

Desserts

Baklava \$4.00

Baklava Cheesecake \$8.00

Triple Chocolate Mousse Cake \$8.00

Nutella Praline \$8.00

Classic Milfei \$8.00

After Dinner Drinks

Barbayanni
Ouzo

Plomari Ouzo

Aphrodite Ouzo

Mastiha
Chios / Kleos

Metaxa Brandy
5 year / 7 year

Methexis Brandy
10 year

Zacharias
Tsipouro

Idoniko Tsipouro

Haraki / Haraki
Honey

Coffee

Traditional Greek Coffee \$3.50

Frappe (Greek iced coffee) \$4.00

The logo for ZO GREEK features the letters 'ZO' in a large, elegant, black script font. Below 'ZO', the word 'GREEK' is written in a bold, black, all-caps sans-serif font. The entire logo is centered within a white rectangular box.

Seasonal Cocktails

Sangria of the Seasons \$12

Our Rosé wine infused w/ fresh strawberries, raspberries & citrus juices

Prosecco Spritz, Yamas! \$10

Fresh cut watermelon & cucumber, St Germain and Pink Gin topped with Prosecco

Village Mule \$11

Strawberry & Lime Vodka, fresh lime juice, poured over plenty of mint topped with 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

Draft Beer

Ask server for rotating selection

Bottled Beer

Fix \$6

Greek Pale Lager

Red Donkey \$7

Greek Red/Amber
Ale

Mythos \$6

Greek Lager

Night Shift

"selection" \$8

Seasonal Cider

\$7

White Claw

Spiked Seltzer \$6

Corona \$6

Heineken \$6

Miller lite \$5

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

Anassa Greek on tap

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

Agiorgitiko, Notes of dark berry fruit w/ firm tannins (Nemea)

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

Malagousia (Epanomi)

\$14 / \$52

Single vineyard wine w/ crisp acidity, tones of pear, mango & citrus

Oenodea (Moscato/Sauvignon Blanc)

\$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

Anassa Greek on tap

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

Moschofilero & rose petal, bright acidity, w/ orange rind finish

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