

# Signature Cocktails

## Danger-Ade

*Fresh raspberry infused New Amsterdam® Vodka blended in our lemonade. \$15*

## New York, NY

*LIV Spirits Rough Rider Rye, sweet vermouth, Jack Rudy aromatic bitters, wild Amarena cherries, fresh orange juice on the rim \$16*

## Vitamin Sí

*Milagro® silver tequila, Triple Sec, fresh squeezed limes, organic agave syrup, Himalayan pink salted rim, on the rocks \$15*

## BA-DA-VING!

*When Sopranos's alum Joey Pants endorses a vodka, it is a great one! Ving organic KLC super-pure vodka, organic agave, lime, cucumber ice cube, lemon twist, seltzer splash. \$15*

## Hail Mary

*Red and green bell pepper infused New Amsterdam® vodka, homemade bloody Mary mix, celery salted rim. \$15*

## Frappetini

*The espresso martini taken to another level. Mr. Black, Baileys, New Amsterdam Vodka, Frappe Coffee \$15*

## Cosmogranate

*Tito's Vodka, Triple Sec, fresh lime. pomegranate juice. \$15*

## Ma-Ma-Ma My Mimosa

*Sparkling Pointe Cuvee Carnival, Orange Infused New Amsterdam® Vodka, orange juice. \$16*

## Hardshore Negroni

*Hardshore Gin from Maine, Campari, 9diDANTE Inferno Rosso Vermouth, Tempus Fugit Spirits Gran Classico Bitter \$16*

## Yiasou Málaga

*Inspired by a trip to Spain, Larios 12 botanicals premium Spanish gin, Fever Tree elderflower tonic, lime zest, Amarena cherry \$16*

## Puttin' on the Spritz

*Sparkling Pointe Cuvee Carnival, Pamplemousse rose. \$16*

## Hellenic Lemonade

Famous since 1976	\$4.95
Double the lemonade 32 oz.	\$9.90
Arnold Palmer (Iced tea and Hellenic lemonade)	\$5.50
Danger-Ade (Fresh raspberry infused New Amsterdam® vodka in our lemonade)	\$15.00

## Drinks & Shakes

Sparkling Water (.750 L)	\$8.95
Sparkling Water (.250 L)	\$4.95
Still Spring Water (1L)	\$7.95
Pepsi, Diet Pepsi, Starry, Schwepps Ginger Ale, Dr. Pepper	\$3.95
Hellenic gelato milk shake chocolate, vanilla... any flavor	\$10.95

## Coffee & Tea

Espresso	\$3.00
Cappucino	\$5.00
Latté	\$6.00
Flat White	\$4.00
Greek Coffee (Demitasse)	\$4.25
Cortado	\$4.00
Machiato	\$4.00
Americano	\$3.50
Frappe (Greek Iced Coffee)	\$6.95
Real Hot Chocolate	\$5.95
Drip	\$3.50
SWP Decaf Drip	\$3.75
Numi Organic Teas	\$3.50

## Pints On Tap \$9

Hellenic Pale Ale, Barrier, LI
Peroni, Pilsner
Montauk Wave Chaser, IPA
NoFo Brew Co. Hold Me Closer Tiny Lager
NoFo Brew Co. Run the Juice IPA
Shelter Island 114 East Coast IPA

## Bottled Beers \$8

Alpha, Greece Lager
Corona
Coors Light
Ghostfish Haze, IPA GF
Corona Cero Non-Alcoholic

**We roast our coffee fresh, on premise.**

Little  
bean  
Roast co. 

