

APOLLONIA'S

HAPPY HOUR

(Offered Daily From 3:30 To 6:30)

TAVERNA MENU

HUMMOS*

A Garbanzo beans spread. Served with Pita. 2.99

TZATZIKI*

A yogurt-cucumbers dip. Served with Pita. 2.99

CHEESE AND OLIVES

Feta cheese and Kalamata olives. Served with Pita. 6.99

YALANDJI*

Grape leaves filled with rice and vegetables. Served chilled. 2.99

ARTICHOKE HEARTS

Marinated with lemon juice, extra virgin olive oil and garlic. 3.99

FALAFEL AND TAHINI

Patties of Garbanzo and Fava beans, and herbs. Served with Tahini. 4.39

SPANAKOPITA*

Spinach, Feta, eggs and basil. Wrapped in Filo pastry. 3.89

KEFTEDES*

Greek style meat balls of ground beef with herbs. 3.99

FETA BRUSCHETTA*

Feta cheese, tomatoes and herbs. Baked on sourdough bread. 3.59

ROSEMARY POTATOES

Marinated and roasted with garlic and olive oil. 2.99

SOUVLAKI SKEWERS

Marinated and char-broiled chicken breasts. 6.49

Marinated and char-broiled cubes of beef sirloin. 8.89

A combination of chicken and beef Souvlaki. 7.69

**Happy Hour Servings*

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BAR LIST

OUZO APERITIF 3.00

MITILINI

BARBAYANNI

BOTTLED BEERS 2.00

BUD LIGHT

BUDWEISER

DOS EQUIS AMBER

HILLAS

WINES BY THE GLASS 3.00

R. H. PHILLIPS, Merlot, Woodbridge

MERIDIAN, Chardonnay, Napa

ROSEMOUNT ESTATE, Shiraz, Australia

KOURTAKI, Retsina, Greece

MEZZACORONA, Pinot Grigio, Italy

HOGUE, Riesling, Columbia Valley

MERIDIAN, Cabernet Sauvignon, Napa

FETZER, White Zinfandel, Valley Oaks