



STARTERS

OUZO GREEK SHRIMP – \$15.95

Baked shrimp in a zesty ouzo-tomato sauce with melty feta and warm pita for dipping. *Wine Pairing: Albariño or Sauvignon Blanc/ Beer Pairing: Stella Artois*

GRILLED OCTOPUS (GF) – \$15.95

Smoky, tender octopus drizzled with lemon and olive oil over fresh greens. *Wine Pairing: Malagouzia / Beer Pairing: Mythos*

HUMMUS – \$10.95

Creamy chickpea dip made in-house. Served with fluffy pita. *Wine Pairing: Viognier / Beer Pairing: Blue Moon*

TZATZIKI – \$10.95

Cool cucumber-yogurt dip with garlic. A classic with warm pita. *Wine Pairing: Retsina / Beer Pairing: Stella Artois*

SPICY FETA – \$10.95

Creamy whipped feta with a spicy kick. Pita on the side. *Wine Pairing: Sauvignon Blanc/ Beer Pairing: Hefeweizen*

TRIO DIP – \$18.95

Three Greek favorites: hummus, tzatziki, and spicy feta with pita wedges. *Wine Pairing: Viognier / Beer Pairing: Blue Moon*

BUFFALO WINGS (GF)

Crispy, juicy wings tossed in spicy Buffalo sauce.
8 Wings: \$13.95 | 12 Wings: \$20.90 | 20 Wings: \$32.00
Wine Pairing: Zinfandel / Beer Pairing: IPA

SPANAKOPITA – \$13.95

Golden phyllo pockets stuffed with spinach and creamy cheese. *Wine Pairing: Albariño / Beer Pairing: Stella Artois*

AVGOLEMONO SOUP (GF) – \$7.95

Traditional Greek lemon-chicken soup with rice and egg.

Wine Pairing: Malagouzia / Beer Pairing: Stella Artois

GRILLED HALLOUMI – \$14.95

Grilled Cypriot Cheese paired with cucumber, tomato, and warm pita. *Wine Pairing: Voignier/ Beer Pairing: Kalypso's Lager*

DOLMADAKIA (GF) - \$9.95

Tender grape leaves filled with herbed rice. Served chilled. *Wine Pairing: Retsina, / Beer Pairing: Mythos*

GREEK COMBO – \$21.95

A Mediterranean feast: dolmadakia, spanakopita, dips, veggies & pita. *Wine Pairing: Chardonnay / Beer Pairing: Hefeweizen*

FALAFEL – \$11.95

Crispy chickpea patties with creamy tahini and warm pita. *Wine Pairing: Sauvignon Blanc / Beer Pairing: Pale Ale or IPA*

CHICKEN TENDERS – \$10.95

Crispy, golden beer-battered chicken strips. A comfort classic. *Wine Pairing: Chardonnay / Beer Pairing: Pale Ale*

CALAMARI – \$17.95

Lightly fried and served with tangy marinara for dipping. *Wine Pairing: Albariño / Beer Pairing: Pacifico*

BAKED SPINACH & ARTICHOKE DIP – \$14.95

Hot, creamy dip loaded with spinach and artichokes. Served with chips. *Wine Pairing: Chardonnay / Beer Pairing: Hefeweizen*

SAGANAKI – \$13.95

Flaming kasseri cheese served sizzling hot with pita. *Wine Pairing: Retsina / Beer Pairing: Mythos*

BAKED BRIE – \$15.95

Warm, flaky brie drizzled with honey and walnuts. Served with apples & pita. *Champagne Pairing: Crémant Rose / Beer Pairing: Angry Orchard Cider*

SALADS ADD A PROTEIN TO ANY SALAD

Gyro meat \$7, Grilled Chicken \$7, Falafel \$7, Grilled Lamb \$9, Grilled Shrimp \$11, Grilled salmon \$11

GREEK SALAD GF - \$15.95

Mixed greens with tomato, cucumber, onion, bell peppers, feta, olives, artichokes & pepperoncini. Served with Greek dressing. *Wine Pairing: Sauvignon Blanc / Beer Pairing: Kalypso's Lager*

CAESAR SALAD - \$14.95

Chopped romaine with shaved Parmesan and crunchy croutons. *Wine Pairing: Chardonnay / Beer Pairing: Stella Artois*

