



COCKTAILS

Greek Twist <i>Vodka, blueberry, lemon, and club soda</i>	\$16
Aphrodites Margarita <i>Tequila, strawberry, lime, served with a Tajin rim</i>	\$16
Fig Bourbon Smash <i>Bourbon, fig, lemon, and honey</i>	\$16
Greek Harvest Martini <i>Gin, Masticha, fresh lemon, grapefruit, Dry Vermouth, and orange bitters</i>	\$16
Santorini Peach Martini <i>Vodka, peach juice, peach puree</i>	\$16
Aegean Paloma Martini <i>Tequila, grapefruit juice, lime, Saint Germain and Masticha. Served on the rocks</i>	\$18
Elia Dirty Martini <i>Kastra Elion Vodka, olive juice, garnished with stuffed olives</i>	\$18
Espresso Martini <i>Vanilla vodka, Nespresso, O'Reilly's Irish Cream, Kahlua</i>	\$18



GREEK LIQUOR

Keo VSOP Brandy	\$15	Plomari Ouzo	\$9	Dekaraki (Tyrnavos) Tsipouro	\$10
Metaxa Aged 5 Years	\$15	Barbayanni (Lesvos) Ouzo	\$9	Katsaros (Tyrnavos) Tsipouro	\$10
Metaxa Aged 10 Years	\$18	Psychis (Chios) Ouzo	\$9	Idoniko (Kavala) Tsipouro	\$10
Haraki (Crete) Raki	\$10	Psychis (Chios) Masticha	\$10	Zacharias w/ Anise (Thiva) Tsipouro	\$10
Haraki Honey (Crete) Raki	\$10				

BEERS

Fix	\$10	Budweiser	\$6	Michelob Ultra	\$7
Mythos	\$10	56 Isles Pilsner	\$9	Stella Artois	\$8
Opa Opa Brewing IPA	\$11	Fiddlehead	\$10	Athletic NA	\$8
Opa Opa Brewing Hazy Freak NE IPA	\$11				

MOCKTAILS

Honey Lemon Fizz <i>Greek honey, fresh lemon juice, sparkling water</i>	\$9
Peach & Cherry Refresher <i>Peach juice, cherry juice, cranberry juice</i>	\$9
Peach Spritz <i>Peach juice, sparkling water, cranberry juice, orange slice</i>	\$9
Blueberry Spritz <i>Blueberry, lemon, sparkling water</i>	\$9

SHAREABLES

Fried Calamari	\$18
<i>Calamari, spicy avocado aioli, marinara sauce</i>	
Feta Shrimp Skillet GF	\$19
<i>Onion, garlic, peppers, diced tomatoes, fresh herbs, feta cheese, and marinara sauce</i>	
Chips	\$18
<i>Crispy zucchini and eggplant chips with tzatziki</i>	
Octapodi GF	\$25
<i>Grilled octopus, ladolemono dressing, tomatoes, red peppers, onions, Santorini fava</i>	
Ouzo Mussels	\$18
<i>Onion, garlic, fresh tomatoes and herbs, served in an ouzo white sauce</i>	
Cauliflower V	\$19
<i>Cauliflower with cranberry, pine nuts, and spicy avocado aioli</i>	
Saganaki Flambé	\$18
<i>Tempura-fried Kefalograviera cheese, lemon</i>	
Dolmades GF V	\$18
<i>Hand rolled grape leaves with rice, pine nuts, ladolemono</i>	
Spanakopita	\$16
<i>Spinach, herbs, feta, phyllo</i>	
Keftedakia	\$16
<i>Greek meatballs: ground pork and beef seasoned with fresh herbs and lemon</i>	
Baked Feta	\$18
<i>Epirus feta cheese, olive. oil, dried oregano, fresh basil, grape tomatoes, pita bread</i>	
Seafood Pikilia	\$28
<i>Grilled octopus, fried calamari, grilled shrimp served with ladolemono dressing</i>	
Elia Greek Mix	\$28
<i>Spanakopita, Dolmades, Greek Sausage, Keftedakia</i>	

