

# Elysian Fields Café

## SOCIAL HOUR SNACKS

Moussaka Croquettes 5-

Salmon Slider 5-

Sesame Feta 5-

Fried Calamar 6-

Grilled Chili Peppers 5-

Falafel 5-

Lemon Hummus & Pita 5-

Melitzanosalata & Pita 5-

*smoked eggplant*

Tyrokafteri & Pita 5-

*whipped feta, smoked jalapeno*

## OYSTERS

East Coast Malpeques 1<sup>50</sup> each

## SOCIAL HOUR COCKTAILS

### Eros's Kiss

Otto's Greek Vermouth, Sparkling Wine 7-

### Ride the Mule

Rakomelo, Gosling's Ginger Beer, Lime Juice 7-

## Elysian Fields Café

### SOCIAL HOUR

Monday through Friday

3 to 7

at the bar & bar tables and in the Apollo Room

# Elysian Fields Café

SOCIAL HOUR MENU

MON—FRI 3 TO 7

## CRAFT DRAFTS

ABV

**Mother's Milk Stout** Keegan Ales 5.0% 5-  
*Hudson Valley NY*

*aromas of chocolate, roasted barley and oatmeal*

**Boom Sauce IPA** Lord Hobo Brewing 7.8% 5-  
*Massachusetts*

*six hop varieties deliver a notable citrus and tropical fruit finish*

**Lagunitas IPA** Lagunitas 6.2% 5-  
*California*

*caramel malt barley provides a richness that mellows out the twang of the hops*

**Pikleand Pils** Sly Fox Brewing 4.9% 5-  
*Pennsylvania*

*brewed with imported German pils malt and hopped with German and Czech*

**Allagash White** Allagash 5.0% 5-  
*Maine*

*Belgian-style white ale spiced with coriander and Curaçao orange peel*

**Harlem Brewing Company** 5.8% 5-  
*Renaissance Wit Harlem*

*wheat malt, spices and citrus fruit*

## CANS

**Narragansett 16oz** 4-

**American Pale Ale, Bronx Brewery** 5-

## WINES

**Moschofilero-Roditis, white** 5-  
*Greece*

**Chardonnay, Shannon Ridge** 5-  
*Lake County, California*

**Agiorgitiko, red** 5-  
*Greece*

**Cabernet Sauvignon, Story Point** 7-  
*Sonoma, California*

**Augoustias Rose** 7-  
*Greece*

**Pignoletto, sparkling** 5-  
*Italy*