

# Mezè

Greek Fusion

## HOUSE-MADE COCKTAILS ΣΠΙΤΙΚΟ ΚΟΚΤΕΙΛ

ALL OUR COCKTAILS ARE MADE FROM SCRATCH. WE THANK YOU FOR YOUR PATIENCE WHILE OUR BAR STAFF MAKES YOUR PERFECT COCKTAIL.

### MEZE INSPIRED

#### SPARTAN'S MULE 13

Nolet's gin or Ketel One vodka, fresh lime, ginger beer, bitters

#### GREEK RED SANGRIA 11

Metaxa brandy, Greek red wine, seasonal peaches, orange zest, cinnamon, sparkling ginger  
(also available in a carafe 40)

#### BYE FELICIA 3.0! 13

Passion fruit vodka, elderflower, fresh lemon, prosecco

#### MEDUSAS'S MISTRESS 13

Ketel One vodka, house-made pomegranate reduction, fresh squeezed lemon juice, St. Elizabeth allspice

#### GREEK FREAK 13

Fig-infused Redemption bourbon, fresh lemon, honey

#### ACHILLES HEEL 13

Espolòn Blanco, St. Germaine, Ancho Reyes verde, agave, fresh lime, R&D fire bitters

#### CYPRESS GIN N' JUICE 13

Nolet's gin, blood orange, cucumber, mint, fresh lemon, demerara, R&D house bitters

#### LIME IN THE COCONUT 13

RumHaven coconut rum, fresh lime, pineapple, mint, vanilla, all spice

#### TROJAN HORSE 13

Dobel Diamanta GBOD single barrel tequila, mango puree, Ancho Reyes verde, fresh lime, R&D fire bitters

#### OLD FASHIONED 13

Wild Turkey 101 rye, housemade demerara, R&D aromatic #7 and cherry apple bitters

#### NEGRONI CHIOS 13

Campari, Carpano Antiqua vermouth, Nolet's gin, Mastiha

ALL VODKA INFUSIONS ARE MADE WITH SMIRNOFF

Every day, 500 million straws are used in the U.S. alone, making them one of the world's largest ocean pollutants. In 2017, in congruence with the Surfer Foundation, we have taken the pledge to lessen our impact.

We will only be serving straws upon request. #oceanfriendly

## SPIRITS

### TEQUILA

Azunia Silver	12
Azunia Reposado	14
Casamigos Silver	13
Casamigos Reposado	15
Casamigos Anejo	17
Casa Noble Reposado	15
Clase Azul Reposado	24
Dobel Diamante	11
Don Julio Blanco	12
Don Julio Reposado	14
Don Julio Anejo	16
Don Julio 1942	35
Fortaleza Silver	13
Fortaleza Repo	15
Hornitos Reposado	11
Milagro Silver	10
Partida Blanco	12
Patron Silver	12

### SCOTCH

Belvenie Doublewood 12 Yr	14
Dewar's White	10
Chivas 12 Yr	12
Glenlivet 12 Yr	13
Glenlivet 18 Yr	22
Glenfiddich 12 Yr	12
Glenfiddich 18 Yr	30
JW Black	12
JW Blue	45
Macallan 12 Yr	14
Oban 14 Yr	18

### VODKA

Absolut	10
Belvedere	13
Chopin	13
Ciroc	13
Ciroc Cocunut	13
Ciroc Peach	13
Deep Eddy Grapefruit	10
Grey Goose	13
Ketel One & Flavors	12
Stoli	10
Stoli Elit	16
Titos	11

### WHISKEY

Angels Envy	13
Angel Envy Rye	18
Basil Hayden	12
Blantons	13
Bulleit	12
Bulleit Rye	12
Crown Royal	12
Fireball	10
Hibiki Harmony	16
Jack Daniel's	10
Jameson	11
Jim Beam	10
Knob Creek	13
Makers Mark	12
Stillhouse Peach	11
Southern Comfort	10
Templeton Rye	12
Woodford Reserve	13
Wild Turkey Rye 101	12

### GIN

Beefeater	9
Bombay Sapphire	12
Gin Mare	13
Hendricks	13
Nolets	13
Tanqueray	10

### RUM

Appleton Estate	10
Bacardi Silver	10
Brugal Anejo 1888	15
Captain Morgan	10
Mt Gay Black Barrel	11
RumHaven Coconut	9
Zaya 12 Yr	13