**Inform us of any allergies before you order.**

## Long Island

**Bedell Musee** \$16/54

*Bordeaux style, dark fruits, bold tannins*

**Cabernet Franc, Anthony Nappa Wines** \$14/52

*"Bordo Antico," first certified organic wine made in NY*

**Cabernet Franc, Bedell** \$14/52

*Fresh black cherry, black currant, juicy finish*

**Malbec, Anthony Nappa, "La Strega"** \$14/52

*89 Pts. Wine Enthusiast, Organic, plum, blueberry, chocolate*

**Merlot, Estate, Lieb Cellars** \$14/52

*bright raspberry, violet, mild tannins*

**Bubbly, Sparkling Pointe Cuvee Carnival** \$17/66

*strawberry, tropical fruits, and cherry blossom.*

**Chardonnay, Macari, Reserve** \$15/54

*vanilla, ripe pear, tropical notes, round, creamy*

**Chardonnay, Pellegrini Vineyards** \$14/52

*vanilla, ripe pear, tropical notes, round, creamy*

**Pinot Grigio, Suhru** \$14/52

*citrus aromas, lime, grapefruit*

**Reisling, Suhru** \$13/46

*dry, apricot, clementine, peach*

**Sauvignon Blanc, Estate, Jamesport** \$14/52

*strong summer fruit, dry, buttery oak*

**White, Gallery, Bedell** \$15/54

*full body, tropical fruit, mango, vanilla*

**Wölfel Chardonnay, Perle** \$16/59

*ripe peach, fine vanilla, and elegant toasted oak, outstanding*

**Wölfel Trebbiano** \$13/46

*ripe papaya, honeydew melon, and a delicate hint of banana*

**Bedell Rose** \$14/52

*elegant, refreshing acidity, savory minerality*

**Rosé, Lieb Cellars, Bridge Lane** \$13/43

*dry, bright acidity, complex fruit*

## California

**Cabernet Sauvignon, Cupcake Vineyards** \$13/43

*blackberry, dark cherry, cassis*

**Cabernet Sauvignon, Hess, Shirtail Ranch** \$15/54

*blackberry, wild cherry, light tanins*

**Pinot Noir, Cline, North Coast** \$14/52

*silky layers of raspberry, dark chocolate and lilac.*

**Chardonnay, Peju, Legacy Carneros** \$16/59

*green apple, pear, french oak, malolactic ferm.*

## Greece

**Red, Liatiko, Dafnios** \$14/52

*intense winter fruit, mountain thyme, dry*

**Retsina, Mylonas** \$14/52

*peach, mastic, mango and lemon*

**White, Zoe, Domaine Skouros** \$13/42

*crushed blossoms, citrusy, jasmine, mint*

**Rosé, Zoe, Domaine Skouros** \$13/42

*ripe cherries, raspberries, flowers, rose petal*

## Other Regions

**Barton & Guestier Sancerre Les Silices** \$17/69

*acacia, white berries, pineapple, a touch of citrus*

**New Zealand, Sauv Blanc, Locations NZ** \$15/54

*white currants, gooseberries, tropical fruits, preserved lemon*

**South Africa, Sauvignon Blanc, Margaret** \$13/42

*Lime zest, dried apricot, green apple, hints earthy greens*

## The Wine Flight

Select four of our wines above. Four mini carafes (two glasses) served on a wine barrel stave \$28 and up.



