



Dessert Cocktails

Godiva Dark Chocolate Martini

Stoli Vanil Vodka, Godiva Dark Chocolate Liqueur,
and Frangelico 9.25

Berries & Cream

Van Gogh Acai-Blueberry Vodka, Chambord,
Frangelico, and Half & Half 9.25

Citrónge Café

Patrón Citrónge Orange Liqueur, Patrón XO Café
Liqueur, White Crème de Cacao,
and Half & Half 8.25

Opa!

Metaxa Ouzo

A chilled shot of the national drink of Greece 9.00

Coffees

Kouzzina Press Pot Coffee

Enjoy the robust and unique flavors of this signature
blend coffee available only at Kouzzina!

6.29 each pot *(Serves Two)*

Frappé

A refreshing chilled blend of Coffee, Milk, and Natural
Sugar served over Ice 3.89

Regular and Decaf 2.19

Cappuccino 3.89

Espresso 3.39

Caffé Latte 3.89

Assorted Hot Teas 2.19

Glyka



A Sweet Ending to Your Celebration . . .



Baklava – Traditional Walnut and
Cinnamon Pastry with Pistachio Gelato 7.49

Chocolate Budino Cake

Warm Molten Chocolate with Whipped Sweet Cream 8.49

Galaktoboureko

Semolina Custard in Baked Phyllo Dough and
Vanilla-Praline Gelato 7.49

Loukoumades

Freshly Made Greek Doughnuts drizzled with
Warm Honey 6.99

Greek-style Yogurt Sorbet

with seasonal Fruit and Mint Syrup 6.49

Greek Cookies

A selection of Cora family favorites! 5.99

Sweet Dessert Wine 3-oz. Pour

Antoniou, Vin Santo, Santorini, Greece

Caramel colored with aromas of toffee, dried fruits and nuts,
grapes are sun dried for 15 days, then pressed 10.00

*For our Guests with food allergies or other health-related dietary
restrictions, we are happy to discuss and attempt to
accommodate your special dietary requests.*

An 18% service charge is added for parties of 6 or more.