

appetizer

BRUSCHETTA 10

CRIMINI CROSTINI 12

*baguette, chevre, herbed mushrooms,
balsamic glaze & parmesan crisp*

SPINACH FETA WONTONS 14
house tzatziki

ESCARGOT 13
*helix snails, white wine,
herb butter & baguette*

CALAMARI 14

sweet thai chile & grilled lime

BACON WRAPPED SCALLOPS 18
*kale sauté, pickled red onion,
peruvian peppers & lemon butter*

PISTACHIO TUNA 20
*wakame salad, cucumber namasu,
crispy wonton & wasabi aioli*

CHARCUTERIE 22
*cured meats and fine cheese,
chef's select accoutrements*

SHRIMP COCKTAIL 15

CRAB ARTICHOKE DIP 13
*blue crab, artichoke,
parmesan & grilled baguette*

CAJUN CRAB CAKE 16
*remoulade, pickled red onion,
peruvian peppers*

BRIE EN CROUTE 14
*ported fig compote, marcona almond,
chambord reduction & blackberry*

entrée

served with soup du jour or house salad

VERA'S CLASSIC FRENCH ONION + 4

specialty

CHICKEN MARCONA 28 GF
*airline chicken breast, camembert,
chambord reduction, marcona almond
& blackberry*

HOLLANDAISE CHICKEN 26 GF
*pan-roasted airline chicken
& hollandaise*

JÄGERSCHNITZEL 28
*lightly pounded, breaded pork
& mushroom gravy*

DILL CRUSTED COD 25
house tartar & lemon

PECAN SALMON 36
honey mustard glaze

TRUFFLED LINGUINI 28
*prosciutto, parmigiano, cream, caper,
tuscan kale & black truffle
+ chicken 10 | + shrimp 14*

steak

FILET 8oz 56 GF

NY STRIP 14oz 48 GF

RIBEYE 14oz 52 GF

featured sauces

BOURBON BARREL SHOYU

PEPPERCORN BORDELAISE

HORSERADISH CREAM GF

enhancers

+ HERBED MUSHROOMS 4

+ POINTE REYES BLEU 5

+ OSCAR STYLE 10

+ TWO SCALLOPS 12

+ GARLIC HERB SHRIMP SKEWER 12

garden

BIBB WEDGE 18 GF
*bleu cheese dressing, bacon,
scallion, cherry tomato,
pointe reyes bleu*

CUBAN CAESAR 18
*romaine, black beans, bell pepper
tostones, pepitas,
manchego & avocado*

+ chicken 10 | + shrimp 14

casual eats

served with fries

BAKED CAMPANELLE 15
*three cheese béchamel & herbed panko
+ lobster meat 12*

HOUSE BURGER 18
*dry age beef, 12 month cheddar,
brioche bun*

dessert

VERA'S CLASSIC BREAD PUDDING 8

HOUSE-MADE BOURBON PECAN PIE 8

NEW YORK CHEESECAKE 12

CREME BRULEE 9 GF

CHOCOLATE TORTE 9 GF

kids

12 AND UNDER

choice of fresh fruit or fries- includes drink

CHICKEN FINGERS 10 | GRILLED GHEESE 9 | CHEESEBURGER SLIDER 12 | PASTA-N-CHEESE 10

cocktails

SMOKED OLD FASHIONED 16
choice of bourbon, bitters, sugar,
orange peel, luxardo & subtle smoke

CAFÉ LATINO 13
kahlua, espresso, cointreau
& grand marnier

LA PASSION 12
titos, luxardo liqueur, passion fruit,
lemon & st-germain

NOT DRY 14
tanqueray, lillet blanc,
cointreau & lemonade

VIEUX CARRÉ 14
sweet vermouthe, cognac, benedictine,
rye whiskey & caribbean bitters

ESPRESSO-TINI 13
espresso, savory chocolate liqueur,
vanilla washed vodka & frangelico