## Digestif

Amore Montenegro \$15

Sparkling Pointe Cuvee Carnival, Long Island Sparkling \$17

Ouzo 12 \$13

## Port

Sandeman Tawny Port 20YR \$19

Cockburn Ruby Port \$17

Graham's LBV Port \$13

## Cognac (2oz)

Remy Martin Champagne Cognac 1738 \$22

Courvoisier Cognac VSOP 80 \$19

Metaxa Five Star Greek Cognac \$13

## Bourbon and Rye (2oz)

Rough Rider Bull Moose Three Barrel Rye \$14

Angel's Envy Rye \$22

Woodford Reserve Double Oak \$18

Knob Creek, 9 year old \$15

Blanton's Single Barrel \$22

Bulleit Bourbon \$13

Maker's Mark \$13

## Scotch (2oz)

McCallan 18 YR Highland Double Cask \$53

Johnie Walker Blue \$42

McCallan 12 YR Single Malt \$24

Glenlivet 12YR Single Malt \$19

Johnie Walker Black 12 YR \$19

Johnnie Walker Red \$15

Glenfiddich Special Reserve Single Malt \$15

## Tequila

Don Julio Rosada \$20

Maestro Dobel Diamante \$21

Casamigo Blanco 80 \$19

Millagro Silver \$15

# The Appetizers

## Dips On Pita

<b>Hummus (GF)(V)</b>	\$11.95
Homemade blended chickpeas, tahini, garlic, lemon, olive oil	
<b>Eggplant (GF)</b>	\$15.95
Baked eggplant, feta, onions, egg, parsley, touch of mayonnaise	
<b>Tzatziki (GF)</b>	\$8.95
Our signature rich, thick yogurt sauce, fresh cucumbers and garlic	
<b>Split pea (GF)</b>	\$13.95
A creamy spread of split pea, scallions and dill, fresh lemon and olive oil	
<b>Taramasalata</b>	\$14.95
Silky blend of cured roe, bread, olive oil, onion	

## Cheese Please

<b>Saganaki (GF)</b>	\$16.95
Baked Kefalograviera cheese, lemon, oregano, olive oil	
<b>Saganaki with Tomatoes (GF)</b>	\$18.95
Baked Kefalograviera cheese over bubbling marinated tomatoes	
<b>Grilled Haloumi (GF)</b>	\$16.95
Cyprian cheese, fresh tomatoes, Kalamata olives	
<b>Feta &amp; Olives (GF)</b>	\$20.95
Arahova Feta, cracked green olives, kalamata olives, pepperoncini, EVOO	

## Filo & Friends

<b>Handmade Dolmades (GF)(V)</b>	\$13.50
Grapevine leaves, rice, dill, caramelized onions	
<b>Skordalia (V)</b>	\$15.95
Creamy garlic sauce over fried eggplant and zucchini	
<b>Red Beets Skordalia (V)</b>	\$18.95
Sweet red beets, garlic red wine vinegar, skordalia sauce	
<b>Spanakopita</b>	\$15.95
Spinach, feta, scallion, dill, layers of flaky fillo dough	
<b>Tiropitakia</b>	\$10.95
Five filo dough triangles with a creamy feta cheese blend	
<b>Mini Spinach Rolls</b>	\$10.95
Three thick filo rolls of spinach and feta, imported from Greece	
<b>Cauliflower Croquettes</b>	\$14.95
Cauliflower, feta cheese, dill, eggs, Tirokafteri (feta, sour cream, and pepperoncini)	
<b>Chicken Fingers</b>	\$12.95
Fried, hand-breaded chicken breast, homemade honey mustard.	
<b>Fried Calamari*</b>	\$18.95
Crisp, flaky and tender with skordalia sauce	
<b>Cracked Green Olives</b>	\$9.95
Re-cured Colossal Green Olives, coriander, garlic, lemon, EVOO	

## The Small Plate

Choose any three or five items above. NO SAGANAKI OR FETA \$21.95/ \$30.95  
Add rainbow carrots and cucumbers \$5.50 or gluten-free pita \$3.25

Items marked GF and V can be made Gluten Free or Vegan upon request. Inform us of any allergies before you order.

\*This menu item can be cooked to your liking. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

## The Soups

**We only use organic chicken stock, or all-natural beef and vegan soup bases!**

	Bowl	1/2 Bowl	Quart (To Go)
Organic Avgolemono / Soup of the Day	\$10.95	\$7.95	\$17.95

## The Salads

All salads served with pita. Gluten-free pita \$3.25

**Horiatiki (V)(GF)** Chopped country-style Greek salad, cherry tomatoes, cucumbers, celery, olives, red bell peppers, sliced cubanelle peppers, red onions, feta, homemade EVOO, sea-salt, red-wine vinaigrette. \$19.95

**Hellenic's House (V)(GF)** Served since 1976! Iceberg lettuce, tomatoes, marinated onions, Kalamata olives, feta, anchovies, John's Original Dressing. Baby \$10.95, Small \$14.95, Large \$18.95

