

OUZO BEACH

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◉ COCKTAILS ◉

- Phane's Poison 16
old line vodka, basil eau-de-vie, lemon, honey
- Mykonos Ruins 16
olmecca altos plata tequila, pineapple, lime, ginger, cardamom
- Kaleidoscope 16
bsc shot tower gin, otto's vermouth, strawberry, lychee, rose, cucumber soda
- Odyssey 17
bacardi ocho rum, apricot, allspice, coconut cream, lime, mint
- Filoxenia 16
four roses bourbon, rakomelo, lemon, honey, walnut
- Close to the Sun 17
metaxa greek brandy, fig, stonefruit, lemon, earl grey, vanilla, bubbles
- Chrysalis 17
los siete misterios mezcal, cardamaro, saffron, sauternes, honey, cardamon

◉ SPIRIT-FREE ◉

- Prometheus 15
seedlip garden, lyre's absinthe, cucumber, mint
- Narcissus 15
seedlip notas de agave, pomegranate, orange, cranberry, hibiscus, lemon, chili

CHAMPAGNE & SPARKLING

Los Monteros, Cava Brut Penedés, Spain	12
Kir-Yianni Akakies, Rosé Sparkling Amyndeon, Greece	16

WHITES

Artemis Karamolegos “Feredini”, Assyrtiko Santorini, Greece	16
Punzi, Pinot Grigio Veneto, Italy	12
Avantis “Evia”, Sauvignon Blanc Evia, Greece	15
Dr. Loosen, Riesling Mosel, Germany	14
Copain “Les Voisins”, Chardonnay Anderson Valley, California	17

ROSE

Dio Fili 16
Siatista, Greece

Nico Lazaridi The Black Sheep Rosé 17
Macodenia, Greece

La Fête Du Rosé 16
Provence, France

REDS

Mitravelas Estate “Red on Black”, Agiorgitiko 15
Nemea, Greece

Kokkinos, Xinomavro 15
Naoussa, Greece

Vineyard Origins, “Lot 302,” Pinot Noir 13
California

Las Perdices, Malbec 13
Mendoza, Argentina

Outerbound, Cabernet Sauvignon 19
Alexander Valley, California

BOTTLED BEERS

Victory Prima Pilsner	7
Blue Moon Belgian White Wheat Ale	8
Wyndridge Cider	7
Mythos Greek Lager	8
Monument City Rye 51 IPA	7
National Bohemian Lager	5
Stella Artois	8
White Claw Hard Seltzer	7
Athletic Golden Ale (Non-Alcoholic)	7
Corona Light	7

SPIRITS

VODKA

*Old Line Case 1	\$11
Grey Goose	\$14
Ketel One	\$13
Titos	\$15

GIN

*BSC Shot Tower	\$12
Hendricks	\$16
Tanqueray	\$12
Bombay Sapphire	\$12

RUM

*Bacardi	\$10
Captain Morgan	\$10

AGAVE

*Altos Blanco	\$12
Casamigos Blanco	\$21
Casamigos Reposado	\$23
Don Julio Blanco	\$25
Don Julio Anejo	\$30
Patron Silver	\$22
Vida Mezcal	\$14

WHISKEY

*Four Roses	\$15
*Sagemore Spirit Rye	\$17
Elijah Craig Small Batch	\$13
Makers Mark	\$16
Woodford Reserve	\$14
Rittenhouse Rye	\$11
Jameson	\$14
Jack Daniels	\$12

COGNAC

*Pierre Ferand	\$14
Hennessy VSOP	\$24

Ouzo #12	\$15
Mastixa Tetteris	\$17
Rakomeo Kallikuni	\$13
Tsipouru Tyranneus	\$16

*House Rail Spirit

VEGGIES & MORE

Spanakopita \$15

spinach, leeks, feta, phyllo, tzatziki

Zucchini & Eggplant Chips \$16

lemon yogurt

Greek Village Salad \$19

*cucumber, green bell peppers, red onion, tomato,
feta cheese, olives, red wine vinaigrette*

Butter Lettuce Salad \$19

*orange, pickled onion, goat cheese, pistachio, mint,
radish, sugar snap peas, champagne vinaigrette*

