

V

Thank You

VERA
LOUNGE

Cocktail Faire
by
Night We Met

EST. 2026

Happy Hour \$12

5pm-7pm Daily

Cosmopolitan

Vodka, Dry Curaçao, Cranberry & Lime

Lemon Drop

Vodka, Fresh Lemon

Classic Martini

Choice of Vodka or Gin, Dry Vermouth, Olive or Twist

Dirty Martini

Choice of Vodka or Gin, Olive Brine

Saketini

Choice of Vodka or Gin, Pure Land Junmai Sake, Twist

Night We Met Pilsner

House Pilsner

6

Beer \$12 (16oz)

Night We Met Pilsner

Modelo

Michelob Ultra

Bravazzi Blood Orange

Heineken

Corona 120Z

Bearded Iris Homestyle IPA

Wine & Sake

BTG/BTB

Mionetto Rosé Prosecco | Veneto

Strawberry, Raspberry, Citrus, Fine Bubbles

15/75

Jordan Chardonnay | Russian River Valley

White peach, citrus zest, pear, clean mineral finish

18/90

Harken Chardonnay | California

Crème Brûlée, Buttered Toast, Bosc Pear, Warm Oak

18/90

Orin Swift Mannequin | California Chardonnay

Yellow Peach, Baked Apple, Brioche, Toffee

20/100

Orin Swift Blank Stare | RRV Sauvignon Blanc

Guava, Gooseberry, Lime, Fresh-Cut Grass

19/95

King Estate Pinot Noir | Willamette Valley

Black Cherry, Plum, Violet, Earth Tones

17/85

Jordan Cabernet | Alexander Valley

Black Cherry, Cassis, Tobacco, Silky Tannins

28/140

Pure Land Junmai Ginjo | Kyoto

Floral, Green Apple, Strawberry, Soft Smooth Finish, Served Chilled

23/90

Pure Land Junmai | Kyoto (Pony)

Floral Aroma, Tropical Fruit, Clean Dry Finish, Served Chilled

16/NA

Non-Alcoholic

Athletic Brewing Upside Down

8

Amethyst N/A Cocktail

Ginger, Blueberry Mint or Cucumber Serrano

14

Phony Negroni

12

Champagne Service

Ace of Spades | Armand de Brignac

Peach, Apricot, Orange Blossom, Creamy Brioche

Dom Pérignon

White Flowers, Toasted Brioche, Citrus, Mineral Length

Veuve Clicquot La Grande Dame

Brioche, Baked Apple, Almond

Moët & Chandon Impérial

Apple, Pear, Yellow Peach, Brioche

Veuve Clicquot Rosé

Strawberry, Raspberry, Cherry, Fine Mousse

Veuve Clicquot Yellow Label

Pear, Lemon, Yellow Fruit, Toast

Italia Brut Spumante | Italy

Green Apple, White Flowers, Citrus, Clean Finish

BTG/BTB

NA/1000

NA/850

NA/850

45/200

32/160

28/140

13/55

A bottle opened at the table still does what it has always done. It closes a dinner with ceremony, or it starts the night before anyone has decided how late it will run.

Shared glasses make a table feel finished and unfinished at the same time. Have we ended our last course and turned to the beginnings of excuses to stay?.

Bites & Small Plates

Small, considered plates built to sit alongside a long pour.

Wasabi Peas

8

Allergens – Wheat

Italian Olive Mix

12

Carmona Olives, Crushed Red Wine Vinegar, Lemon EVOO, Lemon Zest

Allergens – Chili

Tirokafteri (Whipped Feta)

18

Calabrian Chiles, Olive Oil, Za'atar, Chives, & Garlic Naan

Allergens – Milk · Wheat · Sesame

Prosciutto Bites

22

Pecorino Romano, Cornichon, Fig Jam, Basil Pesto, Marcona Almonds, Honey Dijon Vinaigrette

Allergens – Milk, Tree Nuts (almond), Mustard

Caviar Canapé*

32

Crème Fraîche, Chive oil, Warm Croque

Allergens – Fish · Milk · Wheat

Affogato - Dessert

12

Vanilla Bean Ice Cream, Clarified Chocolate, Coco Nib, Double Espresso, Poured Tableside + \$6 Spiced Rum Floater

Allergens – Milk

Please inform your server of any food allergy. Allergen information is available upon request.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Signature Cocktails

VODKA — DIRTY MARTINI

Lindsey — Circa 2000

Feta-washed Tito's, bay leaf, miso-shiitake tincture, peppercorn, Manzanilla sherry, Cocchi Americano, pickled pear

Allergens — Dairy, Soy, Sulfites

VODKA — VESPER/AVIATION

Evening in Manila

Ketel One, Empress 1908, crème de violette, Lillet Blanc, ube, cardamom, cranberry, lime

Allergens — Sulfites

MEZCAL — COFFEE NEGRONI

\$21

Oaxacan Wildfire

Cocoa-washed 400 Conejos, coffee-infused Campari, Carpano Antica, orange, chile, sweetened orange-chile agar

Allergens — Tree Nut (Coconut), Sulfites

TEQUILA — MARGARITA

\$21

Pomme D'or

Toasted-croissant reposado, brown-butter apple liqueur, clarified lime, apple pie mousse, graham cracker

Allergens — Dairy, Wheat (Gluten)

