</i>	12 48
floral aromas, ginger spices & notes of citrus - dry and crisp <i>Crete 2017</i>	
Omikron <i>Roditis</i>	28
light, refreshing and piney - dry and nutty <i>Retsina</i>	
Nasiakos <i>Moscofilero</i>	50
notes of nectarine and mandarin - fresh and flinty <i>Mantinia 2018</i>	
Sigalas <i>Assyrtiko</i>	75
abundant fruit with elegantly minerals - high acidity <i>Santorini 2016</i>	
Domaine Mercouri Folo <i>Roditis Viognier</i>	33
notes of lemon blossom, sea salt & jasmine <i>Peloponnese 2017</i>	

× ROSÉ WINE ×

Domaine Costa Lazaridi <i>Rose of Merlot</i>	75
providence style dry rose with notes of strawberry & lemon <i>Drama 2017</i>	

× SPARKLING WINE ×

Ode Panos - Spiropoulos <i>Moscofilero</i>	56
aromatic notes of apple and banana - clean and crisp <i>Mantinia n/v</i>	

× BEER ×

56 Isles <i>Paros Microbrewery</i>	10
Saison <i>Allagash Brewing</i>	7
Daymark <i>Rising Tide</i>	8
Peeper Pale Ale <i>Maine Beer Company</i>	10
Old Brown Dog <i>SmuttyNose</i>	6

× RED WINE VARIETALS ×

Boutari <i>Xinomavro</i>	11 39
ripe, red fruit with soft tannins - light bodied <i>Naoussa 2016</i>	
Hariaftis <i>Agiorgitiko</i>	11 35
dried raisins with vanilla - oaky and mouth puckering <i>Nemea Valley 2016</i>	
Amethystos - <i>Cabernet, Merlot & Agiorgitiko</i>	13 56
forest fruit, spices & cherry jam - well structured and oaky <i>Drama</i>	
Alpha Estate <i>Axia Syrah & Xinomavro</i>	12 52
juicy fruit aromas & savory pepperiness - slightly chewy <i>Florina 2015</i>	
Thymiopoulos <i>Xinomavro</i>	60
complex bouquet of cherry, blackberry & plum - full mouthed <i>Naoussa 2015</i>	
Lyrarakis <i>Axia Kotsifali</i>	35
spicy red fruit, full of herbs - warm tannins <i>Crete 2016</i>	
Domaine Mercouri <i>Refosco</i>	45
sour cherry, vanilla & almond - medium bodied and high acidity <i>Western Peloponnese 2015</i>	
Nasiakos <i>Axia Agiorgitiko</i>	50
notes of cedar, violet & forest fruit with a peppery finish <i>Nemea 2016</i>	
Terra Petra - Thymiopoulos <i>Rare red blend</i>	70
full flavors of ripe, red fruits - medium acidity and strong tannins <i>Rapsani, Olympus 2015</i>	

× GREEK SPIRITS ×

Ouzo Loukatos <i>Patras</i>	9
anise flavor, deepened with herb, pepper & lemon	
Mastic Loukatos <i>Patras</i>	10
resin from the mastic tree from the island of chios	
Tsipouro <i>Patras</i>	9
strong grape pomace distillate similar to grappa	
Metaxa 7 star <i>Athens</i>	10
intense muscat, ripe peach, dried prune & herbal honey	
Tentura Loukatos <i>Patras</i>	8
aromas of clove, cinnamon, nutmeg & citrus fruits	
Ouzo 12 <i>Piraeus</i>	9
fresh and lemony aromas of aniseed with a floral hint	
Metaxa 5 star <i>Athens</i>	8
bitter orange blossom, rose and apricot with notes of peach	
Ouzo Metaxa <i>Athens</i>	7
anise flavor with a hint of wintergreen	

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* DESSERT WINE *

Loukatos *Mavrodaphne* 7
Patras n/v

* DESSERT COCKTAILS *

Espresso Martini 15
fresh espresso, house infused
espresso vodka, baileys & kahlua

Dark Chocolate Martini 12
house infused vanilla vodka,
godiva dark chocolate liqueur
& cream

Key Lime Pie Martini 14
house infused vanilla vodka,
fresh lime & pineapple

Lemon Drop 14
grey goose citron, cointreau,
fresh citrus, simple syrup &
sugared rim

* HOUSEMADE DESSERTS *

Chocolate Tiro-Kekki 11
decadent Belgium dark chocolate,
Greek yogurt cheesecake draped with
feta-infused caramel, fresh whipped

Kefir Meli Meh Fruita 10
Greek kefir yogurt, organic berries
drizzled with Greek attiki mountain
honey

Rizogalo 8
creamy sweet rice pudding infused
with orange and lemon, topped with
fresh whipped cream & dusted with
Ceylon cinnamon

Baklava 9
delicate buttery layers of organic
phyllo pastry with walnut, pistachio,
cinnamon & spiced Greek attiki
mountain honey syrup

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✕ HOUSE COCKTAILS ✕

Athens Manhattan	12
makers mark, otto's Greek vermouth, amarena cherries	
Dirty Greek	13
tito's vodka, kalamata olive brine and dodoni feta stuffed olives	
Infused Old Fashioned	13
apple cinnamon infused buffalo trace, apple spice	
The Green Barrel Swizzle	14
barrel aged tom cat gin, green chartreuse, fresh lemon & mint	
Hot Buttered Rum	12
hot, house spiced cider with mocal merrymeeting spiced rum topped with butter	
Saint Vasillis Sidecar	12
st. george spiced pear brandy, cointreau & fresh citrus	

✕ SCOTCHES ✕

Talisker 10yr	14
Caol Ila	15
Oban 14yr	17
Bowmore 15yr	17
The Balvenie 12yr	20
Lagavulin 16yr	20
Maccallan Rare Cask	40

✕ HOT DRINKS ✕

Coffee	3
Espresso	4
Greek Coffee	5
Organic Herb Tea	3