

CALISSA



GYPSY KISS

Don Julio, Ginger,
Red Bell Pepper, Lime 22

MEXICAN BUS RIDE

Espolon Tequila, Pineapple,
Coconut Water 20 / 100

SOME LIKE IT HOT

Montelobos Mezcal, Cucumber,
Ancho Reyes, Lime 22 / 110

COCKTAILS

FOUR WAYS OUT

Hibiscus-Infused Mezcal,
Aperol, Amaro Averna 22

SEDUCED & ABANDONED

Passionfruit Mojito
Rum, Chinola, Mint, Lime 21 / 105

EASY VIRTUE

Aviation Gin, Persimmon,
Mint, Grapefruit, Tonic 19 / 95

ETERNITY AND A DAY

Grey Goose, Strawberry,
St. Germain, Basil 22 / 110

WATERMELON SUGAR

Bulleit Bourbon, Watermelon,
Lemon, Agave, Mint 20 / 100

ESPRESSO MARTINI

Ketel One, Espresso,
Licor 43, Mr. Black 24

GIN

Aviation 17
Bombay Sapphire 17
Bulldog 16
Hendricks 19
Portofino 17
Stray Dog 16
Tanqueray 18
Votanikon 15

SCOTCH

Aberfeldy 12 yr 22
Aberfeldy 16 yr 36
Ardbeg 10 yr 25
Aultmore 12 yr 28
Glenmorangie 10 yr 22
Glenmorangie 18 yr 40
Glenmorangie X 20
Johnnie Walker Black 22
Johnnie Walker Blue 70
Oban 14 yr 38

BOURBON

Blantons Gold 52
Blantons Single Barrel 60
Bulleit 18
Colonel EH Taylor 26
Eagle Rare 10 yr 18
Eagle Rare 17 yr 70
George T Stagg 38
Great Jones 19
Hillrock 32
Hudson 21
Michters 21
Pappy Van Winkle 15 yr 125
Rip Van Winkle 10 yr 60
Rip Van Winkle 12 yr reserve 85
Russell's Reserve 10 yr 18

RYE & WHISKEY

Jameson 17
Michter's Rye 21
Russell's Reserve Rye 17
Teelings 16
Thomas HH Sazerac 38

GREEK DIGESTIF

Metaxa Ouzo 12
Metaxa 5 Star 16
Metaxa 7 Star 18
Ouzo Twelve 12
Skinos Mastiha 14
Tsipouro 16

WINE BY THE GLASS

BUBBLES

Veuve Clicquot, Champagne 34
Chardonnay, Thevenet et Fils, Sparkling Bordeaux 18

WHITE

Sauvignon Blanc, Michel Girard, Sancerre 26
Chardonnay, Clos des Rocs, Macon-Loche, Burgundy *organic* 24
Chenin Blanc, Isabel Suire, Saumur, Loire Valley *organic* 19
Pinot Grigio, Necotium, Friuli-Venezia-Giulia 18
Assyrtiko, Karamolegos, Santorini *organic* 22
Loureiro, Aphros, Vinho Verde *biodynamic* 16

ROSE

Chateau St. Honore, Provence *organic* 19
Nerello Mascalese, Di Giovanna, Sicily *organic* 16
Chateau d'Esclans, 'Rock Angel,' Provence 28

ORANGE

Moschofilero, Troupis, 'Hoof & Lur,' Peloponnese *organic* 18

RED

Cabernet/Merlot, Chateau de Laville, Bordeaux *organic* 22
Sangiovese, Avigonesi, Vino Nobile di Montepulciano *biodynamic* 20
Pinot Noir, Domaine Buisson, Bourgogne Rouge *biodynamic* 26
Xinomavro, Domaine Tatsis, 'Young Vines,' Naoussa *biodynamic* 16
Nerello Mascalese, Palmento Costanzo, Etna, Sicily *organic* 18



TEQUILA BLANCO

Casa Dragones 32
Casamigos 23
Clase Azul Plata 4 2
Dobel 20
Don Julio 22
Espolon 18

REPOSADO

Casamigos 26
Clase Azul 46
Dobel 22
Dobel Diamante 24
Don Julio 24
Espolon 18

ANEJO & PREMIUM

1800 Milenio 65
Casa Dragones 42
Casamigos 28
Clase Azul Gold 85
Clase Azul 145
Dobel 24
Don Julio 26
Don Julio 1942 56
Espolon 22
Gran Centenario Leyenda 48

