

Carnival Crawl Special Menu February 3 to 18

Happy Hour Specials Monday - Friday from 4 - 7 p.m.

GREEK-INSPIRED COCKTAILS - \$5

METAXA COOLER - a cocktail of Metaxa (an amber Greek spirit), ouzo, lemon and ginger ale GREEK MOJITO- a majito with a twist — Metaxa muddled with fresh mint, lime and topped with club soda RAKITINI - vodka, triple sec, pomegranate, lime, Raki (the signature grape-based brandy of Crete) and a twist

OUZOTÍNI- vodka, ouzo, pineapple juice and lime
SANTORINI SPRITZER - a refreshing mix of vodka, ouzo and orange juice finished with club soda

GREEK WINES BY THE GLASS - \$6

OUZO LEMONATE - ouzo and lemonade served over ice

SOUVLAKI STICKS - \$2.50 pork or chicken shishkabob served with pita bread and tomato, onion and parsley

Tsiknopempti ('Burnt Thursday') February 8th

SOUVLAKI SPECIAL COMBINATION \$6 - Pork or Chicken shishkabob served with pita bread and tomato, onion and parsley salad along with a shot of ouzo or glass of Greek wine (limit two per person and \$4 for additional shots of ouzo!)

LAMB CHOP SPECIAL \$15 - Two double cut Colorado lamb chops cooked over a charcoal grill, served with a side of rice or fries and French bread

MIXED GRILL PLATTER \$26 - Two double cut Colorado lamb chops, two souvlaki sticks and two sieftalies (Cypriot meatballs) cooked over a charcoal grill. Served with a side of rice or fries and French bread

Cheesefare Sunday Specials February 15th

HALLOUMI PLATTER COMBINATION \$10 - Sliced halloumi (Cypriot cheese) grilled and served alongside cucumbers and tomatoes and toasted pita bread. Special is served with a shot of Zivania (the signature spirit of Cyprus) or a glass of Greek wine

SAGANAKI COMBINATION \$10 - Greek cheese flambé tableside and served with toasted French bread and a shot of Zivania (the signature spirit of Cyprus) or a glass of Greek wine