



OUZO CAFE TAVERNA & BAR

DINNER

Temporary smaller menu during Covid

SMALL PLATES

TOMATO FRITTERS	11
Seasoned & finely chopped tomatoes, onion, leeks, spicy kefalotiri cheese, fried to a golden crisp.	
TZATZIKI	11
A creamy yogurt-garlic-cucumber spread flavored with lemon, served with pita bread.	
CRAB CAKES	15
ZUCCHINI FRITTERS	11
Lightly battered in flour and fried to a golden crisp. Served with tzatziki sauce.	
KEFTEDES	10
Seasoned Greek meatballs served with our house tzatziki sauce.	
GREEK TRIO	25
A combination of three of our most popular spreads: tzatziki, kefeteri, basil pesto hummus.	
OCTOPUS	20
Mediterranean octopus seasoned & grilled with our vinaigrette olive oil lemon sauce.	
CALAMARI	18
Tender squid is battered and lightly fried to a crisp served with our red sauce.	
SAGANAKI	18
Lightly battered kefalgraviera cheese, pan-fried and drizzed in fresh lemon juice.	

SALADS

Add Meat:

Shrimp | \$6 • Beef | \$6 • Chicken | \$4 • Gyro | \$4 • Anchovies | \$5

GREEK SALAD	12
Chopped romaine lettuce, tomatoes, cucumbers, olives, feta cheese, onions, green peppers, pepperchini, served with our house vinaigrette, olive oil and lemon dressing and pita bread.	
HORIATIKI	13
Fresh cucumbers, tomatoes, pepperchini, green peppers onions, olives and feta cheese combined with our vinaigrette, olive oil and lemon dressing and served with pita bread.	
HORTA	10
Boiled leafy greens. Served with pita bread.	

PASTA

PENNE WITH SHRIMP	25
Creamy alfredo sauce with shrimp over penne noodles.	
PESTO WITH PENNE	22
Basil pesto sauce with grilled chicken over penne noodles.	
MAKARONIA	20
Greek Bolognese	
BUCATINI WITH PARMESAN	22
Creamy alfredo sauce with pancetta over bucatini noodles.	

FRIDAY SPECIAL • FISH FRY

ENTREES

LAMB SHANK	35
Generously seasoned and slow cooked leg of lamb topped with our zesty red sauce, served with our traditional Greek potatoes.	
LAMB CHOPS	38
Three lamb chops marinated with love and cooked the way you desire, served with Greek potatoes and a small village salad.	
DOLMADES	14
Tender stuffed grape leaves with rice, ground beef and herbs topped with lemon sauce.	
SALMON	25
Salmon fillet served over rice topped with lemon sauce.	

SIDES

SMALL GREEK SALAD	5	FRIES	5
GREEK FRIES	8	RICE	5
GREEK POTATOES	8	ONION RINGS	7

DRINKS

MILK	3	AMERICAN COFFEE	3
GREEK COFFEE	4	GREEK FRAPPE	7
SODA	Coke • Diet Coke • Sprite • Squirt • A&W • Club Soda		2
JUICE	Lemonade • Cranberry Juice • Pineapple Juice • Orange Juice		3

DESSERT

ICE CREAM (PER SCOOP)	4
Ouzo-Infused • Baklava • Chocolate Mint • Chocolate	
BAKLAVA served with honey.	4
LOUKOUMADES Cashews • Peanuts	8
6 greek donuts topped with honey glaze with your choice of nut topping.	
CHOCOLATE LAYER CAKE	10

**** Consuming raw or undercooked meats may increase your risk of food-borne illness ****



OUZO CAFE TAVERNA & BAR

LUNCH

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SMALL PLATES

TOMATO FRITTERS	11
Seasoned & finely chopped tomatoes, onion, leeks, spicy kefalotiri cheese, fried to a golden crisp.	
8 BONE-IN WINGS	10
Greek dry rub served with ranch and celery.	
SAGANAKI	18
Lightly battered kefalgraviera cheese, pan-fried and drizzed in fresh lemon juice.	
CALAMARI	18
Tender squid is battered and lightly fried to a crisp served with our red sauce.	
SPANAKOPITA	12
A blend of spinach, feta cheese and herbs baked in phyllo triangles. 4 pieces per order.	
OCTOPUS	20
Mediterranean octopus seasoned & grilled with our vinaigrette olive oil lemon sauce.	
GREEK TRIO	22
A combination of three of our most popular spreads: tzatziki, kefeteri, basil pesto hummus.	
HUMMUS	12
Chickpeas blended with fresh garlic, tahini, lemon juice and olive oil spread over pita bread.	
TIROPITA	12
A blend of feta and ricotta cheese baked into phyllo triangles. 4 pieces per order.	

