

# BAR NEON

FOOD MENU

# MEZE

## HOUSE-BAKED BREAD\* 4

*organic grilled pita and sourdough*

## MARINATED OLIVES 10

*Greek olives marinated in citrus, spices, and olive oil*

## DIPS ONE 7 / THREE 16

**TZATZIKI** *extra-thick Greek yogurt, cucumber, garlic*

**TYROKAFTERI (GF)** *spicy feta*

**MUHAMMARA (VGN)** *charred peppers, walnut, pomegranate*

**OLIVE TAPENADE (VGN)** *Kalamata olives, almond*

**SEASONAL DIPS** *as listed*

## HORIATIKI SALATA 14

*salad of tomato, cucumber, green pepper, red onion, Kalamata olives, whipped feta, oregano*

**SUB** *Plant-based Feta +2*

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## OYSTERS MP

*fresh, shucked in half-shell, lemon, mignonette, horseradish*

## CHICKEN WINGS 18

*1LB chicken wings, house-made sauce, toasted sesame*

## LOUKANIKO 11.50

*grilled Greek-style pork smoked sausage, grainy mustard*

## CALAMARI 19

*corn-flour fried squid, lemon*

## RIBS 22

*grilled pork back ribs, citrus BBQ sauce*

## FETA FRIES 11

*fried potato rounds, altopipero, feta*

**SUB** *Plant-based Feta +2*

## SPANAKOPITA 12.50

*spinach, onion, feta pie baked in phyllo pastry, fresh herbs*

## HOUSE PICKLE BOARD 11

*selection of seasonal pickled vegetables*

\* crudites available as a gluten-free substitution

# LARGE PLATES

## SANAGAN'S BEEF BURGER 19.50

*served medium on our house organic olive oil brioche bun, topped with Boston bibb lettuce, fresh tomato, pickled red onions, and with a side of feta fries*

ADD *Spicy Feta* +2 | SUB *Horiatiki* +2

## SEASONAL SPECIALS AS LISTED

# EXTRAS

## SEASONAL CUP OF SOUP (6OZ) 5

## GRILLED PITA WITH ZA'ATAR 3

## TZATZIKI (2OZ) 3

## SUB PLANT-BASED FETA 2

# BRICK-OVEN PIZZA

## MARGHERITA\* 20

*fresh mozzarella, tomato sauce, fresh basil*

## PEPPERONI 23

*pepperoni, mozzarella, tomato sauce, oregano*

## SPICY P 23

*pepperoni, mozzarella, tomato sauce, pickled pietro chilies, house-fermented chili sauce*

## APHRODITE 25

*lamb sausage, Kasseri, fig mostarda, caramelized onion, béchamel, oregano*

## FUN GUY 24

*cremini and portobello mushrooms, confit garlic, Kasseri, béchamel, za'atar crust*

## THE G.O.A.T.\* 24

*Monforte chevre, Kasseri, béchamel, charred green peppers, arugula-sunflower pesto, house-pickled hot jalapeños, honey, everything bagel crust*

\* vegan option available, using plant-based cheeses

### DIPS

*Garlic Dip* +2.50  
*House Chili Sauce* +2.50

### ADD OR SUB

*Za'atar Crust* +2  
*Buffalo Mozzarella* +4

Our 12" pizzas are made with organic house-made dough, fired in an outdoor, open-flame brick oven, and sliced in six.

Each pizza is hand stretched and dressed to order.

Please anticipate 25 minutes or more during peak times for us to prepare your pizza to our quality standards.

Please, no modifications to our menu as listed.  
Thank you for your understanding.

# Seasonal Specials

## COLD MEZE

### ANCHOVIES <sup>GF</sup> 10

*marinated white anchovies, 'chimichurri',  
orange zest, EVOO*

### DIPS <sup>VGN, GF</sup> ONE 7 / THREE 16

*see our summer selection of dips*

### DOLMADES <sup>VGN, GF</sup> 11

*braised traditional grape vine leaves,  
stuffed with rice, herbs, and vegetables*

### KARPOUZI SALAD <sup>GF</sup> 14

*watermelon, feta, Kalamata olives,  
pickled chilies, mint, black vinaigrette*

**SUB** *Plant-based Feta +2*

## HOT MEZE

### SCALLION-GRILLED CORN <sup>VGN, GF</sup> 5

*local sweet corn, scallion oil, lemon-oregano seasoning*

### ZUCCHINI FRIES <sup>VGN, GF</sup> 8

*corn-flour coated local zucchini,  
ziteli ajika sauce, lemon*

### MUSHROOMS <sup>AND SUJUK</sup> <sup>GF</sup> 10

*chunky slow-cooked mushrooms, with smoked  
hunter's sausage, thyme & red wine gravy*

### GRILLED CALAMARI <sup>GF</sup> 22

*tomato, olives, capers, smashed potatoes*

## LARGE PLATES

### MIXED GRILL PLATTER <sup>MP</sup>

*chef's seasonal selection of grilled meats and  
vegetables, toum, caramelized lemon*

### CRISPY CHICKEN SANDWICH 17.5

*fried chicken breast, kumquat aioli, slaw,  
olive oil brioche bun, feta fries*

**ADD** *double fried chicken +4.25* | **SUB** *Horiatiki +2*

### SEASONAL PIZZA—FIREWORKS 25

*San Marzano tomato sauce, mozzarella,  
chili, sweet corn, smoked turkey, blistered cherry  
tomatoes, fresh basil, za'atar crust*

# HAPPY HOUR

EVERY DAY FROM 3-6PM



## OYSTERS HALF PRICE

*fresh, shucked in half-shell, lemon,  
mignonette, horseradish*

## DIP AND BREAD 8

*choose one of our dips: tzatziki,  
tyrokafteri, muhammara,  
olive tapenade, or seasonal*

## MARINATED OLIVES 6

*Greek olives marinated in citrus,  
spices, and olive oil*

## CHICKEN SOUVLAKI 4.25

*marinated, grilled chicken skewer*



## GLASS OF WINE 10

*our house red, white, or rosé*

## DRAUGHT 7.5

*ask for our selection*



## NOT AN ESPRESSO MARTINI 13

*Flor de Cana Rum (5 year),  
Kahlúa, cream, Nektar Greek coffee*

## NEGRONI 13

## SEASONAL COCKTAIL 13

## SUMMER REFRESHER MOCKTAIL 6

*Cucumber, lemon, sugar, soda*

## PARTAKE BEER < 0.3% ABV 5

# DESSERT



## DARK CHOCOLATE TAHINI MOUSSE <sup>VGN / GF</sup> 13

*dark chocolate whipped with tahini, almond milk,  
a hint of cinnamon, 'pasteli' sesame bark*

## OUR PASTRY CHEF'S SEASONAL SPECIALS AS LISTED



Please alert us of any allergies  
prior to your order

All whole olives have pits

### DID YOU KNOW

Many of our dishes are,  
or can be made vegan,  
vegetarian, or wheat-free.

Please inquire with  
your server for details.

### SUPPORTING LOCAL

We are proud to support local  
and organic food suppliers:  
100km Foods, Diana's Seafood,  
Monforte Dairy, Sanagan's  
Meat Market, Sharon Creek  
Farm, Thompson Potato Farm

**SOUS CHEF**  
Quillan Reyes

**CHEF DE CUISINE**  
Michael Bandojo

**EXECUTIVE CHEF**  
Katy Chan