OUR COCKTAILS ARE A TRIBUTE TO GREEK HISTORY & CULTURE WITH A STORY BEHIND EVERY SIP. STIN IYIA MAS!

SANTORINI Holiday on Santorini
TITO’S VODKA, FRESH BLUEBERRIES, FRESH GINGER, LEMON, POMEGRANATE

KAPNOS “Smoke” in Greek
ESPOLON ANEJO TEQUILA, MASTIHA, LEMON, HONEY, AEGEAN SEA SALT, SMOKED ROSEMARY

BAILOUT Proceeds Go To The Greek Economy
rittENHOUSE RYE, PEAR, THYME, BITTERS

SAINT SOPHIA “Hagia Sophia” in Constantinople
CHAMPAGNE, APEROL, CITRUS, ST. GERMAIN

KANELA MILO ‘Cinnamon Apple’
MAKER’S MARK, APPLE, CINNAMON, CANNON CHAI TEA VODKA, EGG WHITE

BRIGHT WHITE A Refreshing Intro To Mastic
SKINOS MASTIC LIQUEUR, FRESH LEMON & SODA, OVER ICE

ILIOS The Sun
MAKER’S MARK, MUDDLED ORANGE, COINTREAU, HONEY, BITTERS

CANNONBOROUGH PALOMA A New Charleston Classic
ESPOLON BLANCO TEQUILA, ELDERFLOWER LIQUEUR, MINT, LIME, CANNONBOROUGH GRAPEFRUIT ELDERFLOWER SODA

MASTIC MULE Stella’s Take on a Classic
TITO’S, MASTIC, PRESSED LIME, CANNONBOROUGH GINGER BEER

APHRODITE Goddess of Love & Beauty
KETEL ONE GRAPEFRUIT & ROSE VODKA, MASTIC, LEMON, KIR-YIANNI SPARKLING ROSE

THE CRETAN The Brits Love Crete
HENDRICK’S GIN, THYME, ROSEMARY, LIME, FRESH CUCUMBER

FENGARI PORTOKALI ‘Orange Moon’
BELLE ISLE BLOOD ORANGE MOONSHINE, METAXA 5 BRANDY, VANILLA-CLOVE SYRUP, PRESSD ORANGE, CANNONBOROUGH GINGERBEER

OUZO TRAY
PRESENTED THE TRADITIONAL WAY WITH ICE & GLASSES
Experience the Greek, traditional way to enjoy ouzo. Ouzo is the finest compliment to meze and is enjoyed alongside a large spread of small plates. The root of Greek social dining begins & ends with Ouzo as a way to highlight the eclectic flavors of Greek cuisine.

WHAT IS MASTIC?
(MASTIHA)
The tree resin produced exclusively on the Greek island of Chios, just off the coast of Turkey is a rare delight. Once worth it’s weight in gold, mastic has been used medicinally for centuries, from reducing high blood pressure to preventing tooth decay. Used widely in sweets & made into a liqueur, its unique flavor simply cannot be replicated.

Stin Iyia Mas! Denotes Mastic Drink

Island of CHIOS
**WHITE**

*Glass/Bottle*

**TETRAMYTHOS RODITIS**, **PATRAS** 11/43
light body, simple, crisp, dry

**TECHNI ALPIAS SAUVIGNON BLANC**, **DRAMA** 13/51
medium to full body, citrus, melon

**KAMKOUTIS JK WHITE CHARDONNAY**, **Macedonia** 11/43
medium body, fruity, elegant, long aftertaste

**KECHRI RETSINA**, **Macedonia** 10/39
traditional wine of Greece meaning “amber”, white fruits, soft resin, distinct pine taste

**BOSINAKIS ROSÉ, MOSCHOFILERO, MANTINEA** 11/43
pale pink color, hints of roses, citrus, lemon blossom

**ZOINOS ZITSA BRUT SEMI-SPARKLING**, **IOANNINA** 11/43
fresh apple, lemon peel, fruity and long finish

**KIR-YIANNI SPARKLING ROSE, XINOMAVRO, NAOUSSA**, **12/47**
juicy aromas of strawberry, cherry, flowers, intense red fruit, dry

**DOULOUFAKIS DAFNES VIDIANO, CRETE** 12/47
organic, aromas of peach, stone fruit, round full body, clean, crisp finish

**SKOURAS SALTO MOSCOFILERO, MANTINIA**, **11/42**
wild yeast, floral, aromatic, notes of honeysuckle, sweet spices, melon

**SANTO ASSYRTICO, SANTORINI**, **14/55**
dry, aromas of citrus, flowers, hints of smoke from santorini volcanic soil

**C. LAZARIDIS AMETHYSTOS BLEND, DRAMA** 56
light to medium body, tropical fruit, slight acidity (85% Sauv Blanc, 15% Assyrtiko)

