



# Pima County Clerk of the Board

Julie Castañeda

Melissa Manriquez  
Deputy Clerk

Administration Division  
130 W. Congress, 5<sup>th</sup> Floor  
Tucson, AZ 85701  
Phone: (520)724-8449 • Fax: (520)222-0448

Management of Information & Records Division  
1640 East Benson Highway  
Tucson, Arizona 85714  
Phone: (520) 351-8454 • Fax: (520) 791-6666

October 11, 2019

Kaitlyn Ellen Ballesteros  
It's Greek to Me  
15920 N. Oracle Road No. 120  
Tucson, AZ 85739

RE: Arizona Liquor License Job No.: 75931  
d.b.a. It's Greek to Me

Dear Ms. Ballesteros:

Enclosed is a copy of the Affidavit of Posting relative to your Liquor License Application for a Series 12, Restaurant, which was received in our office on September 11, 2019. The Hearing before the Pima County Board of Supervisors has been scheduled for Tuesday, November 5, 2019, at 9:00 a.m. or thereafter, at the following location:

Pima County Administration Building  
Board of Supervisors Hearing Room  
130 W. Congress, 1st Floor  
Tucson, AZ 85701

Should you have any questions pertaining to this matter, please contact this office at (520)724-8449.

Sincerely,

A handwritten signature in black ink, appearing to read "Julie Castañeda", is written over a horizontal line.

Julie Castañeda  
Clerk of the Board

Enclosure



Arizona Department of Liquor Licenses and Control  
800 W Washington 5th Floor  
Phoenix, AZ 85007-2934  
www.azliquor.gov  
(602) 542-5141

AFFIDAVIT OF POSTING

Date of Posting: 9-17-2019

Date of Posting Removal: 10-8-2019 BR  
10-7-2019

Applicant's Name: It's Greek to Me  
Ballesteros Kaitlyn Ellen  
Last First Middle

Business Address: 15920 N. Oracle Road No. 120 Tucson 85739  
Street City Zip

License #: 75931

I hereby certify that pursuant to A.R.S. 4-201, I posted notice in a conspicuous place on the premises proposed to be licensed by the above applicant and said notice was posted for at least twenty (20) days.

Brian J. Rutledge PCSD Process Server 520-301-1212  
Print Name of City/County Official Title Phone Number

BJR 10-8-2019  
Signature Date Signed

Return this affidavit with your recommendations (i.e., Minutes of Meeting, Verbatim, etc.) or any other related documents. If you have any questions please call (602) 542-5141 and ask for the Licensing Division.



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1640 East Benson Highway  
Tucson, Arizona 85714  
Phone: (520) 351-8454 • Fax: (520) 791-6666

TO: Development Services, Zoning Division  
FROM: Melissa Whitney  
Administrative Support Specialist Senior  
DATE: 9/11/2019  
RE: Zoning Report - Application for Liquor License

Attached is the application of:

Kaitlyn Ellen Ballesteros  
d.b.a. It's Greek to Me  
15920 N. Oracle Road No. 120  
Tucson, AZ 85739

Arizona Liquor License Job No. 75931  
Series 12, Restaurant  
New License ☒  
Person Transfer  
Location Transfer

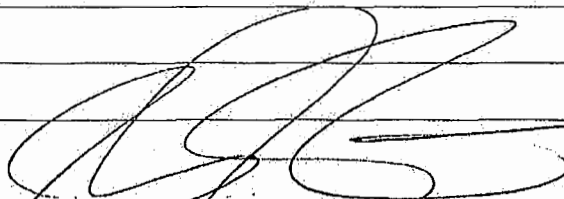
ZONING REPORT

DATE: 10/3/19

Will current zoning regulations permit the issuance of the license at this location?

