

SPECIALTY DRINKS

- TAKI MOJITO**  
Twist on the Classic Featuring Metaxa, Fresh Mint, Brown Sugar, Lime, Soda **9**
- CLASSIC MOJITO**  
Bacardi, Fresh Mint, Fresh Lime, Soda **9.25**
- CRETAN COSMO**  
Citrus Vodka, Gran Gala, Fresh Lime, Cranberry **9.25**
- POMEGRANITA**  
Pomegranate Martini with Sky Citrus, Pomegranate Liqueur, Fresh Lime, Cranberry with Splash of Pineapple **9.25**
- FRAPPETINI**  
Absolut Vodka, Baileys Chocolate Liqueur, Nescafe **9.25**
- SOKOLATINA**  
Chocolate Martini with Absolut Vanilla, Kahlua, Baileys & Chocolate Drizzle **9.25**
- PEAR MARTINI**  
Pear Vodka, Gran Gala, Fresh Lime **9.25**
- CUKETINI**  
Choice of Beefeater or Absolut with Mint, Cucumber, Fresh Lime, Soda **9.25**
- DIRTY GREEK**  
Metaxa, Ginger Ale, Ouzo **9.25**
- BERRY FRESCA**  
Fresh Berries, Bacardi, Fresh Mint, Fresh Lime, Soda **9.25**
- ZEUS JUICE**  
Smirnoff Raspberry Vodka, Beefeater Gin, Bacardi Rum, Grangala, Chambord Float **9.25**
- MASTIHA MOJITO**  
Fresh Mint, Mastiha, Lemonade, Soda, Shaken, Campari Float **9.75**
- GREEK MULE**  
Metaxa, Ginger Beer, Lime **9**
- GREEK HURICANE**  
Metaxa, Bacardi Rum, Myers Dark Rum, Pineapple & Cherry Juice **8.50**
- STRAWBERRY LEMONADA**  
Heart of Glass Strawberry Vodka, Simple Syrup, Fresh Lemon Juice, Za Za Zu Cretan Sparkling **10**
- ANEMOS**  
Beefeater Gin, Ginger Agave, Passion Fruit & Fresh Lime **9.5**

OUZO

- OUZO** 12, Athens **6.50**
- METAXA** Kifissia, Attica **7**

BEERS

- ARIS**, Greece **5**  
Light, Straw Colored Lager
- KEO**, Cyprus, Lager **6.50**
- FIX** Greece Lager **5**
- MYTHOS** Greece **5**  
Light, Straw Colored Lager
- HEINEKEN** Holland **4.25**
- AMSTEL LIGHT** Amsterdam **4.25**
- GUINNESS** Dublin **4.25**
- STELLA ARTOIS** Belgium **4.50**
- CORONA** Mexico **4.25**
- LABATT BLUE** Canada **4.25**
- LABATT NA** Canada **4**
- BUDWEISER** St. Louis **3.75**
- BUD LIGHT** St. Louis **3.75**
- MILLER LIGHT** Milwaukee **3.75**
- DORTMUNDER** Cleveland **4**
- SEASONAL SELECTION** **MP**

REFRESHING DRINKS COFFEES DESSERTS

- YIAOURTI ME MELI**  
Greek Yogurt, Honey, Fresh Berries, Candied Walnuts **8**
- SOKOLATINA**  
Flourless Chocolate Torte Vanilla Bean Ice Cream Sour Cherry Spoon Fruit **8**
- EKMEK**  
Pistachios layered between Kataifi, Custard & Whipped Cream **8.5**
- KARIDOPITA**  
Walnut & Honey Cake, Vanilla Bean Ice Cream, Fresh Berries **8**
- PAGOTO**  
Ask your server for today's selection **7**
- 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**  
Coca Cola, Diet Coke  
Sprite  
Ginger Ale  
Iced Tea **2.95**
- 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

<b>HTIPITI</b> Roasted Red Peppers & Whipped Roussas Feta	<b>8.5</b>
<b>TYROKAFTERI</b> Spicy Feta Dip	<b>8.5</b>
<b>TZATSIKI</b> Yogurt, Cucumber, Garlic, Dill	<b>8.5</b>
<b>SKORDALIA</b> Pureed Potato, Garlic, Lemon & EVOO	<b>8.5</b>
<b>TRIO OF DIPS</b> Choose (3) of Above	<b>12</b>
<b>MARINATED GREEK OLIVES</b> Kalamata, Thasos, Volos, Amfissa, Herbs, EVOO & Lemon Zest	<b>5</b>
<b>DOLMADES</b> Stuffed Grape Leaves with Beef & Rice	<b>8.5</b>
<b>SAGANAKI</b> Pan Fried Kefalotyri Cheese, Metaxa Flambe	<b>10</b>
<b>OCTAPODI SKARAS</b> Char Grilled Portuguese Octopus, Arugula, Warm Greek Potato Salad, Red Wine Vinaigrette	<b>16</b>
<b>SPANAKOPITES</b> Spinach, Dill, Scallion, Roussas Feta Nestled in Filo	<b>9</b>