Chickpea Hummus \$13

golden raisins, capers, pickled fresno chilis

Tzatziki \$13

greek yogurt, lemon, cucumber, red onion, olives, dill

Roasted Eggplant Spread \$13

lemon yogurt, chives, toasted sesame seeds

FROM THE SEA

Ouzo Mussels \$22

dill, garlic, leeks, lemon, grilled bread, white wine, butter

Grilled Calamari \$20

capers, feta, honey mustard vinaigrette

Grilled Octopus \$29

sweet onions, red peppers, red wine-caper vinaigrette

Big Eye Tuna Tartare \$25

avocado, mango, cilantro & green onion oil, chili lime sesame citronette

Ouzo Cured Salmon \$22

avocado, cucumber, orange, red onion, radish, sesame seeds, basil oil

BEACH BITES ---

FROM THE LAND

Lamb Meatballs \$15

mint, feta cheese, tomato sauce

Chicken Souvlaki \$29

pineapple, red peppers, red onions, lime, herbs, curry sauce

Charcuterie Plate \$32

mixed olives, fennel salami, Loukaniko sausage, feta, crostini

Lamb Slider \$25

mint, gremolata, tzatziki, lettuce, tomato

Stuffed Grape Leaves \$14

lamb, fennel, onion, rice, fine herbs, lemon fennel pollen pesto

HAPPY HOUR BEVS

ONLY AVAILABLE MONDAY-FRIDAY 4PM-6PM

\$10 COCKTAIL OF THE WEEK

Ask About This Week's Selection

\$7 SPIRITS (Choice Mixers May incur Additional Charges)

Case 1 Vodka
Bacardi Rum
Shot Tower Gin
Olmeca Altos Tequila
Four Roses Bourbon
Sagamore Spirits Rye

\$6 WINES

Cricova brut
Voltes White Blend roditis-moschoflierio
Chateau Vartely Rose Blend syrah-malbec
Voltes Red Blend agiorgitiko-mavroudi

\$5 GREEK SPIRITS

Ouzo #12
Mastixa Tetteris
Rakomelo Kallikuni
Tsipouru Tyranneus

\$4 BOTTLED BEER

Mythos Lager
Victory Prima Pilsner
National Bohemian
Wyndrige Cider
White Claw Hard Seltzer

HAPPY HOUR FOOD

ONLY AVAILABLE MONDAY-FRIDAY 4PM-6PM

Date & Pistachios Bruschetta \$8

Calabrian chili oil, ricotta, pistachios, rosemary, grilled sourdough bread

Roasted Tomato & Olives Bruschetta \$8

cherry tomatoes, kalamata & castelvetrano olives, herbs, green onion, goat cheese, grilled sourdough bread

Lamb Meatballs \$8

mint, tzatziki, pita bread

Grape Leaves \$8

lamb, fennel, onion, rice, fine herbs, lemon fennel pollen pesto

Goat Cheese Dip \$10

lemon, garlic, pistachios, pita bread

Cocktail Shrimp \$10

lemon, cocktail sauce

Fried Greek Cheese \$10

Kafalograviera cheese, basil, oregano, tomato marmalade

Chicken Souvlake \$10

pineapple red peppers, red onions, lime, herbs, curry sauce

Shrimp and Cheese Souvlaki \$12

Halloumi cheese, cherry tomatoes, lemon, garlic, chili oil

Charcuterie Plate \$12

Mixed olives, fennel salami, Loukaniko sausage, feta, crostini

Lamb Slider \$12

mint, gremolata, tzatziki, lettuce, tomato

Ouzo Cured Salmon \$12

avocado, cucumber, orange, red onion, radish, sesame seeds, tzatzik

BRUNCH @ THE BEACH

ONLY AVAILABLE SATURDAY & SUNDAY 12PM-3PM

French Toast \$22

*brioche, strawberry marmalade,
maple syrup, seasonal fruit, chantilly cream*

Bacon Omelette \$22

*bacon, feta cheese, pita bread,
greek village salad*

Sausage, Egg, & Cheese \$25

*Greek sausage, bacon, tomato, lettuce,
mozzarella, brioche bun, breakfast potatoes*

Crab Cake Sandwich \$34

*tomato, lettuce, red onion, remoulade, jumbo lump crab cake,
breakfast potatoes*

Spanikopita Benedict \$24

*poached eggs, wilted spinach, feta,
english muffin, breakfast potatoes*

Salmon Benedict \$26

*house cured scottish salmon, poached eggs,
english muffin, breakfast potatoes*

Crab Cake Benedict \$35

*jumbo lump crab cakes, poached eggs,
brioche, hollandaise, breakfast potatoes*

Grilled Chicken & Shrimp Salad \$32

*grilled chicken breast, grilled shrimp, artisan mixed lettuce, tomato,
red onion, lemon dill yogurt vinaigrette*