Yes ☒ No ☐

If No, please explain:

  
Pima County Zoning Inspector

When complete, please return to cob\_mail@pima.gov

DOCT 0319 15:02:40 POC CLK/F RD

AFS

19-27-9374

State of Arizona  
Department of Liquor Licenses and Control

Created 09/09/2019 @ 04:39:55 PM

Local Governing Body Report

**LICENSE**

Number:		Type:	012 RESTAURANT
Name:	IT'S GREEK TO ME		
State:	Pending		
Issue Date:		Expiration Date:	
Original Issue Date:			
Location:	15920 N ORACLE ROAD #120 TUCSON, AZ 85739 USA		
Mailing Address:	15920 N ORACLE ROAD #120 TUCSON, AZ 85739 USA		
Phone:	(520)825-4199		
Alt. Phone:	(520)343-9612		
Email:	KAITLYNDAUTEUIL@GMAIL.COM		

**AGENT**

Name:	KAITLYN ELLEN BALLESTEROS
Gender:	Female
Correspondence Address:	15920 N ORACLE ROAD #120 TUCSON, AZ 85739 USA
Phone:	(520)343-9612
Alt. Phone:	
Email:	KAITLYNDAUTEUIL@GMAIL.COM

**OWNER**

SFP 1119PM0118PCC KCFBD

WLC

Name: LCD FOODS LLC  
Contact Name: KAITLYN ELLEN BALLESTEROS  
Type: LIMITED LIABILITY COMPANY  
AZ CC File Number: L21869974 State of Incorporation: AZ  
Incorporation Date: 05/17/2017  
Correspondence Address: 15920 N ORACLE ROAD  
#120  
TUCSON, AZ 85739  
USA  
Phone: (520)343-9612  
Alt. Phone:  
Email: KAITLYNDAUTEUIL@GMAIL.COM

**Officers / Stockholders**

Name:	Title:	% Interest:
KAITLYN ELLEN BALLESTEROS	MEMBER	50.00
DAVID BRIAN THOMAS DAUTEUIL	MEMBER	50.00

**LCD FOODS LLC - MEMBER**

Name: KAITLYN ELLEN BALLESTEROS  
Gender: Female  
Correspondence Address: 15920 N ORACLE ROAD  
#120  
TUCSON, AZ 85739  
USA  
Phone: (520)343-9612  
Alt. Phone:  
Email: KAITLYNDAUTEUIL@GMAIL.COM

**LCD FOODS LLC - MEMBER**

Name: DAVID BRIAN THOMAS DAUTEUIL  
Gender: Male  
Correspondence Address: 15920 N ORACLE ROAD  
#120  
TUCSON, AZ 85739  
USA  
Phone: (520)825-4199  
Alt. Phone: (520)343-9612  
Email: KAITLYNDAUTEUIL@GMAIL.COM

## APPLICATION INFORMATION

Application Number: 75931  
Application Type: New Application  
Created Date: 09/09/2019

## QUESTIONS & ANSWERS

### 012 Restaurant

- 1) If you intend to operate the business while your application is pending you will need an interim permit pursuant to A.R.S. §4-203.01. Would you like to apply for an Interim Permit?  
If yes, after completing this application, please go back to your Licensing screen, under New License Application choose "Interim Permit" from the drop-down window.  
Yes
- 2) Have you submitted a questionnaire? Each person listed must submit a questionnaire and mail in a fingerprint card along with a \$22. processing fee per card.  
Yes
- 5) Are you a tenant? (A person who holds the lease of a property; a lessee)  
Yes  
A Document of type LEASE is required.
- 6) Is there a penalty if lease is not fulfilled?  
No
- 7) Are you a sub-tenant? (A person who holds a lease which was given to another person (tenant) for all or part of a property)  
No
- 8) Are you the owner?  
No
- 9) Are you a purchaser?  
No
- 10) Are you a management company?  
No
- 11) Is the Business located within the incorporated limits of the city or town of which it is located?  
Yes
- 12) What is the total money borrowed for the business not including the lease?  
Please list lenders/people owed money for the business.  
ZERO
- 13) Have you provided a diagram of your premises?  
Yes
- 14) Is there a drive through window on the premises?  
No
- 15) If there is a patio please indicate contiguous or non-contiguous within 30 feet.  
NONE
- 16) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?  
No
- 17) Have you provided a Restaurant Operation Plan form?  
Yes
- 18) Have you provided a Records Required for Audit form?  
Yes

