

## special coffees

**COFFEE** 3 ½

**TEA** 3 ½

orange pekoe, earl grey, green tea, peppermint,  
chai, camomile, english breakfast

EXPRESSO	SINGLE	3 ½
	DOUBLE	4
MOCHA		4 ½
LATTE		4
CAPPUCCINO		3 ½
GREEK COFFEE		3
AMERICANO		3

## dessert coffees

1.5oz

**ZYTHOS COFFEE** 10

ouzo + Cointreau

**IRISH COFFEE** 10

Jaimeson

**MONTE CRISTO** 10

grand Marnier + Kahlua

**SPANISH COFFEE** 10

tia maria + brandy

**B-52** 10

grand Marnier + Kahlua + baileys

## digestifs

1oz/2oz

**COGNAC**

Courvoisier VS 9 12

Courvoisier VSOP 12 17

Metaxa 7 Star 7 10

**LIQUERS**

grand marnier, drambuie 9 12

amaretto, baileys, sambuca 7 10

**SCOTCH**

Glenlivet 12 year 9 12

Glenfiddich 12 year 9 12

## desserts

### BAKLAVA

9



Sheets of phyllo layered with chopped nuts and cinnamon, baked, and soaked in a honey syrup

### EK MEK

9



Light and refreshing dessert featuring three layers, a wafer bottom soaked in honey, lemon zest and orange liquor syrup, a creamy custard center and finished off with whip cream and slivered almonds

### FEATURE DESSERT

9

Ask your server for details.