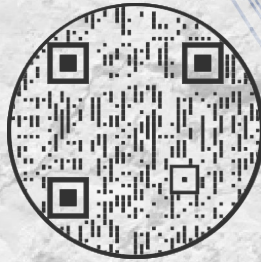


# Vera

Cocina & بار

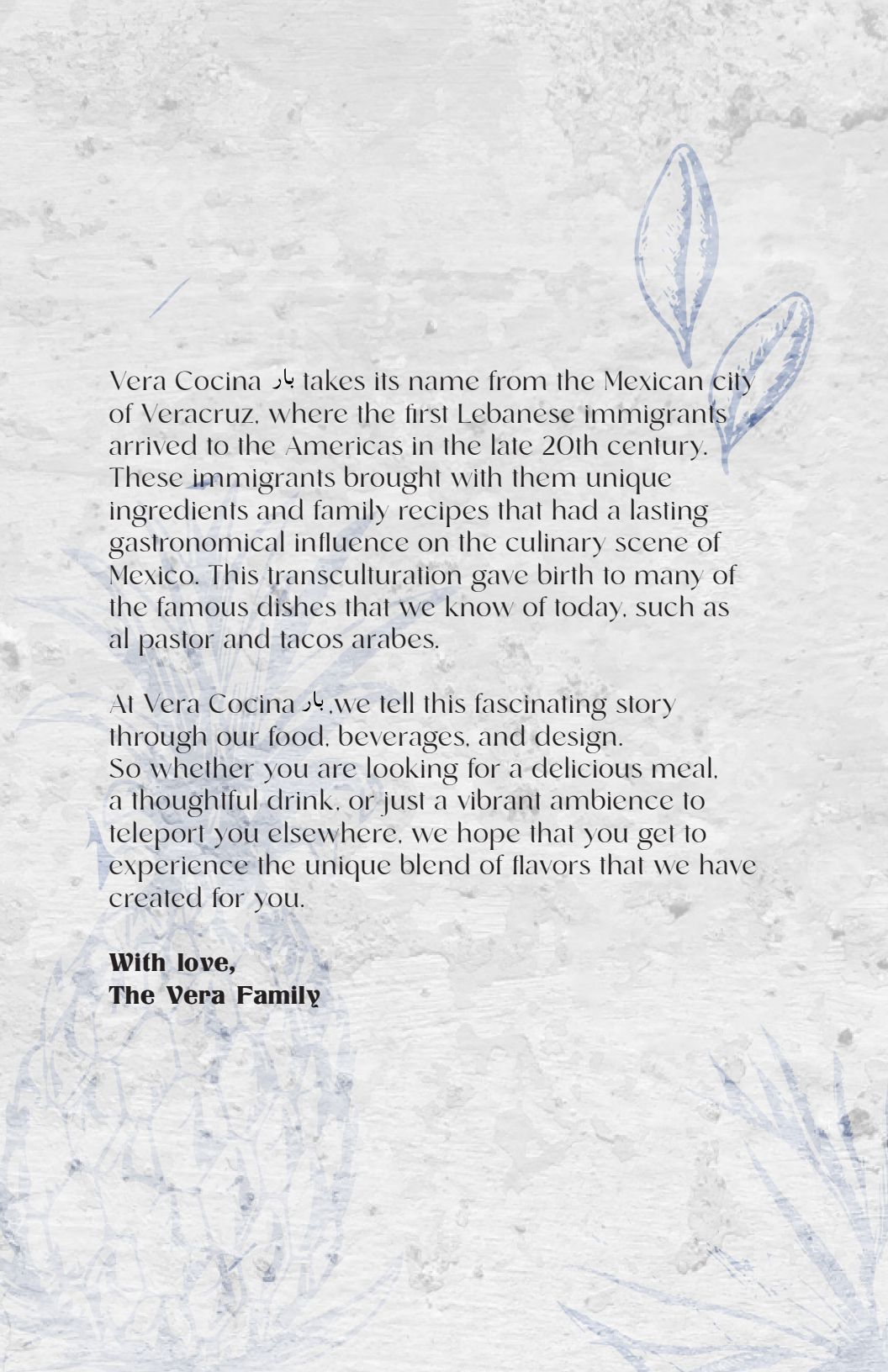


**SCAN FOR ONLINE COCKTAIL MENU**

2002 Fenwick St NE, Washington DC 20002 | 202.855.1770



@VeralvyCity

The background is a light-colored, textured surface, possibly paper or stone, with faint blue ink drawings. In the upper right, there are two simple leaf shapes. In the lower left, there is a large, detailed drawing of a pineapple. In the lower right, there are some spiky, leaf-like shapes. The text is centered in the upper half of the page.

