

BEVERAGES

Our cocktail program at Trapezi, curated by Bar Koukla's beverage team, is driven by a deep respect for classic cocktails, a passion for modern techniques, and a love of the Aegean palate. Take a seat and indulge in our take on Mediterranean mixology.

Crystal Robitaille, of Mamakas Taverna, has expertly curated Trapezi's wine list, hand picking each vintage included in this exclusive portfolio. The wine program aims to represent the most diverse and expressive wines that Greece and the Mediterranean region have to offer.

Ask us about our select reserve bottles.

COCKTAILS

18

SPRITZ | 11% ABV
Aperol Spritz or St. Germain Spritz

KALOKAIRI SOUR | 11.2% ABV
vodka – peach liqueur – fino sherry
banana syrup - lemon – lime – egg white – tonka

19

ESPRESSO MARTINI | 10% ABV
Dillons vodka - amaretto - amaro lucano
espresso - kahlua - mountain tea honey

20

ELIA MARGARITA | 18% ABV
reposado tequila – mezcal – dry curaçao – olive oil syrup
honey - lemon + lime juice – maldon salt – orange zest + olive garnish

NON-ALCOHOLIC

16

PORTOKALI TWIST
Roots Rosso – grapefruit cordial
rosemary honey – orange blossom water