

RED WINES

GREEK

	GLASS	BOTTLE
EVINOS (Boutari, Naoussa, Macedonia) <i>Merlot and indigenous xinomavro vinified separately, with a second fermentation in oak barrels after blending, to produce an earthy, red-meat wine showing the tannins of the xinomavro yet preserving the blackberry, anise and spice of the merlot.</i>		38.00
NAOUSSA GRAND RESERVE (Boutari, Naoussa Valley, Macedonia) <i>Aged in French oak, this robust red has an intense, spicy bouquet. Its bold flavors make it an ideal accompaniment to lamb.</i>	8.50	34.00
ST. GEORGE NEMEA (Skouras, Nemea Valley, The Peloponese) <i>Made exclusively from native Agiorgitiko grapes, this is a complex, fruit-forward red.</i>	6.50	26.00
OTHELLO (KEO, Island of Cyprus) <i>A rich red made from the native Mavro grape, best enjoyed with hearty lamb dishes.</i>	6.50	26.00
DANIELIS (Achaia Clauss, Attica) <i>Well balanced and dry with a brilliant ruby color and delicate nose.</i>	6.00	24.00
ROUGE (Tsantali, Macedonia) <i>Light-bodied, easy on the palate.</i>	5.25	21.00

SHIRAZ

YELLOW TAIL (Southeastern Australia) <i>A wonderful Aussie red abundant with berry and vanilla oak.</i>	5.25	21.00
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CABERNET SAUVIGNON

ESTANCIA (Paso Robles, California) <i>Rich with berries, a hint of chocolate and an oak accent. This is an artfully crafted wine.</i>	7.00	28.00
CK MONDAVI (Wild Creek Canyon, Napa Valley) <i>Cherry and black berry with a hint of oak. A lingering finish.</i>	5.50	22.00

PINOT NOIR

FIVE RIVERS (Central Coast, California) <i>Soft, supple body with flavors of black cherry and plum.</i>	6.50	26.00
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ZINFANDEL/PRIMITIVO

Di SAN MARZANO (Puglia, Italia) <i>Racy, snappy red with great body. Matches perfectly with our lamb and beef dishes.</i>	6.50	26.00
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(Red wines continued on next page)

Corkage fee \$15

RED WINES (continued)

MERLOT

CK MONDAVI (Napa Valley, California) <i>Plum and red currant flavors accentuated by oak aging for a smooth finish.</i>	5.50	22.00
CLOS DU BOIS (Sonoma County, California) <i>Red berry, a hint of mocha and a touch of smoke. Try it with our Pastichio, Mousaka, pork souvlaki or tenderloin of pork.</i>	—	32.00

DESSERT WINES

2.5 oz pour in a sherry glass

ST. JOHN'S COMMANDARIA (KEO) <i>Award-winning port from the island of Cyprus.</i>	2.75	22.00
MAVRODAPHNE (Achaia Clauss) <i>Produced in the Patra region of the Peloponese since 1861.</i>	2.25	19.00

RETSINA

The traditional resin-flavored white wine of Greece

TSANTALI (Macedonia) <i>A great rendition of the taverna classic. Nothing soft and dainty about this one.</i>	4.75	19.00
RITINITIS (Aegialia) <i>Retsina gentrified! A higher quality base wine, easy on the resin.</i>	6.00	24.00
MALAMATINA (Macedonia) 12.5 oz bottle <i>Soft as silk with just a trace of resin.</i>	—	10.95

NON-ALCOHOLIC WINE

FRE CHARDONNAY (Sutter Home, Napa) <i>Soft, with an easy floral bouquet.</i>	4.75	19.00
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BUBBLY

CAROUSEL CLASSIQUE BLANC DE BLANCS (France) <i>A dry, elegant, nicely balanced brut.</i>	—	28.00
CAROUSEL CLASSIQUE BLANC DE BLANCS (France) 6.25 oz SPLIT <i>A perfect toast for one.</i>	—	7.00

Corkage fee \$15

WHITE WINES

GREEK

	GLASS	BOTTLE
SANTORINI (Boutari, Island of Santorini) <i>From Assyrtico grapes grown on Thera's volcanic slopes, this gently balanced white is pleasantly crisp.</i>	7.25	29.00

MOSCHOFILERO (Boutari, Greece) <i>Fresh, delicious and aromatic. Like a fruity Pinot Grigio, this is all the rage in Greece now.</i>	7.00	28.00
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APHRODITE (KEO, Island of Cyprus) <i>From the island of love, a young, impetuous white reminiscent of Pinot Grigio.</i>	6.00	24.00
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KRETIKOS (Boutari, Island of Crete) <i>From ruggedly beautiful Crete, a buttery white with a banana and apple bouquet.</i>	6.25	25.00
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BLANC (Tsantali, Macedonia) <i>Young, light-bodied, with a clean finish.</i>	5.00	20.00
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SAUVIGNON BLANC

GEYSER PEAK (Sonoma) <i>A stylish wine with distinct gooseberry and grapefruit on the nose. A superb buy.</i>	6.00	24.00
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CHARDONNAY

SIMI (Healdsburg, Sonoma) <i>Brilliant balance of fruit, acidity and subtle, toasty oak. Bright lemon, apple and pear flavors meld with warm peach and vanilla notes.</i>	7.00	28.00
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HESS (Monterey, California) <i>From grapes grown in the cool valleys of the central coast, this refreshing wine has tropical fruit characters and a zesty finish..</i>	6.50	26.00
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CK MONDAVI (Willow Springs, California) <i>Oaky, buttery chard in the great California style.</i>	5.50	22.00
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REISLING

SCHLINKHAUS (Germany) <i>Soft apple undertones. Sweet, with aromatic floral notes.</i>	6.00	24.00
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PINOT GRIGIO

ESTANCIA (Central Coast, California) <i>Full-bodied, intense and packed with pure flavor. Wonderfully vibrant.</i>	6.50	26.00
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Corkage fee \$15

BLUSH WINES

	GLASS	BOTTLE
WHITE ZINFANDEL (Beringer) <i>Soft, light and sweet.</i>	5.25	21.00

RODITIS (Tsantali, Greece) <i>A working man's Roditis if ever there was one.</i>	4.50	18.00
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BOTTLE BEER

KEO (Cyprus)	4.50
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MYTHOS (Greece)	4.25
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GUINNESS PUB CAN	4.50
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BLUE MOON	3.50
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CORONA	3.50
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HEINEKEN	3.50
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SUMMIT EXTRA PALE ALE	3.50
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AMSTEL LIGHT	3.50
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COORS LIGHT	3.00
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MILLER LITE	3.00
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BUD LIGHT	3.00
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BUDWEISER	3.00
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O'DOUL'S GREEN (Non-alcoholic)	3.00
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O'DOUL'S AMBER (Non-alcoholic)	3.00
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MGD	3.00
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DRAFT BEER

MICHELOB GOLDEN DRAFT LIGHT	3.00
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NEW CASTLE BROWN ALE	4.00
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STELLA ARTOIS	4.00
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SEASONAL SELECTION	4.00
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