



SYMI
GREEK REDEFINED

COCKTAILS

SYMITINI \$18

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

SYMI CLASSIC \$18

Grey Goose, Masticha Dark, vanilla monin, espresso shot

HOT AND DIRTY \$18

Tito's, olive brain, habanero bitters

PEACH VOTANIKON- \$17

Vodtanikon Gin, Juliette peach, peach puree, 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, anqostura bitters, simple syrup

LADY IN RED- \$18

Codigo, strawberry, jalapenos, lime, triple sec

APHRODITE SPRITZ- \$17

Patron reposado, Otto's infused strawberries, lemonm Aegean tonic

MANHATTAN 776- \$18

Whistle pic, Piggyback Bourbon, Otto's vermouth, el guapo pecan bitters

ATHENIAN PALOMA- \$17

Patron blanco, skinos masticha, lime and grapefruit soda

PASSIONFRUIT MEZCAL- \$18

San Dimas Mezcal, tequila, jalapenos, passionfruit mix, 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



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WINES

WINES BY THE GLASS

SPARKLING

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

ROSE

Hampton Water, Languedoc- France 2023	16
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WHITE

Moschofilero Boutari, Mantinia- Greece 2023	14
Pinot Grigio, Villa San Martina- Italy 2023	14
Malagousia Geometria, Lafazanis Peloponnesse- Greece 2023	16
Sauvignon Blanc, Avantis, Evia- Greece 2023	15
Menetou Salon Blanc, Cherrier Sancerre- France 2023	18
Chardonnay, Hatzimichalis, Atalani Valley- Greece 2022	14
Cave de Lugny, Les charmes Macon- Lugny, France 2022	15
Chardonnay Sea Sun- California 2022	16
Assyrtiko Boutari- Santorini Greece 2021	19

RED

Agiorgitiko Cavino Grande Reserva- Nemea, Greece 2015	14
Cabernet Sauvignon Hatzmimichalis- Atalani Valley, Greece 2019	18
Cabernet Blend Mega Spileo III- Achaia, Greece 2020	14
Cabernet Sauvignon Bonanza- California 2024	20
Malbec Inca- Salta, Argentina 2022	14
Xinomavro Kouretis- Kamkouti Velventos, Greece 2021	14
Pinot Noir Val de Salis- France 2022	14



SYMI
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HAPPY HOUR 4-6PM TUESDAY-FRIDAY

WINES \$10

WHITE

Moschofilero Boutari
Malagousia Geometria
Assyrtiko Malagousia SP
Hampton Water Rose

RED

Cab Sauv Hatzmimichalis
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

Botanica savory, pineapple, lemon

IBISCUS

Hibiscus, Aegean tonic

LYCHHE LEMONADE

Lychee, lime

FOOD MENU

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



SYMI
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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

traditinal rolled baklava with nuts 10

Greek Yogurt

topped with greek sour cherries, honey, nuts 12

Karridopita

moist adn cinnamony walnut cake 11

Galaktoboureko

traditional Greek custard wrapped in filo 11

Gelato

chocolate, vanilla, starwberry 9

COFFEE

American Coffe/Decaf 5

Espresso/Decaf 6

Freddo Espresso 7

Freddo Cappuccino 8

Cappuccino 6

Greek Coffee 6

TEA \$6

Chamomile

Jasmin

Breakfast

Menth Pivree

Darjeeling

China Black Iced Tea

Earl Grey

Earl Grey Decaf