



Vera Cocina & بار draws its name from the Mexican city of Veracruz, where the first Lebanese immigrants arrived in the late 20th century. These immigrants brought with them distinctive ingredients and family recipes, leaving a lasting influence on Mexico's culinary landscape. This cultural fusion gave rise to iconic dishes like al pastor and tacos árabes.

At Vera Cocina & بار, we bring this captivating story to life through our food, drinks, and atmosphere. Whether you're here for a flavorful meal, a creative cocktail, or simply to soak in the vibrant ambiance, we hope you enjoy the unique fusion of flavors we've crafted for you.

**WITH LOVE,
THE VERA FAMILY**

This spirits and wine list was curated by Director of Operations Paola Salinas and Lead Bartender Dusan Sudimac.

The Fall cocktails list is a collaborative creation from our talented Bar Team: Paola Salinas, Dusan Sudimac, AJ Ferreira Jr., Paola Vargas, Van Salangsang, and Blake Barrett.

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SIGNATURE COCKTAILS

Our signature cocktail menu is a festive tribute to the rich flavors and spirits of Mexico and Lebanon, blending the best of both worlds to create a uniquely bold and unforgettable drinking experience!



Vamos Habibi

Tequila, Lime, Nopal, Basil, Arak Spritz
By Paola Salinas

\$17

Experience the magic of our iconic Vamos Habibi but in a larger format poured into a Disco Ball for an unmatched vibe, 80



Salma

Mezcal, Fig, Black Lemon,
Citrus, Aquafaba
By Paola Salinas

\$17

Batched Bottle 80



Bahr Quemada

Mezcal, Whiskey, Elote, Citrus,
Spiced Apple Shrub, Arak, Lebanese smoke
By AJ Ferreira Jr.

\$20



Mil Palabras

Gin, Lime, Ancho Chile,
Luxardo Maraschino, Xila, Hibiscus Caviar
By Paola Salinas

\$18



Puerto Escondido

Aged Dark Rum, Pistachio Orgeat,
Lime, Chile De Arbol
By Paola Salinas

\$20



Souk

Whiskey, Dates, Cardamom,
Tepache, Green Chili
By Blake Barrett

\$20



Kharif Naranja G&T

Gin, Bergamot, Blood Orange,
Mediterranean Tonic
By Paola Salinas

\$19



Andes

Singani, Spiced Peach,
Citrus, Cinnamon
By Paola Salinas

\$17



Meshmosh

Bourbon, Apricot, Citrus,
Ginger, Falernum, Za'atar Salt
By Van Salangsang

\$17

CLASSIC COCKTAILS

Infused with the vibrant flavors of Lebanon and Mexico



Dou Dou Shot

Your choice of Vodka, Tequila or Mezcal,
Lemon, Tabasco, Olive

\$12



Margarita / Mezcalita

Tequila or Mezcal, Fresh Lime, Dry Curacao, Agave

Flavors:

Classic, Blood Orange, Fig, Apricot, Spiced Peach,
Lychee, Coconut. Also ask about our agua fresca del dia.

Make it Spicy?

Choose your Salt: Flower Salt or Tajin & Mexican Za'atar Salt

\$17



Za'atar Paloma

Tequila, Fresh Lime, Grapefruit,
Soda, Tajin + Mexican Za'atar Salt

\$16



Oaxaca Old Fashioned

Tequila, Mezcal,
Agave, Angostura

\$17

SIN KUHUL

A variety of zero-proof cocktails, expertly crafted to deliver full flavor without the alcohol.



Maravilla

Blood Orange, Lime,
Agave, Ginger Beer
By Paola Salinas

\$12



Joya

Lychee, Spiced Peach, Agave Flower, Citrus, Bubbles

* Contains Adaptogens

By Blake Barrett

\$14



Esperanza

Lemongrass, Mint, Basil, Lime, Yuzu, Dandelion, Shiso

* Contains Broad-Spectrum Hemp

By AJ Ferreira Jr.

