YAMAS

DINNER

START + SHARE

DIPS & SPREADS (V) (GF)
ALL DIPS COME SERVED WITH WARM PITA

HOUSE TZATZIKI *8*
WITH CUCUMBER AND DILL

CLASSIC CHICKPEA HUMMUS *8*

SMOKY ROASTED EGGPLANT BABA GANOUSH *8*
WITH TAHINI AND LEMON

BEET LABNEH YOGURT *8*

CREATE A DIP SAMPLER:
PICK TWO | 14 PICK THREE | 18 PICK FOUR | 22
ADD CRUDITÉS TO ANY DIP | 4

CRISPY CALAMARI (GF) *16*
LIGHTLY BATTERED CALAMARI, MARINARA, CHARRED LEMON

SAGANAKI (V) (GF) *15*
FLAMING HOT GREEK CHEESE, OUZO, FRESH LEMON, WARM PITA

KÖFTE MEATBALLS (GF) *18*
SPICED LAMB, PORK, AND BEEF MEATBALLS, CALABRIAN CHILE PESTO, GOAT CHEESE, PETITE GREENS, PISTACHIO

FIRE-ROASTED MUSSELS *20*
PEI MUSSELS, SMOKED PIMENTÓN, LEMON, HARISSA BUTTER

SPANAKOPITA (V) *13*
FIVE CRISPY PHYLLO TRIANGLES FILLED WITH SPINACH, FETA, AND DILL, TZATZIKI SAUCE

OPA FRIES (V) (GF) *12*
SEASONED FRIES, CRUMBLED FETA, GARLIC, PARSLEY, TZATZIKI & HARISSA AIOLI
MAKE IT LOADED, ADD SHAVED GYRO | 6

LEAF + BOWL

VILLAGE GREEK (V) (GF) *14*
TOMATO, CUCUMBER, BELL PEPPER, RED ONION, FETA, OLIVES, MIXED SALAD GREENS
CROWN IT WITH WARM SPANAKOPITA TRIANGLES | 4
ADD GRILLED CHICKEN | 7 SHRIMP | 9 COD | 12

YAMAS CAESAR *14*
ROMAINE LETTUCE, OVEN-ROASTED TOMATO, FOCACCIA CROUTON, CREAMY PARMESAN DRESSING
ADD GRILLED CHICKEN | 7 SHRIMP | 9 COD | 12

MEDITERRANEAN TUNA BOWL* (GF) *19*
SEASONED AHI TUNA, SEASONED RICE, AVOCADO, CUCUMBER, EDAMAME, PICKLED MUSHROOMS, HARISSA AIOLI, BALSAMIC REDUCTION

LEMON CHICKEN & RICE SOUP (GF)
CUP | 7 BOWL | 9
SHREDDED CHICKEN, LEMON VELOUTÉ, HERBS, SEASONED RICE, DILL ESSENCE

SOUP DU JOUR *CUP | 7 BOWL | 9*

ON THE SIDE

SEASONED FRIES *6*
SEASONED RICE *5*
LEMON-OREGANO POTATOES *6*
PETITE CAESAR *7*
PETITE HOUSE SALAD *7*
WARM PITA *3*

LAND + SEA

GRILLED BEEF FILET* (GF) *44*
7 OZ FILET, SKORDALIA MASHED POTATOES, CHARRED VEGETABLES, RED WINE JUS

SEARED PORK CHOP* *36*
SWEET POTATO PURÉE, HERBED CREAM RICE, PICKLED RED ONION, ARUGULA, BROWN BUTTER PORK JUS

PAN-ROASTED GROUPER *36*
SHAVED FENNEL SALAD, SUN-DRIED TOMATO, ORZO, OUZO LEMON SAUCE

LAMB & BEEF GYRO PLATE *20*
CHICKEN SOUVLAKI GYRO PLATE *18*
SHAVED GYRO, SEASONED RICE, TZATZIKI, FETA, RED ONION, GYRO PLATES INCLUDE A PETITE HOUSE SALAD AND WARM PITA
SUBSTITUTE SEASONED FRIES | 2

