

SPECIALTY DRINKS

- TAKI MOJITO**
Twist on the Classic Featuring Metaxa, Fresh Mint, Brown Sugar, Lime, Soda **9.5**
- CLASSIC MOJITO**
Bacardi, Fresh Mint, Fresh Lime, Soda **9.5**
- CRETAN COSMO**
Citrus Vodka, Gran Gala, Fresh Lime, Cranberry **9.5**
- POMEGRANITA**
Pomegranate Martini with Sky Citrus, Pomegranate Liqueur, Fresh Lime, Cranberry with Splash of Pineapple **9.5**
- FRAPPETINI**
Absolut Vodka, Baileys Chocolate Liqueur, Nescafe **9.5**
- SOKOLATINA**
Chocolate Martini with Absolut Vanilla, Kahlua, Baileys & Chocolate Drizzle **9.5**
- PEAR MARTINI**
Pear Vodka, Gran Gala, Fresh Lime **9.5**
- CUKETINI**
Choice of Beefeater or Absolut with Mint, Cucumber, Fresh Lime, Soda **9.5**
- DIRTY GREEK**
Metaxa, Ginger Ale, Ouzo **9.5**
- BERRY FRESCA**
Fresh Berries, Bacardi, Fresh Mint, Fresh Lime, Soda **9.5**
- ZEUS JUICE**
Smirnoff Raspberry Vodka, Beefeater Gin, Bacardi Rum, Grangala, Chambord Float **9.5**
- MASTIHA MOJITO**
Fresh Mint, Mastiha, Lemonade, Soda, Shaken, Campari Float **10**
- GREEK MULE** **9.25**
Metaxa, Ginger Beer, Lime
- GREEK HURICANE** **9**
Metaxa, Bacardi Rum, Myers Dark Rum, Pineapple & Cherry Juice
- STRAWBERRY LEMONADA** **10**
Heart of Glass Strawberry Vodka, Simple Syrup, Fresh Lemon Juice, Za Za Zu Cretan Sparkling

OUZO

- OUZO** 12, Athens **7.50**
- METAXA** Kifissia, Attica **7.50**

BEERS

- ARIS**, Greece **5.5**
Light, Straw Colored Lager
- KEO**, Cyprus, Lager **10**
- FIX** Greece Lager **5.5**
- MYTHOS** Greece **5.5**
Light, Straw Colored Lager
- GUINNESS** Dublin **5**
- STELLA ARTOIS** Belgium **5**
- CORONA** Mexico **5**
- LABATT BLUE** Canada **4.5**
- LABATT NA** Canada **4**
- BUDWEISER** St. Louis **4**
- BUD LIGHT** St. Louis **4**
- MILLER LIGHT** Milwaukee **4**
- DORTMUNDER** Cleveland **5**
- SEASONAL SELECTION** **MP**

Prices and availability can change at any time.

NOTICE:

Due to our limited seating, any party of 8 guests or more - \$25 per person deposit required. Guest count can be changed 24 hours before the reservation. No-shows or missing guest will be charged \$25 each.

Thank you for your understanding.

REFRESHING DRINKS COFFEES DESSERTS

- YIAOURTI ME MELI** **8**
Greek Yogurt, Honey, Fresh Berries, Candied Walnuts
- SOKOLATINA** **10**
Flourless Chocolate Torte Vanilla Bean Ice Cream Sour Cherry Spoon Fruit
- EKMEK** **9**
Pistachios layered between Kataifi, Custard & Whipped Cream
- BAKLAVA** **10**
Layers of Filo, Walnuts, Cinnamon, Tyme, Honey, Vanilla Bean Ice Cream
- FRESH MIXED BERRIES** **8**
- DOUWE EGBERTS** 100% Columbian **3.25**
- GREEK COFFEE** **3.50**
- ESPRESSO** **3.50**
- DOUBLE ESPRESSO** **4.75**
- FRAPPE** **5.00**
- CAPPUCCINO** **4.50**
- SODA** **3.95**
Coca Cola, Diet Coke
Sprite
Ginger Ale
Iced Tea
- EPSA PORTOKALADA**, Greek Orange Soda **3.75**
- EPSA LEMONADA**, Greek Lemon Soda **3.75**
- EPSA VISINADA**, Sour Cherry **3.75**