\$14



CARAJILLOS

Elevate your cocktail game with a Carajillo! The bold espresso and sweet, vibrant kick of Licor 43 is a total flavor explosion—way more exciting than your usual Espresso Martini! Plus, we offer seasonal flavors for you to explore, making each sip a new adventure. Salud.

Tradicional 14

Espresso, Licor 43

Coco 15

Blanco Rum, Licor 43, Coconut, Sea Salt, Espresso
By Van Salangsang

Naranja 15

Reposado Tequila, Blood Orange, Pistachio, Licor 43, Espresso
By Dusan Sudimac

Calabaza 15

Reposado Tequila, Pumpkin, Licor 43, Espresso
By Paola Vargas

CHELAS 9

Almaza

Born in Lebanon, Pilsner

Monopolio

Born in Mexico, Lager Clara

Monopolio

Born in Mexico, IPA

AGUA FRESCAS, 10

Crafted with care and a dash of inspiration, our Agua Frescas bring the vibrant spirit of Mexico to every sip. Made with a rotating selection of tropical fruits and seasonal produce, each flavor is a journey in itself.

From the luscious sweetness of ripe pineapple and watermelon to the refreshing crispness of cucumber, and even our signature agua de horchata, every glass is a taste of paradise.

CAFÉ + TEA

Ginger Lemonade + Espresso, 9

Tonic + Espresso, 9

Horchata + Espresso 10

Espresso, 6

Café Latte, 7

Cappuccino, 7

Tea, 6



VINO POR LA COPA

ESPUMOSO

Laurent-Perrier, 'La Cuvée', Brut, Tours-sur-Marne,
Champagne, France NV, 30

Sauvage Gruet, Blanc de Blanc,
Albuquerque, New Mexico NV, 13

Llopart, Rosé, Brut Reserva, Penedés, Spain 2019, 20

BLANCO

Massaya Blanc, Obeideh & Sauvignon Blanc Blend,
Bekaa Valley 2020, Lebanon, 17

Ixsir, Altitudes, Obeideh, Muscat, Viognier
Batroun District, Lebanon, 2017 20

L.A. Cetto, Sauvignon Blanc,
Valle de Guadalupe, Mexico 2022, 11

GAIA Monograph Assyrtiko,
Peloponnese, Greece 2023, 15

ROSADO

Altitudes Ixsir, Rose, Syrah, Caladoc,
Cinsault, Batroun District, Lebanon 2022, 16

TINTO

Ixsir, Grande Reserve Red, Syrah & Cabernet Sauvignon
Blend, Batroun District, Lebanon 2017 20

Massaya, Grenache, Syrah, Mourvèdre,
"Terrasses de Baalbek", Bekaa Valley, Lebanon 2020, 20

VINO POR BOTELLA

CHAMPAGNE

Laurent-Perrier, 'La Cuvée', Brut,
Tours-sur-Marne NV, 150

Gaston Chiquet, Brut, Special Club Millesime 2015, 215

Dom Pérignon, Brut, Épernay 2013, 600

OTHER SPARKLING

Sauvage Gruet, Blanc de Blanc,
Albuquerque, New Mexico NV, 65

Llopart, Rosé, Brut Reserva,
Penedés, Spain 2019, 100



WHITE WHITE + ROSÉ

LEBANON

Massaya Blanc, Obeideh & Sauvignon Blanc Blend,
Bekaa Valley, Lebanon 2020, 85

Chateau Musar, Blanc, Obaideh, Merwah,
Bekaa Valley 2017, 163

Ixsir, Altitudes, Obeideh, Muscat, Vioignier,
Batroun District, 2017 80

Altitudes Ixsir, Rose, Syrah, Caladoc, Cinsault,
Batroun District, Lebanon 2022, 80

MEXICO

L.A. Cetto, Sauvignon Blanc,
Valle de Guadalupe, Mexico, 2022 55

GREECE

GAIA Monograph Assyrtiko,
Peloponnese, Greece 2023, 75



RED

LEBANON

Ixsir, Grande Reserve Red, Cabernet Sauvignon,
Batroun District, 2017 100

Massaya, Grenache, Syrah, Mourvèdre,
"Terrasses de Baalbek", Bekaa Valley, Lebanon 2020, 100

