

# Hand-Crafted COCKTAILS



Ionian Breeze

Strawberry Mojito

**IONIAN BREEZE**  
Finlandia Grapefruit Vodka with cranberry, grapefruit & lime juice shaken and served on the rocks. 8.95

**MYKONOS MARGARITA**  
1800 Reposado Tequila, Grand Marnier, organic agave nectar & fresh lime juice with a fresh squeeze of orange. 7.95

**WHITE PEACH SANGRIA**  
Mezzacorona Pinot Grigio, fresh lemon juice, peach & strawberries. 6.95

**STRAWBERRY MOJITO**  
A blend of Bacardi Rum, fresh strawberry, lime & mint leaves. 7.95

**GRAND MARNIER SMASH**  
Grand Marnier, fresh lemon, mint, topped with ginger ale. 8.95

**OLYMPUS MARGARITA**  
Patron Silver Tequila, St.-Germain Elderflower liqueur, organic agave nectar & fresh lemon & lime. 9.95

**CUCUMBER COOLER**  
Hendrick's Gin, cucumbers, lemon juice, mint, topped with club soda. 8.95

## Ice Cold BEER

### DRAFT

Domestic 4.25	4.95
Bud Light	Shiner Bock
	Blue Moon

### BOTTLE

Domestic 4.50	
Miller Lite	Coors Light
Bud Light	Michelob Ultra
Budweiser	
Import/Craft 4.95	5.95
Mythos	Fix
Fat Tire	Guinness
Corona	
Dos XX	
Heineken	
Sam Adams	
Amstel Light	

## Zero PROOF

**HAND-CRAFTED STRAWBERRY LEMONADE**  
2.95

**STRAWBERRY LIME SPARKLER**  
Fresh strawberries with fresh lime juice and ginger ale. 2.95

**FRUIT FLAVORED TEA**  
Strawberry or Mango. 2.95

**YIA YIA MARY'S**  
PAPPAS GREEK KITCHEN

# HAPPY HOUR

MONDAY - FRIDAY • 3:00 - 6:00 PM

*In the bar only please*

## Cocktails

**FROZEN  
MARGARITA \$3<sup>95</sup>**

**SANTORINI \$5<sup>50</sup>**  
Frozen margarita &  
Yia Yia Punch topped  
with Greek brandy

**GREY GOOSE  
MARTINI \$5<sup>50</sup>**

**GREY GOOSE  
COCKTAIL \$5<sup>50</sup>**  
Grey Goose with fresh  
squeezed orange juice,  
grapefruit juice or your  
favorite mixer

## Beer

**BUD LIGHT  
DRAFT  
\$1<sup>95</sup>**

## Wine

**RED OR WHITE  
WINE CARAFE  
\$9<sup>95</sup>**  
(2 glasses)

## Appetizers

**1<sup>45</sup>**

### SPANAKOPITA

Pastry with spinach & feta cheese

### TIROPITA

Pastry with feta cheese & herbs

### HOMEMADE OLIVE BREAD

with feta cheese

**\$4<sup>95</sup>**

### SAGANAKI CHEESE

Fried cheese flamed table side

### KEFTEDES

Grilled beef & lamb meatballs,  
served with olive oil & lemon

**\$3<sup>95</sup>**

### ARTICHOKES TIGANITES

Lightly fried artichoke hearts with  
lemon, mint & extra virgin olive oil

### FRIED CALAMARI

**\$5<sup>95</sup>**

### BAKED FETA

Feta cheese, baked golden brown  
in a fresh tomato sauce

**YIA YIA MARY'S**  
PAPPAS GREEK KITCHEN