## SALADS

<b>HORIATIKI</b> Kumato Tomatoes, Cucumbers, Red Onion, Green Peppers, Olives, Feta, Mountain Oregano, Red Wine Vinaigrette	<b>13</b>
<b>MAPAKIA</b> Shaved Brussels Sprouts, Arugula, Roasted Red Grapes, Toasted Pinenuts, Kefalotyri, and Lemon Vinaigrette	<b>13</b>
<b>ROKA†</b> Arugula, Fennel, Red Grapes, Glazed Walnuts Honey-Thyme Vinaigrette	<b>10</b>
<b>WITH ENTREE ONLY</b>	<b>5</b>
<b>PAZARIA</b> Arugula, Fennel, Beets, Pistachios, Apple, Shaved Kefalotyri, Honey-Thyme Vinaigrette	<b>13</b>
<b>GARIDES SKARAS</b> Orzo Salad, Grilled Shrimp, Tear Drop Tomatoes, Olives, Cucumber, Red Onion, Grilled Artichoke Hearts, Fresh Herbs, Mustard Vinaigrette	<b>15</b>
Add Charcoal Grilled: Chicken <b>5</b> , Shrimp <b>6</b> , Flatiron Steak <b>11</b> Salmon <b>8</b>	

## APPETIZERS

<b>AVGOLEMONO</b> Velvety Chicken Soup, Egg, Lemon, Dill	<b>6.5</b>
<b>TIROPITA</b> Pan Fried Feta & Ricotta, Thyme- Honey, Toasted Sesame Seeds	<b>8</b>
<b>KALAMARAKIA</b> Tender Calamari Fried, Grilled Lemon, Tzatziki	<b>12</b>
<b>MYDIA</b> Mussels, Fennel, Tear Drop Tomatoes, Dill, Spiced Ouzo Broth, Housemade Sausage	<b>13</b>
<b>KOTOPOULO KEFTEDES</b> Chicken Meatballs, Arugula, Mavrodaphne Syrup	<b>12</b>
<b>KOLOKITHOKEFTEDES</b> Pan Fried Zucchini Fritter with Feta & Tzatziki	<b>11</b>
<b>GARIDES STO FOURNO</b> Sautéed Shrimp with Olives, EVOO, White Wine & Lemon Juice, Fresh Herbs Topped with Feta, Served with Crostini	<b>12</b>
<b>SOUTZOUKAKIA</b> Lamb Meatballs, Spiced Tomato Sauce, Greek Yogurt, Cumin	<b>14</b>

## DINNER ENTREES

<b>KOTOPOULO STO FOURNO</b> Boneless Pan Roasted Chicken, Lemon, Garlic, Oregano, EVOO, Fingerling Potatoes	<b>19</b>
<b>MOUSSAKA</b> Casserole Layers of Eggplant, Potato, Spiced Ground Beef, Black Currents, Bechamel	<b>20</b>
<b>ARNI YOUVETSI</b> Braised Lamb Shank Baked in Casserole, Orzo, Tomatoes, Kefalotyri	<b>26</b>
<b>LAVRAKI</b> Pan Seared Mediterranean Sea Bass, Fingerling Potatoes, Roasted Red Peppers, Olives, Spinach, Ladolemono	<b>35</b>
<b>SOLOMOS SKARAS</b> Grilled Faroe Island Salmon, Gigantes, Blistered Tomatoes, Arugula, Mint, Ladolemono, Olive Tapenade	<b>25</b>
<b>MACARONIA THALASSINA</b> Spaghetti, Shrimp, Mussels, Artichoke Hearts, Spinach, Tear Drop Tomatoes, Pine Nuts, White Wine, Lemon Butter, Feta & Fresh Herbs	<b>25</b>
<b>PIPERIES YEMISTES†</b> Stuffed Roasted Red Peppers, Orzo, Eggplant, Zucchini, Tomatoes, Mint, Thyme, Balsamic Drizzle, Oven Roasted Fingerling Potatoes, TK Salad	<b>18</b>
<b>XTENIA</b> Pan Seared Day Boat Scallops, Roasted Cauliflower, Butternut Squash, Pistachios & Raisins, Ladolemono	<b>31</b>
<b>PAIDAKIA</b> Char-Broiled Domestic Lamb Chops, Brussel Sprouts, Fingerling Potatoes, Mavrodaphne Syrup	<b>39</b>
<b>HIRINO GEMISTO</b> Pastourma & Kasserri Stuffed Pork Chop, Artichoke, Spinach & Potato Hash, Fig Gastrique	<b>25</b>

