

STARTERS

- Chicken Soup**.....5.50
organic chicken, seasonal vegetables, rice
- Green Shishito Peppers**.....6.95
grilled on a STIX and sprinkled with sea salt
- Sack of Potatoes**.....7.95
slowly roasted baby potatoes
with feta sauce
- Veggie Crisps**.....8.95
chips of eggplant & zucchini,
served with hummus spread
- Meatballs**.....8.50
pan-seared, 100% organic black
angus beef, onions, parsley,
fresh oregano served with
tzatziki spread
- Basket of Pita Bread**.....4.00
homemade whole-wheat pita
bread grilled with sea salt &
oregano

SPREADS

- Jalapeño Hummus**.....5.50
chickpeas, tahini, garlic,
lemon & olive oil
- Tzatziki**.....4.95
greek yogurt, cucumber,
garlic & dill
- Eggplant**.....5.25
smoked roasted eggplant, parsley,
cilantro, scallions & greek yogurt
- Spicy Cheese Spread**.....5.50
mediterranean white cheeses,
chili seeds, green peppers &
extra virgin olive oil
- Spread Symposium**.....13.00
assortment of all spreads
served with grilled whole-wheat
mini pita breads

SALADS

- House Salad**.....8.00
mixed spring green, grilled mushrooms, grilled
manouri cheese, orange vinaigrette
- Lentil Salad**.....8.95
lentils, grilled red peppers, apple, mint,
lime dressing
- Greek Salad**.....11.95
vine-ripe tomatoes, cucumbers, green peppers,
feta cheese, white onions, kalamata olives, capers,
extra virgin olive oil
- Farmers Blue Salad**.....12.50
organic kale, baby spinach,
roasted beets, dry figs, blue cheese,
herbed croutons, grilled
lime-hazelnut vinaigrette
- Fresh Caprese**.....9.50
home-made bocconcini, ripe
tomatoes, wild arugula, basil
based olive oil verde sauce
- Bulgur Salad**.....9.75
diced tomatoes, parsley, mint,
scallions, spices, raisins, olive oil
& lemon sauce



- Chicken STIX**.....3.50
free-range chicken marinated
over honey-mustard & thyme
- Chef's Special STIX**.....3.95
chef's home recipe,
ground lamb & ground beef,
cumin, red wine, garlic, fresh
tomato sauce
- Pork STIX**.....2.95
marinated over 24 hours with
olive oil & thyme
- Tuna STIX**.....6.95
seasoned with lime zest, olive
& crushed black pepper
- Shrimp STIX**.....4.95
marinated with extra virgin
olive-oil, lemon & fresh oregano
- Vegetarian STIX**.....3.59
zucchini, shallots, cherry
tomatoes, mushrooms & beets

STIX FEATURES LOCAL & ORGANIC PRODUCTS WHEN
AVAILABLE, HANDLED WITH CARE BY OUR TEAM TO
ENSURE HIGH QUALITY. WE STRIVE TO SHORTEN
THE TIME THE INGREDIENTS TAKE TO GET
FROM THE FARM TO THE TABLE.

ENJOY YOUR STIX
FAMILY STYLE

SIDES

- Fries**.....4.50
with sea salt
- Greek Fries**.....5.50
with feta & oregano
- Petite Corn**.....5.50
grilled corn with olive-oil &
sea salt on a STIX
- Kale**.....7.50
pan-seared, garlic chips, sesame,
balsamic vinaigrette glaze
- Israeli Cous Cous**.....6.95
red onions, mint, parsley, raisins,
lime, olive oil
- Brussels Sprouts**.....6.95
pan-seared, mushroom sauce,
white wine, onions, mountain herbs

WHITE WINE

	GLASS	1/2 CAR.	CARAFE
White Sangria.....	7.00	14.00	28.00
HOMEMADE RECIPE WITH GREEK VARIETALS			

	GLASS	1/2 CAR.	BOTTLE
Caposaldo Pinot Grigio.....	7.00	14.00	25.00
PINOT GRIGIO - VENETO, ITALY 2011			
Chanson Vire Clesse.....	10.00	20.00	35.00
CHARDONAY - BURGUNDY, FRANCE 2011			
Frost Cuvee.....	8.00	16.00	28.00
BLEND - FINGER LAKES, USA 2010			
Mantinia.....	9.00	18.00	34.00
MOSCHOFILERO - MANTINIA, GREECE 2011			
Henry Brochard.....	8.00	16.00	28.00
SAUVIGNON BLANC - LOIRE, FRANCE 2011			
Atlantis.....	10.00	20.00	37.00
ASSYRTIKO - GREECE 2011			
Domain De Gournier.....	8.00	16.00	28.00
ROSE - RHONE, FRANCE 2011			

