

Red Wines-\$6.50 White Wines-\$6.50

Kourtaki (Greece)

Merlot

Cabernet Sauvignon

Pinot Noir

Sangria - Red or White

Margaritas



Classic Margarita \$7.25

Mango Margarita \$7.95

Wild Berry Margarita \$7.95

Premium Margarita \$8.95

Made with Hornitos Black Barrel Tequila

Martinis \$7.95

Cran-Apple

Vodka-Sour Apple-Cranberry Juice

Cosmopolitan

Vodka, Triple Sec, Lime & Cranberry Juice

Kahlua Espresso Martini

Espresso Vodka & Kahlua

Chocolate Mocha Martini

Espresso Vodka & Chocolate Liqueur

Chocolate Covered Cheery

Kahlua, Dark Crème de Cacao, Amaretto & Grenadine

Cocktails \$7.95

Citrus Crush

Citrus Vodka, Cranberry Juice & Lime

Lynchburg Lemonade

Jack Daniels, Triple Sec & Lemonade

Killer Koolaid

Melon & Amaretto Liqueurs, & Cranberry Juice

Santorini Sunrise

Cuervo Gold Tequila, Melon Liqueur, Pineapple Juice & Cherry Syrup

Malibu Bay Breeze

Coconut Rum, Pineapple & Cranberry Juices

Retsina (Greece)

Chardonnay

Pinot Grigio

Moscato

White Zinfandel

Ouzo



Drafts \$3.75

Alaskan Amber ♦ Bud Light

Stella

Bottled Beer

\$3.50

Coors ♦ Coors Light

Bud ♦ Bud Light

\$4.50

Hillas ♦ Fat Tire ♦ Blue Moon

Corona Light

Coffee & Liqueurs

Baileys & Coffee \$6.95

Amaretto & Coffee \$6.95

Peppermint Hot Chocolate \$7.25

(Peppermint Schnapps)

Our Favorite Hot Deli Chassics

\$9.99

Served with your choice of French fries, coleslaw, potato salad or substitue Greek salad for \$2.

Pastrami Reuben

Sauerkraut, Thousand Island, Mustard & Swiss Cheese on Marble Rye Bread

The Ultimate Club

Turkey Breast, Ham, Bacon & Provolone Cheese on Multigrain Bread



Cuban Hoagie

Ham, Capicola Ham, Pork Loin, Mustard, Pickles & Swiss Cheese

French Dip Hoagie

Slow Cooked Beef Brisket Slices with Melted Provolone Cheese - Served with au Jus

Philly Dip Hoagie

Slow Cooked Beef Brisket, Topped with Sautéed Green Peppers, Onions & Provolone Cheese

BBQ Beef Hoagie

Beef Brisket Slices Topped with Our Famous BBQ Sauce

Burgers

Ground Sirlion Beef served with your choice of French fries, coleslaw, potato salad or substitue Greek salad for \$2.

Abe's Lamb Burger \$10.99 ♦

Our award winning grilled specialty - fresh ground lamb mixed with chopped parsley, onions and spices. Topped with Feta cheese, lettuce, tomato, red onions and Tzatziki sauce side.



The Classic Cheeseburger \$6.99 ♦

An all American favorite! Topped with lettuce, tomato, onion, pickle and sliced American cheese.

Bacon Burger \$8.99 ♦

Applewood smoked bacon, American cheese, lettuce, tomatoes, pickles and onions.

BBQ Burger \$7.99 ♦

Sweet & Spicy BBQ sauce, sautéed onions and Provolone cheese.

♦ Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk to food born illness. Prices subject to change.

Non-Alcoholic Beverages

\$2.25 (Free Refills)

Fountain Drinks



Fresh Brewed Iced Tea

Hot Tea

Coffee

Smoothies \$4.00

Stawberry Mango Wild Berry

Hot Chocolate \$2.95

Bottled Spring Water \$1.25

Root Beer Float \$4.25

Lemonade \$2.25

Milk \$2.75 Chocolate Milk \$3.25

Bottled Soda \$1.95

Desserts \$5.95 (* House Made)



Baklava*

A Greek Favorite. Layers of Fillo dough filled with chopped walnuts seasoned with cinammon, cloves and organge blossom, topped with a honey syrup.



Galactobourecos*

Layers of Fillo dough with home-made custard, topped with a honey syrup.



Chocolate Cake



Rice Pudding* \$4.95

Cash or Credit Cards. No checks.