

OUZO BEACH

In compliance with Maryland state guidelines and for the safety of our guests, all paper menus are disposed after each use.

COCKTAILS

Mimosa 7

champagne, choice of orange, grapefruit, cranberry, or pomegranate

Greek Bloody Mary 7

vodka, cucumber, greek bloody mix, feta stuffed olive

This Is Sparta 12

otto's athens vermouht, jägermeister, cucumber tonic

Gin & Juice 17

bsc barreled shot tower gin, gm louis alexandre, papaya, orange juice, orange blossom

SANDWICHES

Lamb Kofta Burger 17

cucumber, beefsteak tomato, romaine, pickled red onion, scallions, feta, tzatziki, toasted everything roll

Greek Gyro 12

choice of lamb or chicken, tzatziki, red onion, tomato, greek oregano, fries

FALAFEL | 10

Chicken Sandwich 14

fried chicken, bacon jam, jalapeño, bibb lettuce, old bay aioli, everything bun

Crab Cake Sandwich 24

jumbo lump crab cake, brioche roll, bibb lettuce, tomato, old bay aioli

Tuna Burger BLT 19

avocado, smoked bacon, chili remoulde

SOUP & SALAD

Village Salad ^{GF} 14

vine ripe tomatoes, extra virgin olive oil, barrel aged feta

Watermelon Feta Salad 14

pickled onion, arugula, feta cheese, truffle vinaigrette

Arcadian Salad 13

arcadian mixed greens, cherry tomatoes, cucumber, shaved fennel & radish, red onion, pepperoncini, agiorgitiko vinaigrette

Chicken & Orzo Soup 9

known in greek as avgolemono—chicken, egg-lemon emulsion

CLASSIC MEZEDES

Spanakopita 12

spinach, leeks, feta, phyllo, harissa yogurt

Lamb Meatballs 12

tomato sauce, feta

Grilled Prawns 19

tomato fondue, kalamata olive, pine nuts

Ouzo Blue Mussels 16

white wine, garlic, feta, lemon, dill

Flaming Saganaki 14

pan fried kefalograviera cheese flambéed table-side with brandy, toasted pita

Mediterranean Fish Tacos 14

avocado, cabbage, radish, aji verde, pickled onion

Grilled Calamari ^{GF} 15

caper, feta, citrus vinaigrette

Wagyu Stuffed Grape Leaves 10

aromatic beef and rice, pistachio pesto, tzatziki

Grilled Portuguese Octopus ^{GF} 28

sweet onions, red peppers, red wine-caper vinaigrette

HOUSE SPREADS CHOICE OF THREE 18

Hummus chick pea, tahini, lemon

Tzatziki greek yogurt, cucumber, red onion

Tirokafteri roasted red pepper, feta

Melitzanosalata smoked eggplant, tahini, sumac

Date & Goat Cheese stewed dates, goat cheese, masala

BRUNCH FEATURES

Brioche French Toast 14

sumac caramel, banana, pistachio crumble

Buttermilk Pancakes 14

orino honey butter, mixed berries, date spread

Greek Omelet ^{GF} 13

sautéed spinach, lemon, tomato, feta, with breakfast potatoes and mixed greens

The Full Bay 21

two eggs any way, breakfast potato, bacon, with mixed greens, buttermilk pancake, and fresh fruit

Country Skillet 13

country ham, marble potatoes, onion, green pepper, poached egg, hollandaise

Avocado Toast 10

sunny side egg, baby heirloom tomato, pickled red onion, crispy leek, jalapeño, mixed greens

Chesapeake Benedict 24

poached eggs, jumbo lump crab cakes, hollandaise, toasted english muffin, breakfast potato, mixed greens

(GF) = GLUTEN FREE OPTION

Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef, and shellfish can be hazardous to your health. A customary gratuity of 20% will be added to all parties of 8 guests or more.

COCKTAILS

SOUR

Tsipouro Caipirinha 15
avua cachaca prata, tsipouro, lime, basil demerara

Paloma Collins 16
patrón roca silver, pamplemousse, lime, honey, club soda

Gin & Juice 17
bsc barreled shot tower gin, gm louis alexandre, papaya, orange juice, orange blossom

Snacquiri 13
paranubes oaxacan rum, doctor bird jamaican rum, pineapple, lime, clove

SPRITZ

Aperol Spritz 12
aperol, cava brut, club soda

Rosé All Day 13
ramazzotti rosato, sparkling rosé, ginger, rose water

This is Sparta 12
otto's athens vermouth, jägermeister, cucumber tonic

LUSHIE

Cold Fashioned 15
sagamore rye whiskey, dry curacao, bitters, demerara

Peddling PediaRita 17
patrón silver, pedialyte dujour, lime
Stationary bike blender powered by you or your server

SHARED

Martinis For Two 25
choice of tito's vodka or bluecoat gin, olive medley

Motion of the Ocean 36
serves 4- papa's pilar blonde rum, coconut water, orange, pineapple, sweet coconut sea foam, nutmeg, butterfly pea powder

Cocktail Fight 25
choice of two: tito's vodka, barr hill gin, bacardi rum, milagro tequila, maker's 46
An Ouzo Beach Bar Experience. Pit your bartenders against each other in a competition of cocktails and you're the judge!

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

Veuve Clicquot Ponsardin "Yellow Label" NV	22
Domaine Karanika Brut Cuvée Spéciale 2016	15
Los Monteros Cava Brut NV	11
Gruet Brut Rosé NV	14

WHITE

White Dot Moschofilero & Malagousia 2018	11
Moraitis Assyrtiko 2017	14
Masi Pinot Grigio 2017	12
Mokoroa Sauvignon Blanc 2017	14
Raeburn Chardonnay 2016	14
Bollig-Lehnert Riesling Kabinett 2016	13

REDS

Tetramythos Agiorgitiko 2017	11
Ottouve Italian Sparkling Red	11
Vineyard Origins "Lot 15" Pinot Noir 2015	12

ROSE

Skouras "Zoe" Agiorgitiko Rosé 2018	11
Bosinakis "Ieria" Moschofilero Rosé 2018	12
Dio Fili Estate Xinomavro Rosé 2018	10

WINE BY THE BOTTLE

WHITE

Papargyriou Moshoudi-Assyrtiko 2017	46
Pazo Senorans Albarino 2017	54
Lauverjat "Moulin des Vrilleres" 2018	56
Pikes Dry Riesling 2017	60
Ramey Chardonnay 2014	95

RED

Paitin Dolcetto d'Alba 2014	49
Busca Pinot Noir 2017	56

BOTTLES & CANS

Truly Rosé Seltzer	8
Mythos Lager	6
Stella Artois	6
Union Skipjack Pilsner	8
Guinness Blond	8
Allagash White	8
Flying Dog Thunderpeel Hazy IPA	8
Dogfish Head Slightly Mighty IPA	8
Dogfish Head SeaQuench Ale	8