



MYKONOS BRUNCH

Saturdays & Sundays 12pm-3pm
Regular Menu Available

BAKLAVA PANCAKES 12

Buttermilk Pancakes staked and layered with Crushed Walnuts, Cinnamon and Brown Sugar Topped with Warm Honey Syrup and Fresh Berries

PHYLLO BAKED FETA 13

Baked Greek Barrel Aged Feta Cheese Wrapped in Phyllo Drizzled Greek Honey

EGGS MOUSSAKA 15

Roasted Eggplant in a Tomato Garlic Sauce Topped with 2 Organic Pasture Raised Eggs and Crumbled Greek Barrel Aged Feta Cheese

SPANAKOPITA OMELETTE 14

Organic Pasture Raised Eggs, Spinach, Feta & Green Onion Served with Lemon Potato Home Fries, Sliced Avocado & Cherry Tomato Medley

STEAK & EGGS 22

Filet Mignon Tips with 2 Organic Pasture Raised Eggs any Style Served with Lemon Potato Home Fries and Sliced Avocado

HALLOUMI AVOCADO PITA 15

Scrambled Organic Pasture Raised Eggs, Sliced Avocado, Cherry Tomatoes, Grilled Halloumi Cheese, Balsamic Glaze on Open Pita Bread Served with Citrus Romain Greens & Cherry Tomatoes

GREEK YOGURT PARFAIT 10

Greek Strained Yogurt, Fresh Berries, Greek Honey and Cinnamon Nut Crumble

Cocktails

Mimosa Bellini Bar 40

Prosecco Bottle with Carafes of Orange Juice, Peach Nectar, Grapefruit Juice & Fresh Fruit

Aperol Spritz 12 ~ Tree of Four 40

Prosecco, Aperol, Club Soda, Orange Garnish

Freddo Espresso Martini 14 ~ Tree of Four 48

Fresh Ground Espresso, Absolut Vanilla Vodka, Kahlua, Amaretto Liqueur

Bottomless Mimosas

Enjoy 2 hours of bottomless mimosas 25

Peter's Vitamin C

Grey Goose Vodka, Fresh Squeezed Orange Juice 14

Tabasco Bloody Mary 14

Absolut Tabasco Vodka, Tomato Juice, Fresh Lime Juice, Worcestershire, Pinch Black Pepper, Tajin Salt Rim