

SPECIALTY COCKTAILS

LUCY'S CANO^{NEW} - Cîroc black raspberry, Cîroc Coconut, mint, lime juice & simple syrup, served up // 13

PINKY'S UP^{NEW} - Cîroc Brandy, Cointreau, lemon juice, simple syrup, orange juice & bitters, served up // 14

ATHENIAN TODDY^{NEW} - Kilbeggan whiskey, clove-infused Greek mountain tea, cinnamon, orange peel & honey, served hot // 12

COVENT GARDEN - Hendrick's, St. Germain elderberry liqueur, cucumber & mint, topped with ginger beer // 13

GREEN-DAY - Ketel One Cucumber Mint, triple sec, lemon juice, pear puree, fresh basil & cucumber, served up // 12

ESPRESS-WAY - Avion Espresso tequila, Baileys & espresso, served up // 13

FRANCE of '96 - Prosecco, Roku gin, St. Germain elderberry liqueur, fresh lemon juice, bitters, orange peel // 12

THE HELL-a-PEÑO - Espolon Reposado tequila, muddled cucumber & jalapeno, triple sec, simple syrup & fresh lime juice, served on the rocks with salt // 12

HOT COCKTAIL DRINKS

THE ZzAMBA - Malibu Rum, chocolate, coconut flakes & whipped cream // 12

RAKOMELO - Tsipouro (Greek grappa), honey & cloves // 12

HOT XACKEY - Suntory whiskey, ginger liquor, apple cider, cherries & fresh pepper // 12

GLÜHWEIN - Malted red wine, Rum, orange juice, triple sec, cloves & cinnamon // 12

HOT BUTTER RUM - Dark rum & spice-infused butter // 10

HOT ROSEY - Bourbon, honey, fresh ginger & rosemary // 11

APPLE CIDER & BRANDY // 11

CLASSIC COCKTAILS

OLD FASHIONED - Angel's Envy Bourbon, bitters, sugar, orange & lemon // 13

MOSCOW MULE - Vodka, muddled limes & ginger beer // 11

KENTUCKY MULE - Bourbon, muddled limes & ginger beer // 12

SANGRIA - Red or White glass 11 // 64oz pitcher 40

MOJITOS - Rum, fresh lime, mint & club soda

CLASSIC // 11

MIXED BERRY // 12

MANGO & PINEAPPLE // 12

MARGARITA - tequila, triple sec, simple syrup & fresh lime juice // 11

DRINKS MENU

DRAFT BEER

- BELLS 2-HEARTED - IPA (USA) / 8
- STELLA ARTOIS - pale lager (Belgium) / 8
- SINGLECUT 18-WATT - IPA (USA) / 8
- SINGLECUT QNS LAGRR pilsner (USA) / 8
- WEIHENSTEPHANER wheat (Germany) / 8
- BLUE MOON WHITE - wheat (USA) / 8
- SEASONAL DRAFT - please ask server / 7

BOTTLE BEER

- KEO - lager (Cyprus) / 6
- PERONI - lager (Italy) / 7
- TRAPPISTES #8 - dark ale (Belgium) / 11
- RADEBERGER - pilsner (Germany) / 8
- DOWNEAST - unfiltered cider (USA) / 6
- TWO-ROADS - session IPA (USA) / 6
- VICTORIA - lager (Mexico) / 6
- GUINNESS - dry stout (Ireland) / 9
- HEINEKEN - lager (Netherlands) / 6
- CORONA EXTRA - lager (Mexico) / 6
- AMSTEL LIGHT - lager (Netherlands) / 6

WHITE WINE

- CHARDONNAY - Grand Noir (France) - 10/44
- PINOT GRIGIO - Barone Fini (Italy) - 11/48
- SAUVIGNON BLANC - The Crossings (New Zealand) - 11/48
- ASSYRTIKO - Gavalas Santorini (Greece) - x/65

