

## RED WINES

|   |           |
|---|-----------|
| Josh, Pinot Noir Reserva, CA                      | \$12/\$46 |
| Gravel Bar, Cabernet Sauvignon., Red Mountain, WA | \$13/\$50 |
| Broadside, Merlot, Paso Robles, CA                | \$10/\$38 |
| Fantini, Montepulciano, Italy                     | \$9/\$34  |
| Miguel Torrez, Cabernet Sauvignon, Chile          | \$9/\$34  |
| Hercules, Agiorgitiko, Greece                     | \$9/\$32  |
| Las Perdices Malbec, Argentina                    | \$10/\$38 |
| Salto, Sangiovese, Italy                          | \$10/\$40 |
| Shaw, Red Blend, CA (Organic, Vegan)              | \$9/\$32  |
| Amethystos, Red Varietal, Greece                  | \$50/bt.  |

## WHITE WINES

|   |           |
|---|-----------|
| Artesa, Chardonnay, Napa Valley, CA           | \$12/\$46 |
| Blalock & Moore, Sauvignon Blanc, New Zealand | \$12/\$46 |
| Alargo, Albariño, Spain                       | \$10/\$38 |
| Kourtaki, Retsina, Greece                     | \$22/bt   |
| Alpha Estate, Malagouzia, Greece              | \$13/\$50 |
| Harken, Chardonnay, California                | \$11/\$40 |
| Shaw, Pinot Grigio, CA (Organic, Vegan)       | \$9/\$32  |
| Fess Parker, Riesling, California             | \$9/\$32  |
| Ferrari, Cerrano, Rose', Italy                | \$11/\$42 |
| Lagaria, Pinot Grigio, Italy                  | \$10/\$38 |
| Crossings, Sauvignon Blanc, New Zealand       | \$11/\$40 |
| Tetramythos, Organic Roditis Wine, Greece     | \$9/\$32  |
| Sokos, Assyrtiko, Greece                      | \$9/\$34  |

## SPARKLING WINES

|                         |            |
|-------------------------|------------|
| COPPOLA PROSECCO        | \$11/SPLIT |
| JOSH- Prosecco, Italy   | \$10/\$40  |
| TEMPUS III, Cava, Spain | \$8/\$32   |
| CANARD-DUCHENE, France  | \$90       |

## DRAFT BEER

|  |               |
|--|---------------|
| Yuengling - Traditional Lager - 4.5% ABV               | \$6.50        |
| Samuel Adams - Octoberfest - 5.3% ABV                  | \$7.50        |
| Spaten - Hefeweizen- Munich, Germany - 5% ABV          | \$7.00        |
| Bell's - Two Hearted - IPA - 7% ABV                    | \$7.00        |
| Deschutes - Fresh Squeezed - IPA - 6.4% ABV            | \$7.00        |
| sierra nevada celebration ale 6.8% ABV                 | \$7.50        |
| Guinness Draught - Stout - 4.2% ABV                    | \$7.00        |
| Miller Lite - Lager - 4.2% ABV                         | \$5.00        |
| Brooklyn - Amber Lager - 5.2% ABV                      | \$7.00        |
| Solace - Partly Cloudy- Double IPA - 7.5% ABV          | \$7.00        |
| Stella Artois - Lager - 5% ABV                         | \$6.00        |
| Kalypso Lager - Hardywood - Richmond Lager - 4.3% ABV  | \$6.00        |
| Stone - Delicious - IPA - 7.7% ABV                     | \$7.00        |
| <b>**Devil's Backbone -Pumpkin Spice Lager 5.2%ABV</b> | <b>\$4.00</b> |

## BOTTLE/CAN BEER

|  |        |
|--|--------|
| Bold Rock-Apple Cider (16oz can)                         | \$7.00 |
| 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 |
| Narragansett - Lager (16 Oz)                             | \$5.00 |
| Dream Patch - Fruited Sour                               | \$9.00 |
| Yuengling- Pennsylvania                                  | \$6.00 |
| Sierra Nevada, Hazy Little Thing, IPA                    | \$7.00 |

## SELTZERS

|   |        |
|---|--------|
| White Claw (Mango, Black Cherry, Green Apple) | \$6.00 |
| Topo Chico (Strawberry Guava)                 | \$6.00 |
| NUTRL -Vodka Seltzer-(Watermelon, Pineapple)  | \$8.00 |