FIELD + FLOUR

PASTITSIO OUR WAY *28*
SLOW-COOKED BEEF RAGÙ, BUCATINI PASTA, EGG, FETA FONDUE

SPANAKORIZO RISOTTO (V) (GF) *24*
SPINACH-LEMON RISOTTO, DILL, FETA, GREEN ONION
ADD GRILLED CHICKEN | 7 SHRIMP | 9 COD | 12

GARLIC FETA CAVATAPPI (V) *19*
CAVATAPPI PASTA, SPINACH, OVEN-ROASTED TOMATO, KALAMATA OLIVES, ARTICHOKE, GARLIC FETA CREAM, GARLIC BUTTER BREADCRUMBS
ADD GRILLED CHICKEN | 7 SHRIMP | 9 COD | 12

HANDHELDS
ALL HANDHELDS SERVED WITH SEASONED FRIES

GRILLED PREMIUM BEEF BURGER* *20*
BACON ONION JAM, PROVOLONE CHEESE, LETTUCE, TOMATO, ONION, DRUNKEN PICKLES, TOASTED BUN
SUBSTITUTE FALAFEL PATTY | 22

LAMB & BEEF GYRO *18*
CHICKEN SOUVLAKI GYRO *16*
WARM PITA, LETTUCE, TOMATO, RED ONION, TZATZIKI, FETA CHEESE, HARISSA AIOLI

FALAFEL PITA (V) *18*
SEASONED FALAFEL, CARROT-CUCUMBER SLAW, RED PEPPER HUMMUS, GREEK YOGURT

GROUPER SANDWICH *25*
ZA'ATAR-SEASONED GROUPER, HARISSA AIOLI, MIXED GREENS, CRISPY FRIED ONIONS, TOASTED BUN

TWO BEFORE FIVE *24*
SUNDAY – THURSDAY | 4PM – 5PM

FIRST COURSE
PETITE HOUSE SALAD, PETITE CAESAR, OR A CUP OF LEMON CHICKEN & RICE SOUP

SECOND COURSE
SHRIMP TACOS, FALAFEL PITA, PASTITSIO OUR WAY, SPANAKORIZO RISOTTO, OR A LAMB & BEEF OR CHICKEN SOUVLAKI GYRO PLATE

ADD A BAKLAVA SUNDAE (V) *6*
VANILLA ICE CREAM, WARM BAKLAVA, HONEY, TOASTED WALNUTS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

(GF) GLUTEN-FREE (V) VEGETARIAN

YAMAS HOUR *DAILY 2PM – 5PM, BAR AND DINING ROOM*

DOMESTIC DRAFTS *4* · **HOUSE WINE** *6* · **WELL COCKTAILS** *5* · **HOUSE MARTINI** *6*
GREEK SANGRIA *7* · **SANTORINI SPRITZ** *9*
DOMESTIC DRAFTS: MICHELOB ULTRA, YUENGLING LAGER, SHOCK TOP

YAMAS HOUR BITES: DIP SAMPLER, PICK TWO *9* · **SPANAKOPITA** *7* · **OPA FRIES** *7*

WINE

FROM GREECE

	GLS	BTL
GREEK WINE FLIGHT THREE 2 OZ POURS: SKOURAS MOSCHOFILERO, SKOURAS 'ST. GEORGE,' KIR-YIANNI	*15*	
SKOURAS MOSCHOFILERO | PELOPONNESE	*10*	*40*
DOMAINE SIGALAS ASSYRTIKO | SANTORINI		*85*
SKOURAS 'ST. GEORGE' AGIORGITIKO | NEMEA	*11*	*44*
KIR-YIANNI 'CUVÉE VILLAGES' XINOMAVRO | NAOUSSA	*13*	*52*