Massaya, Reserve, Cabernet Sauvignon, Mourvedre, Syrah,
Bekaa Valley 2012, 152

Château Musar, Cabernet Sauvignon, Cinsault, Carignane,
Bekaa Valley 2017, 175

TEQUILA + MEZCAL FLIGHTS

Embark on a flavor adventure with our flights, showcasing the vibrant diversity of Mexico's finest agaves. Savor the crisp, pure essence of a Blanco tequila, dive into the complexity of mezcal, and experience every unique note in between – all crafted without additives to let the agave shine. Served with fresh citrus, a sprinkle of Mexican Za'atar salt, and crispy Chapulines, each flight is an invitation to taste the unexpected.

TEQUILA

Artenom, 40

1123, 1414, 1146

Artenom Tequila brings together three unique expressions – 1123, a vibrant Blanco from the highlands, 1414, a rich Reposado from Arandas, and 1146, a complex Añejo from the lowlands – each crafted by master distillers to showcase the diverse terroirs and traditions of Mexico's tequila regions.

Cazcanes, 50

Blanco, Reposado, Añejo

Cazcanes Tequila offers a range of expressions – a pure, award-winning Blanco, a smooth, oak-kissed Reposado, and a deeply layered Añejo – each crafted in small batches to honor the spirit's artisanal roots and the rich heritage of Jalisco

Fortaleza, 65

Blanco, Reposado, Añejo

Fortaleza Tequila showcases the soul of artisanal tequila with its clean and vibrant Blanco, the rich, layered Reposado, and the smooth, complex Añejo, each crafted with time-honored techniques for a truly authentic experience.

Tequila Ocho, 30

Blanco, Reposado, Añejo

Tequila Ocho delivers a distinct expression of place with every sip – from its lively, citrus-forward Blanco to the elegantly balanced Reposado and the rich, aromatic Añejo – each crafted from agaves harvested at their peak ripeness from single estates.

MEZCAL

Cruz De Fuego, 40

Espadin, Espadin-Tobala, Tepextate

Cruz de Fuego Mezcal captures the essence of Oaxacan tradition with its vibrant Espadin, the unique balance of the Espadin-Tobalá, and the wild, intense character of the Tepextate, each reflecting the rich diversity of agave flavors.

Quiereme Mucho, 45

Espadin, Tepextate, Cuishe






Quiereme Mucho Mezcal, crafted by master mezcaleros, showcases the diverse character of Oaxacan agaves with its smooth and smoky Espadin, the bold and earthy Tepextate, and the complex, herbaceous Cuishe, each expression revealing the artistry of traditional mezcal production.

Mal Bien, 30

Zacate Limon, Altos, Papalote






Mal Bien Mezcal celebrates the uniqueness of each agave with its zesty Zacate Limon, offering a fresh, citrusy punch; the Altos, known for its smooth, well-rounded flavor; and the Papalote, delivering a deep, smoky complexity, each showcasing a distinct facet of Oaxacan mezcal artistry.

TEQUILA

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- 123 Organic Uno Blanco, 22
123 Organic Dos Reposado, 25
123 Organic Tres Añejo, 29
Altos Blanco, 15
Altos Reposado, 16
Arette Artesenal Blanco, 20
Arette Artesenal Reposado, 24
Arette Artesenal Añejo, 30
ArteNOM Seleccion 1123 Blanco, 22
ArteNOM Seleccion 1414 Reposado, 24
ArteNOM Seleccion 1446 Añejo, 28
Cascahuin Reposado, 19
Cazcanes No.7 Blanco, 23
Cazcanes No.7 Reposado, 27
Cazcanes No.7 Añejo, 32
Clase Azul Plata, 45
Clase Azul Reposado, 55
Clase Azul Gold, 65
Clase Azul Añejo, 125
Clase Azul Ultra, 300
Codigo Rosa, 16
Don Fulano Blanco, 22
Don Fulano Reposado, 26
Don Fulano Añejo, 30
Don Julio 1942, 50 (Mini 50ml Available)
Fortaleza Blanco, 26
Fortaleza Still Strength Blanco, 40

