

OUZO BEACH

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COCKTAILS



Bride to Be	15
<i>reyka vodka, thyme, bergamot, ginger, honey, lemon</i>	
Lohan Beach Club	15
<i>mango, raspberry, blackberry, currant, pistachio, allspice, orange, lime</i>	
Tartarus	15
<i>bsc shot tower gin, capelletti aperativo, orchard cherry, orange bitters</i>	
The Labyrinth	15
<i>sparkling wine, sagamore rye, sesame, espresso, demerara, chocolate bitters</i>	
Mykonos Ruins	16
<i>olmeca altos plata tequila, pineapple, lime, ginger, cardamom</i>	
Kaleidoscope	16
<i>bsc shot tower gin, otto's vermouth, strawberry, rhubarb, rose, cucumber soda</i>	
Odyssey	17
<i>bacardi ocho rum, apricot, allspice, coconut cream, lime, mint</i>	
This is Sparta	15
<i>vida mezcal, italcus, dolin blanc, lavender</i>	

◀ ◎ SPIRIT-FREE ◎ ▶

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

CHAMPAGNE & SPARKLING

Scarpetta Frico Frizzante (Can) 9
Prosecco-Style, Veneto, Italy

Scarpetta Frico Lambrusco (Can) 9
Veneto, Italy

WHITES

Punzi, Pinot Grigio 12
Veneto, Italy

Avantis “Evia”, Sauvignon Blanc 15
Evia, Greece

Copain “Les Voisins”, Chardonnay 17
Anderson Valley, California

ROSE

La Fête Du Rosé 16
Provence, France

REDS

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

GREEK

Ouzo #12	\$15
Mastixa Tetteris	\$17
Rakomelo Kallikuni	\$13
Katsaros Tsipouro	\$16

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 citronette

Ouzo Cured Salmon \$22

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

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

DESSERT

Baklava \$14

cinnamon walnuts, vanilla ice cream

Galaktoboureko \$12

*semolina custard wrapped in flaky phyllo,
orino honey, powdered sugar, served warm*

Greek Yogurt \$12

wild cherry compote, honey drizzle

Chocolate Brownie \$12

*bittersweet chocolate brownie,
vanilla ice cream*

Vanilla Ice Cream \$8

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
Malamatina white retsina
Chateau Vartely Rose Blend syrah-malbec
Voltes Red Blend agiorgitiko-mavroudi

\$5 GREEK SPIRITS

Ouzo #12
Mastixa Tetteris
Rakomelo Kallikuni
Katsaros Tsipouro

\$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 & castelveltrano 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, tzatziki

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*

