



HAPPY HOUR 5PM-10PM
\$8 Lychee Martinis
\$8 Red & Rose Sangrias

V COCKTAILS

Hanoi Lychee Martini

vodka, lychee, splash of pineapple (12)

R&R

Old Overholt Rye, rhubarb bitters, muddled cucumbers, fresh lime, agave nectar (15)

Horatio

artisan gin, ginger, fresh lime, passion puree, agave nectar, topped with smokey black tea-dust (15)

Spicy Smoked Lychee Margarita

jalapeno infused tequila, montelobos mezcal, lychee, pineapple, passion fruit puree, topped w/ Japanese Ichimi powder (15)

Lychee Aperol Spritz

Aperol, lychee, sparkling white wine, orange wedge (15)

Fleurs du Mal

hot pepper & cucumber infused vodkas, passion puree, fresh lime (15)

Rimbaud

coconut rum, passion puree, fresh lime, cranberry (13)

Rosé Sangria

rose wine, brandy, lychee, cranberry, splash of club soda (12)

Southeast Red Sangria

red wine, brandy, lychee, organic cane sugar, lychee, splash of orange juice (12)

WINE || SPARKLING || CHAMPAGNE

Pinot Grigio	La Prensa, Italy	11/ 46
Sauvignon Blanc	Forresta, Spain	11/46
Rosé	Josh, Napa Valley CA	12/48
Merlot	Walnut Crest, Chile	11
Cabernet	Los Haraldos, Argentina	12/48
Malbec	Los Haraldos, Argentina	12/48
Prosecco	Dacastello, Italy	11/46
Champagne	Dom Perignon	350/btl
Champagne	Perrier Jouet	325/ bottle
Champagne	Heidsieck Blue	140/btl 750ml
Sake	Gekkeikan	10/gl

VODKA

Grey Goose	13
Ketel One	13
Ketel One Grapefruit	14
Ketel One Peach	14
Kettle One Cucumber Mint	14
Stoli Vanilla	12
Tito's (corn gluten-free)	12
Hanson Habanero	14
Prairie Cucumber	13
Pinnacle Citrus	11
Fair	11
Hangar Mandarin	13

GIN

Bombay Sapphire, Great Britain	13
Hendricks, Scotland	14
Tanqueray, Great Britain	12
Nolets Dry Gin	15
Tanqueray Orange	15

RUM

Bacardi Silver, Puerto Rico	13
Bacardi Spiced, Puerto Rico	14
Appleton Estate, Jamaica	14
Cachaca, Brazil	12
Ron Zacapa 23 yr, Guatemala	14
Barbancourt Reserve 15 yr, Haiti.	15

TEQUILA/MEZCAL

Del Maguey Vida Mezcal	12
Montelobos Mezcal	13
La Purita Almas Mezcal	14
Casamigos Blanco	14
Casamigos Reposado	15
Casamigos Anejo	16
Herradura Suprema	35
Patron Silver	13
Espolon Blanco	12
Tanteo Jalapeno Infused	12

BEER

Narragansett 12oz can	5	USA
Blue Moon	7	USA
Lagunitas IPA	8	USA
Shandy Carib Ginger	7	Trinidad
Modelo Especial	7	Mexico
Stella Artois	7	Belgium
Amstel Lite	7	Holland
Montauk Summer Ale	9	USA

BOURBON/RYE/WHISKEY

Old Overholt Rye	12
Bulleit Bourbon	14
Jack Daniels	13
Jameson (Ireland)	15
Slane (Ireland)	13
Dickel Rye	12
Bastile 1789 (France)	13
Sazerac Rye	12
Basil Hayden	15
Eagle Rare Bourbon	13
Makers Mark	13
Nikka (Japan)	14
Buffalo Trace Bourbon	13
Michter's Single Barrel Rye	13
Reisetbauer & Son 7yr (Austria)	15
Hibicki	14
Kavalan Single Malt (Taiwan)	18
Kamiki (Japan)	14
Kikori (Japan)	12
Suntori Toki (Japan)	14

