

appetizers

- SPINACH FETA WONTONS 14  
house tzatziki
- STREET CORN QUESO 13  
queso blanco topped with grilled corn, cotija, Tajin aioli & blue corn tortilla chips
- BUFFALO BURRATA 14 GF\*  
semi-dry tomato, roasted garlic, basil infused olive oil, burrata, arugula, balsamic reduction & grilled naan
- CHEESE PLATE 12 GF\*  
emmentaler swiss, whole-grain mustard & ale cheddar, white cheddar, Pointe Reyes bleu, grapes, water crackers & chef's select accoutrements
- CHARCUTERIE 12 GF\*  
coppa, local artisan salumi, pistachio mortadella, crackers & chef's select accoutrements
- CALAMARI 14  
sweet Thai chili sauce & grilled lime
- CAJUN CRAB CAKE 14  
served with remoulade, pickled red onions & Peruvian sweet drop peppers
- SHRIMP COCKTAIL 15 GF  
house cocktail sauce & lemon
- PAN-SEARED SCALLOPS 18  
fried white cheddar grit cakes, bacon gravy & fried onions
- SESAME TUNA 18  
sesame crusted tuna over ginger soba salad with crunchy vegetables topped with fried wontons & wasabi soy glaze

steak

- served with mashed potatoes & asparagus
- FILET 8oz 56 GF\*  
NY STRIP 14oz 50 GF\*
- featured sauces  
bourbon barrel shoyu  
horseradish cream GF
- enhancers  
garlic & herb mushrooms +5  
Pointe Reyes bleu +5  
five garlic & herb shrimp +14  
oscar style +14  
two scallops + 15

entrees

- served with soup du jour or house salad  
French onion +4 | Caesar +3
- CHICKEN BRIE RASPBERRY 28 GF  
airline chicken breast, brie, melba sauce & pine nuts, served with roasted marble potatoes & asparagus
- DILL CRUSTED COD 26  
house tartar & lemon, served with mashed potatoes & broccolini
- PORK PORTERHOUSE 30 GF  
grilled pork steak with apple chutney, served with roasted marble potatoes & asparagus
- STUFFED SALMON 36 GF  
creamed spinach stuffed & topped with hollandaise, served with saffron rice
- SHRIMP & GRITS 27 GF\*  
andouille sausage, pan gravy, & crispy fried onions over white cheddar grits
- RED DRAGON CAVATAPPI 25  
cheddar mustard cream sauce, roasted garlic, semi-dry tomato & broccolini  
chicken +10 | shrimp +14  
salmon +18

garden

- chicken +10 | shrimp +14  
salmon +18
- WINTER PEAR 18 GF  
spring & spinach blend, bacon maple vinaigrette, candied walnuts, cranberry & fresh pear
- CAESAR 18 GF  
romaine, house Caesar dressing, parmesan crisps & croutons

casual eats

- served with potato twists
- FRENCH ONION BURGER 20  
caramelized onions, roasted garlic aioli, provolone & fried onion haystack served on a brioche bun
- 1/2-LB DUCK TENDERS 14  
buttermilk fried, served with hot honey mustard & dill pickle

kids

- 12 AND UNDER  
choice of fresh fruit or potato twists & includes drink
- CHICKEN FINGERS 10  
GRILLED CHEESE 9  
PASTA-N-CHEESE 10

dessert

- VERA'S CLASSIC BREAD PUDDING 9  
HOUSE BOURBON PECAN PIE 9  
FEATURED CHEESECAKE 12  
TUXEDO CAKE 13  
CRÈME BRULEE 10 GF  
CHOCOLATE TORTE 10 GF  
CARROT CAKE 13  
SALTED CARAMEL MARTINI 13  
MILLIONAIRE'S COFFEE 11

sides

- a la carte +5
- SWEET POTATO FRIES  
POTATO TWISTS  
SAFFRON RICE  
DILL-PARMESAN MASHED POTATOES  
ROASTED MARBLE POTATO  
WHITE CHEDDAR GRITS  
ASPARAGUS  
BROCCOLINI  
FRESH FRUIT

cocktails

**WHISKEY PUMPKIN SMASH (M) 12**  
*maple, pumpkin & whiskey are layered with autumn spice for an elevated seasonal take on a classic smash.*

**WOODLAND SPICED MULE (M) 9**  
*spiced rum, ginger & rosemary come together in a mule with woodland character & quiet depth*

**VANILLA OLD FASHIONED 12**  
*bourbon softened with vanilla bean & finished with a toasted marshmallow deliver comfort refined*

**APPLE CIDER MARGARITA 10**  
*añejo tequila meets crisp apple cider & cinnamon for a polished seasonal interpretation of the margarita*

**CRANBERRY ALMOND MARTINI 12**  
*bright cranberry & orange lifted with the warmth of amaretto creates an elegant balance of tart & nutty notes*

**INDIGO SPRITZ 11**  
*violet-hued gin, citrus, & sparkling wine create a striking yet balanced aperitif*

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

**THE DIGBY 12**  
*vanilla vodka, baileys, amaretto & cacao*

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    | WEIHENSTEPHANER         | 6.50 |
| BELL'S TWO HEARTED       | 5.50 | GUINNESS DRAUGHT        | 6    |
| THREE FLOYD'S ALPHA KING | 6    | SAM SMITH OATMEAL STOUT | 9.50 |
| WOODCHUCK AMBER          | 6    | 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, peach,  
Asti, Italy N.V. wild honey

**riesling** 6.50 / 13 / 22

DR. HERMANN-'H' notes: white peach, green  
Mosel, Germany 2021 apple, citrus

**pinot gris** 6.50 / 13 / 22

KING ESTATE notes: lemon zest,  
Willamette Valley, Oregon 2023 honeysuckle, slate

**sauvignon blanc** 6 / 12 / 20

RODNEY STRONG notes: citrus and  
Sonoma, California 2023 tropical fruit

**chardonnay** 6 / 12 / 20

RATHBONE & TULLY 'THE LOOP' notes: wild berry,  
Paso Robles, California 2022 raspberry, blackberry

**rosé** 4.50 / 9 / 15

ERATH notes: strawberry and  
Willamette Valley, Oregon 2024 melon aromas

**red** 2.5oz / 5oz / 9oz

**pinot noir** 7 / 14 / 24

ELK COVE VINEYARDS ESTATE notes: red cherry, baking  
Willamette Valley, Oregon 2023 spice, and tannins

**rhône style** 7.50 / 15 / 26

MARGERUM M5 notes: violet, dark berry,  
Santa Barbara, California 2023 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, sour  
Mendoza, Argentina 2018 cherry, cinnamon

**cabernet sauvignon** 6.50 / 13 / 22

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