18

State of Arizona  
Department of Liquor Licenses and Control

Created 09/10/2019 @ 09:03:21 AM

Local Governing Body Report

**LICENSE**

Number:	INP100007726	Type:	INP INTERIM PERMIT
Name:	IT'S GREEK TO ME		
State:	Active		
Issue Date:	09/09/2019	Expiration Date:	12/23/2019
Original Issue Date:	09/09/2019		
Location:	15920 N ORACLE ROAD #120 TUCSON, AZ 85739 USA		
Mailing Address:	15920 N ORACLE ROAD #120 TUCSON, AZ 85739 USA		
Phone:	(520)825-4199		
Alt. Phone:	(520)343-9612		
Email:	KAITLYNDAUTEUIL@GMAIL.COM		

**AGENT**

Name:	KAITLYN ELLEN BALLESTEROS
Gender:	Female
Correspondence Address:	15920 N ORACLE ROAD #120 TUCSON, AZ 85739 USA
Phone:	(520)343-9612
Alt. Phone:	
Email:	KAITLYNDAUTEUIL@GMAIL.COM

**OWNER**

Name: LCD FOODS LLC  
Contact Name: KAITLYN ELLEN BALLESTEROS  
Type: LIMITED LIABILITY COMPANY  
AZ CC File Number: L21869974 State of Incorporation: AZ  
Incorporation Date: 05/17/2017  
Correspondence Address: 15920 N ORACLE ROAD  
#120  
TUCSON, AZ 85739  
USA  
Phone: (520)343-9612  
Alt. Phone:  
Email: KAITLYNDAUTEUIL@GMAIL.COM

**Officers / Stockholders**

Name:	Title:	% Interest:
KAITLYN ELLEN BALLESTEROS	MEMBER	50.00
DAVID BRIAN THOMAS DAUTEUIL	MEMBER	50.00

**LCD FOODS LLC - MEMBER**

Name: KAITLYN ELLEN BALLESTEROS  
Gender: Female  
Correspondence Address: 15920 N ORACLE ROAD  
#120  
TUCSON, AZ 85739  
USA  
Phone: (520)343-9612  
Alt. Phone:  
Email: KAITLYNDAUTEUIL@GMAIL.COM

**LCD FOODS LLC - MEMBER**

Name: DAVID BRIAN THOMAS DAUTEUIL  
Gender: Male  
Correspondence Address: 15920 N ORACLE ROAD  
#120  
TUCSON, AZ 85739  
USA  
Phone: (520)825-4199  
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Email: KAITLYNDAUTEUIL@GMAIL.COM



## APPLICATION INFORMATION

Application Number: 75933  
Application Type: New Application  
Created Date: 09/09/2019

