









CRAFT COCKTAILS

	Reg.	0.0%
MANA DIRTY MARTINI Vodka shaken, olives stuffed with feta cheese, olive juice, fresh burnt rosemary 	14	12
MANA OLD FASHIONED Rye whiskey, metaxa simple syrup, angostura bitter, orange bitter, lemon peel, orange peel, luxardo cherry	14	12
ALEXANDER THE GREAT SIPPER Reposado tequila, smoked saffron, greek honey, chamomile, lime peel	17	12
LYCHEE MARTINI Vodka, fresh lychee juice 	13	12
PAROS MARBLE Rum, shaved coconut, mint, lime, creme of coconut 	13	12
CHIOS MASTIC MULE Vodka, mastic liqueur, simple syrup, lime, ginger beer, burned rosemary 	13	-
ONASSIS SKORPIOS Watermelon infused vodka, greek honey, mint, lime	14	-
SEA OF CRETE MARGARITA Tequila, figs, homemade lemonade, agave, lime juice 	14	-
THYRA VOLCANO Gin, mastic liqueur, lemonade, jalapeno, cucumber, lemon 	14	12
KERKYRA FORTRESS Vodka, cranberry juice, orange bitters, lime, mint 	13	12
COLOSSUS OF RHODES Bourbon, elderflower, lemonade, simple syrup, lemon peel, basil	13	-
SANGRIA (RED OR WHITE) Fresh fruits 	12	-
MYKONOS WINDS MARGARITA Tequila, passionfruit, lemonade, lime juice, jalapeno, agave, tajjin	16	12
HERCULES MARTINI Vodka, espresso Greek coffee, kahlua, Baileys, baklava rim	16	-
LESVOS CRUSH Ouzo, mint, pellegrino aranciata, grenadine, orange	15	-
MANU'S MARTINI Bourbon whiskey, aperol, orange bitters, sweet vermouth, angostura bitters, brulee orange	15	-

MANA SIGNATURE COCKTAILS

	Reg.	Carafe	 MOJITOS 16 oz.	Reg.	0.0%
RAKOMELO Raki, greek honey, cinnamon (served hot or cold)	10	24	 ORIGINAL, MANGO	16	12
NEGRONI Gin, campari, sweet vermouth, orange peel	12	-	STRAWBERRY, WATERMELON, MASTIC MOJITO		


GREEK WINES

WHITE			
LAZARIDIS QUEEN OF HEARTS White-fresh fruits and distinctive aromas of spring flowers	12	39	
BOUTARI MOSCHOFILERO Citrus, floral and melon, orange blossom and a hint of spice	14	45	
BOUTARI KRETIKOS Fruits, smooth tannins and lingering finish	11	36	
KTIMA PAVLIDI THEMA Fruity aromas of exotic fruits, hints of citron and peach	15	51	
SANTORINI Peach, sweet lemon, bergamot, bitter orange and honey	18	69	
LAZARIDIS BLACK SHEEP SAUVIGNON BLANC Lime, lychee, grapefruit, nectarine	14	44	
AVANTIS ASSYRTICO Dry with refreshing acidity. Aromas of white peach and apricot	16	57	
AVANTIS SAUVIGNON BLANC melon, passion fruit, pear and peach, aromas of mint and lemon grass	16	55	
HATZIMICHALIS CHARDONNAY citrus notes, white peach, with scent of honey and vanilla	16	54	
ROSE			
COSTA LAZARIDI ROSE Elegant, aristocratic and refined intense fruity character	16	54	
RED			
NIKOS LAZARIDIS, KING OF HEARTS Red berries with a hint of sweet spices	12	39	
BOUTARI KRETIKOS Red fruits, smooth tannins and lingering finish	11	36	
KTIMA PAVLIDI THEMA cherries, plums scents of chocolate, smoke and vanilla	15	51	
AVANTIS SYRAH DRY RED pepper, cinnamon and tobacco aromas, prunes, raspberries, blackberries, nuances of vanilla	14	50	
LAZARIDI MERLOT red cherries, pomegranate, raspberry jam, spiced fig and goose berry preserves	17	64	
HATZIMICHALIS CABERNET black fruits like blackcurrants and plums with spicy notes and hints of freshly cured tobacco	16	58	
PAPAIOANNOU CABERNET SAUVIGNON low tannins, cherry note	15	56	

WINES

		
CHARDONNAY - KENDALL JACKSON , California	12	40
PINOT GRIGIO - SANTA MARGHARITA , Italy	16	58
SAUVIGNON BLANC - KIM CRAWFORD , New Zealand	12	39
MERLOT - DRUM HELLER , Columbia Valley, WA	12	41
CABERNET - ALEXANDER VALLEY , Healdsburg CA		56
CABERNET - ROBERT HALL , California	15	49
CABERNET - SIMI ALEXANDER VALLEY , Sonoma, CA		72
PINOT NOIR - HOB NOB , France	13	43
PINOT NOIR - LA CREMA MONTEREY , Windsor CA	14	48
CAYMUS CABERNET SAUVIGNON		215

BUBBLES

	
DOM PERIGNON	370
VEUVE CLICQUOT	120
FREIXENET GORDON NEGRO , split	16
RUFFINO , Split	16

#managreekfusion



Happy Hour

BITES \$8.99

5PM - 6PM

GRAPE LEAVES

Rice, dill, mint, fresh herbs.

FALAFEL

Ground chickpeas, cumin, parsley, hummus sauce, cilantro and red onions.

ZUCCHINI FRITTER

Potato, carrots, feta cheese, dill, mint, tzatziki sauce.

MUSSELS

Sautéed in fresh tomato, garlic, scallions, feta cheese.

KEFTE

Beef lamb patty, grilled roasted pepper, fresh herbs, tzatziki.

FRIED CALAMARI

Tomato sauce and tzatziki.

PASTITSIO EMPANADA

Macaroni, house made beef sauce, bechamel.

DRINKS

CRAFT COCKTAILS 10

WINE BY THE GLASS 9

MIX COCKTAILS 9

BEERS 5

***Plus taxes & gratuity

Choose any craft cocktails or wine by the glass. (listed price must be under \$14)

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices subject to change without notice.