

## COCKTAILS

**MEXICAN HOT CHOCOLATE - \$12**  
Cazadores Tequila, Ghirardelli Hot Cocoa,  
Fresh Whipped Cream

**HOT TODDY - \$12**  
Bulleit Bourbon, honey, hot water, cinammon stick, clove  
and a lemon wedge

**LEMONDROP MARTINI- \$12**  
Grey Goose Vodka, fresh lemon juice, Cointreau with a  
splash of simple syrup

**KENTUCKY MULE - \$13**  
Woodford Reserve Bourbon, fresh lime juice, ginger beer,  
and mint garnish

**G & V ON THE LAKE - \$13**  
Hendricks Gin, fresh muddled cucumber and lime, St.  
Germain, tonic on the rocks

**KALYPSO'S OLD FASHIONED - \$13**  
Classic Take on an Old Fashion Cocktail featuring Knob  
Creek & Luxardo Cherries

### RED WINES

Josh Cellars, Craftman's Collection, Pinot Noir	\$10/\$40
Il Passo Nerello Mascalese, Italian Red Wine	\$10/\$40
Broadside, Merlot, Paso Robles CA	\$10/\$40
Sangre de Toro, Red Blend, Spain	\$8/\$32
Fantini, Montepulciano, Italy	\$7/\$28
Las Mulas, Reserva, Cabernet Sauvignon, Chile	\$9/\$35
Sant'or, Dry Red Varietal, Organic, Greece	\$8/\$32
Las Perdices Malbec, Argentina	\$8/\$32
Josh - Reserve, Cabernet Sauvignon, Paso Robles, CA	\$50/bt.

### WHITE WINES

Lykovouno, Assyrtiko, Greece	\$7/\$28
Kourtaki, Retsina, Greece	\$22/bt
Charles Krug, Chardonnay, Napa Valley	\$50/bt
Gentil, Hugel, White Blend, France	\$11/\$42
Mon Amour, Vino Rosato - Rose, Italy	\$8/\$32
La Terre, Chardonnay, CA	\$7/\$28
Harken, Chardonnay, California	\$8/\$32
Fess Parker, Riesling, California	\$30/bt.
Ferrari, Cerrano, Rose', France	\$11/\$42
Lagaria, Pinot Grigio, Italy	\$8/\$32
Crossings, Sauvignon Blanc, New Zealand	\$9/\$36
Vina Sol Original, White Blend, Spain	\$9/\$35
Tetramythos, Organic Roditis Wine, Greece	\$7/\$28

### SPARKLING WINES

CANELA PROSECCO	\$11/SPLIT
The nose has fruity aromas of peach, apple, pear and citrus fruit.	
OPERA PRIMA BRUT	\$6/\$30
An intense aroma of fresh citrus fruits, herbs and hints of flower petals.	
CAMPO VIEJO CAVA BRUT RESERVA	\$6/\$30
An elegant & well-balanced sparkling wine that is versatile & food-friendly.	

### DRAFT BEER

Ardent - Wheat - Wheat Beer	\$7.00
Pacifico Clara	\$6.50
Bell's Two Hearted - IPA-	\$7.00
Deschutes- Fresh Squeezed - IPA	\$7.00
Bold Rock-Apple Cider Draft	\$6.50
Blue Moon- Belgian White	\$6.50
Guinness Draught- Stout	\$6.75
Cigar City Brewing Jai Alai- IPA	\$8.00
Miller Lite- Lager	\$5.00
Vibrissa- In the Hollar - Dark Lager	\$8.00
Solace - Partly Cloudy- Double IPA - 7.5% ABV	\$7.00
Stella Artois - Lager	\$6.00
Kalypso's Lager, Nite Lite, Night Shift Brewing	\$5.00
<b>Center of the Universe-Pocahoptas- IPA</b>	<b>\$7.00</b>

### BOTTLE/CAN BEER-

Bud Light, Budweiser, Coors Light, Miller Lite, (Bottle)	\$5.00
Devils Backbone - Vienna Lager (Bottle)	\$6.25
Michelob ULTRA (Bottle)	\$5.00
Corona Extra OR Corona Light (Bottle)	\$6.00
Heineken (Bottle)	\$6.00
Stella Artois (Bottle)	\$6.00
Mythos - (Bottle) - Greece	\$5.00
Paulaner - Hefeweizen - Munich Wheat Beer	\$8.00
Tea West - Lemony Tea OR Peach Tea	\$5.00
Downeast - Strawberry Cider	\$3.00
Downeast - Pomegranate Cider	\$7.00
Narragansett - Lager (16 Oz)	\$5.00
Two Roads - Persian Lime Gose (16 oz.) - Sour	\$9.00
Smuttynose - Bluberry Lemon bar - Sour	\$9.00

### SELTZERS

White Claw (Mango, Black Cherry)	\$6.00
Smash, Orange (Beach, Grapefruit, Grape, Beach)	\$5.00
Topo Chico (Strawberry Guava)	\$6.00

### BOTTLE/CAN BEER - Non-Alcoholic

Heineken Zero	\$6.00
Red Bull Energy (Reg, Sgr Free, Tropical, Coconut)	\$5.00

## KALYPSO'S SPECIALS

Add a side salad for \$2.00, Caesar \$2.95 or Greek \$3.25

### VEAL SALTIMBOCA \$19.95

Tender Veal Scallopini sauteed and topped with thinly sliced prosciutto, and melted cheese, Served with marsala white wine, mashed potatoes, and sauteed asparagus

### RIBEYE (GF) \$25.95

16 oz. Choice Ribeye and topped with an onion and thyme compound butter. Accompanied by garlic mashed potatoes

### CRAB CAKE PLATTER \$26.95

Two pan seared crab cakes with sides of fries and coleslaw.

### CREAMY TOMATO BASIL & GRILLED CHEESE \$13.95

Creamy Tomato Basil Soup served with a 4 Cheese Grilled Sandwich on grilled white bread.

### GUINNESS LAMB STEW \$18.95

A Traditional Hearty Irish lamb stew with Guinness spiked broth, potatoes, and carrots.

### CHICKEN BRANDY (GF) \$18.95

Chicken breast sauteed in creamy mushroom sauce.  
Accompanied by sauteed spinach and rice pilaf.

### CREATE YOUR OWN RICE BOWL (GF) \$12.95

Start with our famous rice, shredded green cabbage, diced cucumbers, tomatoes, onions, parsley. Choose your protein & sauce.

#### PROTEIN

Chicken Souvlaki  
Gyro Meat  
Falafel

Roasted Veggies

Lamb Souvlaki (add \$2) /Chicken Kabob (add \$7)/  
Salmon (add \$9) /Shrimp (add \$9)

#### SAUCE

Hummus  
Tzatziki  
Tahini

### CHICKEN PARMIGIANNA \$17.95

Pan Fried breaded chicken covered in marinara sauce, cheese, then baked. Served with a side of spaghetti ala marianara.

## DESSERTS

Baklava Popover	\$4.95
Beignets (for 2)	\$7.95
NY Style Cheesecake	\$6.95
Old Fashioned Chocolate Cake	\$6.95
Tiramisu	\$7.95
Lemon Torte	\$6.95
Belgian Chocolate Mousse	\$5.95

## Live BANDS on Friday Nights!

8:30PM - 12:30AM

1/6	The Bill Pappas Project
1/13	Shakin' Woods
1/20	Bongo District
1/27	Josh Allen Band

## Salsa Lessons & Dance

Tuesdays @ 7:30pm

Trivia

Thursdays @ 7pm

Karaoke

Wednesdays & Saturdays

7:30PM - 11:30PM /8:30PM - 1:30AM