Vera Cocina ٧٤ takes its name from the Mexican city of Veracruz, where the first Lebanese immigrants arrived to the Americas in the late 20th century. These immigrants brought with them unique ingredients and family recipes that had a lasting gastronomical influence on the culinary scene of Mexico. This transculturation gave birth to many of the famous dishes that we know of today, such as al pastor and tacos arabes.

At Vera Cocina ٧٤, we tell this fascinating story through our food, beverages, and design. So whether you are looking for a delicious meal, a thoughtful drink, or just a vibrant ambience to teleport you elsewhere, we hope that you get to experience the unique blend of flavors that we have created for you.

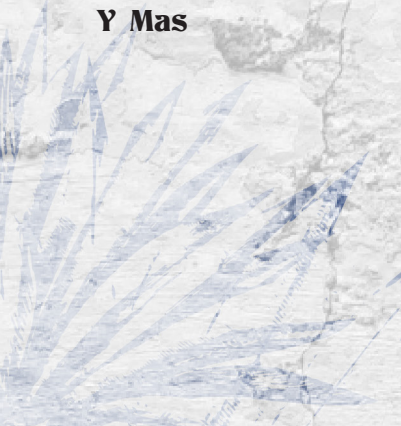
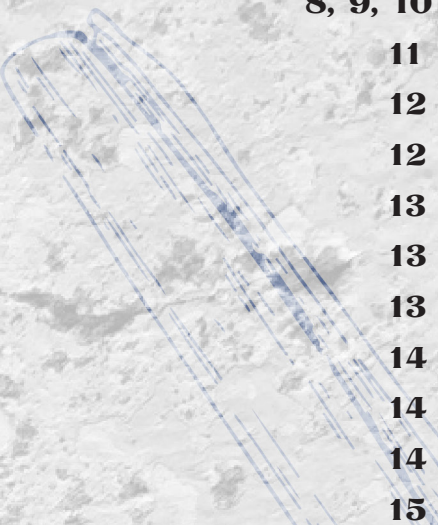
**With love,  
The Vera Family**





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## **CARAJILLOS**

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### **Amar, 16**

Mezcal, Cacao Honey, Cardamom, Espresso

### **Tradicional, 14**

Espresso, Licor 43

### **Cosecha, 16**

Calabaza, Chiles, Falernum, Espresso





## **SIGNATURE COCKTAILS**

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### **Vamos Habibi, 17 / 100**

Tequila, Lime, Nopal, Basil, Arak Spritz



### **Salma, 17 / 80**

Mezcal, Fig, Black Lemon, Citrus, Aquafaba



### **Otoño, 17**

Chamomile Infused Gin, Spiced Pear, Thyme, Mediterranean Tonic



### **Paraiso, 17**

Tequila, Prickly Pear, Coconut, Lemongrass, Chile de Arbol



### **Antídoto, 17**

Bourbon, Ginger, Banana, Orange Blossom, Arak



### **Jallab, 17**

Vodka, Rose Vermouth, Harvest Shrub, Hibiscus, Nuts, Bubbles



### **Dios del Andes y Cedro, 16**

Singani, Grilled Peaches, Citrus, Maple Foam

## **BEERS 9**

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**Almaza**  
Lebanon, Pilsner

**Monopolio**  
Born in Mexico, Lager Clara

**Monopolio**  
Born in Mexico, IPA

## **MOCKTAILS, 12**

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**Como la Flor**  
Prickly Pear, Hibiscus, Lime, Agave

