



appetizer

GF - GLUTEN FREE OPTION

ELOTE DIP 13
grilled sweet corn, queso blanco, cotija, tajan, blue corn tortilla chips

SPINACH FETA WONTONS 14
house tzatziki

BUFFALO BURRATA 13 GF
pomodoraccio, roasted garlic, basil olive oil, burrata mozzarella, arugula, balsamic reduction, grilled naan

CHEESE PLATE 12
emmentaler swiss, Red Dragon cheddar, Point Reyes bleu, feta, grapes, crackers, chef's select accoutrements

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

CALAMARI 14
sweet thai chili & grilled lime

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

SHRIMP COCKTAIL 15 GF

PAN-SEARED SCALLOPS 18 GF
sunchoke puree, broccolini tops, caper, lemon, brown butter, walnut

SESAME TUNA 20
crispy wonton, wasabi soy glaze, radish, ginger-braised cabbage and fennel

CRAWFISH NACHOS 16
crawfish nantua, creme fraiche, scallion, blue corn tortilla chips

CHARCUTERIE 12
coppa, local artisan salumi, pistachio mortadella, grapes, crackers, chef's select accoutrements

entrée

served with soup du jour or house salad

FRENCH ONION +4 | CAESAR +3

garden

COMPRESSED WATERMELON 10 GF
compressed melon, feta, white balsamic mint reduction

GREEN GODDESS WEDGE 16 GF
romaine, tahini green goddess dressing, cucumber, radish, shaved fennel, toasted sesame seeds

CAESAR 16 GF
romaine, house caesar dressing, parmigiano-reggiano, & parm crisps
+ chicken 10 | + shrimp 14
+ salmon 18

casual eats

served with fries

MUSHROOM BURGER 19
choice beef, herbed mushrooms, emmentaler swiss

BAKED CAMPANELLE 15
6-cheese bechamel, herbed panko
+ chicken 10 | + lobster 12

steak

served with dill-parmesan
mashed potatoes & asparagus

FILET 8oz 56 GF

NY STRIP 14oz 48 GF

RIBEYE 14oz 52 GF

featured sauces

BOURBON BARREL SHOYU

HORSERADISH CREAM GF

enhancers

+ HERBED MUSHROOMS 4

+ POINTE REYES BLEU

+ TWO SCALLOPS 12

+ 5 GARLIC HERB SHRIMP 14

RED DRAGON CHICKEN 30 GF

stuffed with prosciutto, Red Dragon mustard-aged cheddar; served with mashed potatoes and broccolini

CHICKEN MARCONA 28 GF
airline chicken breast, camembert, chambord reduction, marcona almond & blackberry; served with mashed potatoes and broccolini

PORK PORTERHOUSE 28 GF
grilled pork steak with peach-fresno gastrique; served with mashed potatoes and asparagus

MANGO SALMON 36 GF
oven-roasted salmon filet with mango-jalapeno salsa; served with saffron rice and broccolini

DILL-CRUSTED COD 25
house tartar and lemon; served with mashed potatoes and broccolini

LEMON TAGLIATELLE 26
lemon, broccolini, cream, parmigiano, arugula
+ chicken 10 | + shrimp 14
+ salmon 18

dessert

VERA'S CLASSIC BREAD PUDDING 8

HOUSE-MADE BOURBON PECAN PIE 8

FEATURED CHEESECAKE 12

CREME BRULEE 9 GF

CHOCOLATE TORTE 9 GF

CARROT OR TUXEDO CAKE 12

featured red

Nativ Blu Onice Anglianico 6 / 12 / 20

Irpinia, Italy DOC 2019 notes: blackberry, plum, cherry, licorice, pepper, violet

featured white

Vigna Madre Pecorino 5 / 10 / 17

Abruzzo, Italy 2023 notes: broom, chamomile, peach, aromatic herbs

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



cocktails *Or—make it a mocktail*

THE GARDEN BUZZ 14 *Or*
Hendrick’s Flora Adora gin, lemon, honey, and a splash of shandy—bright, botanical, and lightly effervescent.

LEMON BLOSSOM 14
Vera’s house-infused vanilla vodka, lemon, elderflower, and a creamy twist—summer nostalgia in a martini glass.

BLACKBERRY FIZZ 12 *Or*
Vera’s house-infused blackberry whiskey meets lemon, and soda in this berry-forward refresher.

PAPER PLANE 14
Bright citrus and bittersweet amaro take flight in this smooth, bourbon-forward classic.

TROPICAL MULE 11 *Or*
Spiced rum, pineapple, spice, and ginger beer—sunshine with a kick.

LA RIVIERA 14 *Or*
House-infused cucumber tequila, summery coconut, and lime—crisp, coastal, and endlessly sippable.

PATIO SIPPER SANGRIA 12
A white wine sangria with citrus and stone fruit—perfect for lingering on the patio.

BLOOD ORANGE HABANERO MARG 13
Blood orange and a hint of habanero tequila make this margarita a fiery summer standout.

FLAMBÉ BITTERS OLD FASHIONED 14
Summer bonfire meets classic soul-warming Woodford with rosemary and a Luxardo cherry.

THE DIGBY 12
House-infused Vanilla Vodka, amaretto, and cream liquers stirred into a dessert-worthy sip.

VINNY’S VIPER 12
This blend of coconut rum, peach, and citrus juices with a bit of grenadine are perfectly tropical and dangerously smooth.

beer

domestic		imported	
BUD LIGHT	4	STELLA ARTOIS PILSNER	5.50
COOR’S LIGHT	4	HEINEKEN	5
MICHELOB ULTRA	5	CORONA	5.50
MILLER LITE	4	HARP LAGER	7
BUDWEISER	4	MODELO	6
NEW BELGIUM FAT TIRE	5	WEINHENSTEPHANER	6.50
		GUINNESS DRAUGHT	6
BELL’S TWO HEARTED	5.50	SAM SMITH OATMEAL STOUT	9.50
THREE FLOYD’S ALPHA KING	6	CHIMAY GRAND RESERVE	12
		O’DOULS (N/A)	4

wine

champagne | sparkling

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 2022 green apple, citrus

pinot gris 5 / 10 / 17
SCARPETTA notes: white flowers,
Veneto, Italy 2022 apricot, peach, citrus

sauvignon blanc 6 / 12 / 20
WALNUT BLOCK COLLECTABLES notes: passionfruit,
Marlborough, New Zealand 2024 citrus, tropical fruit

rosé 6 / 12 / 20
CERASUOLO D’ABRUZZO notes: blackberry, red
Abruzzo, Italy 2022 currant, sweet tannin

chardonnay 5 / 10 / 17
JOSEPH DROUHIN notes: grape, green
Burgundy, France 2022 almond, citrus, vanilla

red 2.5OZ / 5OZ / 9OZ

pinot noir 6.50 / 13 / 22
ANGELS INK notes: strawberry, sage,
Monterey, California 2021 cherry, pecan pie

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

malbec 7 / 14 / 40
ANDEAN VINEYARDS RESERVE notes: black currant,
Mendoza, Argentina 2018 sour cherry, cinnamon

zinfandel 7.50 / 15 / 26
SEGHECIO ANGELA’S TABLE notes: violet plum,
Sonoma County, California 2022 blackberry, strawberry

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

sweet red 4.50 / 9 / 15
LA MARANZANA notes: rose, violet,
Maranzana, Italy 2024 sweet, smooth, fresh