

BREAKFAST & BRUNCH

served from 5 a.m. - 11 a.m. daily

SPREADS

all spreads come with one order of flatbread

tzatziki

yogurt, cucumber, dill, citrus 10.19

hummus

chickpea, tahini, capers,
kalamata olives 10.39

htipiti

roasted red peppers, feta, thyme 10.95

stone baked flatbread

garlic oil 2.69

crudité

cucumber, carrot, lemon 4.39

MAINS

farm house vegetable salad

feta, red wine vinaigrette 12.79

greek chicken caesar

baby romaine, feta, croutons 16.79

greek yogurt

seasonal fruit, granola, honey 10.99

the spartan breakfast

two farm fresh eggs any style, bacon,
sausage & whole wheat toast 15.89

breakfast sandwich

fried egg, bacon, american cheese,
tomato, whole grain toast 14.29

baklava crusted french toast

orange honey, seasonal fruit 13.69

BRUNCH SIDES

whole grain toast 2.19

bacon 5.99

greek sausage 6.59

crispy lemon potatoes 4.39

COFFEE

coffee 4

decaf coffee 4

BRUNCH COCKTAILS

mimosa 11

choice of:

classic • grapefruit
pineapple • pomegranate

bloody mary 13

choice of:

classic • michelada

spiked coffee 11

becherovka liqueur,
cinnamon, fennel, ginger,
anise whipped cream

visit us online

www.kapnosdc.com
www.kapnostaverna.com
www.gbymikeisabella.com
www.pepitabymike.com
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kapnos
TAVERNA
BY MIKE ISABELLA

SPREADS

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GARDEN MEZZE

spanokopita

spinach, feta, phyllo 13.49

roasted spiced cauliflower

golden raisin, yogurt, fresno chili, mint 11.99

fried greek potatoes

oregano, aleppo, greek island sauce 9.89

crispy brussel sprouts

burnt coriander, honey,
spiced almonds 12.99

KIDS MEZZE

crispy chicken

with fries 7

orzo pasta

tomato sauce or butter sauce 6

crispy potato fries 3.5

COLD MEZZE

farm house vegetable salad

feta, red wine vinaigrette 12.79

maroulosalata

mixed greens chickpeas,
pomegranate 11.49

greek chicken caesar

baby romaine, feta, croutons 16.79

spicy olives

kalamata, castelvetrano, amfissa 6.99

MAINS

gyros

served on garlic flatbread with romaine,
tzatziki, pickled onions
crispy chicken 14.99

roasted chicken 14.99

pork loin 15.99 • beef 16.99

crispy squid

lemon yogurt 16.99

lamb chop

ancient grain salad 16.99

taverna bacon burger

lto, american 17.49

bifteki burger

spiced beef, grilled red onion,
greek island dressing 17.49

WINE 6oz. / 9oz / btl.

white

gavalas assyrtiko, santorini 13 / 19.5 / 48

kapnos reserve

monemvasia, paros 13 / 19.5 / 48

altitude project chardonnay 9 / 13 / 32

santa margherita pinot grigio 13 / 19.5 / 48

villa maria sauvignon blanc 11 / 16.5 / 40

chateau ste. michelle riesling 9.5 / 14.25 / 34

sonoma cutrer chardonnay 13 / 19.5 / 48

red

skouras "st. george"

aghiorghitiko, nemea 13 / 19.5 / 48

kapnos reserve xinomavro 13 / 19.5 / 48

altitude project

cabernet sauvignon 9 / 13 / 32

nielson pinot noir 13 / 19.5 / 48

benziger merlot 13 / 19.5 / 48

gascon malbec 11.5 / 16.5 / 42

joel gott 815 cabernet sauvignon 12 / 17.5 / 44

sparkling

korbel brut champagne 187ml 15

amalia brut moschofilero 375ml 9 / 18

BEER

draft 14oz. | 22oz.

stella artois 7 | 11 • shock top belgian wheat 7 | 11

samuel adams boston lager 7 | 11 • bud light 7 | 11

bottle 6.50

dc brau athe public pale ale (can)* • flying dog snake dog IPA* • heineken

corona extra • sam adams seasonal • miller lite • michelob ultra • budweiser

pilsner urquell • angry orchard cider • o'doul's n.a • mythos lager GRE • efes pilsner TUR

HOUSE COCKTAILS 13

hollywood

old forester bourbon,
benedictine, dolin sweet
vermouth, cherry heering, bitters

i work out

beefeater gin, pineapple,
celery juice, lime, agave

dc mule

absolut vodka, lime,
grapefruit, ginger beer

harissa bloody mary

absolut vodka, celery, olive,
spicy house bloody mary mix

pomegranate margarita

patrón silver, patrón citrónge,
pomegranate, lime, chile de arbol salt

CLASSIC COCKTAILS 13

negroni

beefeater gin, campari, sweet vermouth

old fashioned

rittenhouse rye or old forester bourbon,
brown sugar, angostura bitters

caipirinha

avua cachaça, lime, sugar cane

airmail

brugal anjeo rum, lime,
honey, champagne