MEZZE MENU

BARTINI'S
EST. 2025
MEZZE & MARTINIS

GRAZING BOARDS

Mezze Platter $32
Sampler platter of our favorite mezze plates including tomato de odo, greek meatballs, kalamata olives, house made hummus, cucumber slices, carrots, celery & crostinis

Charcuterie Board $32
Chef's assortment of seasonal &imported cheeses, prosciutto, infused salami, & thinly sliced prime rib. Served with crostinis, assorted crackers, lavosh points, seasonal fruits, & select jams

BRUSCHETTA

Burrata de Odo $16
Toasted crostinis served alongside fresh burrata &a medley of roasted tomatoes, garlic confit, olive oil & ribboned fresh basil

Fig &Pig $15
Honey chevre, delicate slices of prosciutto & strawberry-fig jam upon toasted crostinis

Nutty Goat $16
Toasted crostinis topped with honey chevre, sliced salami, pistachios, pesto, date & drizzled with honey

Beefy Bliss $16
Creamy brie cheese spread, carmelized onions, thinly sliced prime rib, sweet peppers & maple bacon jam drizzle upon toasted crostinis

HANDHELDS

$22 Mediterranean Salad
Greek salad mix, cherry tomatoes, sweet peppers, pickled red onion, cucumber, & crumbled feta tossed in our house made dijon vinaigrette with your choice of grilled steak, chicken, or shaved lamb

$17 Harissa Heat Chicken Wrap
Grilled chicken tossed in a harissa-spiced aioli with shredded lettuce, tomatoes, & cheddar cheese wrapped in a whole wheat tortilla. Served with mezze fries

$17 Lotus Shrimp Wrap
Grilled shrimp tossed in a sesame-peanut glaze, layered with shredded cabbage, lettuce, carrot, sweet peppers, & sweet chili sauce. Wrapped in a whole wheat tortilla. Served with mezze fries

KABOBS

Grilled Shrimp Kabobs $22
Grilled shrimp skewers marinated with cilantro, garlic, & lime served on a bed of warm ancient grains & seasonal vegetables

Grilled Chicken Kabobs $20
Marinated chicken glazed in our house lemon-pineapple reduction, grilled & served over a bed of ancient grains & seasonal vegetables

$24 Grilled Steak Kabobs
House marinated mediterranean steak, sweet bell peppers, & onions, grilled then served on a bed of ancient grains

$23 Greek Meatball Kabobs
Spiced lamb & beef meatballs made in house, skewered with onions & bell peppers then served on a bed of warm ancient grains with a tzatziki drizzle

FLATBREADS

Gluten Free options available!

Basil Pesto Chicken $16
A bed of house made basil pesto, grilled chicken &fresh burrata drizzled with balsamic reduction

Greek Gyro $17
Shaved lamb, tomatoes, pickled red onion, cucumber, crumbled feta cheese, &crispy lettuce drizzled with tzatziki

Porky Parmesan $18
Parmesan alfredo bed, delicate prosciutto, mozzarella, with a sweet onion jam drizzle

Cluck N Sizzle $18
Maple bacon jam bed topped with grilled chicken, artichoke hearts, &fresh mozzarella

$17 Steak &Pepper
Carmelized onion jam bed topped with thinly sliced prime rib, jalapeños &cheddar cheese drizzled with alfredo

$15 Roasted Veggie
Grilled tomatoes, sweet peppers, zucchini, pickled red onion, &fresh burrata on a bed of our house made basil pesto

$20 Crab Ragoon
Our Katzu Crab mix smothered over the flatbread then topped with mozzarella cheese, sweet chili drizzle, green onion, & roasted sesames

MEZZE PLATES

$18 Brie du Jour
Warm baked Brie topped with seasonal fruit, fresh herbs, and a touch of sweetness with a honey & balsamic reduction drizzle, served with toasted crostini

$15 Bartini's Hummus
Smooth blend of chickpeas, tahini, lemon, garlic, & extra virgin olive oil served with BarTini's garden crisps, carrots, celery & cucumber slices

$16 Spinach Artichoke Dip
Our creamy blend of spinach, roasted artichokes, cream cheese, mozzarella, & parmesean, baked golden & served with lavosh points

$14 Dirty Martini Dip
Creamy, briny, &unapologetically dirty! Cream cheese based dip loaded with olives, blue cheese, & drizzled with olive oil. Served with lavosh points

$16 Duck Bacon Wontons
Wontons stuffed with duck bacon, cream cheese, charred corn & peppers served on a bed of Asian slaw

Mezze Fries $14
Za'atar seasoned & baked to golden perfection, served with Chef's own garlic harissa aioli

Artisan Bread & Butta' $12
Mini sampler platter of toasted crostinis, French olive bread, whipped salted butter, & herbed cheese spread, perfect for a late night carb craving!

Santorini Crab Nachos $18
Crispy wontons topped with our house made crab katsu mix, shredded mozzarella, piled high & drizzled with eel sauce, Calabrian aioli, & green onions

Kimchi Chicken Pot Sticker $15
Crispy dumplings filled with savory chicken & tangy kimchi served on a bed of Asian slaw with a side of chili aioli

Mediterranean Sushi $14
Delicate prosciutto rolls filled with creamy burrata, arugula, artichoke hearts, & roasted veggies, finished off with a balsamic reduction drizzle inside & out!

'CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.'