SPARKLING

	GLASS	1/2 CAR.	BOTTLE
Poema Rose Brut Cava.....	9.00	18.00	35.00
TREPAT - CATALONIA, SPAIN 2011			
Paul Luis.....	7.00	14.00	28.00
BLEND - LOIRE VALLEY, FRANCE 2011			

DRAFT BEER

12 OZ			
Brooklyn Weisse.....	7.00		
WEISSBIER, USA			
Estrella Damm.....	8.00		
LAGER, SPAIN			
Kronenbourg 1664.....	8.00		
LAGER, FRANCE			
Peroni.....	8.00		
LAGER, ITALY			
Peak Organic.....	9.00		
SEASONAL, USA			

BOTTLED BEER

Aris.....	6.00		
LAGER, GREECE			
Goldstar.....	6.00		
DARK LAGER, ISRAEL			
Estrella Damm Gluten Free.....	7.00		
LAGER, SPAIN			
Menabrea.....	7.00		
BLONDE, ITALY			
Mythos.....	7.00		
LAGER, GREECE			
Fix 1864.....	7.00		
LAGER, GREECE			

RED WINE

	GLASS	1/2 CAR.	CARAFE
Red Sangria.....	7.00	14.00	28.00
HOMEMADE RECIPE WITH GREEK VARIETALS			

	GLASS	1/2 CAR.	BOTTLE
Le Ferme de Suzon.....	10.00	20.00	38.00
GRENACHE/SYRAH - COTES DU RHONE, FRANCE 2010			
Black Sheep Syrah.....	8.00	16.00	33.00
SYRAH - DRAMA, GREECE 2010			
Rapsani.....	9.00	18.00	36.00
BLEND - GREECE 2008			
Chianti Colli Senesi.....	8.00	16.00	33.00
CHIANTI - TOSCANA, ITALY 2010			
Per Linda - Rocca San Giovanni.....	9.00	18.00	36.00
MONTEPULCIANO - MARCHE, ITALY 2010			
Red Stag.....	11.00	22.00	44.00
AGIORGITIKO - NEMEA, GREECE 2009			
Young Vines.....	10.00	20.00	39.00
XINOMAVRO - NAOUSSA, GREECE 2010			

STIX

COCKTAIL LIST

11.00 EACH

Corsica

hanger one vodka spiced pear vodka, st. germain, lime, cranberry

St. Tropez

hendrick's gin, strawberry fig preserves, egg white, lime

Ibiza

milagros repasado tequila, aperol, ruby red grapefruit juice

Riviera

woodford reserve bourbon, honey syrup, lemon

Basque

monkey shoulder scotch, sugar cube, orange bitters, sour cherries

Santorini (STIX Mojito)

mastiha, cucumber noodles, mint, lime, splash of soda

JUICES

ALL MADE WITH FRESH INGREDIENTS

SML...3.75 LRG...4.75

FRESH SQUEEZED ORANGE JUICE

RED BEET-ORANGE-HONEY-MASTIHA

WHOLE RED APPLE-PINE TREE

CARROT-PINEAPPLE-ORANGE-MINT

SOFT DRINKS

Epsa Lemonade.....3.50

Epsa Orangeade.....3.50

Epsa Wild-Cherry.....3.50

Epsa Lime.....3.50

Fresh Brewed Iced Tea.....3.50

Soda.....2.75

TEAS

ONE SIZE...3.50

EARL GREY

DECAF EARL GREY

CHAMOMILE CITRUS

MINT MILANGE

GREEN TEA TROPICAL

ORGANIC BREAKFAST

AFRICAN NECTAR

BOMBAY CHAI



DESSERT

Sweet STIX.....5.95

fritters with honey, chocolate, walnuts

Kataifi.....7.25

angel hair mille-feuille with almond-hazelnut chantilly
cream sprinkled with rosewater & honey

Zoumero.....7.95

rich-juicy dark chocolate cake with cardamom creme

Olive Oil Cake.....6.95

with kumquat orange preserve, yogurt & pistachio

Greek Yogurt.....3.50

Plain or 2% by the scoop

ADD TOPPINGS AND MAKE YOUR OWN YOGURT......50 EACH



ESPRESSO BAR

Coffee (Reg & Decaf).....	2.00	3.00
Espresso/Double.....	2.95	3.95
Americano.....	3.25	4.25
Espresso Ristretto.....	2.95	
Espresso Lungo.....	2.95	
Espresso Macchiato.....	3.50	
Espresso Corretto.....	4.75	
Espresso Piccolino.....	4.25	
Flat White.....	3.75	
Cappuccino/Double.....	3.60	4.60
Cappuccino Latte.....	4.25	
Mochaccino.....	4.25	
Hot Chocolate.....	4.25	
Irish Coffee.....	4.95	
Freddo Espresso.....	3.95	
Freddo Cappuccino.....	4.50	
Freddo Mochaccino.....	4.50	
Choco Fredda.....	4.95	