Milos Seasonal Cocktails

$21

Peach Fizz
Ketel One Botanical Peach & Orange Blossom Vodka, Taylor’s Velvet Falernum, Peach Purée, Lemon, Fever–Tree Soda Water

Heat From Chios
Skins Mastiha, St. Germain Elderflower, Basil, Lemon, Fresno Chili

Dobel Trouble
Maestro Dobel Diamante Reposado, Chareau Aloe Vera Liquor, Aperol, Strawberry, Lime, Agave

Rev. Stiggins’ Daquiri
Plantation Stiggins’ Fancy Pineapple Rum, Luxardo Maraschino, Grapefruit, Lime, Fennel Extract

Pink Buffalo
Buffalo Trace Bourbon, Briottet Pamplemousse Grapefruit Liquor, Fever–Tree Grapefruit, Lemon, Grapefruit Bitters

Bespoke Negroni Sour*
Tanqueray Seville Orange Gin, Aperol, Amaro Nonino, Orange Juice, Lemon, Egg White

Smokin’ Pineapple
El Silencio Mezcal, Chacho Jalapeño Aguardiente, Dolin Blanc, Amaro Nonino, Pineapple, Lemon

Milos Classic Cocktails

$21

The Greek Mule
Kastra Elion Vodka, Parparoussis Tsipouro, Taylor’s Velvet Falernum, Lime, Fever–Tree Ginger Beer

Sippin’ Pretty
Pierre Sparr Brut Rosé, Aperol, St. Germain Elderflower, Lemon, Grapefruit

In The Know
Ketel One Cucumber & Mint Botanical Vodka, Cointreau, Taylor’s Falernum, Mint, Lime

Lady Violette*
Empress 1908 Indigo Gin, Creme de Violette, Cointreau, Earl Grey, Lemon, Egg White

Monks in Mexico
Lobos 1707 Reposado Tequila, Cointreau, St. Germain Elderflower, Grapefruit, Lime

Whiskey Business
Sazerac Rye, Peppercorn Syrup, Lemon, Mint, Fever Tree Ginger Beer

*Consuming raw & undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Beer

Mythos  
Lager, Greece  
$12

Fix  
Lager, Greece  
$12

Stella Artois  
Pilsner, Belgium  
$12

Deschutes Black Butte  
Porter, Oregon  
$13

Dogfish Head 60 Minute  
IPA, Delaware  
$14

Weihenstephaner Hefeweissbier  
Wheat Beer, Germany  
$15

Chimay Rouge  
Belgian Dubbel, Belgium  
$17

Strongbow Cider  
Cider, United Kingdom  
$12

Clausthaler Non-Alcoholic  
Non-Alcoholic Lager, Germany  
$12