

Mythos

"GOOD FOOD SHOULD BE SHARED"

CALIFORNIAN RESTAURANT WITH MEDITERRANEAN TWIST

COCKTAILS

Chocolate Martini – chocolate/raspberry vodka, crème de cacao	10	Sazerac - Rye Whiskey, bitters, absinthe, simple syrup	9
Mythos Spicy Beer - Fresh lime juice, chili, vinegar, salt	7	Negroni - Gin, campari, sweet vermouth	8
Sidecar - Brandy, cointreau, lime juice, sugar rim	9	Moscow Mule - Vodka, lime juice, ginger beer	8
PoMythos - Berry vodka, pomegranate juice and more	8	Papa Doble - Bacardi light, maraschino liqueur, grapefruit juice, fresh lime juice, simple syrup	9
Laurel lemonade - Bourbon, fresh lemon juice, soda	8	Pomegranate Cosmo - Mythos cosmo with imported pom. Juice	9
Ginger chiller Martini - Citrus Vodka, ginger liqueur, lemonade	9		

BEER ON TAP *Bottles listed on the back of your menu*

Sierra Nevada, Trumer, Stella, Devil Canyon's Scotch Ale, Hoggarden Wheat 6

STARTERS

Mythos Spreads

Artichoke heart spread served with grilled pita bread	4
Eggplant/garlic/lemon juice, grilled pita bread	4
Yogurt/garlic/mint served with grilled pita bread	4
Traditional hummus with grilled pita bread	4
All 4 spreads - Combination with pita	14
Risotto balls - Panko crusted risotto balls stuffed with smoked Gouda, on chipotle/marinara and basil oil	8
Lamb Meatballs - Mythos house made lamb and beef meatballs in chipotle/capers marinara sauce and sourdough toast	10

Salmon Cakes - House smoked wild king salmon cakes with sauces	10
Spanakopita - Sautéed spinach and golden onions, creamy imported feta cheese, wrapped in filo and baked	8
Lamb Riblets - Spice rubbed slow braised lamb riblets with pomegranate reduction sauce	13
Prawns - In tequila, garlic, chipotle sauce with sourdough toast	12
Calamari - Spiced flour dusted crispy calamari, Mythos red bell pepper aioli and caper aioli	10
Mussels – ½ lb. of P.E. Mussels, shallot, garlic, Ouzo, toast	10

SOUP & SALADS

Chicken Soup - Chicken broth, rice, chicken breast, lemon juice	7
Greek Salad - Tomato, cucumber, red bell peppers, red onion, Bulgarian feta cheese, kalamata olives	8
Classic Caesar - Hearts of romaine, sourdough croutons, traditional Caesar dressing, grated parmesan	7

Vegan Soup – Soup of the day	7
Wild Greens - Mixed wild lettuces, balsamic onion, candied walnut, dates, Bulgarian feta cheese	7
Beets Salad – With mixed wild greens, toasted walnuts, crumble feta and red wine vinaigrette	8

DINNER ENTREES

Lasagna – Unforgettable house-made meat Lasagna....spinach, ricotta, chipotle marinara sauce and parmesan	17
Lamb Shank - Slow braised lamb shank in red wine and spices served with Mythos pilaf	23
Mythos Burger - House-ground beef & lamb, tomatoes, herb mayo, apple-wood smoked bacon, house-cut potato chips	15
Seared Tuna – Pan-seared with Mediterranean spices, winter greens & quinoa salad	19
Wild King Salmon - Grilled salmon, fingerling potatoes, carrots, winter vegetables and saffron reduction sauce	23
Mahi-Mahi - Grilled wild-caught mahi, grilled polenta and white wine, lemon and caper sauce	19
Vegan Plate – Grilled polenta, eggplant, zucchini, roasted red bellpepper sauce, quinoa salad and sautéed kale	16

Mussels - 1lb. of Prince Edward's mussels in shallot, garlic, ouzo and fresh cut herb fries on top	16
Skirt Steak - 6 oz grilled skirt steak, mythos herb French fries, sautéed green beans red wine reduction sauce	21
Smoked Chicken – House smoked ½ chicken, garlic mashed potatoes, artichoke/capers/tomato relish	15
Pork Chop - Walnut dusted grilled pork, pomegranate reduction, sautéed kale and roasted garlic mashed potato	24
Moussaka – Lamb and beef casserole, sliced eggplant, potatoes, tomato and light spiced béchamel sauce	18
Penne Bolognese – Penne with slow simmered meat sauce topped with grated parmesan	15
Lamb Riblets - Spice rubbed slow braised lamb riblets with pomegranate reduction sauce with mashed potato and sautéed Kale	19

SIDES \$5

Roasted garlic mashed potato
Mac & cheese with apple-wood smoked bacon
House cut herb French fries

Roasted seasonal vegetables drizzled with garlic/lemon sauce
Sautéed winter green with garlic/lemon and olive oil
Grilled polenta with chipotle marinara