

Epidorpio

Baklava- spiced honey syrup-soaked layers of filo filled with walnuts and cinnamon	8
Politiko- syrup soaked semolina cake topped with Greek coffee custard	8
Loukoumades- fried Greek donuts with Greek honey, cinnamon and walnuts	8
Pagota- Mastiha Ice Cream (pine sap from the Island of Chios), Greek Coffee Ice Cream or seasonal flavors	3 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	3
French Press Coffee- regular or decaffeinated- Big Barn Coffee Co	3
Tsai- Organic Greek Mountain Tea- "sideritis"- decaffeinated	3

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
Kleos Mastiha- super premium liqueur with mastiha added (pine sap from the island of Chios)	10
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/Vinsanto 2 OZ

Selina Mavrodaphne PDO '19- Mavrodaphne/Black Corinthian- fortified red dessert wine, 12 months oak, notes of plums & figs	8
Alpha Estate Omega Late Harvest PGI '14- Gewurztraminer/Malagousia- full body, balanced acidity with notes of apricot and pear	12
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>
Hatzidakis Vinsanto PDO '04- Assyrtiko/Aidani- 7 years oak, notes of dried fruits, velvety palate, balance sweetness and acidity	14 <i>(organic)</i>