

# DEMETRIS

WOODSTONE TAVERNA

DINNER 4<sup>PM</sup> - CLOSE DAILY

## TAPAS

SMALL PLATES MEANT TO BE SHARED AMONG FAMILY AND FRIENDS

### GRILLED LAMB CHOPS\* | 21

THREE CHARMOULA MARINATED LAMB CHOPS GRILLED TO PERFECTION. SERVED W/HOUSE CUT FRIES & GARLIC AIOLI

### BEEF MEDALLIONS\* | 16

W/MERLOT-GORGONZOLA SAUCE

### STEAK BITES | 15

SHOULDER TENDERLOIN SAUTÉED IN RED WINE & GARLIC BUTTER. SERVED W/BREAD

### BEEF SOUVLAKI | 12

BISTRO FILET SERVED W/CHARMOULA

### CHICKEN SOUVLAKI | 11

GREEK MARINATED GRILLED CHICKEN. SERVED W/TZATZIKI & HARISSA

### EMPANADAS | 10

GOLDEN BROWN PASTRIES STUFFED W/CHICKEN, MOZZARELLA & SPICY HARISSA

### POUTINE | 10 ADD CORNED BEEF +4

HOUSE CUT FRIES, CHEESE CURDS & HOUSE MADE GRAVY

### KOBE BEEF SLIDERS\* | 14

THREE AMERICAN KOBE BEEF PATTIES, BACON, BRIE CHEESE, CRISPY ONIONS & TOMATO ON BRIOCHE BUN

### LAMB SLIDERS\* | 14

THREE SEASONED LAMB PATTIES, FETA & ROASTED RED PEPPERS ON GRILLED FOCACCIA

### GYRO SLIDERS | 12

THREE TRADITIONAL LAMB/BEEF GYROS, TZATZIKI, TOMATO, RED ONION & FETA

### SLIDER TRIO\* | 14

KOBE BEEF, LAMB & GYRO

### BACON WRAPPED DATES | 12

STUFFED W/SERRANO PEPPERS & DRIZZLED W/BALSAMIC REDUCTION

### CHARCUTERIE | 18

CHEFS ASSORTED SELECTION. SERVED W/ACCOMPANIMENTS

### CHEESE PLATE | 18

MANCHEGO, OREGANZOLA (GORGONZOLA FROM OREGON), CAÑA DE CABRA & FRENCH BRIE. SERVED W/MEMBRILLO, APPLES, MARCONA ALMONDS & HOUSE MADE CRACKERS

