

DESSERT

SALTED CARAMEL BAKLAVA ¹¹

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

GREEK CHEESECAKE ¹¹

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

EKMEK ¹¹

Pistachios layered between kataifi phyllo, custard, and whipped cream

CHOCOLATE PUDDING CAKE ¹¹

Candied almonds, raspberry coulis, and ouzo cream

GREEK YOGURT ¹⁰

Thyme honey and chopped almonds

SORBET & GELATO ¹⁰

Please see server for available selection

COFFEE & TEA AFTER DINNER LIBATIONS

AMERICAN COFFEE 3.5

GREEK COFFEE 4.5

ESPRESSO 3.5

DOUBLE ESPRESSO 5.5

CAPPUCCINO 4.5

MIGHTY LEAF SPECIALTY TEA 4.5

LIPTON TEA 3.5

SANDEMAN'S RESERVE 12

TAYLOR FLADGATE 10 YR 9

FATTORIA DI BASCIANO

VIN SANTO 12

ROOTS RAKOMELO 12

honey brandy

ROOTS DIKTAMO 12

Wild herbs infused brandy

ROOTS KANELA 12

cinnamon brandy

CHOCOLATE MARTINI 16

stoli vanilla, melitti chocolate liquor,, licor 43

IRISH COFFEE 13

jameson irish whiskey, coffee, sugar, heavy cream

BRANDY ALEXANDER 14

courvoisier coganc, dorda chocolate liquor, heavy
cream

ESPRESSO MARTINI 17

stoli vanilla, espresso, kahlua, licor 43

ESPRESSO TEQUILA MARTINI 17

Dano's coffee reposado, espresso. Kahlua, licor 43