

Cocktails

Zoume

A Vodka based Horiatiki inspired martini with Lillet Blanc. \$12

Seako Katerina

Figenza Fig Vodka, Elderflower liqueur, pomegranate juice, and lemon. Topped with sparkling wine. \$15

Café Martini

Vodka based coffee martini made with Nescafé. \$11

Moulari

Mastiha, Cucumber Gin, fresh basil, and ginger beer. \$14

Ouzo Drop

Ouzo, Vodka, lemon juice, and sugar. \$12

Niko Staffili

Tsipouro, Lillet Blanc, and Orange liqueur. Topped with grapefruit soda. \$13

Papou's Old Fashion

Metaxa, sugar, and orange bitters. \$11

Adonis

Sherry, Vermouth, and orange bitters. \$10

Mocktails

Votaniko

Roots Divino Bianco rosemary & thyme aperitif, cranberry, lemon, and olive brine. \$10

Keetro Eleexiro

Roots Rosso bitter orange & Gentian spritzer. \$10

Red Wine

Skouras Zoe \$11 / \$33

Light to medium bodied, vibrant & fresh with juicy red cherry and plum fruits.

Semeli Feast Red Agiorgitiko \$12 / \$36

Dry red wine from Greece's Peloponnese region. A well balanced wine with freshness, medium bodied, and velvety tannins. Bright, youthful, ruby red with aromas of berries and herbs.

Naoussa Xinomavro \$12.5 / \$48

A red wine from Greece's Naoussa region. A structured and savory wine with a bright red color and an aromatic bouquet of red fruits, spices, and leather.

Makarounas Cabernet Franc En Arhi \$17 / \$51

Lively, balanced, fruity, with good volume, silky texture, with a perfect level of refreshing acidity. The aftertaste is pleasant, medium length.

Haritatos Mavrodaphne Mademoiselle \$19 / \$57

A light dry, purple colored wine. Full of juicy red fruit aromas. Medium to full body with crisp acidity and soft tannins, all in perfect balance.

Magoutes Xinomavro \$189

Fruit-forward wine for Macedonia in Northern Greece. Think Nebbiolo, with slightly less intense tannins and a bit more herbal spice. Tastes of cherry, blackberry, mineral, and leather.

Gentilini Eclipse Mavrodaphne \$93

Made from the unique and rare mavrodaphne of Kefalonia. The wine matures for 12 months in top quality French and American oak barrels. Generous, layered aromas of red fruit, spices with hints of licorice and wild mint. Rich and complex with soft, round tannins and long finish.

White Wine

Skouras Zoe \$11 / \$33

Flavors of citrus fruit and touches of jasmine and mint.

Semeli Feast White Moscofilero \$12.5 / \$42

Light yellow-white, almost transparent color with green hues. Elegant aromas of rose petals, lemon blossom and citrus. Fruity driven, refreshing mouthfeel, balanced with medium acidity and subtle aftertaste.

Stamnakis Assyrtiko \$12.5 / \$44

A bright, clean, and crisp wine. Features fresh citrus, juicy palate, and a touch of salinity to demonstrate its Mediterranean influences.

Sarris Robola \$18 / \$54

This vineyard is located in the village of Fragata, the village of where the owners are from. This wine is pale lemon colored with elegant aromas of pear, lime, and lemongrass, while a wonderful mineral feeling of wet flint stone gives it a unique character. It's medium to full body, intense, concentrated, with sharp, refreshing acidity.

Rhombus Robola \$17 / \$51

A fresh, citrusy, dry white wine, which expresses the characteristic fruit and minerality of this variety. Balanced, dry and smooth.

Markou Retsina - PGI Attiki \$11 / \$36

A fresh, citrusy, dry white wine, which expresses the characteristic fruit and minerality of this variety. Balanced, dry and smooth.

Sigalas Assyrtiko Santorini \$114

Pale lemon color. Intense minerality on the nose complemented by aromas of stone fruits and citrus fruits. The rich palate is further enhanced by the vibrant acidity and saline-forward character. Long aftertaste following the aromas of the nose.

Rose Wine

Stamakis Rose \$11 / \$33

Medium body, moderately high acidity. Flavor has a light sensation of sweet grass and bubble gum.

Sparkling Wine

Kir-Yianni Akakies \$14 / \$45

Bright rich pink color with persistent bubbles. The nose is intensely fruit-forward with aromas of wild strawberry, white-fleshed cherry, and tomato. The mouth is rich and fruity with vibrant acidity and a delicate touch of sweetness. Delicious refreshing finish.

Beer

Mythos \$8

Wolves & People Nut Farm Chocolate Hazelnut Porter \$9

Grains of Wrath Panopticon IPA \$9

ForeLand Carnelian Eyes Vienna Lager \$9

Stoup Red \$9

Hetty Alice Presto! Hazy \$9

Binary Helles \$9

Grains of Wrath Hail Santa! Holiday Ale \$9

Yonder Cider \$8

Roaming Nobles NA Beer \$7

Greek Spirits

Ouzo

Metaxa Ouzo \$6

Ouzo 12 \$7.50

Romios Ouzo \$9

Metaxa

Metaxa 5 Star \$8.50

Metaxa 7 Star \$9.50

Metaxa 12 Star \$11.50

Metaxa Grande Fine \$15

Mastiha

Skinos Mastiha \$11.50

Kleos Mastiha \$14

Tsipouro

Tsililis Tsipouro \$12.50

Stone Barn Oregon Tsipouro \$19

Spirits

Gin

Painted Lady \$8:50
Big \$9
Aria Classic Dry \$9
Bar Pilot \$10
Beehive Barrel Reserve \$13.50
Groupers Navy Strength \$15

Vodka

Wild Roots \$8
Timberline \$9.50
Dregs \$10
Crater Lake \$10
Bar Pilot \$10
Figenza \$15

Tequila

Batanga Reposado \$9
Teremana Blanco \$10
Teremana Reposado \$11
Diablo Azul Blanco \$12.50
Lalo Blanco \$14.50
Azunia Anejo \$18.50

Whiskey

HDC Elk's Rider \$9
Crater Lake Rye \$9.50
Pendleton \$9.50
High West American Prairie \$11
Freeland \$16
Oregon Spirit Malt \$15.50

Spirits

Bourbon

Ghost Owl Rye \$12
Old Soldier Raisin \$15
High West \$21

Scotch:

Lion Head \$10
Johnnie Walk \$12

Rum:

Lewis and Clark Premium Silver \$8
Devil's Own \$10
New Deal Spiced Rum \$12

Brandy

Eastside \$11.50

Liqueur

Di Amore Armaretto \$5.50
Hartley and Gibson Fino Dry Sherry \$6.50
Otto's Athens Vermouth \$7
Lillet Blanc \$7.50
New Deal Coffee Liqueur \$9
Aperol \$10
Rothman Crème De Violet \$10
Luxardo Armaretto \$10
Campari \$11
Fernet Branca \$11