**Shou**  
Fig, Citrus, Club Soda

**Puerto Escondido**  
Coconut, Lime, Pumpkin, Maple

## **CAFÉ & TEA**

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**Espresso, 5**

**Café Latte, 6**

**Cappucino, 6**

**Tea, 5**



## **VINO POR LA COPA**

### **ESPUMOSO**

**Laurent-Perrier, 'La Cuvée, Brut, Tours-sur-Marne.**  
Champagne, France NV. **\$35**

**Sauvage Gruet, Blanc de Blanc,**  
Albuquerque, New Mexico NV. **\$13**

**Blopert, Rosé, Brut Reserva, Penedés, Spain 2019. \$20**

### **BLANCO**

**Massaya Blanc, Obeideh, Clairette, Sauvignon Blanc,**  
Chardonnay, Bekaa Valley, Lebanon. **\$17**

**L.A. Cefto, Sauvignon Blanc,**  
Valle de Guadalupe, Mexico 2020. **\$11**

**GAIA Monograph Assyrtiko,**  
Peloponnese, Greece 2021. **\$15**

### **ROSADO**

**Altitudes Ixsir, Rose, Syrah, Caladoc,**  
Cinsault, Batroun District, Lebanon 2021. **\$16**

### **TINTO**

**Ixsir, Grande Reserve Red, Cabernet Sauvignon,**  
Lebanon 2015. **\$20**

**Massaya, Grenache, Syrah, Mourvèdre,**  
Terrasses de Baalbek, Bekaa Valley, Lebanon 2019. **\$20**

## **RED**

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### **LEBANON**

**Ixsir, Grande Reserve Red, Cabernet Sauvignon,**  
Batroun District. **\$90**

**Massaya, Reserve, Cabernet Sauvignon,**  
Mourvedre, Syrah, Bekaa Valley 2012. **\$152**

**Château Musar, Cabernet Sauvignon, Cinsault,**  
Carignane, Bekaa Valley 2016. **\$175**

## **WHITE**

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### **LEBANON**

**Domaine des Tourelles Blanc, Viognier,**  
Chardonnay, Bekaa Valley 2021. **\$65**

**Chateau Musar, Blanc, Obaideh,**  
Merwah, Bekaa Valley 2014. **\$163**

**Ixsir, Grande Reserve, Viognier, Sauvignon Blanc,**  
Chardonnay, Batroun District, 2021 **\$80**

### **MEXICO**

**L.A. Cetto, Sauvignon Blanc,**  
Valle de Guadalupe, Mexico, 2020 **\$55**

### **GREECE**

**GAIA Monograph Assyrtiko,**  
Peloponnese, Greece 2021. **\$60**





## **VINO POR BOTELLA**

### **CHAMPAGNE**

**Laurent-Perrier, 'La Cuvée', Brut,**  
Tours-sur-Marne NV. **\$140**

**Gaston Chiquet, Brut, Special Club Millesime 2014. \$215**

**Dom Pérignon, Brut Rosé, Épernay 2006. \$600**

**Blopart, Rosé, Brut Reserva, Penedés, Spain 2019. \$85**

### **OTHER SPARKLING**

**Sauvage Gruet, Blanc de Blanc,**  
Albuquerque, New Mexico NV. **\$65**

## **TEQUILA**

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- 123 Organic Uno Blanco, 22**
- 123 Organic Dos Reposado, 25**
- 123 Organic Tres Anejo, 29**
- Arette Blanco, 15 / 300**
- Arette Reposado, 18**
- Arette Artesenal Blanco, 20**
- Arette Artesenal Reposado, 24**
- Arette Artesenal Anejo, 30**
- ArteNOM Seleccion 1123 Blanco, 22**
- ArteNOM Seleccion 1414 Reposado, 24**
- Don Fulano Blanco, 22 / 375**
- Don Fulano Reposado, 26 / 425**
- Don Fulano Anejo, 30 / 475**
- Don Julio 1942, 50 / 775**
- G4 Blanco, 17**
- G4 Reposado, 19**
- Grand Mayan Silver, 35**
- Grand Mayan Cognac Cask, 38**
- La Gritona, 20**
- Mijenta Blanco, 17**
- Mijenta Reposado, 24**
- Mijenta Añejo, 35**
- Partida Blanco, 16**
- Partida Reposado, 19**
- Siembra Azul Blanco, 22**
- Siete Leguas Blanco, 20**
- Siete Leguas Reposado, 24**
- Tres Agaves Blanco, 15**
- Tres Agaves Anejo, 17**
- Volcan Cristalino, 25**





## **ULTRA/RARE PREMIUM TEQUILA**

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**Casa Dragones Blanco, 32**

**Clase Azul Plata, 45**

**Clase Azul Reposado, 55 / 750**

**Clase Azul Gold, 65**

**Clase Azul Añejo, 125**

**Clase Azul Ultra, 300**

**Don Julio 1942, 50 / 775**

**Fortaleza Blanco, 29**

**Komos Reposado Rosado, 32**

**Komos Añejo Cristalino, 45**

**Komos Extra Añejo, 110**

## **MEZCAL**

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- Clase Azul Guerrero, 125**  
**Clase Azul Durango, 130**  
**Cruz de Fuego Espadin, 17 / 325**  
**Cruz de Fuego Espadin-Tobala, 21**  
**Cruz de Fuego Tepextate, 35**  
**Derrumbes San Luis Potosi, 15**  
**El Jolgorio Madrecuixe, 40**  
**El Silencio Espadin, 15 / 300**  
**Neta Mexicanito, 45**  
**Quiereme Mucho Espadin, 22**  
**Quiereme Mucho Cuishe, 28**  
**Quiereme Mucho Tepextate, 32**  
**Real Minero Barril Artesenal Mezcal, 40**  
**Real Minero Pechuga Artesenal Mezca, 50**  
**Wahaka Tobala, 30**