### CHARCUTERIE CHEESE PLATE COMBO | 24

### BAKED BRIE | 11

CARAMELIZED APPLES, FRENCH BRIE, MARCONA ALMONDS & HONEY GLAZE. SERVED W/HOUSE MADE CRACKERS

### HOUSE MADE FALAFEL | 10

GARBANZO PATTIES, TZATZIKI & HARISSA

### DUNGENESS CRAB DIP | 17

FRESH CRAB & ARTICHOKE HEARTS W/A BLEND OF MELTED CHEESES. SERVED W/HOUSE MADE CRACKERS

### STUFFED ARTICHOKE BOTTOMS | 15

DUNGENESS CRAB STUFFING & PARMESAN. SERVED W/PESTO AIOLI

### BACON WRAPPED PRAWNS | 16

CHARMOULA MARINATED PRAWNS. SERVED W/SERRANO AIOLI

### SPICY GARLIC PRAWNS | 14

SAUTÉED IN SHERRY WINE & RED PEPPER FLAKES. SERVED W/TOASTED BREAD

### FIRECRACKER SHRIMP | 16

LIGHTLY BREADED SHRIMP TOSSED IN OUR SPICY AIOLI

### CALAMARI TENDERS | 14

FLASH FRIED. SERVED W/SERRANO AIOLI

### OYSTER SHOOTERS\* | 6

TWO FRESH OYSTERS & HOUSE MADE COCKTAIL SAUCE. SERVED IN SHOT GLASSES

### OYSTER BITES | 13

FRESH OYSTERS DIPPED IN BEER BATTER THEN FLASH FRIED. SERVED W/HOUSE MADE COCKTAIL SAUCE

### OYSTERS SUPREME | 14

FIVE PAN FRIED OYSTERS SERVED W/CREAMED SPINACH & APPLEWOOD BACON

### MUSSELS & BRAVA\* | 15

PENN COVE MUSSELS, SPANISH CHORIZO & BRAVA SAUCE

### MANILA CLAMS\* | 15

GRAPE TOMATOES, CASTELVETRANO OLIVES, THYME & CRÈME FRAICHE

### SALMON CROSTINI | 14

PACIFIC SMOKED SALMON, CHEVRE MOUSSE, CAPERS, RED ONIONS, OLIVE OIL & FOCACCIA

### FIG & KALAMATA CROSTINI | 11

MISSION FIGS, CHEVRE MOUSSE & FOCACCIA

### TORTILLA DE PATATA | 10

POTATO & ONION FRITTATA W/AIOLI & HARISSA

### ROASTED CAULIFLOWER | 10

PEPITAS, PAPRIKA, FETA, OLIVE OIL & LEMON JUICE

### BRUSSELS SPROUTS | 10

PARMESAN & BALSAMIC REDUCTION

### GRILLED ASPARAGUS | 9

PARMESAN, PEPITAS & DIJON SAUCE

### HARISSA HUMMUS | 9

SERVED W/VEGGIES, PITA & HOUSE MADE CRACKERS

 VEGETARIAN  FAVORITES  SPICY

\*CONSUMING RAW OR UNDERCOOKED PROTEINS CREATES A HIGHER RISK OF FOOD BORNE ILLNESS • \*\*GREEK OLIVES MAY HAVE PITS  
GLUTEN FREE FLATBREAD +1 EXTRA • SPLIT PLATE CHARGE OF +1.5 • AUTO GRATUITY MAY BE ADDED FOR PARTIES OF 8 OR MORE