CLASE AZUL ULTRA

0.5oz 80 | 1oz 155 | 2oz 305

MEZCAL

Campante 19
Clase Azul Durango 86
Creyente Joven 20
Cruz De Fuego 17
Del Maguey San Luis 21
Desolas 17
Illegal 18
Montelobos 18

VODKA

Grey Goose 22
Harridan 24
Kastral Elion 18
Ketel One 22
Skyy 17
Tito's 20

RUM

Bacardi 17
Bacardi Ocho 8 yr 18
Bacardi 10 yr 21
Ron Zacapa 23 yr 23

BOTTOMLESS BRUNCH

Enjoy bottomless selections for up to two hours
Bubbles availble as bellinis, mimosas, or straight up

Provence Rosé 35pp | French Bubbles 45pp | Veuve Clicquot 65pp

BEER

Fix Hellas, Athens 10
Septem Monday's Pilsner, Athens 12
Septem 8th Day IPA, Athens 14
Crazy Donkey IPA, Santorini 16





THE GREEK FEAST

Select three appetizers, three entrees and three sides - selections served family-style to the table. All supplements are priced per person.

55 per person



APPETIZERS

PIKILIA PLATTER

Tzatziki, Fava Dip, Spicy Kafteri, Melitzana, Peppers & Olives *(d)*

CRISPY CALAMARI

Lemon Aioli, Calabrian Chili *(d)*

SAGANAKI CHEESE

Cretan Honey, Sesame *(d)*

ZUCCHINI CHIPS

Tzatziki, Lemon *(d)*

GREEK SALAD

The Classic with Arahova Feta *(d)*

WATERMELON SALAD

Arahova Feta, Spearmint *(d)*

ROCKET SALAD

Figs, Manouri Cheese, Balsamic *(d)*

GEM LETTUCES

Radish, Dill, Sesame Viniagrette

CRUDO PLATTER

Organic Hidden Fjord Salmon, Northeast Yellowfin Tuna* +10pp

KEFTEDES

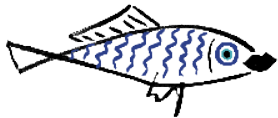
Pork and Beef, Mint Yogurt *(d.g)*

SPANAKOPITA

Spinach and Feta Phyllo Pie *(d.g)*

GRILLED OCTOPUS

Peppers, Fennel, Potato +5pp



ENTREES



CHEESEBURGER

Graviera, Tomato, Onion, Brioche *(d.g)*

STEAK AND EGGS

NY Strip, Lemon Potatoes*

LOUKANIKO GYRO

Tzatziki, Tomato, Red Onion, Fries *(d.g)*

GRILLED CHICKEN GYRO

Tzatziki, Tomato, Red Onion, Fries *(d.g)*

HALLOUMI GYRO

Tzatziki, Tomato, Red Onion, Fries *(d.g)*

SIMPLY GRILLED

DORADE

ORGANIC SALMON

GARLIC HERB CHICKEN

NY STRIP +5pp

LEMON OLIVE OIL PANCAKES

Whipped Honey Butter, Blueberries *(d.g)*

FRENCH TOAST

Bruleed Banana, Maple Syrup *(d.g)*

GREEK SCRAMBLED EGGS

Feta, Spinach, Dill, Pita *(d.g)*

AVOCADO TOAST

Jalapeño, Radish, Poached Eggs* *(g)*

SHAKSHUKA

Tomato, Cilantro, Eggs, Grilled Pita *(d.g)*

SIDES

FRIES | LEMON POTATOES | SAUTÉED HORTA GREENS
LEEK RICE | GIGANTES BEANS | ROASTED BROCCOLI

DESSERT

WHIPPED GREEK YOGURT

Cherry Spoon Sweet, Cretan Honey, Vanilla *(d)* 16

WATERMELON

Sliced and Chilled 14

CHOCOLATE LAYER CAKE

Seven Layers, Chocolate Mousse *(d.g)*
One Slice 18 Entire Cake (Limited) 120

BAKLAVA

Walnuts, Honey, Phyllo *(d.g)* 15
Add Scoop of Vanilla Ice Cream +7

SUNDAE

Vanilla Ice Cream, Hot Fudge, Whipped Cream, Mini Cone *(d.g)* 24
Add Walnuts or Strawberries +5



A 20% SURCHARGE IS ADDED TO EACH CHECK. NO ADDITIONAL GRATUITY IS NECESSARY OR EXPECTED
OUR KITCHEN COOKS EXCLUSIVELY WITH MEDITERRANEAN E.V.O.O. AND NON GMO SUNFLOWER OIL

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.