## **RAICILLA & SOTOL**

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- Flor Del Desierto Cascabel Sotol, 25**  
**La Venenosa Raicilla Sierra Occidental Black Label, 18**  
**La Venenosa Raicilla Tabernas, 16**





## **VODKA**

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**Belvedere, 15**  
**Civic, 15**  
**Grey Goose, 17 / 375**  
**Ketel One, 17**  
**Tito's, 15 / 350**

## **GIN**

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**3 Brothers Bathtub, 15**  
**Bar Hill, 15**  
**Botanist, 17**  
**Hendrick's, 17 / 350**  
**Monkey 47, 25**  
**Tanqueray London Dry, \$16**  
**Tanqueray Ten, 15 / 325**

## **RUM**

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**Cotton & Reed Coconut, 15**  
**Cotton & Reed Dry Spice, 15**  
**Gosling Black Seal Dark, 15**  
**Leblon Cachaca, 15**  
**Ron Zacapa 24yr, 21**  
**Smith & Cross Jamaican, 15**  
**Urapan Single Blended, 15**  
**San Zanj Haitian, 15**



## **BOURBON/RYE/WHISKEY**

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- Abasolo Corn Whiskey, 15**  
**Basil Haydens 8yr, 18**  
**Basil Hayden Dark Rye, 18**  
**Blade and Bow, 20**  
**Gran Maizal, \$17**  
**Jameson, 15 / 350**  
**Jefferson Reserve, 20**  
**Levant Heights Single Pot Still, 15**  
**Makers Mark, 15 / 325**  
**Red Breast 12yr, 23**  
**Woodford Reserve, 20**

## **SCOTCH**

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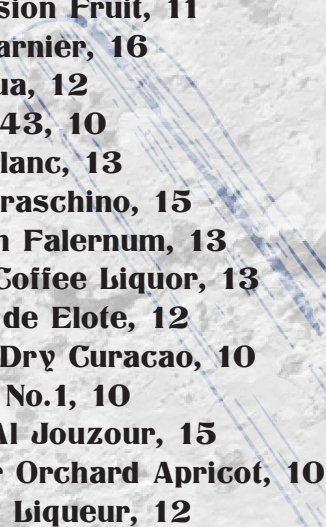
- Balvenie 14 yr. Carib Cask, 40**  
**Glenmorangie 10yr, 20**  
**Johnnie Walker Black, 19 / 350**  
**Macallan12, 30**  
**Oban 14yr, 35**

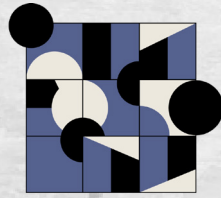




## **Y MAS**

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- Ancho Reyes Ancho Chile, 14**
  - Ancho Reyes Chile Verde, 14**
  - Aperol Aperitivo, 11**
  - Campari, 11**
  - Cardamaro, 11**
  - Chartreuse Green, 16**
  - Chartreuse Yellow, 21**
  - Chinola Passion Fruit, 11**
  - Grand Marnier, 16**
  - Kahlua, 12**
  - Licor 43, 10**
  - Lillet Blanc, 13**
  - Luxardo Maraschino, 15**
  - Maggie's Farm Falernum, 13**
  - Maggie's Farm Coffee Liqueur, 13**
  - Nixta Licor de Elote, 12**
  - Pierre Ferrand Dry Curacao, 10**
  - Pimm's No.1, 10**
  - Riachi Arak Al Jouzour, 15**
  - Rothman and Winter Orchard Apricot, 10**
  - St. Germain Liqueur, 12**
- 



Vera  
Cocina & بار



# VAMOS HABIBI

**Every Friday and Saturday night at 11:30pm,  
we close out dinner service, dim the lights,  
turn up the music, and dance the night away  
with our curated lineup of music artists.**

To inquire about reservations for tables  
during our Late Night Supper Club,  
please reach out to **[reservations@veradc.com](mailto:reservations@veradc.com)**

**For private events,** please head over to our website  
& fill out an event inquiry under private events or  
**email [Milena@veradc.com](mailto:Milena@veradc.com).**