HORIATIKI SALAD GF - \$15.95

The classic Greek salad—hold the lettuce! *Wine Pairing: Retsina / Beer Pairing: Mythos Beer*

SOUVLAKI SALAD Chicken \$15.95

Lamb **\$17.95

Grilled chicken or lamb with chopped veggies, feta & vinaigrette. Served with pita triangles. *Wine Pairing: Cotes du Rhone / Beer Pairing: Kalypso's Lager*

SANDWICHES

GYRO SANDWICH - \$15.95

Beef & lamb gyro on pita with lettuce, tomato, cucumber, onion & feta. Served with fries & tzatziki. (Falafel, as a substitution, is also available.) *Wine Pairing: Agiorgitiko/ Beer Pairing: Guinness Stout*

SOUVLAKI SANDWICH: Chicken \$16.95

Lamb **\$18.95

Grilled chicken or lamb on pita with fresh veggies & feta. Fries and tzatziki on the side.

Chicken Wine Pairing: Viognier / Beer Pairing: Kalypso's Lager

Lamb Wine Pairing: Côtes du Rhône / Beer Pairing: Mythos Beer

KALYPSO'S BURGER** - \$13.95

Juicy half-pound burger with lettuce, tomato, onion & mayo on brioche.

+ Cheese \$1 | + Mushrooms / Jalapeños \$1.75 | + Bacon \$1.50 *Wine Pairing: Zinfandel / Beer Pairing: Yuengling Lager*

SURF & TURF BURGER** - \$21.95

8oz Burger topped with Grilled Marinated Shrimp and melted Provolone Cheese, Cole slaw, and garlic aioli. Served with shoestring fries. *Wine Pairing: Red or Zinfandel or Chardonnay/ Beer Pairing: Stone Delicious IPA*

AL'S SALMON BURGER – \$17.95

Crispy salmon patty with chipotle sauce, lettuce, and tomato on brioche. Served with fries. *Wine Pairing: Chardonnay / Beer Pairing: Solace Partly Cloudy IPA*

RIBEYE STEAK & CHEESE - \$17.95

Tender ribeye with melted provolone, sauteed onion, lettuce, tomato & mayo on a toasted sub roll. Served with fries. *Wine Pairing: Cabernet Sauvignon / Beer Pairing: Deschutes IPA*

TUNA CLUB - \$14.95

Tuna salad stacked with avocado, egg, bacon, lettuce, tomato & onion. Served on toasted sourdough.

Wine Pairing: Sauvignon Blanc / Beer Pairing: Stella Artois

**** This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify us of any allergies that you may have.**



ENTREES

add a side salad to any Entree: Mixed Greens \$2.00, Caesar \$2.95 or Greek \$3.25

GREEK-STYLE LAMB CHOPS (GF) – \$33.95

Chargrilled lamb chops with lemon-herb seasoning, Greek potatoes & asparagus. *Wine Pairing: Agiorgitiko / Beer Pairing: Mythos Beer*

GRILLED CHICKEN KABOB (GF) – \$18.95

Juicy chicken breast grilled with peppers & onions over a bed of rice. *Wine Pairing: Sauvignon Blanc / Beer Pairing: Pilsner or Wheat Beer*

GRILLED BRONZINI (GF) – \$31.95

Whole Mediterranean Sea bass grilled with herbs. Served with rice and asparagus. *Wine Pairing: Malagouzia/ Beer Pairing: Pacifico*

KALYPSO'S GRILLED SHRIMP (GF) – \$24.95

Garlic-marinated shrimp grilled and topped with white wine sauce. Served with rice and vegetables. *Wine Pairing: Albino Or Sauvignon Blanc / Beer Pairing: Stella Artois*

GREEK SALMON (GF) – \$24.95

Baked Arctic salmon topped with tomato, basil, olives & feta. Served with rice pilaf and asparagus. *Wine Pairing: Sauvignon Blanc / Beer Pairing: Hefeweizen*

MOUSSAKA – \$19.95

Traditional Greek casserole with eggplant, potatoes, ground beef & béchamel. *Wine Pairing: Montepulciano / Beer Pairing: Vienna Lager*

PASTA

ADD A PROTEIN TO ANY PASTA Gyro meat \$7, Grilled chicken \$7, Grilled shrimp \$11 Grilled Salmon \$11

