

SPECIALTY COCKTAILS

Mediterranean Breeze

Shellback Spiced Rum, Peach Schnapps, Pineapple Juice, grenadine, blue curacao \$6.50

Greek Goddess Martini

Pearl Pomegranate Vodka, Pomegranate juice, and Cranberry \$7.00

Sour Apple Martini

Smirnoff Sour apple vodka, sour apple schnapps, and fresh sour mix \$7.00

Acropolis Mule

Absolut Vodka, house ginger spiced syrup, ginger beer, lime, and mint \$7.00

Dark and Stormy

Gosling Black spiced rum, ginger spiced syrup, lime, and ginger beer \$7.00

Tennessee Old Fashioned

George Dickel #8, muddled orange and cherry, simple syrup, and dash of bitters \$7.00

MASON JARS

Jalapeño Cucumber Margarita

El Zarco Silver Tequila by Cuervo, triple sec, lime juice, lemon juice, agave nectar, fresh jalapeno and cucumber \$7

House Made Patio Punch

Shellback Spiced rum, peach schnapps, pomegranate juice, pineapple juice, draft beer \$6.50 glass/ \$15 pitcher

Greek Lemonade

#12 Ouzo, triple sec, simple syrup, fresh lemon juice, and soda \$6.00

Mojito

Shellback White rum, muddled mint, lime, simple syrup, and soda \$6.00

Melon Punch

Shellback White rum, banana and melon liqueurs, and pineapple juice \$6.00

WINE COCKTAILS

Elder Flower Afternoon

Le Fleur Elder flower liqueur, gin, house ginger spiced syrup, sparkling wine, and cranberry juice \$7 glass/ \$16 pitcher

House Made Sangria

Fresh Juices, red or white wine, and muddled fruit \$6.00 glass/ \$15 pitcher

Cyprus Sunset

White wine, Gosling dark rum, house ginger spiced syrup, cranberry and pineapple juice \$7.00

BEERS

Draft Beers \$2.00-\$5.00 Pints

Budlight, Pabst Blue Ribbon, Chattanooga Brewing Co. Seasonal, and Seven more local Craft Selections

DOMESTIC \$3.5

Miller Lite, Coors Light, Bud, Bud Light, Michelob Ultra, Yuengling, Kaliber (non-alcoholic)

SPECIALTY BEERS \$4.5

Corona, Dos Equis Amber, Heineken,

Mythos Greek Lager

High Gravity \$6

Dogfish 90 minute Imperial IPA, Andy Gator Helles Doppelbock