## SIMPLY GRILLED

Served with Braised Escarole & Choice of Potato

<b>BRIZOLA MOSCHARI</b> 16oz Hand Trimmed Ribeye Steak, Grilled Lemon, EVOO & Oregano	<b>39</b>
<b>BRIZOLA HIRINI</b> Two CenterCut Bone-In Pork Chops, Grilled Lemon, EVOO & Oregano	<b>23</b>
<b>BRIZOLA MOSCHARI GALAKTOS</b> 10oz Bone-in OHIO Veal Strip, Ionian Garlic/Herb Sauce	<b>29</b>

## SIDES

<b>LADENIA MILOU FLATBREADS</b>	
<b>LOUKANIKO LADENIA</b> Greek Sausage, Caramelized Fennel, Roasted Red Peppers, Ricotta, Manouri, Arugula	<b>13</b>
<b>MANITYRO LADENIA†</b> Shiitake Mushrooms, Thyme, Vegan Mozzarella	<b>14</b>
<b>GREEK FRIES</b> Seasoning, Kefalotyri	<b>5</b>
<b>HORTA†</b> Sautéed Escarole, EVOO, Lemon	<b>7</b>
<b>GIGANTES STIFADO†</b> Large Lima Beans Stewed in Spiced Tomato Sauce with Pearl Onions and Fresh Rosemary	<b>8</b>
<b>PATATES LEMONATES</b> Roasted Fingerling Potatoes Garlic, EVOO, Oregano, Lemon	<b>6</b>
<b>KRITHARAKI</b> Orzo in Lemon Sauce	<b>5</b>
<b>PATZARIA</b> Roasted Beets, Whipped Feta, Pistachios	<b>7</b>
<b>KOUNOUPIDI</b> Roasted Cauliflower, Butternut Squash, Pistachios & Raisins	<b>7</b>
<b>PITA &amp; RIVITHIA</b>	<b>4.5</b>

## PLATES OF THE DAY

<b>MONDAY PASTITSIO</b> Baked Ziti with Aromatic Meat Sauce & Bechamel	<b>16</b>
<b>TUESDAY LAXANODOLMADES</b> Stuffed Cabbage with Pork, Beef & Rice Avgolemono	<b>18</b>
<b>WEDNESDAY GARIDES SAGANAKI</b> Shrimp Baked with Tomatoes, Fennel, Ouzo, Feta & Orzo	<b>23</b>
<b>THURSDAY STIFADO VODINO</b> Braised Short Ribs, Pearl Onions, Spiced Tomato Sauce	<b>24</b>
<b>FRIDAY KAKAVIA</b> Fish Stew	<b>MP</b>
<b>SATURDAY PIKILIA</b> Mixed Grill of Beef Tenderloin & Pork, Kebebab Grilled Greek Sausage, Fingerling Potatoes	<b>29</b>

## BURGERS & SANDWICHES

served with TK Salad and Greek Fries

<b>LAMB BURGER</b> Brioche Roll, Roasted Red Peppers, Arugula, Caramelized Onion, Feta, Tzatziki	<b>15</b>
<b>BEEF BURGER</b> Brioche Roll, Tomato, Lettuce, Red Onion	<b>13.5</b>
Add Feta	<b>1.50</b>
Add Manouri	<b>1.50</b>
Add Kefalotyri	<b>1.50</b>
<b>KOTOPOULO SOUVLAKI</b> Chicken, Warm Pita, Shaved Red Onion, Tomato, Tzatziki	<b>13</b>
<b>HIRINO SOUVLAKI</b> Pork Tenderloin, Warm Pita, Shaved Red Onion, Tomato, Tzatziki	<b>13</b>
<b>GRILLED VEGETABLE SOUVLAKI†</b> Grilled Eggplant, Zucchini, Shiitakes, Roasted Red Peppers, Warm Pita, Chick Pea Purée	<b>12</b>
<b>EXTRA TZATSIKI</b>	<b>2</b>
<b>EXTRA MAVRODAPHNE SYRUP</b>	<b>5.5</b>

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

† Indicates a Vegan dish

TAKI'S GREEK KITCHEN

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.