

## SPECIALTY COCKTAILS

- Hot Night** – Stoli Vanilla vodka, a single espresso shot, Ancho Reyes, and chili infused syrup, shaken and topped with espresso beans 14
- Sweet Caroline** – House blueberry vodka, pomegranate liquor, sour, and a soda splash. Served on the rocks with lemon and fresh rosemary 12
- Nikanos Spicy Marg** – Blanco tequila, triple sec, Ancho Reyes, fresh lime juice, and our chili pepper simple syrup. Served with a spicy salted rim 13
- Watermelon Skinny-Rita** – Blanco tequila, fresh watermelon juice, agave, lemon, lime, and mint – *spice it up with Ghost Tequila +2* 14
- Divers Rock** – House infused cucumber gin, muddled cucumber, agave, and sour. Topped with a splash of soda and fresh rosemary 12
- Paloma** – Blanco tequila, fresh ruby red grapefruit juice, agave, lime, and a splash of soda 12
- Cherry Papouli (Greek Old Fashioned)** – Bourbon, Metaxa Brandy, lemon bitters and our original Metaxa cherry syrup 12
- Santorini Seaside** – Absolute Citron, Limoncello, Blue Curacao, fresh lemon and a splash of sour mix, served up with a lemon-sugar rim 14
- Mediterranean Mule** – Tito's Vodka, Black Fig Infused vodka and ginger beer, served in a copper mug and garnished with fresh lemon and mint 12

### Red 12

Jenny Lee's tropical rum punch with silver, spiced, coconut, and Myers rum mixed with orange and pineapple juice

### Green 12

Marc's classic beach margarita with gold tequila, triple sec, house sour, and a splash of OJ

- Rumba** – Havana Club Rum, fresh ginger juice, bitters, pineapple and a splash of ginger beer. Garnished with fresh mint, nutmeg, and a Faraday Rum Floater 13
- The Aphrodite** – Vodka, raspberry liquor, lime and strawberry puree, shaken and served over ice with fresh mint 12
- Yanikaze** – Tito's Vodka, Patron Citronage, and fresh lime juice. Served up 14
- Cretini** – Tito's vodka, Loukatos Mastic and fresh house made cucumber water, served up and refreshingly cold 15
- The Medusa** – Blanco tequila, black raspberry liquor, strawberry puree, and lemon. Shaken and served up with a black-crystal sugar rim 14
- The Ouzo Margarita** – Ouzo, tripple sec, house sour and lemon juice, served on the rocks with a lemon-sugar rim 14
- Nick's Cosmo** – Kettle One Vodka, Cointreau, fresh squeezed lime, and a splash of cranberry for color. Shaken violently and served up cold and bold with dirty rocks on the side 15
- Coraje Liquido** – Inspired by the historic Spanish cocktail: The Carajillo, our "liquid courage," has a reposado tequila base with Cazadores Cafe Liquor, Licor 43, Nitro Coffee Liquor and fresh espresso, seerved ice cold and straight up 15
- The Red Lemon** – Stoli Raz Vodka, strawberry puree, and lemonade served on the rocks 12

### Beers on Draft

Seasonal Ale 8 | Allagash White 9 | Maine Beer Lunch 10

## BOTTLES AND CANS

### 12oz Cans

- Michelob Ultra 5  
 Stella Artois 5  
 Blue Moon 5  
 High Noon Seltzer 6  
 Heineken Zero N/A 5  
 Partake IPA N/A 6  
 Jai Alai IPA 7

### Bottles

- Bud Light 5  
 Miller Light 5  
 Heineken 6  
 Corona Extra 6  
 Corona Light 6  
 Red Stripe 6  
 Peroni Italiana 6  
 Birra Dolomiti Pils 8  
 Authentic Italian Pilsner | Veneto, Italy

### 16oz Cans

- Guinness Draught 8  
 Seasonal Cider 8  
 Maine Golf Lager 8

### Local Craft 16oz Cans

- Portland Pale Ale IPA 9  
 Lone Pine Brewing Co. | Portland, ME  
 Tubular IPA 9  
 Orono Brewing Co. | Orono, ME  
 Happy Hour Pilsner 8  
 Peaks Organic