HOMEMADE BAKED LASAGNA – \$20.95

Beef and ricotta layered with marinara and mozzarella, baked to perfection. *Wine Pairing: Cabernet Sauvignon / Beer Pairing: Red Molly Ale*

SPAGHETTI with MEATBALLS – \$19.95

Classic pasta with marinara or meat sauce (+\$1) with meatballs. *Wine Pairing: Montepulciano / Beer Pairing: Stella Artois*

SPAGHETTI CARBONARA – \$17.95

Spaghetti tossed w/ bacon, onions, egg, & Parmesan. *Wine Pairing: Cabernet Sauvignon / Beer Pairing: Stella Artois*

FETTUCCHINE ALFREDO – \$15.95

Creamy Alfredo sauce over tender fettuccine noodles. *Wine Pairing: Viognier / Beer Pairing: Stella Artois*

PARMIGIANA – CHICKEN \$19.95 | EGGPLANT \$17.95

Breaded chicken or eggplant baked with marinara and cheese. Served with spaghetti marinara. *Wine Pairing: Montepulciano / Beer Pairing: Stella Artois*

PIZZAS

Made with homemade dough into 12" pies

CHEESE PIZZA - \$14.95

Topped provolone and mozzarella cheese. *Wine Pairing: Chardonnay/ Beer Pairing: Stella Artois*

WHITE PIZZA - \$18.95

Topped with herbed ricotta cheese, provolone, fresh mozzarella and feta cheese. *Wine Pairing: Viognier / Beer Pairing: Blue Moon*

MARGARITA PIZZA - \$17.95

Topped with fresh tomatoes and basil. *Wine Pairing: Sauvignon Blanc/ Beer Pairing: Kalypso's Lager*

GREEK PIZZA - \$19.95

Gyro meat, feta cheese, onion and fresh tomato. *Wine Pairing: Retsina/ Beer Pairing: Mythos Beer*

KALYPSO'S SPECIAL PIZZA - \$19.95

Pepperoni, sausage, green pepper, mushroom and seasoned ground beef.

MEDITERRANEAN PIZZA - \$18.95

Eggplant, garlic, tomato, and Greek olives.

VEGGIE PIZZA - \$18.95

Green peppers, onions, olives, mushrooms & fresh tomatoes.

LAKE ANNE PIZZA - \$18.95

Feta cheese, spinach, tomatoes and pepperoni.

ADD VEGGIES \$1.75

Mushrooms, onions, green peppers, red peppers, kalamata olives, spinach, fresh tomatoes, fresh garlic, jalapeños.

ADD MEAT \$2.75

Sausage, pepperoni, bacon, gyro meat, ground beef, ham, salami, anchovies.

SPECIALTY PIZZAS

Made with homemade dough into 12" pies

PEPPERONI & SPICY HONEY - \$18.95

Classic pepperoni drizzled with spicy honey for the perfect sweet heat. *Wine Pairing: Las Perdices Malbec / Beer Pairing: any IPA*

BUFFALO CHICKEN PIZZA - \$18.95

Topped with creamy spicy ranch buffalo chicken topped with Mozzarella cheese. *Wine Pairing: Sauv. Blanc/ Beer Pairing: Lager*

SHRIMP SCAMPI PIZZA - \$23.95

Topped with Garlic olive oil shrimp, artichoke hearts, parmesan, and herbs over a white sauce base. *Wine Pairing: Sauvignon Blanc/ Beer Pairing: Deschutes IPA*

OUZO SHRIMP PIZZA - \$22.95

Shrimp sautéed with ouzo, garlic, and herbs over a red sauce topped with melted feta cheesecake. *Wine Pairing: As-syrtiko / Beer Pairing: Kalypso Lager*

RIBEYE STEAK & CHEESE PIZZA - \$20.95

Tender ribeye, melted cheese, sautéed onions, green peppers on a white sauce. *Wine Pairing: Cabernet / Beer Pairing: IPA*

MEATBALL & RICOTTA PIZZA - \$19.95

Italian meatballs, creamy ricotta, and mozzarella. *Wine Pairing: Merlot / Beer Pairing: Red Ale*

**** This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify us of any allergies that you may have.**