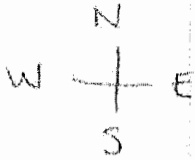
## QUESTIONS & ANSWERS

### INP Interim Permit

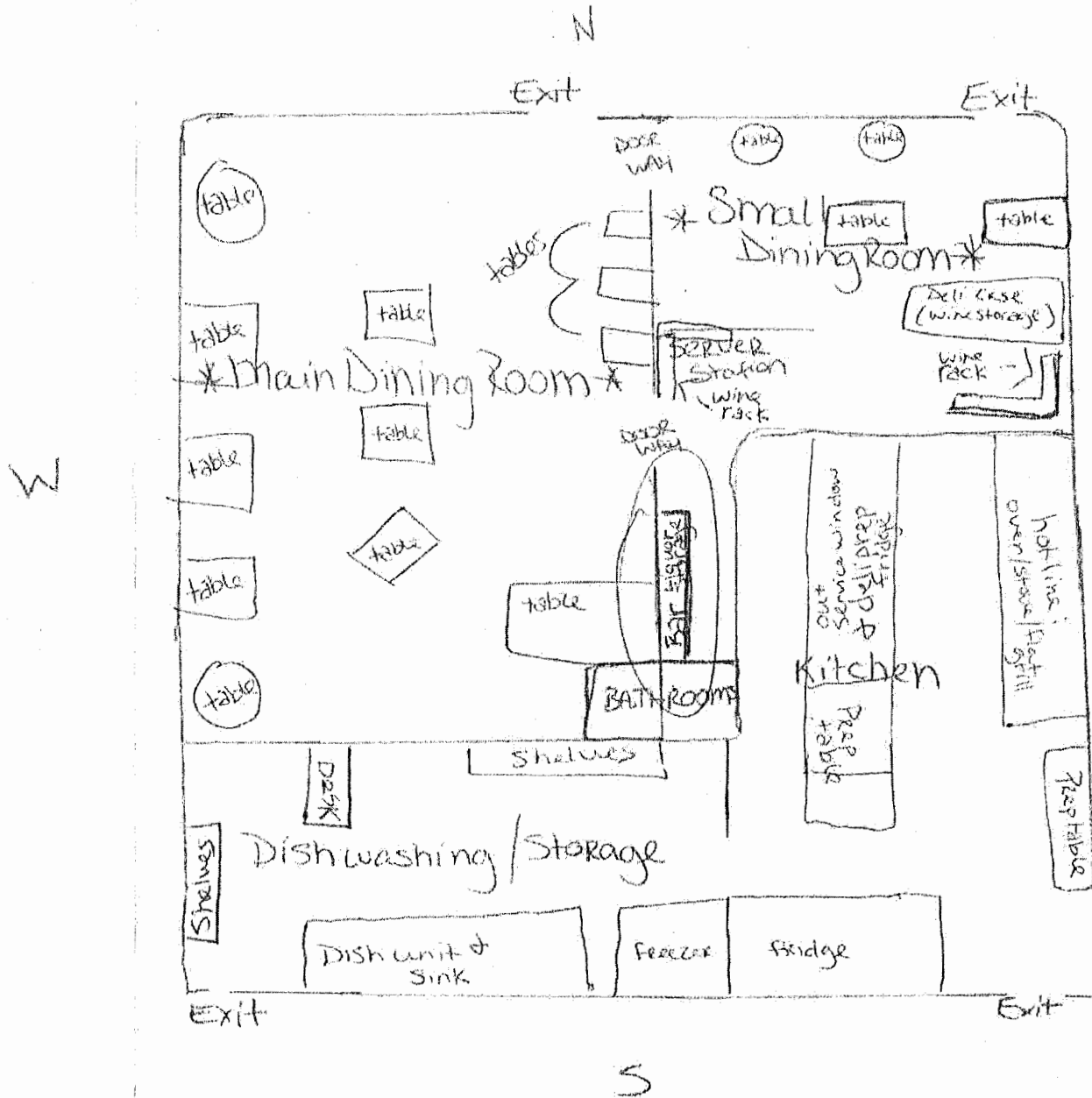
- 1) Enter License Number currently at location  
12104246
- 2) Is the license currently in use?  
Yes
- 3) Will you please submit section 5, page 6, of the license application when you reach the upload page?  
Yes  
A Document of type INTERIM NOTARY PAGE is required.

\*Areas where Spirits/Wine/Beer are sold & stored

19 SEP 9 11:41 AM 4 85



19 SEP 9 11:41 AM 2 88



Sq. Footage: 21,872

LCD Foods LLC It's Greek to me  
15925 N. Oracle Rd. Ste 120 Tucson, AZ  
85704



19 SEP 9 Liqueur, Dept PM 2 55

19 SEP 9 Liqueur, Lic. PM 4 25

Arizona Department of Liquor Licenses and Control  
800 W Washington 5th Floor  
Phoenix, AZ, 85007-2934  
www.azliquor.gov  
(602) 542-5141

DLIC USE ONLY

Job #: 75931

## RESTAURANT OPERATION PLAN

1. Name of restaurant (Please print): It's Greek to me
2. List equipment below by Make, Model, and Capacity: (PROVIDE THE FOLLOWING ITEMS ONLY, NO ATTACHMENTS)

Grill	Imperial Flat Grill 48"
Oven	Vulcan Convection - Standard
Freezer	Drop-In - Maytag
Refrigerator	True Standup Side by Side (Reach in)
Sink	2-3 well / 2-hand
Dish Washing Facilities	American Dish Services <sup>model</sup> AF-ES
Food Preparation Counter (Dimensions)	2 - 2 1/2 x 5
Other	Loft Delicase