RED WINE

- MERLOT - Ploes (Greece) - 10/44
- PINOT NOIR - Le Grand Noir (France) - 10/44
- CHIANTI - Bonacchi Riserva (Italy) - 11/48
- CABERNET - Telios (USA) - 12/52
- MALBEC - Trapiche (Argentina) - 12/52
- AGIORGITIKO CABERNET SAUVIGNON - Oenotria Land Lazaridi (Greece) x/75
- ORGANIC RED WINE - please ask server

ROSE & SPARKLING

- GRENACHE SYRAH - Le Grand Noir (France) - 9/38
- MERLOT - Domaine Lazaridi (Greece) - x/65
- PROSECCO - Cupcake (Italy) - 10/44

COFFEE

*hot or iced / decaf espresso available
double / +1*

*Caramel, Raspberry or Vanilla / + 0.5
Almond milk / + 1*

COFFEE - (organic) / 3

ICED COFFEE / 3.5

ESPRESSO / 3

ESPRESSO MACCHIATO / 3.5

CAPPUCCINO / LATTE / 4

AMERICANO / 4

CHAI LATTE / 5 - MOCHA / 4.5

FRAPPE / 4 - NESCAFE / 4

FREDDO CAPPUCCINO / 4.5

FREDDO ESPRESSO / 4.5

HOT CHOCOLATE / 5

KOMBUCHA

*HEALTH-ADE - organic (V) (GF) / 16oz / 7
available flavors:*

GINGER & LEMON

BLOOD ORANGE, CARROT & GINGER

PINK LADY APPLE

MACA-BERRY

JUICES & SMOOTHIES

12oz / no ice or water added

FRESHLY SQUEEZED ORANGE JUICE / 6

SATIN SKIN - apple, carrot & ginger / 7

GRASSHOPPER JUICE- celery, cucumber,

kale, cilantro & lemon / 7

HEART-BEET JUICE - red beets, carrot,

apple & orange / 7

FROZEN MINT LEMONADE - lemon juice,

sugar & mint / 7

VERY-BERRY SMOOTHIE - berry blend,

mango, pineapple, orange & cranberry / 7

TROPICAL SMOOTHIE - mango,

pineapple, banana & soy milk / 7

TEA

all available hot or iced

HARNEY & SONS

GREEN WITH COCONUT

CHAMOMILE & LAVENDER

DRAGON PEARL JASMINE

POMEGRANATE OOLONG

TWO LEAVES & A BUD (ORGANIC)

PEPPERMINT

BLACK ASSAM

EARL GREY

QUENCHERS

MEXICAN COCA-COLA / 5

SAN PELLEGRINO - 750ml (Italy) / 7

GINGER BEER - 12oz / 5

COCONUT WATER - 16oz / 5

MONIKA'S
CAFE BAR

- est. 1996 -

DAILY SPECIALS

MONDAY & TUESDAY
ALL WINE BOTTLES 1/2 PRICE

WEDNESDAY
ALL DRAFT BEER / 6

MONDAY to FRIDAY
LUNCH FOOD SPECIALS
12PM to 4PM
(please inquire for daily options)

HAPPY HOUR

MONDAY to FRIDAY
4PM to 7PM

HOUSE WINE (red, white or rose) / 5
SELECT BOTTLE BEER / 4
SEASONAL DRAFT BEER / 6
COCKTAIL OF THE DAY / 7

FRIES w/ GARLIC AIOLI / 5
GUAC, SALSA & CHIPS / 6

BRUNCH SPECIALS

SATURDAY & SUNDAY
BOOZY BRUNCH
10AM to 5PM

BOTTOMLESS DRINKS / 15
choice from:
MIMOSA, BELINI, BLOODY MARY,
SCREWDRIVER OR CHAMPAGNE

(1 hour, per person, with the purchase of a food item)

DESSERTS

CHOCOLATE LAVA CAKE / 10
house-made, served with vanilla ice-cream

NUTELLA & BANANA CREPES / 10
serving of two
add vanilla ice-cream + 2

CARROT-CAKE / 11
vegan & gluten-free

WALNUT APPLE PIE / 9
house-made & vegan, finished with
agave-maple drizzle