SOUPS & SALADS

ADD A PROTEIN: LAMB (\$12) OR CHICKEN SKEWER (\$10), GYRO CARVING (\$10), SHRIMP (\$3 EACH), SALMON (\$12)

Avgolemono Soup	\$12
<i>Traditional Greek chicken soup with eggs, lemon, and orzo</i>	
Village Salad GF	\$19
<i>Tomatoes, kalamata olives, cucumbers, red onion, green peppers, epirus feta, EVOO, red wine vinegar, Greek mountain oregano</i>	
Marouli Salad	\$17
<i>Chopped Romaine, lettuce, scallions, dill, olives, feta. Served with house lemon dressing</i>	
Arugula Beets	\$17
<i>Roasted beets, arugula, almonds, tomatoes, oven-baked feta cheese with herbs and ladolemono dressing</i>	

DIPS

SERVED WITH BAKED PITA

Hummus, Tzatziki, Melitzanosalata (Eggplant), Tirokafteri (Spicy Feta)	\$10 each 4 for \$26
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MAINS

Fish of the Day	Mkt Price
Lavraki GF	\$45
<i>Bronzini. Freshly caught whole fish charcoal grilled and drizzled with our own homemade olive oil and lemon</i>	
+ Served with your choice of: lemon potatoes or Briam	
Elia Salmon	\$35
<i>Pan seared served with Greek couscous, feta, and asparagus</i>	
Shrimp Santorini	\$36
<i>U-10 shrimp, fresh tomatoes, garlic, onion, ouzo, spinach, feta cheese, fettuccine</i>	
Roasted Organic Chicken	\$32
<i>Half chicken, lentils, baby carrots, butternut squash, onion, diced tomato, garlic butter, and herbs</i>	
Lamb Chops GF	\$45
<i>White bean puree, baby arugula, crumbled feta cheese, shallots, pomegranate and lemon dressing</i>	
Mediterranean Grille	\$90 \$150
<i>Lamb Skewer, Chicken Skewer, Lamb Chops, Loukaniko, Gyro carvings, Biftekia, tzatziki, pita</i>	
Kalamakia	\$32
<i>Choice of chicken or lamb (+\$2) skewers. Served with Greek salad, Greek fries, tzatziki and pita</i>	
Moussaka	\$30
<i>Layers of eggplant, potatoes, ground beef and lamb, bechamel sauce served with Briam</i>	
Pastitsio	\$30
<i>Greek baked pasta with ground lamb, beef and bechamel sauce served with Briam</i>	
Rigatoni Bolognese	\$32
<i>Traditional beef, veal and pork ragu. Parmesan, Grana Padano, basil and EVOO</i>	
Gyro Carvings	\$32
<i>Ground lamb & beef, Greek salad, Greek fries, tzatziki, pita</i>	
Youvetsi	\$34
<i>Lamb Shank oven baked with Orzo. Served with fresh tomato sauce and feta cheese</i>	
Seafood Youvetsi	\$39
<i>Mussels, scallops, shrimp, calamari, onion, garlic, feta, fresh tomatoes, light tomato sauce, fresh herbs, served over orzo</i>	
Short Ribs	\$36
<i>Slow cooked short ribs with a mushroom Demi-glace served with mashed potatoes and asparagus</i>	
Biftekia	\$30
<i>Charcoal grilled ground beef & lamb patties mixed with fresh herbs and spices. Served with lemon potatoes and broccoli</i>	
Elia Burger	\$24
<i>8 oz. Angus beef patty, American cheese, pickled red onions, spicy avocado aioli served on a Brioche bun with fries</i>	
SIDES	
Fresh Cut Fries V	\$10
Greek Fries V	\$12
Lemon Potatoes GF V	\$10
Briam GF V	\$10
<i>Roasted zucchini, potatoes, eggplant, onion, herbs, tomato, EVOO, carrots, peppers</i>	
Asparagus GF V	\$12
Brussel Sprouts GF V	\$14

Let us know if you have any food allergies when ordering so we can offer several delicious and safe alternatives to our popular dishes