**Ospria salad** String beans, canellini beans, chick peas, kidney beans, marinated onions. \$13.95

**Cabbage salad** Shredded red and green cabbage, carrots, garlic, red wine vinaigrette. \$10.95

*Add beef gyro, chicken souvlaki, falafel or sliced grilled chicken breast to your salad \$9.95*

*Add leg of lamb souvlaki, Berkshire Pork souvlaki, grilled wild-caught salmon or sautéed shrimp \$15.95*

## Sides

Small/Large Tzatziki \$2.75/\$8.95

Skordalia \$2.75

Single Dolmada \$2.75

Marinated Tomatoes and/or Onions \$8.95

Taramasalata \$8.95

Hummus \$8.95

Kalamata Olives \$8.95

Side of Gyro meat \$11.95

Side of Falafel \$11.95

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# Hellenic Specialties and Entrees

## STEP 1: Choose Your Protein

◆ Berkshire Pork Souvlaki Skewer\* ◆ Chicken Souvlaki ◆ Leg of Lamb Souvlaki\*  
◆ Sliced Beef Gyro ◆ Falafel

## STEP 2: Choose Your Plating

### The Sandwich (GF) - open or wrapped

*Chicken Souvlaki, Beef Gyro or Falafel \$18.95*  
*Lamb or Berkshire Pork \$24.95*

### Over Rice (GF)

*Rice cooked in organic chicken broth \$22.95*  
*Lamb or Berkshire Pork \$28.95*

### The Platter (GF)

*Double the meat, over fries or rice \$30.95*  
*Lamb or Berkshire Pork \$39.95*

### The Skewer (GF)

*No tomatoes or onions. Chicken \$14.95*  
*Lamb or Berkshire Pork \$20.95*

## STEP 3: Choose Your Toppings

Served on grilled pita bread, topped with COLD marinated tomatoes & onions, and tzatziki sauce  
--- For a HOTTER entree, please order tomatoes, onions and sauce on the side ---

All items above can be made gluten-free EXCEPT Gyro. Gluten-free pita \$3.25

### Moussaka

Eggplant, ground beef, golden brown potatoes,  
tomato sauce, creamy béchamel \$33.95

### Pastichio

Long tube noodles, ground beef, tomato sauce,  
béchamel, haloumi & parmesian cheese. \$32.95

### Shrimp, Spinach & Orzo\*

Jumbo shrimp, sautéed bell peppers, scallions,  
feta, fresh spinach, parmesan, orzo pasta. \$33.95

### Lamb Youvetsi

Slow cooked lamb shank, orzo pasta, tomato,  
kefalograviera cheese \$33.95

### Leg of Lamb Bekri (GF)

Boneless, fork-tender, slow-cooked in merlot  
wine, tomatoes, caramelized onions, Cyprian rice,  
fresh baked vegetables. \$35.95

### Grilled Chicken Breasts (GF)

garlic, olive oil, oregano, hint of lemon, fresh  
baked vegetables, Cyprian-style rice \$29.95

### The Power Bowl (GF)(V)

Sauteed canellini, kidney, string & garbanzo  
beans, spinach and onions, fresh baked  
vegetables, organic quinoa \$28.95  
--add chicken souvlaki, chicken breast,  
beef gyro, or falafel \$9.95  
--add lamb souvlaki\*, Berkshire Pork\* or  
sauteed shrimp, or grilled wild-caught salmon  
\$15.95

### The Feast

Berkshire Pork Souvlaki\*, chicken souvlaki, beef  
gyro, calamari, spinach pie, dolmades, fried  
eggplant, fried zucchini, tzatziki sauce,  
taramasalata and skordalia sauce. A complete  
feast for two \$119.95. For four \$169.95

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## The 8 Ounce Burgers

### For the Purist\* (GF)

Our eight ounce burger is made with a secret proprietary blend of select cuts of beef, yielding this flavorful, juicy classic. \$19.95

### The Grecian\* (GF)

We've been serving this burger for over thirty years. Eight ounces of beef mixed with our marinated onions, peppers and garlic. \$22.95