Signature Cocktails

WHISKEY - PAPER PLANE

\$18

Casino Royale

WhistlePig Piggyback, house cinnamon bitters, orange-oil demerara, Italicus Bergamotto, Amaro Montenegro, clarified lemon

Allergens - None

TEQUILA — CLEAR MARGARITA

\$18

Margarita Granada

Thyme & burnt-orange Aguardiente Blanco, clarified pomegranate-tonka liqueur, pomegranate-thyme half rim

Allergens - None

GIN — BRAMBLE

\$20

Cocoa — Reimagined

Nikka Coffey gin, Licor 43, clarified blackberry-chocolate liqueur, lemon, Liquid Death psycho cider, blackberry-mustard dust

Allergens - Soy, Mustard, Sulfites

SHOT — LIMITED DAILY

\$12

Not Your Average Espresso (shot)

Tito's, brown-butter white chocolate pumpkin crumble, reverse-spherified espresso martini sphere

Allergens - Dairy, Wheat (Gluten), Soy

The Back Bar

TEQUILA

Aguasol Blanco \$20
 Aguasol Reposado \$22
 Cambio \$22
 Casa Dragones Blanco \$32
 Casa Dragones Reposado \$64
 Casamigos Blanco 1L \$16
 Casamigos Reposado 1L \$17
 Chica Chida \$8
 Clase Azul Gold \$90
 Clase Azul Plata \$45
 Clase Azul Reposado \$55
 Corralejo Reposado \$16
 Corralejo Silver \$16
 Desnuda Blanco \$21
 Don Fulano Blanco \$20
 Don Fulano Reposado \$25
 Don Julio 1942 Reposado \$50
 Don Julio Anejo \$22
 Don Julio Blanco \$18
 Don Julio Reposado \$21
 G-4 Blanco \$18
 G-4 Reposado \$21
 Gran Centenario Leyenda \$42
 Gran Centenario Plata \$15
 Gran Centenario Reposado \$15
 Komos Anejo \$68
 Lalo \$18

Maestro Dobel Silver Oak Añejo \$304
 Mi Campo Blanco \$13
 Mi Campo Reposado \$14
 Milagro Reposado \$16
 Milagro Silver \$15
 Patron El Alto \$50
 Patron El Cielo \$42
 Reserva de la Familia X.A. \$60
 Reserva de la Familia Platino \$21
 Reserva de la Familia Reposado \$27
 Siembra Azul Blanco \$24
 Southbound Blanco \$18
 Southbound Reposado \$20
 Volcán Blanco Tahona \$40
 Volcán Xtra Assemblage \$60

MEZCAL

400 Conejos \$13
 Bozal Mezcal Cuixe \$28
 Bozal Mezcal Tobala Reserva \$40
 Clase Azul Durango Mezcal \$80
 Del Maguey Chichicapa \$24
 Del Maguey Vida \$9
 Del Maguey Vida de Muertos \$12
 Madre Ensemble \$20
 Madre Espadin \$16

VODKA

Belvedere \$16
 Belvedere 10 \$30
 Grey Goose \$16
 Ketel One \$16
 Tito's \$14
 Votenn \$13

GIN

Botanist \$20
 Empress \$16
 Gordon's \$13
 Hendrick's \$16
 Hendrick's Cacao \$16
 McQueen & The Violet Fog \$16
 Monkey 47 \$20
 Nikka Coffey Gin \$16
 Roku Gin \$14
 Tanqueray \$15
 Tanqueray No. Ten \$20

The Back Bar

WHISKEY & BOURBON

Angel's Envy \$22
 Angel's Envy Rye \$32
 Buffalo Trace \$14
 Calumet 10yr \$30
 Eagle Rare 10yr \$17
 Elijah Craig Small Batch \$16
 Elijah Craig Toasted \$20
 Jameson \$16
 Maker's Mark \$15
 Michter's Single Barrel Rye \$17
 Michter's Small Batch Bourbon \$17
 Nelson's Green Briar \$13
 Red Breast 12yr \$34
 Rittenhouse Rye \$13
 Standard Proof Cinnamon \$15
 Standard Proof Honey \$15
 Weller Special Reserve \$20
 Weller 12yr \$20
 Whistlepig Piggyback Bourbon \$15
 Whistlepig 10yr \$36
 Whistlepig 15yr \$114
 Widow Jane 10yr \$20
 Widow Jane 14yr The Vaults \$61
 Woodford Reserve \$18
 Woodford Double Oaked \$20

SCOTCH

Akashi Scotch \$16
 Balvenie 12 DW \$18
 Balvenie 14 \$46
 Johnnie Walker Black \$18
 Johnnie Walker Blue Label \$94
 Laphroig 10 Year \$26
 Macallan 12 Sherry \$29
 Macallan 12 year Double Cask \$38
 Macallan 18 Double Cask \$95
 Macallan Rare Cask \$105
 Oban 14 year \$32

RUM

Captain Morgan Original Spiced \$13
 Diplomatico Reserva Exclusiva \$16
 Malibu Original \$10
 Privateer Fort \$15
 Smith & Cross \$15
 Sonrisa Platino \$14
 Sonrisa Reserva \$14
 Trovador \$13

AMARI, APERITIFS & CORDIALS

Amaro Montenegro \$14
 Fernet-Branca \$18
 Green Chartreuse \$23
 Yellow Chartreuse \$23