

SPECIALTY DRINKS

TAKI MOJITO

Twist on the Classic Featuring Metaxa, Fresh Mint, Brown Sugar, Lime, Soda **8.50**

CLASSIC MOJITO

Bacardi, Fresh Mint, Fresh Lime, Soda **8.75**

CRETAN COSMO

Citrus Vodka, Gran Gala, Fresh Lime, Cranberry **8.75**

POMEGRANITA

Pomegranate Martini with Sky Citrus, Pomegranate Liquor, Fresh Lime, Cranberry with Splash of Pineapple **8.75**

FRAPPETINI

Absolut Vodka, Baileys Chocolate Liquor, Nescafe **8.75**

SOKOLATINA

Chocolate Martini with Absolut Vanilla, Kahlua, Baileys & Chocolate Drizzle **8.75**

PEAR MARTINI

Pear Vodka, Gran Gala, Fresh Lime **8.75**

CUKETINI

Choice of Beefeater or Absolut with Mint, Cucumber, Fresh Lime, Soda **8.75**

DIRTY GREEK

Metaxa, Ginger Ale, Ouzo **8.75**

BERRY FRESCA

Fresh Berries, Bacardi, Fresh Mint, Fresh Lime, Soda **8.75**

ZEUS JUICE

Smirnoff Raspberry Vodka, Beefeater Gin, Bacardi Rum, Grangala, Chambord Float **8.75**

MASTIHA MOJITO

Fresh Mint, Mastiha, Lemonada, Soda, Shaken, Campari Float **9.25**

GREEK MULE

Metaxa, Ginger Beer, Lime **8.50**

GREEK HURICANE

Metaxa, Bacardi Rum, Myers Dark Rum, Pineapple & Cherry Juice **8**

OUZO

OUZO 12, Athens **6.50**

METAXA Kifissia, Attica **7**

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**

BEERS

DESSERTS

YIAOURTI ME MELI

Greek Yogurt, Honey, Fresh Berries, Candied Walnuts **7.5**

SOKOLATINA

Flourless Chocolate Torte Vanilla Bean Ice Cream Sour Cherry Spoon Fruit **8**

EKMEK

Pistachios layered between Kataifi, Custard & Whipped Cream **8**

BAKLAVA

Layers of Filo with Walnuts, Cinnamon, Thyme Honey, Vanilla Bean Ice Cream, Fresh Berries **7.5**

PAGOTO

Ask your server for todays selection **7**

FRESH MIXED BERRIES **8**

COFFEES

DOUWE EGBERTS 100% Columbian **3.25**

GREEK COFFEE **3.25**

ESPRESSO **3.50**

DOUBLE ESPRESSO **4.25**

FRAPPE **4.50**

REFRESHING DRINKS

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

HTIPITI Roasted Red Peppers & Whipped Roussas Feta	8
TYROKAFTERI Spicy Feta Dip	8
TZATZIKI Yogurt, Cucumber, Garlic, Dill	8
SKORDALIA Pureed Potato, Garlic, Lemon & EVOO	8
TRIO OF DIPS Choose (3) of Above	12
MARINATED GREEK OLIVES Kalamata, Thasos, Volos, Amfissa, Herbs, EVOO & Lemon Zest	5
DOLMADES Stuffed Grape Leaves with Beef & Rice	8
SAGANAKI Pan Fried Kefalotiri Cheese, Metaxa Flambe	10
OCTAPODI SKARAS Char Grilled Portuguese Octopus, Arugula, Warm Greek Potato Salad, Red Wine Vinaigrette	15
SPANAKOPITES Spinach, Dill, Scallion, Roussas Feta Nestled in Filo	8

SALADS

HORIATIKI Kumato Tomatoes, Cucumbers, Red Onion, Green Peppers, Olives, Feta, Mountain Oregano, Red Wine Vinaigrette	12
MAPAKIA Shaved Brussels Sprouts, Currents, Pinenuts, Grilled Manouri, Lemon Vinaigrette	12
ROKA† Arugula, Fennel, Red Grapes, Glazed Walnuts Honey-Thyme Vinaigrette	10
WITH ENTREE ONLY Add Charcoal Grilled: 7oz Chicken 5 , Shrimp 5.5 , Flatiron Steak 9 6oz Salmon 7.5	4
PAZARIA Arugula, Fennel, Beets, Pistachios, Apple, Shaved Kefalotiri, Honey-Thyme Vinaigrette	12
GARIDES SKARAS Orzo Salad, Grilled Shrimp, Tear Drop Tomatoes, Olives, Cucumber, Red Onion, Grilled Artichoke Hearts, Fresh Herbs, Mustard Vinaigrette	14