3. Attach a copy of your full menu including prices (examples: Breakfast, Lunch, Dinner, and Nonalcoholic beverages).
4. List the seating capacity for:
- a. Restaurant dining area of your premises: 170  
(Do not include patio seating)
- b. Bar area of your premises: 0
- c. Total dining and bar seating capacity of your premises: 170
5. What Type of dinnerware and utensils are utilized within your restaurant?  
☒ Reusable ☐ Disposable ☐ Both
6. Does your restaurant have a bar area that is distinct and separate from the dining area? ☐ YES ☒ No  
(If yes, what percentage of the public floor space does this area cover?) 0 %
7. What percentage of your public premises is used primarily for restaurant dining?  
(Do not include kitchen, bar, hi-top tables, or game area.) 50 %

8. Does your restaurant contain any games, televisions, or any other entertainment? ☐ YES ☒ No  
(If yes, specify what types and how many (examples: 4-TV's, 2-Pool Tables, 1-Video Game, etc.)

9. Do you have live entertainment or dancing? ☐ YES ☒ No  
(If yes, what type and how often 8.5  
example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

10. Use space below to list how many employees for each position to fully staff your business.

Position	How many
Cooks	2
Bartenders	0
Hostesses	1
Managers	1
Servers	2
Other ( Dishwasher )	1
Other ( )	
Other ( )	

- I, Kaitlyn Ballesteros, hereby declare that I am the APPLICANT filing this application.  
I have read this application and the contents and all statements true, correct and complete.

X

(Signature of APPLICANT)

**NOTARY**

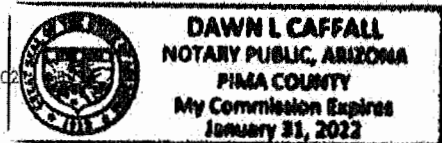
State of Arizona County of Pima

The foregoing instrument was acknowledged before me this 23<sup>rd</sup> day of July 2019  
Day Month Year

My Commission Expires on:

January 31, 2022  
Date

Dawn L Caffall  
Signature of Notary Public





Arizona Department of Liquor Licenses and Control  
800 W Washington 5th Floor  
Phoenix, AZ 85007-2934  
www.azliquor.gov  
(602) 542-5141

**RECORDS REQUIRED FOR AUDIT**

**Applies to Series 11 (Hotel/Motel W/Restaurant) & Series 12 (Restaurant) Only**

**MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH YOUR DLLC RECORDS**

In the event of an audit, you will be asked to provide to the Department any documents necessary to determine compliance with A.R.S. §4-205.02(G). Such documents requested may include however, are not limited to:

1. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.
2. A list of **all** food and liquor vendors
3. The restaurant menu used during the audit period
4. A price list for alcoholic beverages during the audit period
5. Mark-up figures on food and alcoholic products during the audit period
6. A recent, **accurate** inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
7. Monthly Inventory Figures - beginning and ending figures for food and liquor
8. Chart of accounts (copy)
9. Financial Statements-Income Statements-Balance Sheets
10. General Ledger
  - A. Sales Journals/Monthly Sales Schedules
    - 1) Daily sales Reports (to include the name of each waitress/waiter, bartender, etc. with sales for that day)
    - 2) Daily Cash Register Tapes - Journal Tapes and Z-tapes
    - 3) Dated Guest Checks
    - 4) Coupons/Specials/Discounts
    - 5) Any other evidence to support income from food and liquor sales
  - B. Cash Receipts/Disbursement Journals
    - 1) Daily Bank Deposit Slips
    - 2) Bank Statements and canceled checks
11. Tax Records
  - A. Transaction Privilege Sales, Use and Severance Tax Return (copies)
  - B. Income Tax Return - city, state and federal (copies)
  - C. Any supporting books, records, schedules or documents used in preparation of tax returns
12. Payroll Records
  - A. Copies of all reports required by the State and Federal Government
  - B. Employee Log (A.R.S. §4-119)
  - C. Employee time cards (actual document used to sign in and out each work day)
  - D. Payroll records for all employees showing hours worked each week and hourly wages

13. Off-site Catering Records (must be complete and separate from restaurant records)

- A. All documents which support the income derived from the sale of food off the license premises.
- B. All documents which support purchases made for food to be sold off the licensed premises.
- C. All coupons/specials/discounts

The sophistication of record keeping varies from establishment to establishment. Regardless of each licensee's accounting methods, the amount of gross revenue derived from the sale of food and liquor must be substantially documented.