# NIKANOS

MEDITERRANEAN BAR & GRILLE

## DESSERT

**Dessert of the Day** – Ask your server! MKT

**Galaktoboureko** – Traditional Greek custard pie layered with crispy phyllo, topped with honey and candied orange 9.50

**Greek Rice Pudding** – House made rice pudding topped with fresh mint and sour cherries 9.00

**Baklava** – Crispy layers of phyllo with walnuts, honey, butter, and spices 9.95

**Greek Donuts "Nikanos Style"** – Powder sugar coated and served with fresh berries and Greek honey 9.50

**Never On A Sundae** – Pistachio ice cream, warm chocolate sauce and crumbled baklava, topped with a Maraschino cherry 9.00

**Ice Cream Trio** – Served with house made biscotti 8.00

**Seasonal Fruit Crisp** – Baked fruit crisp topped with vanilla ice cream and our own almond brittle 10.00

**Affogato** – Vanilla Ice Cream topped with fresh hot espresso 8.00

## CAFE AND ESPRESSO

**Nikanos Coffee Blend** – Hot or Iced by Carpe Diem 3.50

**Espresso** 5.00 **Decaf Espresso** 5.00

**Cappuccino** 6.00 **Macchiato** 6.00 **Latte** 6.00

## SPECIALTY COFFEE DRINKS

**Greek** (Loukatos Tentoura) 10.00 **Italian** (Frangelico) 10.00

**Spanish** (Tia Maria) 10.00 **French** (Benedictine) 10.00

**Irish** (Jameson or Baileys) 10.00

## AFTER DINNER DRINKS

**The Irish Goodbye** – Jameson Irish Whiskey, Benedictine, banana liquor, lemon, and sugar 14.00

**Alexandra's Espresso Tini** – Stoli Vanilla, Creme de Coco, Mr. Black Cafe Liquor, fresh espresso, and three beans 15.00  
add Bailey's or Bailey's Almande +1.00

**Paper Plane** – Wiggly Bridge Bourbon, Aperol, Amaro Nonino, and fresh lemon 15.00

**The Golden Banana** – Belvedere Vodka, fresh lemon, fresh lime, an eyedrop of soda, and tonic 14.00

**Staff Choice** – Fernet Branca, served neat 8.00

**The Trojan Horse** – Beware of Greeks serving spirits... 15.00

## DESSERT WINE AND PORT

Mavrodaphne of Patras 12.00

Six Grapes Reserve Porto Duro Valley Portugal 8.00

Moscato Di Asti 1/2 Bottle 25.00

### Scotch

Monkey Shoulder 10.50

Johnnie Walker Red 10.50

Johnnie Walker Black 13.00

Oban 14yr 13.00

Glen Livet 12yr 14.00

Balvenie Caribbean Cask 22.00

Lagavulin 16yr 22.00

Nikka Taketsuru Pure Malt 22.00

Macallan 15yr 28.00

### Rye Whiskey

Cask & Crew 10.00

Bulleit Rye 11.00

Templeton Rye 11.00

Michter's Straight Rye 14.00

Angel's Envy Rye 18.00

Whistle Pig 10 yr 22.00

### Whiskey Bourbon

Bulleit 10.00

Buffalo Trace 11.00

Makers 46 12.00

Knob Creek 13.00

Woodford Reserve 13.00

Wiggly Bridge Small Barrel 13.00

Eagle Rare 10yr 13.00

Basil Hayden 13.00

Toki Suntory Whiskey 13.00

Fuyu Japanese Small Batch 14.00

Angel's Envy 16.00

### Cordials and Liqueurs

Amaretto Disaronno 8.00

Fabrizia Limoncello 8.00

Loukatos Mastic 8.00

Loukatos Tentoura 8.00

Loukatos Tsipouro 8.00

Ouzo 12 8.00

Carpano Antica 8.00

Bailey's Irish Cream 8.00

Bailey's Almande 8.00

Fernet Branca 8.00

Pernod 9.00

Sambuca White 9.00

Sambuca Black 9.00

Drambuie 10.00

Amaro Nonino 11.00

Amaro Montenegro 13.00

### Brandy and Cognac

Metaxa 7 Star 10.00

Christian Brothers 10.00

Gran Mariner 12.00

B&B 12.00

Benedictine 12.00

Couvossier VSOP 12.00

Hennessy VS 12.00

Remy Martin 1738 14.00

Hennessy VSOP 24.00