

MARTINIS

Meduza Martini | 16

Bombay Gin, St. Germain Liqueur, Dry Vermouth,
Pineapple Juice & Fresh Rosemary over Dry Ice

Cucumber Basil Martini | 15

Bombay Gin, Freshly Squeezed Lime Juice,
Fresh Basil & Cucumber Syrup

Vesper Martini | 15

Bombay Gin, Grey Goose Vodka, Tempus Fugit Kina
L'aero D'or Aperitif & a Lemon Twist

Gibson Martini | 15

Bombay Gin, Dry Vermouth &
Pickled Onions

Limoncello Martini | 15

Tito's Handmade Vodka, Caravella Limoncello and
Freshly Squeezed Lemon Juice with a Sugar Rim
& over Dry Ice

The 'Classic' Martini | 14

Dry Vermouth & Greek Olive Juice
Choice of Tito's Handmade Vodka or Bombay Gin

Guava Aperol Martini | 15

Tito's Handmade Vodka, Aperol, &
Guava Syrup topped with LaMarca Prosecco

Watermelon Gin Martini | 15

Bombay Gin, Watermelon Schnapps,
Freshly Squeezed Lime Juice & Fresh Mint

Appletini | 14

Tito's Handmade Vodka, Sour Apple Schnapps,
Green Apple Syrup, Lemon Juice & over Dry Ice

Espresso Martini | 14

Tito's Handmade Vodka, Mr. Black & Espresso

Martini Trio | 30

Meduza & Affogato Martini are excluded from our sample trio.
Enjoy 3 Different Martinis of your choice.

The Olive Bar

Upgrade your martini with any of our premium olives.
(Three per order)

Caviar Olives \$20

Blue Cheese Stuffed Olives \$5

Ice Cube Olives \$5

Pickled Onions \$5

**Extra Regular Olives will also be an up charge of \$3.*



COCKTAILS

Mediterranean Mule | 14

Tito's Handmade Vodka, Caravella Limoncello, Fresh Rosemary, Freshly Squeezed Lime Juice & Ginger Beer

St. Tropez | 15

Absolut Citron Vodka, St. Germain Elderflower Liqueur, Strawberry Puree & Freshly Squeezed Lemon Juice

Italian Old Fashioned | 15

Jim Beam Whiskey, Disaronno, Orange Bitters & Brown Sugar, Filthy Cherry

Greek Ouzo Mojito | 13

Ouzo, Don Q Rum, Fresh Mint & Freshly Squeezed Lime Juice

Montenegroni | 14

Bombay Gin, Montenegro Liqueur & Sweet Vermouth

Cosmopolitan | 15

Grey Goose Vodka, Cranberry Juice & Freshly Squeezed Lime Juice

Coconut Mule | 14

Tito's Handmade Vodka, Freshly Squeezed Lime Juice, Coconut Puree & Ginger Beer

Hibiscus Mezcalita | 15

Rosaluna Mezcal, Cointreau Liqueur, Hibiscus Tea & Freshly Squeezed Lime Juice

Margarita | 15

Sauza Tequila, Agave Syrup, & Freshly Squeezed Lemon and Lime Juices with a Salt or Tajin Rim
Flavors: Mango | Cucumber | Strawberry | Lime

Carajillo | 13

Licor 43 & Espresso
Flavors: Classic | Creme Brulee

SANGRIAS

Glass | 15 Pitcher | 50

Agua de Valencia Sangria

RumHaven Coconut Rum, Chambord, Freshly Squeezed Lime, Lemon and Orange Juices & LaMarca Prosecco

Greek Summer Sangria

Tuaca Brandy, Cointreau, Freshly Squeezed Lemon and Orange Juices, Blackberry Syrup & House Red Wine

WINES

Sparkling

8oz | BTL

Cuvée Spéciale Karanika

Northern Greece

| 100

Cuvée Rosé Karanika

Northern Greece

| 100

Moët & Chandon

Champagne, France

| 250

Ace of Spades

Champagne, France

| 950

LaMarca Prosecco 187mL

Veneto, Italy

| 14

LaMarca Prosecco Rosé 187 mL

Veneto, Italy

| 14

Chardonnay

Decoy by Duckhorn

Napa Valley, California

(Take it To-Go \$30)

14 | 55

Flowers

Sonoma Coast, California

(Take it To-Go \$30)

12 | 45

Cave de Lugny Les Charmes

Burgundy, France

(Take it To-Go \$45)

17 | 65

Frank Family

Napa Valley, California

(Take it To-Go \$60)

| 80

Duckhorn

Napa Valley, California

(Take it To-Go \$70)

| 100

Sauvignon Blanc

Emmolo by Caymus

Napa Valley, California

(Take it To-Go \$35)

16 | 55

Illumination by Quintessa

Napa Valley, California

(Take it To-Go \$80)

| 150

Pinot Grigio

Ruffino

Colli Orientali del Friuli, Friuli-Venezia Giulia

(Take it To-Go \$30)

15 | 45

Livio Felluga

Colli Orientali del Friuli, Friuli-Venezia Giulia

(Take it To-Go \$65)

| 95

Riesling

A to Z Reisling

Newberg, Oregon

(Take it To-Go \$35)

15 | 50

Any bottle brought onto the premise by any guest and opened will be charged a \$20 corkage fee.

