

Bar Verōnika Classics



A TIPPLE

Verōnika's Reserve Martini Tray 32

DRY, DUSTED OR WET

Chopin Family Reserve Vodka, Antonius Caviar & Sour Cream, Tiny Potato, Dwarf Peach


Verōnika's Unreserved Martini Tray 16

Alcohol-Free Laori Junioer No. 01 'Gin', Laori Ruby No. 04 'Aperitif', Avaa Verjus & Martini Floreale 'Vermouth', Jumbo Green Olive & Candied Kumquat

PISCO SOUR

TRADITIONAL 15
Pisco, Lemon, Sugar, Egg White*

ACHOLADO 15
Our Special House Blend of Pisco, Lemon, Sugar, Egg White*

 SIR PAUL'S PISCO 15
Pisco, Lemon, Sugar, Aquafaba

ESPRESSO MARTINI

THE CHATTERBOX 16
Espresso, Vodka, Aquavit, Fernet, Mint

MONKEY MIND 16
Espresso, Dark Rum, Crème de Banane, Banana Chip

SILENT NIGHT 17
Espresso, Cognac, Pimento Dram, Dark Chocolate

Cocktails

STIRRED & STRONG

RED HOOK Like a Manhattan 16

TIDE-BREAKER A Rummy and Rye Sazerac 16

MONTE CARLO An Old Fashioned The Way We Like It 16

FIRE LILY A Heated Version of The Gin Martini 17

SWEET & SOUR

LA BANDERA Mezcal, Campari, Lime Cordial 17

RUMBLE Rum, Blackberry, Lemon 16

GOLD RUSH Bourbon, Honey, Lemon 15

FLORADORA Gin, Ginger, Raspberry, Lime SERVED LONG 16

LO-FI

AIRMAIL Rum, Honey, Lime, Champagne 21

SLOE GIN FIZZ Lemon, Sugar, Egg White* 15

THE MARLIS Suze, Dry Vermouth, Honey, Lime SERVED LONG 15

NO-FI

STRAIGHT-EDGE SOUR Seedlip Citrus Spice, Ginger, Lemon 14

BACK IN BLACK COOLER Tea, Almond, Lemon 12

PHONY NEGRONI Laori Juniper No. 01 'Gin', Martini Floreale 'Vermouth', Sanbitter 14

Hops

BERLINER PILSNER 5
Pilsner, 0.33 L

BERLINER BERG 6
Lager, 0.33 L

BÜBLE EDELWEISSBIER 7
Weizen, 0.5 L

Small Plates

SEASONAL OYSTERS


Seaweed & Mirin Vinaigrette German, Dutch, French, Native MP
SUBJECT TO AVAILABILITY

THREE TEMPURA OYSTERS 19
Champagne Sabayon, Volcanic Black Salt HAMACHI & SCALLOPS 21

Flash Marinated in Citrus Oil, Avocado, Fennel, Young Coriander, Pickled Calabrian Chili

CRISP PIEROGIS 14
Organic Chicken, Spinach & Ginger, Caramelized Onion Sour Cream

SCOTCH EGG NEST 12
Quail Eggs, Pork Sausage

 SALT BAKED BABY BEETROOTS 14
Cashew Cheese, Johannesburg Berries, Red Vein Sorrel, Beetroot Dressing
VEGAN

TARTARE FINGER TOAST 18
Milk Bread Veal Tartare, Fresh Horseradish, Chives, Quail Egg


THRICE COOKED FRITES 7
Condiments

Handheld

LOBSTER CHALLAH ROLL 26
Celery, Lemon Aioli

BAR VERÖNIKA BURGER 22
100% Grass Fed Dry Aged Beef, Zuni Pickle, Comte Cheese, Beaujolais Onions, Hand-Cut Fries

Desserts

 CARROT CAKE 10
Classic Icing
VEGAN

 VERÖNIKA DOUBLE CHOCOLATE CAKE 10
Coconut
VEGAN

Celebration of Champagne

CHAMPAGNE

Diebolt Vallois, Cramant Blanc de Blancs Extra Brut 19

Taittinger, Brut Réserve NV 21

Marie Courtin, Concordance Blanc de Noir 2017 32

Dom Perignon Vintage 2013 70

Krug Grande Cuvée 171ème Édition NV 75

CHAMPAGNE ROSÉ

Billecart-Salmon, Brut Rosé NV 25

Wine by the Glass

SPARKLING

Weingut Jülg, Crémant Brut "Verōnika Exclusive" 10
Pfalz, Germany, NV

WHITE

Gunderloch, Grauburgunder "Vom Löss" 7
Rheinhessen, Germany

Scheuermann, Weissburgunder Stein & Lehm 11
Pfalz, Germany

Domaine Denizot, Sancerre 13
Loire, France

Pierre Boisson, Meursault 30
Burgundy, France

ROSÉ

Miraval, Côtes de Provence 12
Provence, France

RED

López de Heredia, Viña Cubillo Crianza 11
Rioja, Spain

Frescobaldi, Chianti 12
Tuscany, Italy

Domaine Duclaux, Châteauneuf Du Pape 14
Rhône, France

Château Margaux, Margaux du Château Margaux 28
Bordeaux, France

SWEET & FORTIFIED

Weiser Künstler, Riesling Kabinett Trabacher Schlossberg 9
Mosel, Germany,

Niepoort, 20 Years Old Tawny 14
Douro, Portugal (50ml)

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

 INDICATES VEGAN