

## DESSERT WINE & PORT

SAMOS VIN DOUX 11  
SANDEMAN'S RESERVE 8  
TAYLOR FLADGATE 10YR 8

## OUZO & TSIPOURO

BOUTARI 7  
PLOMARI MITILINI 7  
OUZO 12 8  
OUZO METAXA 8  
KRETARKI TSIKOUDIA 8

## BRANDY & COGNAC

DARK CAVE 14  
METAXA 5 STAR 8  
METAXA GRAN FIN 12  
COURVOISIER VS 10  
HENNESSEY VS 12  
REMY VSOP 12

## SHERRY & MADEIRA

BARBADILLO AMONTILLADO 10  
COSSART GORDON 12

## WHISKEY & BOURBON

BASIL HAYDEN 14  
BOOKERS 18  
RUSSELLS RESERVE SINGLE BARREL 15  
DAVE PHINNEY'S SECOND GLANCE 11  
BLANTON'S SINGLE BARREL 15  
BUFFALO TRACE 9

## SINGLE MALT SCOTCH

BALVENIE DOUBLEWOOD 12YR 12  
GLENLIVET 12YR 12  
GLENLIVET 25YR 55  
GLENFIDDICH 12YR 12  
GLENMORANGIE 12  
LAGAVULIN 16YR 20  
LAPHROAIG 14  
MACALLAN 12YR 14  
MACALLAN 18YR 40

## BLENDED SCOTCH

CHIVAS 12YR 10  
JOHNNIE WALKER BLACK 12  
JOHNNIE WALKER BLUE 40  
MONKEY SHOULDER 10

## DESSERT

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### SALTED CARAMEL BAKLAVA 9

Layered phyllo with pistachios, walnuts, and caramel sauce  
Served with vanilla gelato

### GREEK CHEESECAKE 10

Pistachio cookie crust, Greek yogurt cream, Greek honey drizzle and spiced kataifi phyllo

### KARIDOPITA 8

Honey walnut cake, cinnamon citrus syrup, candied walnuts  
Served with vanilla gelato

### EKMEK 9

Pistachios layered between kataifi phyllo, custard and whipped cream

### CHOCOLATE PUDDING CAKE 10

Candied almonds, raspberry coulis, and ouzo cream

### GREEK YOGURT 8

Thyme honey and chopped almonds

### SORBET & GELATO 8

### RIZOGALO 8

Rice pudding with coconut milk, vanilla, orange, cinnamon

## COFFEE & TEA

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AMERICAN COFFEE 3

GREEK COFFEE 4

ESPRESSO 3

DOUBLE ESPRESSO 5

CAPPUCCINO 4

MIGHTY LEAF SPECIALTY TEA 4

LIPTON TEA 3

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