THE ADVENTURER 14
reposado tequila, chambord,
st-germain & lemon

PUNTA CANA MARTINI 12
malibu, bacardi, amaretto,
cointreau, pineapple, lemon & grenadine

VERA'S SIGNATURE BOURBON 14
house infused blueberry, sage & vanilla
small batch aged in oak,
served neat with a twist

BASIL LEMON DROP MARTINI 12
fresh basil & lime, citron vodka

VINNY'S VIPER 12
malibu, peach schnapps, pineapple,
orange juice & grenadine

THE DIGBY 12
vanilla vodka, baileys, amaretto & cacao

beer

domestic

BUD LIGHT	4
COOR'S LIGHT	4
MICHELOB ULTRA	5
MILLER LITE	4
BUDWEISER	4
NEW BELGIUM FLAT TIRE	5
BELL'S TWO HEARTED	5.50
THREE FLOYD'S ALPHA KING	6

imported

STELLA ARTOIS PILSNER	5.50
HEINEKEN	5
CORONA	5.50
HARP LAGER	7
MODELO	6
WEINHENSTEPHANER	6.50
GUINNESS DRAUGHT	6
SAM SMITH OATMEAL STOUT	9.50
CHIMAY GRAND RESERVE	12
O'DOULS (N/A)	4

wine

champagne | sparkling

NICOLAS FEUILLATTE 15
RÉSERVE EXCLUSIVE BRUT
Chouilly, France N.V.

LA MARCA PROSECCO ROSÉ 12
DOC, Italy N.V.

LA MARCA PROSECCO 12
DOC, Italy N.V.

white 2.5oz / 5oz / 9oz

moscato 4.50 / 9 / 15

LA MARANZANA Notes: Fresh Fruit,
Asti, Italy N.V. Peach, Wild Honey

riesling 6.50 / 13 / 22

DR. HERMANN-'H' Notes: White Peach,
Mosel, Germany 2021 Green Apple, Citrus

pinot gris 6.50 / 13 / 22

KING ESTATE Notes: Lemon Zest,
Willamette Valley, Oregon 2023 Honeysuckle, Slate

sauvignon blanc 6 / 12 / 20

WALNUT BLOCK COLLECTABLES Notes: Passionfruit,
Marlborough, New Zealand 2024 Citrus, Tropical Fruit

chardonnay 6.50 / 13 / 22

RATHBONE & TULLY 'THE LOOP' Notes: Wild Berry,
Paso Robles, California 2022 Raspberry, Blackberry

rosé 6 / 12 / 20

CERASUOLO D'ABRUZZO Notes: Blackberry, Red
Abruzzo, Italy 2022 Currant, Sweet Tannin

red 2.5oz / 5oz / 9oz

pinot noir 7 / 14 / 24

ELK COVE VINEYARDS ESTATE Notes: Black Currant,
Willamette Valley, Oregon 2023 Cedar, Vanilla

rhône style 7.50 / 15 / 26

MARGERUM M5 Notes: Violet, Dark
Santa Barbara, California 2023 Berry, Peppery Spice

merlot 7.50 / 15 / 26

TRIG POINT DIAMOND DUST Notes: Golden Delicious
Alexander Valley, California 2021 Apple, Honey, Vanilla

zinfandel 7.50 / 15 / 26

SEGHEGIO ANGELA'S TABLE Notes: Violet Plum,
Sonoma County, California 2022 Blackberry, Strawberry

malbec 7 / 14 / 24

ANDEAN VINEYARDS RESERVE Notes: Black Currant,
Mendoza, Argentina 2018 Sour Cherry, Cinnamon

cabernet sauvignon 7 / 14 / 24

OAK FARM VINEYARD TIEVOLI Notes: Dark Plum, Dried
Lodi, California 2022 Cranberry, Licorice

shiraz 7.50 / 15 / 26

JOHN DUVAL 'ENTITY' Notes: Black Raspberry,
Barossa Valley, Australia 2021 Cedar, Vanilla