

Epidorpio

Baklava- spiced honey syrup-soaked layers of filo filled with walnuts and cinnamon	8
Keik me Mila- warmed apple and cinnamon cake with whipped cream	8
Fistici- Greek pistachio, olive oil and orange cake	8
Pagota- Mastiha Ice Cream (pine sap from the Island of Chios), Greek Coffee Ice Cream or seasonal flavors	4 each
Yiaourti- Sophia's goat & sheep's milk Greek yogurt topped with walnuts, Attiki Greek honey and fruit spoon sweets	6

Pota

Ellinikos Kafes- Greek Coffee	4
French Press Coffee- regular or decaffeinated- Big Barn Coffee Co	4
Tsai- Organic Greek Mountain Tea- "sideritis"- decaffeinated	4

Ouzo/Tsipoura/Koniak/Vermouth/Gin

2 OZ

Ouzo by Metaxa- aniseed based liquor with 15 spices	9
Ouzo 12- aniseed based liquor, copper distilled	8
Loukatos Ouzo- aniseed scented liquor	7
Loukatos Tsipoura- fermentation of high quality grapes. The marc is distilled in stainless-copper pot	8
Loukatos Mastic Liqueur- liqueur with mastiha added (pine sap from the Island of Chios)	8
Loukatos Tentoura Liqueur- traditional drink of Patras, notes of cinnamon and clove	8
Metaxa 5 Star- Greek brandy aged 5 years in casks	8
Metaxa 7 Star- Greek brandy aged 7 years in casks	9
Metaxa Grande Fine- distillates are up to 15 years old, silky, notes of vanilla and aromas of wood	12
Otto's Athens Vermouth- slightly bitter with rose petal, citrus and vanilla notes	8
Stray Dog Wild Gin- wild-foraged botanicals, Mediterranean citrus and mountain spring water	10

Mavrodaphne/Muscat/Dessert Wines

2 OZ

Alpha Estate Omega Late Harvest PGI '14- Gewürztraminer/Malagousia- full body, balanced acidity with notes of apricot and pear	12
Biblia Chora Sole Semillon PGI '17- Semillon/Gewürztraminer- aged on lees in oak for 1 year, exotic fruit, lemon, honey, rich texture	12
Parparoussis Mavrodaphne PDO '04- 17 years in French oak, notes of figs, dried fruit and honey, full bodied	14 (<i>sustainable</i>)
Samos Grand Cru PDO '13- over ripened small-berried Muscat grapes; tropical fruit sweetness that balances with the acidity	8
Sclavos Muscat PDO '17- sun dried grapes, 12 months in French oak, rich mouth, full body, crisp acidity, notes of dried apricot, honey	10 (<i>biodynamic</i>)
Selina Mavrodaphne PDO '19- Mavrodaphne/Black Corinthian- fortified red dessert wine, 12 months oak, notes of plums & figs	8
Silva Daskalaki Emilia PGI '10- Liatiko- grapes are sun-dried for 6-8 days, 8 years in oak, notes of dried dark fruits, molasses, nuts	14 (<i>organic</i>)