

## Coffee

Traditional Greek hot Coffee \$3.50

### Frappe

A light and foamy Greek iced coffee \$4.00

## Desserts

### Baklava

Our own traditional Baklava made with layers of filo, filled with chopped nuts and sweetened with honey \$4.00

### Baklava Cheesecake

Our own Cheesecake with a Baklava crust, home made whipped cream and some fresh seasonal fruits! \$8.00

Triple Chocolate Mousse Cake \$8.00

### Nutella Praline

Layered white cake, topped with Nutella and a wafer cookie \$8.00

### Classic Milfei

Layers of crunchy puff pastry filled with rich vanilla custard \$8.00

## After Dinner Drinks

### Ouzo

Barbayanni  
Plomari  
Aphrodite

### Metaxa Brandy

5 year / 7 year

### Mastiha

Skinos  
Chios  
Kleos

### Tsipouro

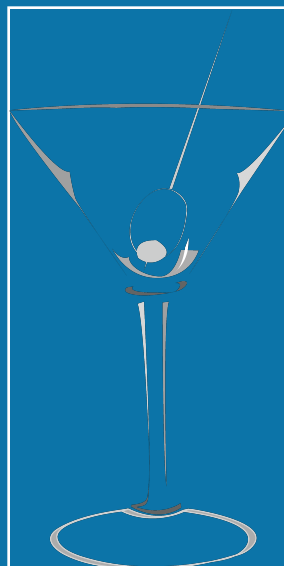
Zacharias  
Idoniko

### Methexis Brandy

10 year

### Raki

Haraki Regular  
Haraki Honey



## Seasonal Cocktails

### Sangria of the Seasons \$12

Greek Red infused with peach and apple flavors, topped with seasonal fruits.

### Cherry Tini \$10

Grey Goose Cherry, Falernum, some lemon juice with a hint of Greek Vermouth

### Village Mule \$11

Apple vodka, Metaxa and fresh lime, with a hint of cinnamon and Ginger Beer

## House Cocktails

### Blue Aegean \$10

Hendricks Gin, Violet Liqueur, lime & plenty of fresh mint

### Santorini Sunset \$12

Bulleit Rye, Metaxa 5 Star, spiced agave, fresh lemon & Apertivo

### Zo Rita \$10

Tequila, Mastiha Liqueur, fresh squeezed lime juice, spiced agave

### EspresZO Martini \$12

Real Greek coffee, Vanilla Vodka, Bailey's creme, Honey Tsipouro

### Greek Manhattan \$12

Athens Vermouth, Greek Honey, Bulleit Bourbon, bitters

### Zo's "Old" \$12

Bulleit Rye, luxardo cherry, orange twist, bitters

## Bottled Beer

Ask server for rotating Draft Beer Selection

### Fix \$6

Greek Pale Lager

### Mythos \$6

Greek Lager

### Nissos \$6

Greek Pilsner

### Santorini Brewing Co. \$7

Rotating Selection

### Stiegl Radler \$6

Grapefruit mixed beer drink

### Night Shift Selection \$8

### Seasonal Cider \$7

### Miller lite \$5

### Corona \$6

### Heineken \$6

### White Claw Selection \$6

## Red

Glass/Bottle

### Kotsifali (Crete)

\$9 / \$33

Aromas of wild berries & baked cinnamon apple w/ a presence of sweet spices

### Rhous (Crete)

\$10 / \$37

Well balanced red & dark fruits w/ chocolate undertones

### Driopi Agiorgitiko (Nemea)

\$12 / \$45

Aromas of red fruit & dried nuts matured in French Oak

### Chrisohoou Xinomavro (Naussa)

\$9 / \$30

Brisk acidity and a smoky finish. Aged 18 months in oak barrels

### Hatzimichalis Cabernet/Sauvignon (Atalanti)

\$12 / \$45

Intense currant and blackberry flavors, with a deep and persistent finish

### Greek Red on tap

Glass \$8, Half Carafe \$15, Full Carafe \$29

## White

### Mantineia Tselepos Moschofilero (Arcadia)

\$9 / \$33

Live acidity, citrus fruits & lemon flower with a crisp clean finish

### Assyrtiko (Santorini)

\$11 / \$39

Light fresh & fruity with pleasant acidity

### Rhous (Crete)

\$10 / \$37

Floral bouquet, ripe pear, white peach & hints of fresh elderflower

### Oenodea (Moscato/Sauvignon Blanc Blend)

\$9 / \$33

Aromatic character, rich bouquet of flowers, ripe white fruit w/ a full body

### Kehribari Retsina

\$15

Aromas of pear, green apple & melon. notes of lime & mastiha

### Greek White on tap

Glass \$8, Half Carafe \$15, Full Carafe \$29

## Rosé

### Costa Lazaridi Domaine Merlot/Rosé

\$12 / \$45

Lucious Dry Red. Aromas of wild cherry & mulberry aged in French Oak

### A-Muse

\$9 / \$33

light peach color, fruity notes of red berries w/ hints of minerals

### Sabine Rosé on tap

Glass \$8, Half Carafe \$15, Full Carafe \$29

## Sparkling

### Bianco Nero Pink

\$12

Grapes of Muscat Hamburg. Light floral & fruity aromas & balanced sweetness

### Lunetta Prosecco

\$11