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

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

DINNER ENTREES

KOTOPOULO STO FOURNO Boneless Pan Roasted Chicken, Lemon, Garlic, Oregano, EVOO, Fingerling Potatoes	17
MOUSSAKA Casserole Layers of Eggplant, Potato, Spiced Ground Beef, Black Currents, Bechamel	18
ARNI YOUVETSI Braised Lamb Shank Baked in Casserole, Orzo, Tomatoes, Kefalotiri	24
LAVRAKI Pan Seared Mediterranean Sea Bass, Fingerling Potatoes, Roasted Red Peppers, Olives, Spinach, Ladolemono	33
SOLOMOS SKARAS Grilled Faroe Island Salmon, Gigantes, Blistered Tomatoes, Arugula, Mint, Ladolemono, Olive Tapenade	23
MACARONIA THALASSINA Spaghetti, Shrimp, Mussels, Artichoke Hearts, Spinach, Tear Drop Tomatoes, Pine Nuts, White Wine, Lemon Butter, Feta & Fresh Herbs	25
PIPERIES YEMISTES† Stuffed Roasted Red Peppers, Orzo, Eggplant, Zucchini, Tomatoes, Mint, Thyme, Balsamic Drizzle, Oven Roasted Fingerling Potatoes, TK Salad Garnish	18
XTENIA Pan Seared Diver Scallops, Spanakorizo (spinach rice), Stuffed Tomato with Feta & Capers, Ladolemono	29
PAIDAKIA Char-Broiled Domestic Lamb Chops, Brussel Sprouts, Fingerling Potatoes, Mavrodaphne Syrup	35
HIRINO GEMISTO Pastourma & Kasserri Stuffed Pork Chop, Artichoke, Spinach & Potato Hash, Fig Gastrique	25

SIMPLY GRILLED

Served with Braised Escarole & Choice of Potato

BRIZOLA MOSCHARI 16oz Hand Trimmed Ribeye Steak, Grilled Lemon, EVOO & Oregano	33
BRIZOLA HIRINI Two CenterCut Bone-In Pork Chops, Grilled Lemon, EVOO & Oregano	21
BRIZOLA MOSCHARI GALAKTOS 10oz Bone-in OHIO Veal Strip, Ionian Garlic/Herb Sauce	29

SIDES

LADENIA MILOU FLATBREADS

LOUKANIKO LADENIA Greek Sausage, Caramalized Fennel, Roasted Red Peppers, Ricotta, Manouri, Arugula	12
MANITYRO LADENIA† Shiitake Mushrooms, Thyme, Vegan Mozzarella	14
GREEK FRIES Seasoning, Kefalotiri	5
HORTA† Sauteed Escarole, EVOO, Lemon	6
GIGANTES STIFADO† Large Lima Beans Stewed in Spiced Tomato Sauce with Pearl Onions and Fresh Rosemary	7
PATATES LEMONATES Roasted Fingerling Potatoes Garlic, EVOO, Oregano, Lemon	5
KRITHARAKI Orzo in Lemon Sauce	4
PATZARIA Roasted Beets, Whipped Feta, Pistachios	7
SPANAKORIZO† Spinach Rice	7

PLATES OF THE DAY

MONDAY PASTITSIO Baked Ziti with Aromatic Meat Sauce & Bechamel	15
TUESDAY LAXANODOLMADES Stuffed Cabbage with Pork, Beef & Rice Avgolemono	16
WEDNESDAY GARIDES SAGANAKI Shrimp Baked with Tomatoes, Fennel, Ouzo, Feta & Orzo	22
THURSDAY STIFADO VODINO Braised Short Ribs, Pearl Onions, Spiced Tomato Sauce	22
FRIDAY KAKAVIA Fish Stew	MP
SATURDAY PIKILIA Mixed Grill of Beef Tenderloin & Pork, KeBob Grilled Greek Sausage, Fingerling Potatoes	27

BURGERS & SANDWICHES

served with TK Salad and Greek Fries

LAMB BURGER Brioche Roll, Roasted Red Peppers, Arugula, Caramelized Onion, Feta, Tzatziki	15
BEEF BURGER Brioche Roll, Tomato, Lettuce, Red Onion	13
Add Feta	1.25
Add Manouri	1.50
Add Kefalotiri	1.25
KOTOPOULO SOUVLAKI Chicken, Warm Pita, Shaved Red Onion, Tomato, Tzatziki	13
HIRINO SOUVLAKI Pork Tenderloin, Warm Pita, Shaved Red Onion, Tomato, Tzatziki	13
GRILLED VEGETABLE SOUVLAKI† Grilled Eggplant, Zucchini, Shiitakes, Roasted Red Peppers, Warm Pita, Chick Pea Purée	12
EXTRA TZATZIKI	2

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

† Indicates a Vegan dish

TAKI'S GREEK KITCHEN