**REVOCATION OF YOUR LIQUOR LICENSE MAY OCCUR IF YOU FAIL TO COMPLY WITH  
A.R.S. §4-210(A)7 AND A.R.S. §4-205.02(G).**

**A.R.S. §4-210(A)7**

The licensee fails to keep for two years and make available to the department upon reasonable request all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of spirituous liquors and, in the case of a restaurant or hotel-motel licensee, all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of food.

**A.R.S. §4-205.02(G)**

For the purpose of this section:

- 1. "Restaurant" means an establishment which derives **at least forty percent (40%)** of its gross revenue from the sale of food
- 2. "Gross revenue" means the revenue derived from all sales of food and spirituous liquor on the licensed premises, regardless of whether the sales of spirituous liquor are made under a restaurant license issued pursuant to this section or under any other license that has been issued for the premises pursuant to this article.



**DONNA JO GREGORY**  
NOTARY PUBLIC, ARIZONA  
PIMA COUNTY  
My Commission Expires  
December 27, 2021

**NOTARY**

I, (Print Full Name) Kaitlyn Ballesteros, have read and understand all aspects of this statement

X (Signature)

Controlling Person / Agent

State of

ARIZONA

County of

Pima

the foregoing instrument was acknowledged before me this

21<sup>st</sup>

of

August, 2019

Day

Month

Year

My commission expires on: 12.27.2021

Donna Jo Gregory  
Signature of NOTARY PUBLIC

**MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH RECORDS REQUIRED BY THE STATE**

19 SEP 9 11:44 AM #266



Catalina Pointe Plaza  
15920 North Oracle Road Suite 120  
Tucson, AZ 85739  
520-825-4199

19 SEP 9 11:44 AM #267

## APPETIZERS

<b>Tiri Saganaki</b> Kefalograviera cheese sautéed in clarified butter, flambéed tableside with brandy and finished with lemon. Served with pita bread.	10
<b>Tzatziki</b> Homemade yogurt, cucumber, and garlic. Served with pita bread.	7
<b>Eggplant Spread</b> Roasted eggplant blended with roasted red peppers, onions and garlic served with pita bread.	7
<b>Hummus</b> Chickpea spread, fresh lemon juice, extra virgin olive oil and garlic served with pita bread.	6
<b>Dolmathes</b> Grape leaves stuffed with rice and herbs.	6
<b>Cheese &amp; Olives</b> Selection of Greek cheeses and olives. Served with pita bread.	7
<b>Roasted Red Peppers</b> Filled with cheeses & fresh herbs. Sautéed in extra virgin olive oil, finished with a balsamic reduction and served with pita.	8
<b>Shrimp Saganaki</b> Prawns sautéed in extra virgin olive oil with fresh garlic, tomatoes, onions and feta cheese.	13
<b>Fried Calamari</b> Lightly dusted in flour and pan-fried.	12
<b>Combo Platter</b> Greek spreads, Dolmathes, Roasted Red Peppers, Feta cheese and Kalamata olives with pita bread.	19

## SOUPS & SALADS

<b>Avgolemeno Soup</b> Fresh chicken stock, rice, and chicken breast in an egg-lemon base.	Cup 5/Bowl 8
<b>Lentil Soup</b> Lentils cooked with onions, garlic and herbs in a tomato broth.	Cup 4/Bowl 6
<b>Greek Salad</b> Mixed lettuce greens, tomatoes, cucumbers, onions, olives and feta cheese with extra virgin olive oil dressing.	Small 7/Large 9
<b>Village Salad</b> Tomatoes, cucumbers, onions, feta and Kalamata olives with extra virgin olive oil dressing.	Small 7/Large 9
<b>Add Chicken Breast or Gyro Meat</b>	6
<b>Add Prawns</b>	7

\*\*\*Note: The consumption of raw or undercooked meat, fish, eggs, poultry, or seafood can increase your risk of food-borne illness, especially for people with certain medical conditions.