SCOTCH

Balvenie DoubleWood 12 yr	14
Glenlivet 12 yr	14
Johnnie Walker Black	14
GlenGrant 15 yr	16
Copper Dog	13

APERITIF

Aperol	12
Braulio	11
Campari	12
Cynar	10
Fernet-Branca	12
Gran Marnier	13
St. Germain Elderflower	12
Pimm's	12

COGNAC/ARMAGNAC/CALVADOS

Hennessy VS	15
Boulard XO Calvados	17
Larressingle VSOP Armagnac	13
Hine VSOP	16
Montenegro	14

Verlaine will add an 20% gratuity to all checks to support our incredible staff during these challenging times.

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**EST 2001**  
**@VERLAINENYC**  
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VERLAINE ~ EST. 2001

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\$8 Lychee Martinis

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~~ V CLASSICS ~~

Ginger Chili Shrimp 15

sautéed in lemon, garlic, ginger, chili, sesame oil w/coconut rice

Five Spice Calamari 14

with Vietnamese honey-mayo dipping sauce

Chicken Satay 11

with coconut rice & peanut sauce

Sake Shrimp Skewers 13

grilled with garlic teriyaki sauce & side of coconut rice

Slow Cooked Short Rib Sliders:

short rib beef seasoned to perfection, asian slaw on brioche bun.

2 for \$12 // 3 for \$16

~~ QUICK BITES ~~

Edamame: (vv) 9

soybean pods sautéed & seasoned w/teriyaki

Edamame Hummus & Chips (vv) 10

Soy beans, wasabi, garlic, tahini, spices, whipped to perfection served with dipping crisps

Chicken Dumplings 9

Steamed with teriyaki ginger garlic dipping sauce

Veggie Dumplings 9

Steamed with teriyaki ginger garlic dipping sauce

Hand-Cut Fries (v) 9

Seasoned to perfection w/ whole grain mustard aioli

~~ WINGS~~

(7 per order)

V's Classic Fried Ginger Chicken Wings 13

(with soy dipping sauce)

Sweet n' Spiced Wings 13

(deep fried & sautéed in hoisin chili glaze)

Crispy Honey Wings 13

(with honey chili-paste glaze)

~~ MAINS ~~

Verlaine LoMein: (v) 12

our special "melting pot" recipe prepared with spaghetti noodles, vegetables.

w/chicken 16 w/shrimp 18 w/chicken & shrimp 18

Honey-Ginger Salmon 17

pan seared in honey & ginger w/coconut rice

Verlaine Stir Fry (vv) 12

w/bok choy & market vegetables, pan seared in soy, ginger, garlic w/ coconut rice

w/chicken 16 w/shrimp 18 w/salmon 18

Coconut Curry 12 (vv)

Coconut milk, curry, Thai basil, scallions, market vegetables, & coconut rice

w/chicken 16 w/shrimp 18 w/salmon 18

Chili-Lemon Salmon 18

Salmon filet w/ chili-lemon dipping sauce and sautéed market veggies

~~ V TACOS~~

Asian Marinade, Spicy Aioli, Mint,
topped w/ Pickled Carrot & Snow Peas.

Flounder: 2 Per Order 11 // 3 Per Order 14

Chicken: 2 Per Order 10 // 3 Per Order 13

Shrimp: 2 Per Order 11 // 3 Per Order 14

NEW!! The Kitchen Sink: 3 Per Order; 15 NEW!!!

DIPPING SAUCES 1.00

Vietnamese Honey-Mayo, Peanut
Sauce,
Spicy Aioli, Ginger Teriyaki, Mustard
Seed Aioli
Spicy Ginger Garlic, Chili Paste

SIDES

Coconut Rice w/peanut sauce
5 (vv)
Market Veggies 8 (vv)

Bread Pudding \$10

Warm brioche bread pudding served
with bourbon infused caramel sauce
and vanilla ginger ice cream

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(v) vegetarian // (vv) vegan