## SALADS / SOUPS

### SALAD ADD-ONS

CHICKEN, GYRO MEAT OR FALAFEL +5  
PRAWNS, STEAK OR SALMON +8

### SIGNATURE SOUP OF THE DAY | 5/7

OUR ROTATING SELECTION OF SIGNATURE SOUPS

### HAM & BACON CHOWDER | 5/7

APPLEWOOD SMOKED BACON, SMOKED HAM, CHEDDAR & CAYENNE

### GREEK SALAD | 8/13 **V**

ROMAINE, FETA, KALAMATA OLIVES, TOMATO, CUCUMBER, RED ONION, GREEN PEPPERS, TZATZIKI & GREEK VINAIGRETTE

### QUINOA CAPRESE SALAD | 13 **V**

FRESH MOZZARELLA, ROMA TOMATOES, BASIL, RED QUINOA, PESTO & BALSAMIC REDUCTION

### CAESAR SALAD | 8/12 **V**

ROMAINE HEARTS, PARMESAN & GARLIC CROUTONS

### SEASONAL GREENS | 9/13 **V**

LOCAL SOURCED GREENS, BLUE CHEESE, APPLES, BLUEBERRIES, RASPBERRIES, CANDIED PECANS & BALSAMIC VINAIGRETTE

### BABY SPINACH SALAD | 15 **V**

FETA, MARCONA ALMONDS, CARAMELIZED ONIONS & CHAMPAGNE VINAIGRETTE

### BEET SALAD | 16 **V**

FRESH SPINACH, ROASTED BEETS, GOAT CHEESE, CANDIED PECANS, ORANGE SEGMENTS & CHAMPAGNE VINAIGRETTE



## FLATBREADS

### GRILLED STEAK | 17

BISTRO FILET, GORGONZOLA, MUSHROOMS & RED ONIONS

### PEPPERONI, BACON & CHORIZO | 16

MOZZARELLA & CACCIATORE TOMATO SAUCE

### BBQ CHICKEN | 16

APPLEWOOD SMOKED BACON & CARAMELIZED RED ONIONS

### PESTO CHICKEN | 16

PARMESAN, ROASTED PEPPERS, SPINACH, CARAMELIZED ONIONS & PESTO

### SMOKED SALMON | 17

CHEVRE CHEESE, RED ONIONS & CAPERS

### SEAFOOD | 17

PRAWNS, MOZZARELLA, ARTICHOKE HEARTS & DUNGENESS CRAB DIP

### PEAR-GORGONZOLA | 15 **V**

GORGONZOLA, PEAR SLICES & TOASTED PECANS

### BRIE & APPLES | 15 **V**

CARAMELIZED APPLES, MARCONA ALMONDS & HONEY GLAZE

### CAPRESE | 15 **V**

MOZZARELLA, TOMATO, BASIL & PESTO

### MEDITERRANEAN GARLIC | 10 **V**

PARMESAN, ROASTED GARLIC, OREGANO & OLIVE OIL

## JOIN US FOR HAPPY HOUR

DAILY 3PM - 6PM & 9PM - CLOSE



## DINNER FOR TWO

### TWO SALADS OF YOUR CHOICE & DESSERT TO SHARE

### TOMAHAWK STEAK\* | MARKET PRICE

PLEASE ALLOW 20 MINUTES

45 OZ. LONG BONE RIB EYE STEAK, COMPOUND BUTTER, VEGGIE MEDLEY, GARLIC MASHED POTATOES, CHARMOULA & MERLOT SAUCE

### SURF & TURF PLUS\* | 80

SIRLOIN STEAK, KING SALMON, CHICKEN SOUVLAKI, SEASONAL VEGETABLES, MANGO SALSA & GARLIC MASHED POTATOES

### SEAFOOD PAELLA | 70

PLEASE ALLOW 20 MINUTES

BLACK TIGER PRAWNS, PENN COVE MUSSELS, MANILA CLAMS, COD, SPANISH CHORIZO, KALAMATA OLIVES, BOMBA RICE, SOFRITO & SAFFRON BROTH



## SIGNATURE ENTRÉES

### PAN FRIED OYSTERS | 27

PAN FRIED OYSTERS, SAUTÉED GREENS, GARLIC MASHED POTATOES, OLIVE OIL & LEMON

### MANILA CLAMS & MUSSELS\* | 20

CHORIZO, CHERRY TOMATOES, KALAMATA OLIVES & BRAVA SAUCE

### MEDITERRANEAN KING SALMON\* | 27

SAUTÉED GREENS & CHERRY TOMATOES, GARLIC MASHED POTATOES W/A HERB LEMON BUTTER

### FISH & CHIPS | 21

WILD CAUGHT ALASKAN COD, COLE SLAW, TARTAR SAUCE & HOUSE CUT FRIES

### GRILLED FISH TACOS | 18

KING SALMON, AHI TUNA OR COD, SRIRACHA AIOLI, MANGO SALSA & ROASTED JALAPEÑO ON CORN TORTILLAS. SERVED W/HOUSE CUT FRIES

### SEAFOOD BASKET | 29

COCONUT SHRIMP, CALAMARI, OYSTER BITES, SALMON BITES, COD & FRIES. SERVED W/HOUSE MADE TARTAR SAUCE, SERRANO AIOLI & COCKTAIL SAUCE

### BISTRO FILET STEAK & FRITES\* | 26

BISTRO FILET, COMPOUND BUTTER, ASPARAGUS & HOUSE CUT FRIES

### LAMB CHOPS\* | 34

FIVE CHARMOULA MARINATED LAMB CHOPS GRILLED TO PERFECTION, BUTTERY ISRAELI COUSCOUS, ASPARAGUS & RED PEPPER

### LAMB BURGER\* | 18

A FULL ½ POUND LAMB PATTY, FETA, CARAMELIZED ONION, LETTUCE, HARISSA & TZATZIKI ON A BRIOCHE BUN. SERVED W/SWEET POTATO FRIES

### D'S BURGER\* | 17 ADD EGG +2

TWO OF OUR CUSTOM BLENDED PEPPERONI, CHEDDAR & BEEF PATTIES STACKED HIGH, FINISHED W/APPLEWOOD SMOKED BACON & SERRANO AIOLI ON A BRIOCHE BUN. SERVED W/HOUSE CUT FRIES