MEZEDES

small plates to enjoy with Ouzo or Wine

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| HTIPITI Roasted Red Peppers & Whipped Roussas Feta | 10 |
| TYROKAFTERI Spicy Feta Dip | 10 |
| TZATSIKI Yogurt, Cucumber, Garlic, Dill | 10 |
| SKORDALIA Pureed Potato, Garlic, Lemon & EVOO | 10 |
| TRIO OF DIPS Choose (3) of Above | 13 |
| MARINATED GREEK OLIVES Kalamata, Thasos, Volos, Amfissa, Herbs, EVOO & Lemon Zest | 5 |
| DOLMADES Stuffed Grape Leaves with Beef & Rice | 9 |
| SAGANAKI Pan Fried Kefalotyri Cheese, Metaxa Flambe | 11 |
| OCTAPODI SKARAS Char Grilled Portuguese Octopus, Arugula, Warm Greek Potato Salad, Red Wine Vinaigrette | 19 |
| SPANAKOPITES Spinach, Dill, Scallion, Roussas Feta Nestled in Filo | 10 |

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| ROKA† Arugula, Fennel, Red Grapes, Glazed Walnuts Honey-Thyme Vinaigrette | 11 |
| WITH ENTREE ONLY | 6.5 |
| HORIATIKI Kumato Tomatoes, Cucumbers, Red Onion, Green Peppers, Olives, Feta, Mountain Oregano, Red Wine Vinaigrette | 14 |
| MAROULI Takis Greek Kitchen Salad, Romaine, Fresh Dill, Scallion, Diced Tomato, Honey Dijon Vinaigrette | 10 |
| — WITH ENTREE | 6 |
| PAZARIA Arugula, Fennel, Beets, Pistachios, Apple, Shaved Kefalotyri, Honey-Thyme Vinaigrette | 13 |
| GARIDES SKARAS Orzo Salad, Grilled Shrimp, Tear Drop Tomatoes, Olives, Cucumber, Red Onion, Grilled Artichoke Hearts, Fresh Herbs, Mustard Vinaigrette | 15 |
| Add Charcoal Grilled: Chicken 6 , Shrimp 6 , Cab Flatiron Steak 14 Salmon 8.5 | |

SALADS

Please alert your server of any food allergies as not all ingredients are listed on the menu. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

APPETIZERS

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| AVGOLEMONO Velvety Chicken Soup, Egg, Lemon, Dill | 7 |
| KALAMARAKIA Tender Calamari Fried, Grilled Lemon, Tzatziki | 12 |
| SOLOMOKEFTES Fresh Salmon Cake, Capers, Herbs, Gigantes, Roasted Red Peppers & Artichoke Salad, Tzatziki | 12 |
| KOLOKITHOKEFTEDES Pan Fried Zucchini Fritter with Feta & Tzatziki | 11 |
| GARIDES STO FOURNO Sauteed Shrimp with Olives, Blistered Tomatoes, EVOO, White Wine & Lemon Juice, Fresh Herbs Topped with Feta, Served with Crostini | 14 |
| SOUTZOUKAKIA Lamb Meatballs, Spiced Tomato Sauce, Greek Yogurt, Cumin | 17 |