### The Inhaler\* (GF)

Our classic eight ounce burger with a slice of beefsteak tomato and a dollop of "tirokafteri," a spicy sauce made with feta, sour cream and pepperoncini on a buttered bun. \$22.95

### Falasopher (V) (GF)

Our Homemade falafel burger, hummus, roasted red peppers, cabbage salad. Choice of steak fries, sweet potato fries, fresh-cut fries, fresh baked veggies, or yellow rice. \$22.95

**Served with homemade coleslaw, a pickle and fresh homemade pickled vegetables and a choice of steak or fresh-cut fries, sweet potato fries, yellow rice or fresh baked vegetables.**

## The Sandwiches

### The Clubs (GF)

In 1983, The NY Times called our Turkey Club, "The Best Turkey Club this side of the hemisphere!" Freshly prepared Turkey Breast on premise or Beef Burger\* \$23.95

### The Yianni (GF)

Freshly grilled chicken cutlet, smoked bacon, melted cheddar, homemade honey mustard, grilled tomato, on toasted ciabattini \$22.95

### The Norm (GF)

Thinly sliced, marinated and smoked Rib Eye steak, served on marble rye with swiss, homemade horseradish honey mustard \$23.95

### The Harvey (GF)

Yellow Fin Tuna salad, celery, mayonaise, lettuce, tomato and melted cheddar on ciabattini \$19.95

## The Toppings

**American cheese or grilled onions \$2.25. Swiss or cheddar \$3.25. Feta, bacon, grilled mushrooms or marinated tomatoes/onions \$4.50**

**Served on pita bread, ciabattini, organic sprouted whole wheat or gluten-free bread \$2.95. On gluten-free pita bread \$3.25**

## The Sides

**Steak fries or fresh cut fries \$6.95**

**Yellow rice or orzo pasta \$6.95**

**Oven roasted lemon potatoes, large order of steak fries \$11.95**

**Fresh baked vegetables or sauteed fresh spinach \$11.95**

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## Homemade Hellenic Gelato

Visit our brand new gelato bar inside! All flavors made to order, from scratch on premise using quality eggs, milk, cream and sugar. That's it!

Small Gelato \$7.95

*Waffle Cone +\$1*

Large Gelato \$10.95

*Waffle Cone +\$1*

Gelato Flight \$13.95

*Choose three... great for sharing!*

Hellenic's Gelato Sundae \$12.95

*Vanilla gelato, amarena cherries, organic bananas, candied pecans, chocolate sauce, homemade whipped cream.*

Your Gelato Sundae, Your Way \$12.95

*Homemade whipped cream, choose one sauce and three toppings below.*

**Gelato Toppings \$1.25 each**

Caramel or chocolate sauce

Amarena cherries, candied pecans, slivered almonds, Oreo cookie crumbles, peanut butter cup pieces, plain M&Ms, rainbow sprinkles, mini chocolate chips.

## Hellenic Desserts

**Ask about our freshly prepared dessert specials!**

Baklava \$11.95

*Walnuts and almonds, between layers of flaky fillo, homemade cinnamon syrup*

(GF) Carrot Cake \$11.95

*Pineapple cream cheese icing.*

Galaktobouriko \$11.95

*Warm semolina custard filling between layers of fillo, homemade cinnamon syrup.*

(GF) George's NYC Cheesecake \$11.95

*The ultimate! Very creamy and moist.*

Oreo <sup>TM</sup> cookie cake \$11.95

*America's favorite cookie, our cake.*

(GF) Rice Pudding \$8.25

*Grandma's recipe.*

## Kids 12 and Under

Includes CHOICE OF: french fries, yellow rice, fresh baked veggies or Greek orzo pasta and a small juice, milk or soda

1/4 lb Grilled Hebrew National Frankfurter \$12.95

Grilled Cheese \$14.95

Chicken Fingers \$14.95

Orzo with Butter and Fresh Baked Veggies (no other sides) \$11.95

4 oz Cheese Burger \$14.95

Tuna Melt \$14.95

Chicken Stick (tzatziki upon request) \$16.95

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## **Your Omelet, Your Way\***