## TRADITIONAL DISHES

**Moussaka** Seared ground beef, baked between layers of grilled eggplant and potatoes, topped with bechamel and finished with our braised lamb sauce. Served with rice. \_\_\_\_\_ 16

**Pastitsio** Braised ground beef baked between pasta and topped with bechamel and finished with our house marinara. Served with vegetables. \_\_\_\_\_ 16

**Vegetarian Special** Seasonally inspired vegetarian dishes. Ask your server! \_\_\_\_\_ 14

**Spanakopita** Fresh baby spinach sautéed with fresh herbs, extra virgin olive oil and feta baked between layers of filo dough. Served with a Greek salad. \_\_\_\_\_ 15

**Gyro Platter** Rotisserie broiled spiced lamb and beef, sliced thin. Served with pita bread, tzatziki sauce and a Greek salad. \_\_\_\_\_ 16

**Braised Lamb Shank** Seared and braised with tomatoes, onions and cinnamon. Served with rice and vegetables. \_\_\_\_\_ 19

## SEAFOOD

**Market Fresh Salmon** Broiled with extra virgin olive oil and finished with white wine and garlic. Served with a Greek salad, rice and vegetables. \_\_\_\_\_ (Market Price)

**Shrimp Kastella** Shrimp sautéed in extra virgin olive oil with fresh tomatoes, onions and feta cheese, finished with white wine and garlic and served over rice. \_\_\_\_\_ 18

**Grilled Octopus** Poached in extra virgin olive oil and red wine vinegar and finished on the grill. Served over a fresh bed of tomatoes, onions and basmati rice. \_\_\_\_\_ (Market Price)

**Fisherman's Stew** Assortment of fresh market seafood simmered in our homemade marinara, with white wine and fennel. Served with grilled bread. \_\_\_\_\_ 24

## BROILER SPECIALS

**Chicken Souvlaki** Chicken breast seasoned with herbs and broiled with tomatoes, bell peppers and onions. Served with rice and vegetables. \_\_\_\_\_ 16

**Pork Souvlaki** Pork tenderloin seasoned with herbs and broiled with tomatoes, bell peppers and onions. Served with rice and vegetables. \_\_\_\_\_ 18

**Lamb Chops** Seasoned and broiled to order. Served with rice and vegetables. \_\_\_\_\_ 26

**Steak of the Day** Served with a Greek salad, rice, and vegetables. \_\_\_\_\_ (Market Price)

\*\*\*Note: The consumption of raw or undercooked meat, fish, eggs, poultry, or seafood can increase your risk of food-borne illness, especially for people with certain medical conditions.

## LUNCH SPECIALS

11:00a.m.-4:00p.m.

<b>Soup &amp; Salad</b> A cup of soup and a small salad.	9
<b>Fresh Fish Salad</b> Fresh fish of the day broiled in extra virgin olive oil, finished with white wine and garlic atop a large Greek salad.	(Market Price)
<b>Gyro Sandwich</b> Rotisserie broiled spiced lamb and beef, sliced thin. Wrapped in pita bread with tomato, onions and tzaiziki sauce.	9
<b>Grilled Chicken Sandwich</b> Marinated chicken breast grilled and wrapped in pita bread. Served with tomato, onions and tzatziki sauce.	9
<b>Mediterranean Falafel Sandwich</b> Spiced chickpeas and fava beans ground into a paste and pan-fried. Wrapped in pita bread and served with tomato, onion, and hummus.	9
<b>Vegetarian Sandwich</b> Vegetable of the day grilled and wrapped in pita bread. Served with tomato, onion and hummus.	9

## - DESSERT

<b>Baklava</b> Walnuts spiced with cinnamon baked between layers of filo dough and finished with a lemon-infused honey syrup.	6
<b>Rice Pudding</b> Rice, sugar, and milk cooked until tender, light and fluffy. Topped with cinnamon and whipped cream.	4
<b>Honey-Yogurt Cake</b> A light yogurt and flour cake drizzled with a lemon-infused honey syrup.	6
<b>Dessert(s) of the Day</b>	6

