



SYMI
GREEK REDEFINED

COCKTAILS

SYMITINI \$18

Ketel One, St. Germain, lychee juice, butterfly tea syrup, lemon juice

SYMI CLASSIC \$18

Grey Goose, Mastiha Dark, vanilla monin, espresso shot

HOT & DIRTY \$18

Tito's, olive brine, habanero bitters

PEACH VOTANIKON- \$17

Votanikon Gin, Juliette peach liquor, peach bitters, Aegean tonic

PINEAPPLE MOON- \$17

Don Q Anejo, Don Q Blanco, vanilla, lemon, saffron syrup, Canton ginger, pineapple

ANCIENT GREEK- \$18

Angels Envy, orange bitters, angostura bitters, simple syrup

LADY IN RED- \$18

Codigo Blanco, strawberry, jalapenos, lime, triple sec

APHRODITE SPRITZ- \$17

Patron Reposado, Otto's infused strawberries, lemon Aegean tonic

MANHATTAN 776- \$18

Whistle Pig, Piggyback Bourbon, Otto's sweet vermouth, El Guapo pecan bitters

ATHENIAN PALOMA- \$17

Patron Blanco, Skinos mastiha, lime & grapefruit soda

PASSIONFRUIT MEZCAL- \$18

San Dimas Mezcal tequila, jalapenos, passionfruit, lime, triple sec

FIG MOJITO- \$17

Figenza vodka, lime juice, fresh mint

BEER

Draft Beers- \$8

Sand city Seasonal

Montauk Wave Chaser

Peroni

Sam Adams Boston Lager

Stella Artois

Bottles- \$9

Coors Banquet

Coors Light

Corona

Heineken

Mythos

Stella Artois



WINES

WINES BY THE GLASS

SPARKLING

Assyrtiko- Malagousia "Matamis", Greece 2021	15 45
Aurelia Rose, Pink Sparkling- Greece 2021	15 45

ROSE

Hampton Water, Languedoc- France 2023	16 48
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WHITE

Moschofilero Boutari, Mantinea- Greece 2023	14 50
Pinot Grigio, Villa San Martino- Italy 2023	14 46
Malagousia Geometria, Lafazanis Peloponnese- Greece 2023	16 50
Sauvignon Blanc, Avantis, Evia- Greece 2023	15 50
Menetou Salon Blanc, Cherrier Sancerre- France 2023	18 60
Chardonnay, Hatzimichalis, Atalanti Valley- Greece 2022	14 49
Cave de Lugny, Les Charmes Macon- Lugny, France 2022	15 60
Chardonnay, Sea Sun- California 2022	16 60
Assyrtiko, Boutari- Santorini Greece 2021	19 75

RED

Agiorgitiko Cavino, Grande Reserve- Nemea, Greece 2015	14 56
Cabernet Sauvignon, Hatzimichalis -Atalanti Valley, Greece 2019	18 63
Cabernet Blend, Mega Spileo III- Achaia, Greece 2020	14 53
Cabernet Sauvignon, Bonanza- California 2024	20 60
Malbec, Inca- Salta, Argentina 2022	14 46
Xinomavro, Kourtis- Kamkouti Velventos, Greece 2021	14 50
Pinot Noir, Val de Salis- Languedoc France 2022	14 42



SIP & SAVOR 4-6PM TUESDAY-FRIDAY

WINES \$10

WHITE

Moschofilero Boutari
Malagousia Geometria
Assyrtiko Malagousia SP
Hampton Water Rose

RED

Cab Sauv Hatzimichalis
Cab Blend Mega Spileo III
Pinot Noir Val de Salis
Malbec Inca

All Beers on Tap- \$6
All Specialty Cocktails- \$12

MOCKTAILS- \$12

YELLOW SAVORY

Botanical savory, pineapple, lemon

IBISCUS

Hibiscus, Aegean tonic

LYCHEE LEMONADE

Lychee, lime

FOOD MENU

Oysters on the half shell- \$1.50 each
Clams on the half shell- \$1 each
Pikilia Trio- choose one- \$7
(beet root hummus, tirokafteri, tzatziki)
Mussels- \$9
Keftedes- \$9
Spanakopita- \$9
Fried Calamari- \$9
Greek Fries- \$7



SYMI
GREEK REDEFINED

DESSERT WINE \$10

Cavino Samos
Cavino Mavrodaphne

GREEK SPIRITS \$20

Ouzo 200ml
Tsipouro 200ml

DESSERTS

Cheesecake

creamy cheese filling, topped with greek sour cherries 13

Chocolate Lava Cake

topped with scoop of vanilla gelato 11

Saragli

traditional rolled baklava with nuts 10

Greek Yogurt

topped with greek sour cherries, honey, nuts 12

Karridopita

moist and cinnamony walnut cake 11

Galaktoboureko

traditional greek custard wrapped in filo 11

Gelato

chocolate, vanilla, strawberry 9

Key Lime Pie

tart & creamy, palate cleansing 13

COFFEE

American Coffee/Decaf 5

Espresso/Decaf 6

Freddo Espresso 7

Freddo Cappuccino 8

Cappuccino 6

Greek Coffee 6

TEA \$6

Chamomile

Jasmine

Breakfast

Menthe Poivree

Darjeeling

China Black Iced Tea

Earl Grey

Earl Grey Decaf