Make your own organic two egg omelet by adding the items below. Starting price \$11.95

Goat Cheese \$4.25	Dolma \$2.75
American Cheese \$3.25	Roasted Red Peppers \$2.95
Swiss Cheese or Cheddar \$4.50	Green Peppers \$2.25
Extra Egg or Whites \$2.25	Tomatoes \$1.95
Feta \$4.95	Onions \$1.95
Saganaki Cheese \$5.95	Mushrooms \$3.25
Bacon or Sausage \$4.50	Fresh Spinach \$2.50
Haloumi Cheese \$5.95	

## **Your Frittata, Your Way\***

Choose any three above, please allow a little extra time \$18.95

## **Coffee & Tea**



Little Bean Roast Co. We roast our coffee beans fresh, right here.

Cold Brew / Freddo Espresso \$6.00
Espresso \$3.00
Cappuccino or Doppio Espresso \$5.00
Latté \$6.00
Flat White \$4.00
Greek Coffee (Demitasse) \$4.25
Cortado \$4.00
Macchiato \$4.00
Americano \$3.50
Frappe (Greek Iced Coffee) \$6.95
Real Hot Chocolate \$5.95
Regular or SWP Decaf Drip \$4.00
Numi Organic Teas \$3.50

## **Juice & Milk**

Orange, Apple, Cranberry, Pineapple, V8, Milk & Chocolate Milk

**12oz. \$4.95**

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## Breakfast is served...

**We only use organic eggs, pure maple syrup and real butter!**

GF

### \*Wagyu Hash

Wagyu Kobe corned beef, German potatoes, diced onions, red and green bell peppers, from scratch, two poached eggs. \$17.95

### \*The Ultimate FT

We make our own Polish cheese and raisin babka on premise, into French toast! \$14.95  
Classic French toast \$11.95

### \*Papou the Sailor

Signature spinach and feta omelet made with our own spinach pie. \$15.95

GF

### \*Trio Del Canto

Three chopped dolmades, hand-wrapped, stuffed grapevine leaves in an omelet. \$15.95

GF

### \*George's Fave

Fresh spinach, mushrooms, feta and Swiss \$16.95

Comes with white, rye or whole wheat toast. Substitute toast for English muffin, corn muffin, Babka, pita, ciabattini, Kaiser roll, gluten free bread, sprouted organic wheat bread \$2.95 Gluten-free pita \$3.25 extra.

GF

### \*Go West

The un-classic Western Omelet, marinated onions, bell peppers, diced ham. \$15.95

GF

### \*Farmer's Pride

Two organic eggs, sprouted organic wheat toast, organic hash browns, organic seasonings. \$15.95

GF

### \*The Contractor

\*Two organic eggs your way, bacon or sausage, American, Swiss or cheddar on a Kaiser roll. AS A SANDWICH ONLY \$11.95

### \*Closer to the Heart

Organic Scottish Pin Oats cooked to order, fresh blueberries, maple syrup, raw sugar & cream, all separate \$10.95

GF

### \*Greek Skinny

A2 Grass-fed Kalypso yogurt, granola, blueberries, honey. \$11.95

## The Hotcake Factory

(NEVER an extra charge for real maple syrup)

One Hotcake \$9.95

Two Hotcakes \$12.95

### \*Our Famous Classic

### \*Organic Gluten Free + \$2

Add blueberries, organic bananas or chocolate chips + \$3.25 each

## Eggs & Sides

GF \*One Organic Egg any style \$9.95

GF \*Two Organic Eggs any style \$11.95

GF Organic Hash Browns w/butter \$5.95

GF Home Fries (bacon) or Steak Fries \$2.95

GF \*Bacon or Sausage \$4.50

Corn muffin \$3.95

Jumbo English muffin, or ciabattini \$3.95

Toasted Homemade Babka \$5.95

V GF Gluten free toast, sprouted wheat \$3.95

White, rye, wheat, buttered roll or pita \$2.95

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