### BEYOND BURGER | 17 **V**

100% PLANT BASED PATTY W/TOMATO, LETTUCE, ONION, AVOCADO, PICKLES & HARISSA ON A VEGAN BUN. SERVED W/HOUSE CUT FRIES

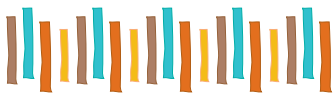
### VEGETARIAN LASAGNA | 17 **V**

ROASTED ZUCCHINI, PEPPER MEDLEY, BASIL, SOFRITTO BÉCHAMEL, MOZZARELLA, PARMESAN & BLUE CHEESE. SERVED W/CHOICE OF SIDE SALAD

**V** VEGETARIAN  FAVORITES  SPICY



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GLUTEN FREE FLATBREAD +1 EXTRA • SPLIT PLATE CHARGE OF +1.5 • AUTO GRATUITY MAY BE ADDED FOR PARTIES OF 8 OR MORE



# PASTA BAR



CREATE YOUR OWN PASTA DISH WITH OUR AMAZING PASTA BAR

15

## PICK YOUR PASTA

PENNE • ANGEL HAIR • FETTUCCINI • GLUTEN FREE

+

## CHOOSE ONE SAUCE

ALFREDO • PESTO • MARINARA • OLIVE OIL

+

## CHOOSE UP TO THREE TOPPINGS

CHERRY TOMATOES • MUSHROOMS • OLIVES • SPINACH • ASPARAGUS • RED PEPPERS • ARTICHOKE HEARTS

+

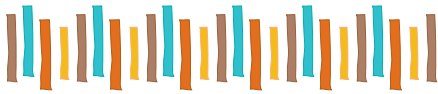
## TOP IT OFF W/ONE CHEESE

FETA • PARMESAN • MOZZARELLA • BLUE CHEESE

+

## ADD PROTEIN

CHICKEN +5 • CHORIZO +6 • STEAK +8 • SALMON +8 • SHRIMP +8



# TABLAS



AN EXQUISITE SELECTION OF TAPAS SERVED ON A WOODEN BOARD MEANT TO BE SHARED AND ENJOYED FAMILY STYLE! AVAILABLE AFTER 4<sup>PM</sup>

## SURF & TURF

CALAMARI  
BACON WRAPPED PRAWNS  
CHICKEN SOUVLAKI  
BEEF MEDALLIONS  
LAMB CHOPS  
TORTILLA DE PATATA  
SEASONED VEGETABLES  
FRITES  
HOUSE SALAD

FOR 2 | 75

## WINERY

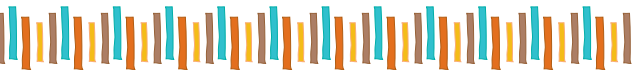
SERRANO HAM  
GRILLED CHORIZO  
CALAMARI  
CHICKEN EMPANADAS  
TORTILLA DE PATATA  
MANCHEGO & MEMBRILLO  
CASTELVETRANO OLIVES  
ROSEMARY POTATOES  
HOUSE SALAD

FOR 2 | 70

## GARDEN <sup>v</sup>

BRUSSELS SPROUTS  
FIG & KALAMATA CROSTINI  
FALAFEL & TZATZIKI  
HUMMUS & PITA  
TORTILLA DE PATATA  
MANCHEGO  
MEMBRILLO  
SEASONED VEGETABLE  
HOUSE SALAD

FOR 2 | 70



## HOUSE MADE SAUCE

+1 TO ADD AS A SIDE

- HARISSA 🌶️ • TZATZIKI • HUMMUS •
- CHARMOULA • SERRANO AIOLI 🌶️ •
- GARLIC AIOLI • TARTAR SAUCE •
- MERLOT-GORGONZOLA SAUCE •
- FIRECRACKER SAUCE 🌶️ • PESTO AIOLI •
- COCKTAIL SAUCE •



## EXTRAS

- GARLIC MASHED POTATOES | 5 <sup>v</sup>
- SAUTÉED VEGGIES | 5 <sup>v</sup>
- BREAD & BUTTER BASKET | 4 <sup>v</sup>
- COLESLAW | 2 <sup>v</sup>
- CARROTS & CELERY | 2 <sup>v</sup>
- PITA | 3 <sup>v</sup>
- HOUSE MADE CRACKERS | 3 <sup>v</sup>

BE SURE TO SAVE ROOM FOR DESSERT!

<sup>v</sup> VEGETARIAN   🍷 FAVORITES   🌶️ SPICY



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