

DIVINE

"Blending Ancestral Greek Recipes with the Seasonal Bounty of the Northwest"
Handmade-Local-Fresh-Organic-flavorful

HAPPY HOUR

4PM-6PM TUESDAY –SUNDAY

JOIN US ON FACE BOOK DIVINE SEATTLE FOR MORE SPECIALS

Grilled Pita bread 2

Soup of the Day 4

Handmade Dolmas with tzatziki 3

Loukoumades 4
Dough puffs with Greek honey, house jam, Greek yogurt and cinnamon

Galaktobouriko 4
Warm semolina custard wrapped in phyllo, topped with citrus syrup and seasonal fruit

Oven Baked Pita Pizza 5
With bacon, artichokes and wilted spinach

Tiropita 6
Greek cheese stuffed in phyllo with pear relish

Traditional Greek Spreads All for 10 or 2 each
Eggplant-walnut, tzatziki, spicy feta, skordallia, cilantro pesto, olive tapenade, hummus and Taramousalata

Spiral Spanakopita *with Spicy Feta and Balsamic Reduction* 7

Sautéed Calamari & Garlic Crostini 8
With capers, white wine and tomato sauce

Keftethes 8
Traditional Greek meatballs with egg and parmesan and tomato sauce

Colorado Lamb Burger 11
With peppers, caramelized onions and home-made Greek style potato chips

BEER

Stella Artois 3

Mythos Greek Lager 4

HOUSE RED AND HOUSE WHITE WINE 5

Greek Sangria 6
Red wine, peach schnapps, Metaxa brandy and citrus punch

Please join us for a delightful brunch on Saturdays and Sundays!

We are open from 9am until 2pm!

We are committed to using the highest quality ingredients by supporting local farmers, wild caught seafood, free range and organic meats and vegetables. We use only olive oils.

**Partially cooked or raw food items may be potentially hazardous to your health.*

Parties of six or more may be assessed an 18% gratuity.