



GRAZING BOARDS

MEZZE PLATTER \$32.00

A sampler platter of some of our favorite mezze plates including tomato de odo, greek meatballs, kalamata olives, house made hummus, cucumber slices, carrots, celery, chavre stuffed peppadew peppers & crostinis .

CHARCUTERIE BOARD \$32.00

Chef's assortment of seasonal & imported cheeses, prosciutto, infused salamis, & thinly sliced prime rib. Served with crostinis, assorted crackers, lavosh points, seasonal fruits, & select jams.

BRUSCHETTA

BURRATA TOMATO DE ODO \$16.00

Toasted crostinis served alongside fresh burrata and a medley of roasted tomatoes, garlic confit, olive oil & ribboned fresh basil.

FIG & PIG \$15.00

Honey chevre, delicate slices of prosciutto & strawberry-fig jam upon toasted crostinis.

NUTTY GOAT \$16.00

Toasted crostinis topped with honey chevre, sliced salami, pistachios, pesto, date & drizzled with honey.

BEEFY BLISS \$18.00

Creamy brie cheese spread, caramelized onions, thinly sliced prime rib, sweet peppers & a bacon jam drizzle upon toasted crostinis.

Gluten-free options: (\$3) crackers, flatbreads, & crostinis.

Wrap options: Whole wheat, Sun dried tomato basil, & Cheddar jalapeno.

'Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.'

MEZZE PLATTERS

DUCK BACON WONTONS \$17.00

Wontons stuffed with cream cheese, charred sweet corn, & duck bacon, fried golden & served on a bed of asian slaw with a side of eel sauce.

BARTINI'S HUMMUS \$13.00

Smooth blend of chickpeas, tahini, lemon, garlic, & extra virgin olive oil served with BarTini's garden crisps, carrots, celery and cucumber slices.

SPINACH ARTICHOKE DIP \$14.00

Our creamy blend of spinach, roasted artichokes, cream cheese, mozzarella, & parmesan, baked golden & served with lavosh points.

KIMCHI CHICKEN POT STICKER \$14.00

Crispy dumplings filled with savory chicken and tangy kimchi served on a bed of Asian slaw with a chili aioli.

PEPPADEW POPPERS \$13.00

A dozen sweet & sassy bite sized Peppadew peppers stuffed with herbed chevre & honey chevre, served with toasted crostinis.

BARTINI'S GARDEN CRISPS \$12.00

Variety of sun dried tomato basil, cheddar jalapeno, & whole wheat crisps fried to golden fluffy perfection, served with an assortment of dips or jams.

ARTISAN BREAD & BUTTA' \$10.00

Mini sampler platter of toasted crostinis, French olive bread, whipped salted butter, & herbed cheese spread, perfect for a late night carb craving!

SHRIMP CEVICHE 19.00

Plump, tender shrimp cured in citrus juices & tossed with roma tomatoes, onion, diced jalapeno, avocado, & cilantro. Served chilled with fried wonton crisps.

DESSERT

See our large selection of dessert martinis in our cocktail menu!

FLAT BREADS

BASIL PESTO CHICKEN \$15.00

A bed of house made basil pesto, grilled chicken & fresh burrata drizzled with balsamic reduction.

GREEK GRYO \$16.00

Shaved lamb, tomatoes, pickled red onion, cucumber, crumbled feta cheese, & crispy lettuce drizzled with tzatziki.

STEAK & PEPPER \$16.00

Caramelized onion jam bed topped with thinly sliced prime rib, jalapeños & cheddar cheese drizzled with alfredo.

PORKY PARMESAN \$17.00

Parmesan alfredo bed, delicate prosciutto, mozzarella, with a sweet onion jam drizzle

CLUCK & SIZZLE \$17.00

Maple bacon jam bed topped with grilled chicken, artichoke hearts, & fresh mozzarella.

ROASTED VEGGIE \$14.00

Grilled tomatoes, sweet peppers, zucchini, pickled red onion, & fresh burrata on a bed of our house made basil pesto.

CLASSIC CAPRESE \$16.00

A bed of house made basil pesto, cherry tomatoes, and fresh mozzarella with a balsamic reduction drizzle.

HANDHELDS & SALADS

MEDITERRANEAN STEAK SALAD \$22.00

Marinated grilled steak sliced over a bed our greek salad mix, cherry tomatoes, sweet peppers, pickled red onion, cucumber, & crumbled feta. Finished with our house made dijon vinaigrette.

DELUXE GYRO SALAD \$18.00

Crispy romaine topped with sliced gyro meat, cherry tomatoes, cucumbers, pickled red onion, & crumbled feta. Finished with a tzatziki dressing.

HARISSA-HEAT CHICKEN WRAP \$16.00

Grilled chicken tossed in a harissa-spiced aioli with shredded lettuce, tomatoes, & shredded cheddar cheese wrapped in a tortilla flavor of your choosing.

LOTUS SHRIMP WRAP \$17.00

Grilled shrimp tossed in a sesame-peanut glaze, layered with shredded cabbage, crisp lettuce, carrot, sweet peppers, and sweet chili sauce. Wrapped in a tortilla flavor of your choosing.

PLT \$16.00

Toasted artisan bread layered with delicate ribbons of prosciutto, roma tomatoes, fresh lettuce and garlic aioli.

Wraps & sandwiches are served with house-made potato chips. Upgrade side options:

Mac & Cheese \$3

Side Salad \$4

Veggie of the day \$3

Ancient Grains \$3

BarTini's Garden Crisps & Dip \$2

MEDITERRANEAN KABOBS

CAPRESE KABOBS \$17.00

Fresh mozzarella pearl, cherry tomatoes, & basil leaves served chilled with a tangy balsamic glaze over a bed of ancient grains.

VEGGIE KABOBS \$16.00

Cherry tomatoes, zucchini, bell peppers, & onions skewered and served on a bed of ancient grains with an avocado crema drizzle.

GRILLED SHRIMP KABOBS \$22.00

Grilled shrimp skewers marinated with cilantro, garlic, and lime served on a bed of warm ancient grains & mixed vegetables.

GRILLED CHICKEN KABOBS \$19.00

Marinated chicken glazed in our house lemon-pineapple reduction, grilled & served over a bed of ancient grains & mixed vegetables.

GRILLED STEAK KABOBS \$24.00

House marinated mediterranean steak, sweet bell peppers, & onions grilled & served on a bed of ancient grains.

GREEK MEATBALL KABOBS \$23.00

Spiced lamb & beef meatballs made in house, skewered with onions & bell peppers then served on a bed of warm ancient grains with a cool tzatziki drizzle.