## BOTTLE/CAN BEER - Non-Alcoholic

|   |        |
|---|--------|
| Heineken Zero                                   | \$6.00 |
| Red Bull Energy (Regular, Sugar Free, Tropical) | \$5.00 |

## DESSERTS

|                              |        |
|------------------------------|--------|
| Baklava Popover              | \$4.95 |
| Beignets (for 2)             | \$7.95 |
| NY Style Cheesecake          | \$7.95 |
| Old Fashioned Chocolate Cake | \$7.95 |
| Tiramisu                     | \$8.95 |
| Belgian Chocolate Mousse     | \$8.95 |
| Limoncello Torte             | \$8.95 |

## KALYPSO'S SPECIALS

Caesar \$2.95 or Greek \$3.25

OYSTERS (RAW OR CHARGRILLED)

1/2 DOZEN \$12 1 DOZEN \$20

SCALLOPS APPETIZER & CREAMED CORN \$15.95

2 Pan seared Scallops served over creamed corn.

**Beet Salad with Feta Cheese (GF) \$13.95**

A fresh mix of greens, sweet beets, candied pecans, and Feta cheese, drizzled with balsamic dressing.

**Lobster Bisque \$9.95**

Chunks of lobster, blended into a smooth and creamy bisque made with the finest ingredients.

**GRILLED FILET MIGNON KABOB\*\*GF \$30.95**

Cuts of tender filet mignon marinated in red wine and herbs, served over a bed of rice.

**SCALLOPS MARSALA \$25.95**

Enjoy tender, pan-seared scallops bathed in a velvety Marsala wine sauce with linguini sautéed with garlic.

**GUINNESS LAMB STEW \$21.95**

Tender chunks of Lamb cooked in a Guinness Broth with potatoes, onions and carrots.

**CHICKEN PARMIGIANA CON VODKA \$19.95**

Indulge in our traditional Chicken Parmigiana, topped with a zesty vodka-infused cream sauce. Accompanied by a serving of penne pasta.

**CREAMY TOMATO BASIL & GRILLED CHEESE \$14.95**

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

**CLASSIC REUBEN SANDWICH \$16.95**

Indulge in sliced corned beef, melted Swiss cheese, and savory sauerkraut, all brought together with Thousand Island dressing. Served with a side of fries.

**FISH & CHIPS \$16.95**

Enjoy fresh cod coated in a traditional crispy batter, served with a generous side of shoestring fries for a timeless favorite.

**CREATE YOUR OWN RICE BOWL (GF) \$14.95**

Start with our signature rice, fresh shredded green cabbage, diced cucumbers, tomatoes, onions, and parsley. Customize your bowl with your choice of protein and sauce.

**PROTEIN and SAUCE**

|   |           |
|---|-----------|
| Chicken Souvlaki                                  | Hummus    |
| Gyro Meat   | Tzatziki  |
| Falafel   | Tahini    |
| Roasted Veggies                                   | Boom Boom |
| Lamb Souvlaki (add \$2) /Chicken Kabob (add \$7)/ |           |
| Salmon (add \$9) / Shrimp (add \$9)               |           |

## HANDCRAFTED COCKTAILS

**KENTUCKY APPLE CIDER \$12**

Four Roses Bourbon, Apple Cider  
Honey cinnamon Syrup, Garnish With Cinnamon Stick  
And Apple

**SPARKLING SANGRIA - \$13**

Grey Goose Strawberry Lemongrass Vodka,  
raspberry liqueur, pineapple juice & topped off  
w/sparkling wine.

**CORAZON \$15**

Tito's vodka with hibiscus ice and topped St. Germain,  
dark rum.

**PUMPKIN CIDER MARGARITA \$13**

Cazadorez Silver Tequila, Pumpkin Purree, Triple Sec,  
Apple Cider  
Lime Juice, garnish With Lime Wedge

**HOLIDAY ESPRESSO MARTINI \$13**

Tito's vodka, espresso coffee, Honey Cinnamon syrup,  
coffee liqueur

**POMEGRANATE MARGARITA \$12**

Jimador Reposado Tequila, Pomegranate Juice, Sourmix  
Garnish With Rosmary

**OCTOBER WHITE RUSSIAN \$13**

Absolut Vodka, pumpkin puree, half & half, coffee liqueur

**MEXICAN HOT CHOCOLATE - \$14**

Cazadores Tequila, Ghirardelli Hot Cocoa,  
Fresh Whipped Cream.