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TEQUILA

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- Fortaleza Reposado, 45
Fortaleza Añejo, 55
G4 Blanco, 17
G4 Reposado, 19
G4 High Proof, 22
G4 Extra Añejo, 130
Komos Reposado Rosado, 32
Komos Añejo Cristalino, 45
Komos Extra Añejo, 110
La Gritona, 20 (Mini 50ml Available)
Lalo, 16
Mijenta Blanco, 17
Mijenta Reposado, 24
Mijenta Añejo, 35
Partida Blanco, 16
Partida Reposado, 20
Siembra Azul Blanco, 22
Siembra Azul Añejo, 30
Siete Leguas Blanco, 20
Siete Leguas Reposado, 24
Tequila Ocho Blanco, 17
Tequila Ocho Reposado, 20
Tequila Ocho Añejo, 23
Tres Agaves Blanco, 15
Tres Agaves Añejo, 17
Volcan Cristalino, 25



MEZCAL

- 5 Sentidos Pechuga de Mole Negro, 35
- 5 Sentidos Pechuga de Frutos Rojos, 35
 - Amaras Verde, 15
 - Amaras Espadín-Reposado, 17
 - Amaras Americana, 19
 - Amaras Cupreata, 23
 - Clase Azul Guerrero, 125
 - Clase Azul Durango, 125
 - Clase Azul San Luis Potosí, 135
 - Cruz de Fuego Espadín, 17
- Cruz de Fuego Espadín-Tobala, 21
- Cruz de Fuego Tepextate, 35
- Derrumbes San Luis Potosí, 16
- El Jolgorio Madrecuixe, 40
 - Mal Bien Alto, 18
 - Mal Bien Papalote 20
 - Mal Bien Zacate Limon, 16
 - Pal'alma Cafe de Olla, 48
- Quiereme Mucho Espadín, 22
- Quiereme Mucho Cuishe, 28
- Quiereme Mucho Tepextate, 32
- Real Minero Barril Artesenal, 40
- Real Minero Pechuga Artesenal, 50

RAICILLA + SOTOL

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

- Civic, 15
- Grey Goose, 17
- Ketel One, 17
- Tito's, 15

GIN

- Bar Hill, 15
- Botanist, 17
- Hendrick's, 17
- Monkey 47, 25
- Tanqueray London Dry, 16

RUM

- Bacardi Ocho, 15
 - Coconut Cartel Blanco, 15
 - Coconut Cartel Aged Dark, 17
 - Gosling Black Seal Dark, 15
 - Leblon Cachaca, 15
 - Maggies Spiced Rum, 15
 - Ron Zacapa 24yr, 21
 - Smith & Cross Jamaican, 15
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BOURBON/RYE/WHISKEY

Abasolo Corn Whiskey, 15 (Mini 50ml Available)
Basil Haydens 8yr, 18
Basil Hayden Dark Rye, 18
Blade and Bow, 20
Bookers Little Book "Infinite", 65
Gran Maizal, 17
Jameson, 15
Jefferson Reserve, 20
Levant Heights Single Pot Still, 15
Makers Mark, 15
Red Breast 12yr, 23
Woodford Reserve, 20

SCOTCH

Balvenie 14 yr. Carib Cask, 40
Glenmorangie 10yr, 20
Johnnie Walker Black, 19
Macallan 12, 30
Oban 14yr, 35

Y MAS

Ancho Reyes Ancho Chile, 14
Ancho Reyes Chile Verde, 14
Aperol Apertivo, 11
Campari, 11
Chartreuse Green, 15
Chartreuse Yellow, 18
Domaine de Canton, 13
Farid Arak, 15
Grand Marnier, 16
Italicus Bergamont, 13
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
Singani 63, 15
St. Germain Elderflower Liqueur, 12
Xila, 12



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 **salasonidos@veradc.com**

For private events, please head over to our website & fill out an event inquiry under private events or email **milena@veradc.com**.