### COGNAC/BRANDY/OUZO

Hennessy VS	13
Courvoisier VS OP	13
Remy 1738	15
Remy XO	35
Metaxa 7 Star	12
Ploumari	11
House Ouzo	9

# BEERS / ΜΠΥΡΕΣ

## — LOCAL DRAFTS —

**MISSION BREWING (GBOD) LAGER 4.2% 8**  
*Premium American lager. Crisp and light bodied with a clean dry finish*

**32 NORTH BLONDE ALE 5.1% 8**  
*Light American blonde ale with biscuit malt and a nice bready character*

**ALESMITH .394 PALE ALE 6% 8**  
*A golden pale ale full of American hop flavor and aroma, with a subdued bitterness and a malty sweet finish!*

**HARLAND BREWING IPA 7% 8**  
*West Coast IPA with tropical fruit and citrus balanced with firm bitterness*

**LATITUDE 33 BLOOD ORANGE IPA 7.2% 8**  
*The citrusy, tropical bitterness provides a perfect balance and a smooth finish*

**THORN ST. COCOMOTIVE COCONUT PORTER 8.1% 8**  
*A robust porter that tastes like a fresh macaroon dipped in a delicious*

## — BOTTLED BEERS —

**SEPTEM MICROBREWERY GREEK IPA 7**

**SEPTEM MICROBREWERY GREEK HONEY ALE 6**

**MYTHOS GREEK LAGER 6**

**PIZZA PORT CHRONIC AMBER ALE (16oz can) 8**

**BUD LIGHT 5**

**PACIFICO 5**

**HARD CIDER OF THE DAY (ASK SERVER) 5**

**ST. PAULI GIRL N.A. 5**

**A ROUND OF BEERS FOR THE KITCHEN! 25**

## WINE BY THE GLASS / ΠΟΤΗΡΙ ΚΡΑΣΙ

### — SPARKLING & ROSÉ / ΑΦΡΤΟΔΕΣ ΚΡΑΣΙ —

**ANNA DE CODORNIU CAVA BRUT**  
CATALONIA, SPAIN NV 10/40  
*Light bodied, terrific floral notes, apples, and a clean delicate finish*

**DOMAINE CHANDON ROSÉ**  
CALIFORNIA, NV (187ML) 12  
*Aromas and flavors of strawberry, watermelon, and red cherry. Crisp and dry*

**RUFFINO PROSECCO**  
ITALY 10/40  
*Light and crisp, dried apricot, tangerine with a fruit driven finish*

**GAI'A ESTATE 14-18H ROSÉ AGIORGITIKO**  
NEMEA, GREECE 2017 12/46  
*Cherry blossom and watermelon with vibrant acidity, a silky texture and a crisp, dry finish*

**MOËT & CHANDON IMPERIAL CHAMPAGNE**  
EPERNAY CHAMPAGNE, FR NV (187ML) 16  
*Rich lemon curd, brioche, apple, pear, peach and madarin. Rich and mineral driven with a lengthy finish complex and delicious. Dry and crisp*

**FLEURS DE PRAIRIE ROSÉ**  
COTES DE PROVENCE, FR 2017 13/50  
*Strawberry, cherry blossom, ruby red grapefruit and rose petals with a silky texture and crisp finish*

### — WHITES / ΛΕΥΚΟ ΚΡΑΣΙ —

**GAVALAS SANTORNI ASSYRTIKO**  
SANTORINI, GREECE 2017 12/46  
*Stoney minerality with lemon citrus, bruised yellow apple, floral notes and a hint of sea salt. Great acid and texture. Greece's most popular varietal!*

**BOSINAKIS MANTINIA MOSCHOFILERO**  
MANTINIA, GREECE 2017 11/42  
*White rose, grapefruit, melon, lychee, white pepper finish*

**DOMAINE TATSIS XIROPOTAMOS XINOMAVRO BLANC**  
MACEDONIA, GREECE 2015 13/50  
*Aromas of chamomile and honeysuckle lead to flavors of mandarin, pie crust, and yellow fruits. Super obscure, complex and delicious. Dry and crisp*

**DOMAINE PAPAGIANNAKOS SAVATIANO**  
ATTICA, GREECE 2017 12/46  
*Fresh Tropical fruit, melon, and citrus with a smooth and supple mouthfeel and backbone of minerality*

**RETSINA**  
(ask your server) 10/38  
*Pine, white flowers, lemon citrus with crisp acidity. Greek classic, try it with feta and olives*