**AVANTIS ESTATE WHITE, EVIA** 39
dry, touch of sugar, pear, melon, fruity aftertaste (Viognier, Assyrtiko)

**MANOUSAKIS ROUSANNE, CRETE** 64
full, herbal, complex, vanilla, butter, dried flowers

**WINE ART ESTATE IDISMO DRIOS ASSYRTIKO, DRAMA** 55
full body, oaked, savory, caramelized citrus and fruit

**GAVALAS ASSYRTIKO, SANTORINI** 56
full body, refreshing acidity, balanced minerality and citrus

**BOSINAKIS MOSCOFILERO, MANTINIA** 49
pale straw color, floral citrus nose, light, crisp, bright and tangy fruits

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**RED**

*Glass/Bottle*

**FOUNDI XINOMAVRO, NAOUSSA** 11/43
medium body, means “acid black”, earthy, dry

**AVANTIS SYRAH, EVIA** 12/47
medium to full body, dark fruits, vanilla

**TETRAMYTHOS CABERNET, PATRAS** 11/43
full body, herbs, pepper, spicy finish

**C. LAZARIDIS GENODEA RED BLEND, DRAMA** 12/47
full body, rich, jammy, smooth finish (60% Cab, 20% Syrah, 20% Agiorgitiko)

**PANOS LANTIDES, AGIORGITIKO, NEMEA** 13/51
gentle tannins, rich body, spicy black fruits, “Blood of Hercules”

**DOULOUFAKIS DAFNES LIATIKO, CRETE** 11/43
organic, light, juicy, fruit forward with a spicy nose, round mellow texture

**ALEXAKIS KOTSIFALI/SYRAH, CRETE** 12/42
deep red with a bouquet of woody fruits, blackberries, boysenberries (60% Kotsifali 40% Syrah)

**Avantis Estate Princess Syrah, Evia** 15
limited edition dedicated to winemaker’s daughter, smooth, rich body, sweet

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**Sweet Wine By The Glass**

**GAVALAS VINSANTO, SANTORINI**
mythical nectar of Santorini, made from naturally sweet sundried grapes, served chilled

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**HOUSE WINES**

*On Tap*

**AGIORGITIKO Red**
light body, cherry, fruity, dry finish

**MOSCHOFILERO White**
light/medium body, aromatic, balanced

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**WINE FLIGHTS**

*Includes take-home card & tasting of 3 native greek grapes*

**RED or WHITE**

13

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**Glass / Carafe**

31
GREEK COFFEE 4
Strong imported coffee, made to order in a briki in our kitchen.
SKETO  |  No sugar or sweetness!
METRIO |  Just a little please!
GLICO  |  I like it sweet!

FRAPPE 5
Handmade foamed instant coffee & evaporated milk over ice, a hallmark of the post-war outdoor Greek coffee culture.

THE BRIKI
The pot that is used for making Greek coffee is called a briki. It comes in 2, 4, and 6 demitasse cup sizes that help create the right amount of foam, a very important part of the process. When making Greek coffee for more than 6 people, it's best to do it in stages, making more than one pot. A good substitute is the steaming pot with a handle that is used for frothing milk. Greek coffee is delicious.

COFFEE GROUNDS & FORTUNE TELLING
The tradition of reading fortunes from coffee, a method known as tasseography, or "kafemandæia" in Greece, originated in China with the reading of tea-leaves. The Greek coffee grounds are rich in taste and incredibly ideal in consistency for coffee-reading, which is also often done with African and Turkish coffees. Fortunes are read from Greek coffee by analyzing the symbols found in the leftover sludge once the cup is finished.

LOCAL CANNONBOROUGH CRAFT SODA ON TAP
Rotating Flavors $5

HOT TEA 3
Charleston Tea Plantation

SODA 2
SPRITE
COKE
DIET COKE
GINGER ALE
ICED TEA
NATALIE'S ALL NATURAL LEMONADE

STELLA'S GREEK PASSPORT
Stella's original passport issued to her in the late 50's. Stella Kafantaris was born in Trikala, Greece in 1942 and immigrated to the United States to join her husband Stavros in the 1960's.
ON TAP

Ask us about our rotating local & seasonal offerings

BOTTLED

Stella Artois Cidre 6
Mythos 6
Fix 6
Zeos 6

Greece’s 2nd largest brewery, Euro pale lager style, refreshing, straw color

Black weiss from Argos, full body, medium bitterness, caramel, nutty

Crisp, European-style cider, 3 varieties of hand-picked apples

First major brewery in Greece, Euro pale lager, balanced, golden