HOUSE POURS *9*
PINOT GRIGIO, CHARDONNAY, PINOT NOIR, CABERNET SAUVIGNON

BUBBLES

	GLS	BTL
SCARPETTA PROSECCO | VENETO, ITALY	*10*	*40*
VIETTI 'CASCINETTA' MOSCATO D'ASTI | PIEDMONT, ITALY	*12*	*48*

ROSÉ

	GLS	BTL
CAVES D'ESCLANS 'WHISPERING ANGEL' GRENACHE BLEND | CÔTES DE PROVENCE, FRANCE	*15*	*55*

WHITE

	GLS	BTL
SCARPETTA PINOT GRIGIO | VENEZIA, ITALY	*11*	*44*
JERMANN PINOT GRIGIO | FRIULI-VENEZIA GIULIA, ITALY	*15*	*60*
YEALANDS SAUVIGNON BLANC | MARLBOROUGH, NEW ZEALAND	*10*	*40*
KENDALL-JACKSON CHARDONNAY | CALIFORNIA	*10*	*40*
DIATOM CHARDONNAY | SANTA BARBARA, CALIFORNIA	*12*	*48*

RED

	GLS	BTL
A TO Z PINOT NOIR | OREGON	*12*	*48*
CATENA MALBEC | MENDOZA, ARGENTINA	*13*	*52*
BEDROCK OLD VINE ZINFANDEL | SONOMA VALLEY, CALIFORNIA	*15*	*60*
JUSTIN CABERNET SAUVIGNON | PASO ROBLES, CALIFORNIA	*12*	*48*
THE PRISONER RED BLEND | NAPA VALLEY, CALIFORNIA		*90*

SIGNATURE COCKTAILS

GREEK SANGRIA *12 | PITCHER 40*
RED WITH METAXA & POMEGRANATE,
OR WHITE WITH MASTIHA & PEACH

DIRTY KALAMATA MARTINI *14*
KETEL ONE OR BEEFEATER LONDON DRY GIN, DRY VERMOUTH, KALAMATA OLIVE BRINE, OLIVES

OLYMPUS OLD FASHIONED *16*
WOODFORD RESERVE, METAXA 7 STARS, VANILLA SUGAR, ORANGE BITTERS, AMARENA CHERRY

NECTAR OF THE GODS COSMO *15*
GREY GOOSE, COINTREAU, LIME, POMEGRANATE JUICE, ORANGE TWIST

AEGEAN WAKE UP *16*
KETEL ONE, ESPRESSO, COFFEE LIQUEUR, SIROPIASTA, ORANGE

FLORA G&T *14*
HENDRICK'S ORBIUM, CUCUMBER, LIME, ST. GERMAIN ELDERFLOWER CORDIAL, MEDITERRANEAN TONIC

PARTHENON PALOMA *15*
ESPOLÒN BLANCO, CAMPARI, ARAK, ORGEAT, GRAPEFRUIT SODA

SANTORINI SPRITZ *14*
PROSECCO, APEROL, OUZO, AMITA JUICE, SODA WATER, BITTERS

RHODES SUNSET *14*
BASIL HAYDEN, LIMONCELLO, SIROPIASTA, LEMON, SAGE

ZERO PROOF

APHRODITE ELIXIR *10*
SEEDLIP SPICE 94, HIBISCUS TEA, AGAVE SYRUP, LIME JUICE, MINT

BAZAAR SMASH UP *10*
LYRE'S AMARETTI ALTERNATIVE, LEMON, POMEGRANATE, LIME JUICE, MINT

APERO SPRITZ *10*
NON-ALCOHOLIC APERITIVO, SODA, ORANGE

BEER

DRAFT
MICHELOB ULTRA 5
YUENGLING LAGER 6
SHOCK TOP 6
FUNKY BUDDHA FLORIDIAN WHEAT ALE 8
81 BAY BREWING COFFEE PORTER 8
BELL'S TWO HEARTED ALE 8
ST. BERNARDUS ABT 12 10
FLORIDA DRAFT OF THE MONTH 8

BOTTLE
MYTHOS LAGER 8
STELLA ARTOIS 7
CORONA 7
COORS LIGHT 5
MILLER LITE 5
MICHELOB ULTRA 5

NON-ALCOHOLIC
STELLA ARTOIS 0.0 7
HEINEKEN 0.0 7

SELTZER + CIDER
HIGH NOON 7
SURFSIDE 7
3 DAUGHTERS CIDER 7

AFTER DINNER
OUZO 9
METAXA 7 STARS 10
MASTIHA 11
BAILEYS 10
GRAND MARNIER 14