SALADS Add Meat:

Shrimp | \$6 • Beef | \$6 • Chicken | \$4 • Gyro | \$4 • Anchovies | \$5

GREEK SALAD	12
Chopped romaine lettuce, tomatoes, cucumbers, olives, feta cheese, onions, green peppers, pepperchini, served with our house vinaigrette, olive oil and lemon dressing and pita bread.	
HORIATIKI	13
Fresh cucumbers, tomatoes, pepperchini, green peppers onions, olives and feta cheese combined with our vinaigrette, olive oil and lemon dressing and served with pita bread.	
HORTA	10
Boiled leafy greens. Served with pita bread.	

FRIDAY SPECIAL • FISH FRY

SIDES

SMALL GREEK SALAD	5	FRIES	5
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SANDWICHES

All sandwiches are served with fries.

GYRO	11
Traditionally seasoned beef and lamb sandwich served on pita bread.	
CHICKEN SOUVLAKI	12
Pieces of grilled chicken served over pita bread. *Try it spicy!	
BEEF SOUVLAKI	13
Grilled beef sirloin cubes served over pita bread.	
VEGGIE GYRO	12
Hummus spread over pita bread topped with lettuce, tomatoes, onions, green peppers, pepperchini, olives, & feta cheese.	
BACON GYRO WRAP	16
Bacon, gyro, lettuce, feta cheese, onions, tomatoes, french fries tightly wrapped in a tortilla.	
ZEUS	14
Spicy seasoned pork, lamb, and ground beef sliced and served over pita bread.	
CHICKEN & PESTO PANINI	12
Basil pesto spread with fresh mozzarella cheese, tomatoes, and grilled chicken breasts.	

BURGERS Served with fries.

Choices of Cheese: American, Cheddar, Swiss, Feta, Provolone

OUZO BURGER	15
1/2lb angus burger patty topped with lettuce, tomato, onion, ketchup, mustard and your choice of cheese.	
PLANT-BASED VEGGIE BURGER	14
1/2lb plant-based veggie burger topped with lettuce, tomato, onion, ketchup, mustard, and your choice of cheese.	
HERCULES BURGER	17
1/2lb angus burger patty topped with cheddar cheese, lettuce, tomato, onion, bacon, egg, ketchup, and mustard.	

DRINKS

MILK	3	AMERICAN COFFEE	3
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DRINKS

MARTINIS \ \$15

RASPBERRY LEMON DROP
SPIKED COSMOPOLITAN
COSMOPOLITAN
DIRTY MARTINI
BLIND RUSSIAN
OUZO SOUR
OUZOTINI
OTINI

COCKTAILS \ \$13

OLD FASHIONED
OUZO MOJITO
MOSCOW MULE
MARGARITA
GIMLET
MOJITO

LIQUOR

VODKA
Titos • Goose • Ketel One • Absolut

GIN
Bombay • Hendricks • Tang

RUM
Bacardi • Bacardi Limon • Captain Morgan

BRANDY
Metaxa • Korbel

TEQUILA
Casamigos • Patron

WHISKEY
Jamo • Jack • Tullamore Dew
Maker's Mark • Crown Royal

OUZO
Ouzo 12 • Ouzo Plomari

BOURBON
Bulleit • Jim Beam

SCOTCH
Red Label • Dewars

WINE

GREEK RED

Achaia Clauss Mauvrodaphn 10/40
Tsantali Roditis 10/40
Achaia Clauss Red 10/35

GREEK WHITE

Retsina 10/30
Achaia Class White 10/40
Kouros White 10/40
Kyklos Moschoflero 10/45

WHITE WINE

Chardonnay 10/45
Riesling 11/35
Sauvignon Blanc 10/45
Pinot Grigio 10/45

RED WINE

Cabernet 11/50
Pinot Noir 10/45
Malbec 10/45
Merlot 10/45

SPARKLING

Prosecco 10

BEER & MORE

BEER

Amstel Light • Corona • Corona Light • Heineken 7
Pilsner Urquell • Pacifico • Blue Moon

DOMESTIC BEER

Miller High Life • Miller Lite • PBR • Spotted Cow 7

PREMIUM BEER

Guinness • Hacker Pschorr 7

CIDER

Crispen Blackberry Pear • Crispen Apple 7

SELTZER

White Claw 8
Raspberry • Mango • Black Cherry

Highnoon

Grapefruit • Black Cherry • Pineapple • Watermelon 10

GREEK BEER

Mytos • Fix 7