## SIDES

<b>Pita</b>	1
<b>Rice</b>	2
<b>Vegetables</b>	3
<b>Greek Spreads(Hummus,Tzatziki, Eggplant Spread)</b>	3
<b>Olives</b>	3
<b>Feta</b>	3

## DRINKS

<b>Ice tea/Mint Ice Tea/Lemonade/Diet Coke</b>	2
<b>Coffee/Tea</b>	2
<b>Greek Coffee</b>	4
<b>Bottled Soda(Coke or Sprite)</b>	3

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## GREEK WHITE WINES

<b>HOUSE WHITE: Skouras Zoe</b>	6.00/22.00
Blend of Roditis and Moschofilero varieties. Spicy edge & peach flavor, delicious & light.	
<b>Malamatina Retsina</b>	500ml 12.00
A blend of Gavafiano and Roditis varieties with a light pine resin.	
<b>Kourtaki Retsina</b>	6.50/24.00
Crisp. Pine. Citrus. Light-Bodied.	
<b>Tsantali Roditis</b>	6.50/24.00
Fruity, medium dry rose wine made from Roditis grapes.	
<b>Skouras Moschofilero</b>	8.00/30.00
Greek version of Pinot Grigio. Flowery, crisp acidity intense on aromas and flavors.	
<b>Domaine Sigalas Assyrtiko-Athiri Santorini</b>	9.50/35.00
Two distinctive varieties of Santorini intense earthy Assyrtiko variety in great balance with the more aromatic and soft Athiri variety.	
<b>Dafnios Vidiano</b>	9.50/35.00
Pretty intense golden color, "ripe" nose with fruit like apricot, orange, bergamot, lime blossom and jasmine. Pleasant mouthsense, full and round with a nice oily feel, good & crispy acidity and fruity notes that last until the finish.	
<b>Skouras Almyra Chardonnay</b>	10.50/40.00
Fresh balancing fruit and oak elements.	

## GREEK LAGERS

<b>Keo</b>	4.00
A light lager with a thick head, and is sometimes compared to a pilsner in taste.	
<b>Mythos</b>	4.00
Refreshing lager with light hops and a smooth finish.	
<b>Fix</b>	4.00
A premium lager beer with a rounded long-lasting aftertaste.	
<b>Alfa</b>	4.00
Light blonde, easily drinkable and has a rich foam with a soft aroma of malt and yeast.	

# ● GREEK RED WINE ●

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## HOUSE RED: Skouras Zoe

6.00/22.00

A blend of 95% Agiorgitiko and 5% Cabernet Sauvignon. Exquisite cherry and mulberry bouquet. Rounded, soft, and fruity with Nemean finesse.

## Saint George Nemea

7.50/28.00

100% Agiorgitiko variety. Full-bodied dry wine with hints of sweet oak on the nose. Hard-edged tannins, frank and intense.

## Kourtaki Mavrodaphne

7.50/28.00

Sweet, rich, raisiny and rustic.

## Rapsani

8.00 /30.00

Xinomavro, Stavroto, and Krassato grapes. Intense bouquet with overtones of carnation and dried fruits. Well-balanced with rounded tannins and a lingering mellow finish.

## Estate Hatzimichalis Cabernet Sauvignon

9.50/35.00

Right from Central Greece. Bold, great tannin structure and deep colors. Moderate acidity with aromas of tomato leaf, black current and cedar wood.

## Axia Syrah

12.00/45.00

Saturated very dark ruby color; appealing, aromatic, tart raspberry puree, roasted red fruit palate with near medium acidity.

## Skouras Synoro

12.00/45.00

A blend of Cabernet Franc, Merlot, and Agiorgitiko aged in French oak. Density and richness on both nose and palate.

## Skouras Portes Merlot

12.00/45.00

Aromas of ripe fruit, spices and tobacco in a round, full and dense merlot.

## Skouras Megas Oenos

14.00/55.00

Full malolactic fermentation in oak. Ripe red fruits, blackberries, cherries & cloves.