DINNER ENTREES

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| KOTOPOULO STO FOURNO Boneless Pan Roasted Chicken, Lemon, Garlic, Oregano, EVOO, Fingerling Potatoes | 25 |
| MOUSSAKA Casserole Layers of Eggplant, Potato, Spiced Ground Beef, Black Currents, Bechamel | 24 |
| ARNI YOUVETSI Braised Lamb Shank Baked in Casserole, Orzo, Tomatoes, Kefalotyri | 33 |
| LAVRAKI Pan Seared Mediterranean Sea Bass, Fingerling Potatoes, Roasted Red Peppers, Olives, Spinach, Ladolemono | 35 |
| SOLOMOS SKARAS Grilled Faroe Island Salmon, Gigantes, Blistered Tomatoes, Arugula, Mint, Ladolemono, Olive Tapenade | 29 |
| MACARONIA THALASSINA Spaghetti, Shrimp, Mussels, ½ Lobster Tail, Artichoke Hearts, Spinach, Tear Drop Tomatoes, Pine Nuts, White Wine, Lemon Butter, Feta & Fresh Herbs | 36 |
| PIPERIES YEMISTES† Stuffed Roasted Red Peppers, Orzo, Eggplant, Zucchini, Tomatoes, Mint, Thyme, Balsamic Drizzle, Oven Roasted Fingerling Potatoes, TK Salad | 18 |
| PAIDAKIA Char-Broiled Domestic Lamb Chops, Escarole, Fingerling Potatoes, Mavrodaphne Syrup | 55 |
| HIRINO GEMISTO Pastourma & Kasserri Stuffed Pork Chop, Artichoke, Spinach & Potato Hash, Fig Gastrique | 28 |
| BRIZOLA MOSCHARI 16oz Hand Trimmed Ribeye Steak, Grilled Lemon, EVOO & Oregano | 57 |
| BRIZOLA HIRINI Two CenterCut Bone-In Pork Chops, Grilled Lemon, EVOO & Oregano | 27 |

SIMPLY GRILLED

Served with Braised Escarole & Choice of Potato

Add a 4.25 oz. South African Coldwater Lobster tail to any dish **19**

SIDES

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| GREEK FRIES Seasoning, Kefalotyri, | 6 |
| HORTA† Sauteed Escarole, EVOO, Lemon | 7 |
| GIGANTES STIFADO† Large Lima Beans Stewed in Spiced Tomato Sauce with Pearl Onions and Fresh Rosemary | 8 |
| PATATES LEMONATES Roasted Fingerling Potatoes Garlic, EVOO, Oregano, Lemon | 6 |
| KRITHARAKI Orzo in Lemon Sauce | 6 |
| PATZARIA Roasted Beets, Whipped Feta, Pistachios | 8 |
| BRIAM Roasted Zucchini, Eggplant, Red Onion, Potato, Tomato & Fresh Mint | 7 |
| PITA & RIVITHIA | 4.5 |

PLATES OF THE DAY

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| MONDAY PASTITSIO Baked Ziti with Aromatic Meat Sauce & Bechamel | 23 |
| TUESDAY LAXANODOLMADES Stuffed Cabbage with Pork, Beef & Rice Avgolemono | 21 |
| WEDNESDAY GARIDES SAGANAKI Shrimp Baked with Tomatoes, Fennel, Ouzo, Feta & Orzo | 24 |
| THURSDAY KOTSI RIGANATO Braised Pork Shank, EVOO, Oregano, Lemon, Escarole, Lemon Potatoes | 26 |
| FRIDAY KAKAVIA Fish Stew, Salmon, Mussels, Shrimp, ½ Cold Water Lobster Tail, Gigantes | MP |
| SATURDAY PIKILIA Mixed Grill of Beef Tenderloin & Pork, Kebebab Grilled Greek Sausage, Fingerling Potatoes | 35 |

BURGERS & SANDWICHES

served with TK Salad and Greek Fries

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| LAMB BURGER Brioche Roll, Roasted Red Peppers, Arugula, Caramelized Onion, Feta, Tzatziki | 18.5 |
| KOTOPOULO SOUVLAKI Chicken, Warm Pita, Shaved Red Onion, Tomato, Tzatziki | 16 |
| HIRINO SOUVLAKI Pork Tenderloin, Warm Pita, Shaved Red Onion, Tomato, Tzatziki | 17 |
| GRILLED VEGETABLE SOUVLAKI Grilled Eggplant, Zucchini, Shiitakes, Roasted Red Peppers, Shaved Red Onion & Tomatoes, Warm Pita, Chick Pea Purée | 13.5 |
| EXTRA TZATSIKI | 2 |
| EXTRA MAVRODAPHNE SYRUP | 5.5 |

An automatic gratuity of 18% will be added to parties of six or more.

† Indicates a Vegan dish

TAKI'S GREEK KITCHEN