**HARKEN CHARDONNAY**  
CALIFORNIA, 2017 10/38  
*Pear nectar, tropical fruits, buttered toast and creme brulee. Big and rich*

**PETIT BOURGEOIS SAUVIGNON BLANC**  
LOIRE VALLEY, FRANCE 2017 11/42  
*Bright floral aromas with flavors of grapefruit, gooseberry, passionfruit and stone fruits. Dry and crisp with refreshing acidity*

**LOOSEN BROS. DR. L RIESLING**  
MOSEL, GERMANY 2017 11/42  
*Luscious red apple and pear mingle with citrus and peach flavors. Persistent minerality and a round fleshy mouthfeel. Off dry (slightly sweet)*

**DOMAINE AUVIGUE POUILLY-FUISSÉ SOLUTRE CHARDONNAY**  
POUILLY-FUISSÉ, BURGUNDY, FR 2015 17/65  
*Aromas of white flowers and hazelnuts lead to baked apple, lemon, and pear on the palate with a hint of spice. Perfectly balanced with ample minerality*

**ROMBAUER CHARDONNAY**  
CARNEROS, NAPA VALLEY, CA 2017 20/76  
*Rich and Full Bodied. Ripe stone fruits, vanilla, toasted oak, buttery texture and lengthy finish*

### — REDS / ΚΟΚΚΙΝΟ ΚΡΑΣΙ —

**DOMAINE FOUNDI NAOUSSA XINOMAVRO**  
NAOUSSA, GREECE 2012 12/46  
*Rustic cherry, wild strawberry, truffle, sandalwood and tomato leaf with dusty lingering tannins. Dry and complex.*

**GAIA AGIORGITIKO**  
NEMEA, GREECE 2016 13/50  
*Rich black cherry, savory mixed berries, and vanilla with notes of wood. Full bodied, smooth & creamy texture with mouth coating tannins.*

**DOMAINE PORTO CARRAS LIMNEON**  
MT. MELITON, GREECE 2015 12/46  
*Savory red cherry, herbs and leather with a black pepper finish. Greece's oldest grape varietal!*

**WHITEHALL LANE TRE LEONI RED BLEND**  
NAPA VALLEY, CA 2015 13/50  
*Cabernet, Merlot and Syrah. Bold blend of blackberry, blueberry, mixed berries, dark chocolate and espresso. Refined smooth tannins and velvety texture*

**CS SUBSTANCE CABERNET SAUVIGNON**  
COLUMBIA VALLEY, WASHINGTON 2017 10/38  
*Black currants, cassis, blackberry, and warm espresso notes on the finish. Full bodied with ample tannins*

**MEIOMI PINOT NOIR**  
CALIFORNIA COAST 2017 12/46  
*Rich and supple with notes of mocha, strawberry, cherry and vanilla with a silky smooth texture*

**SEGHEISIO SONOMA ZINFANDEL**  
SONOMA, CA 2016 13/50  
*Bright, lush and briary raspberry and blueberry. Finely integrated wood spices, licorice and polished lush tannins*

**LA POSTA PIZZELLA MALBEC**  
MENDOZA, ARGENTINA 2017 12/46  
*Full-bodied and silky rich texture with blackberry mocha, tobacco and sweet ginger spice*

**JUSTIN CABERNET SAUVIGNON**  
PASO ROBLES, CA 2016 15/58  
*Rich fruits, blackcurrant, red cherries with vanilla and sweet tobacco*

**DUCKHORN MIGRATION PINOT NOIR**  
SONOMA COAST, CA 2016 18/70  
*Black cherry, cranberry and wild strawberry with floral notes and damp earth. Medium bodied, well-structured and silky texture.*

**HALL NAPA VALLEY CABERNET SAUVIGNON**  
NAPA VALLEY, CA 2015 20/78  
*Black currants, blackberry, dark cherry, tobacco, cocoa and wood spices with a mineral finish. Structured and refined*

**CHATEAU BOSWELL RADIAN VINEYARD PINOT NOIR**  
SANTA RITA HILLA, CA 2016 25/95  
*Dark red berries, forest floor, rustic strawberry, a hint of toffee and persistent minerality. Deep, rich, and layered with complexity*

*Please note: Wine vintages change frequently and without notice, please forgive us if the vintage listed is not the current vintage we are pouring at the moment.*

## GREEK WINE FLIGHT

Choice of any 3 Greek wines  
(2.5 oz) pours - 17