<u>Pinot Noir</u>	8oz BTL
Erath Willamette Valley, Oregon <i>(Take it To-Go \$55)</i>	19 80
Rickshaw Sonoma Coast, California <i>(Take it To-Go \$30)</i>	12 45
Decoy by Duckhorn Sonoma Coast, California <i>(Take it To-Go \$40)</i>	20 65
Flowers Sonoma Coast, California <i>(Take it To-Go \$55)</i>	145
<u>Cabernet Sauvignon</u>	
Unknown Author California <i>(Take it To-Go \$35)</i>	12 45
Honest Thief Paso Robles, California <i>(Take it To-Go \$50)</i>	20 70
Decoy by Duckhorn Sonoma County, California <i>(Take it To-Go \$35)</i>	22 70
Tribute Paso Robles, California <i>(Take it To-Go \$50)</i>	80
Austin Hope 1L Paso Robles, California <i>(Take it To-Go \$65)</i>	110
Caymus- 2023 Napa Valley, California <i>(Take it To-Go \$80)</i>	150
Orin Swift - Palermo Napa Valley, California <i>(Take it To-Go \$60)</i>	170
Faust <i>Napa Valley, California</i> <i>(Take it To-Go \$65)</i>	150
Silver Oak <i>Napa Valley, California</i>	450
<u>Red Blend</u>	
Joseph Phelps - Insignia Napa Valley, California	500
<u>Tempranillos</u>	
Campo Viejo Rioja, Spain <i>(Take it To-Go \$35)</i>	13 50
Marqués de Cáceres - Gaudium Rioja, Spain <i>(Take it To-Go \$70)</i>	140
<u>Malbec</u>	
Gascon Mendoza, Argentina <i>(Take it To-Go \$35)</i>	15 60
<u>Merlot</u>	
St. Francis Sonoma County, California <i>(Take it To-Go \$45)</i>	20 70

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BEER

Draft | 6

Michelob Ultra
Light Lager
USA

Dos XX
Pilsner-style Lager
Mexico

Stella Artois
Pilsner-style Lager
Belgium

Bottled

Heineken | 6
Hellenic Lager
Netherlands

Peroni | 6
Euro Pale Lager
Italy

Corona Extra | 6
Pale Lager
Mexico

Modelo Especial | 6
Pilsner-style Lager
Mexico

Modelo Negra | 6
Munich Dunkel-style Lager
Mexico

ZERO-PROOF COCKTAILS

Peach Bellini | 9

Freshly Squeezed Lemon Juice, Peach Syrup,
Fresh Mint, Honey & Club Soda

Kiwi Strawberry Virgin Mojito | 9

Freshly Squeezed Lemon Juice, Strawberry Puree,
Fresh Mint, Kiwi Syrup & Club Soda

Golden Lavender Refresher | 8

Lavender Syrup, Freshly Squeezed Orange Juice, Honey,
Lemon & Black Tea

Cucumber Breeze | 8

Cucumber Syrup, Fresh Mint,
Freshly Squeezed Lime Juice & Lemonade

H₂O

Saratoga Still | 28oz 9
Saratoga Sparkling | 28oz 9

Coffee

Hot | Iced

Latte	7
Espresso	4
Cortado	5
Americano	5
Cappuccino	7

Tea

Hot | Iced

Chai	6
Earl Grey	6
Green	6
Chamomile	6
Black Tea	6

Decaf & milk alternatives available upon request

DESSERTS

Affogato Espresso Martini | 12

A shot of espresso & Kahlua poured over
your choice of ice cream

Vanilla | Butter Pecan | Pistachio

**decaf espresso available upon request*

Pecan & Honey Baklava | 14

Traditional baklava with pecans & spiced

Mediterranean honey. Served with a scoop of butter
pecan ice cream.

Crème Brûlée Cheesecake | 13

A rich and creamy vanilla bean cheesecake layered on a buttery
graham cracker crust. Finished with a crisp
caramelized sugar topping.

Affogatos | 9

**decaf espresso available upon request*

A shot of espresso poured over your choice of ice cream

Vanilla | Butter Pecan | Pistachio

Belgian Chocolate Cake | 17

Multi-layered buttercream dark chocolate cake served with
premium vanilla ice cream.

Pistachio Banana Bread | 15

House-made pistachio banana bread served warm & topped
with a scoop of premium vanilla ice cream.

Traditional Spanish Churros | 14

Warm, crispy, cajeta-filled churros coated in our special blend
of cinnamon and sugar. Served with a side of dulce de leche.



MYKONOS

MEDITERRANEAN
STEAKHOUSE