

V's restaurant + bar

summer 2013

dinner

weekdays + sunday 5pm-10pm

friday + saturday 5pm-11pm

snacks

warm goat cheese	10
marinara / grilled bread	
farmer's market crudite	10
housemade dips	
charcuterie & cheese	14
roasted nuts / marinated olives / grilled bread	
flatbread / brussels sprouts	12
shaved brussels sprouts / walnut crema	
flatbread / wild mushrooms	12
wild mushrooms / fontina	
meatballs	11
beef and veal / marinara	
mediterranean crostini plate	13
braised kale / fresno chili / pork belly walnut crema / asparagus / pecorina romano chicken liver pate / vin cotto	

pizza

margarita	16
house-made mozzarella / organic basil	
italian sausage	18
scamorza / fennel pollen	
organic spinach	18
fresh ricotta / parmaggiano reggiano	
la quercia prosciutto	20
fresh arugula / mozzarella	
squash blossom	18
house-made marinara, stracciatella	

starters

house smoked trout salad	12
baby romaine / cherry tomatoes / meyer lemon dill	
warm wild mushroom salad	12
crispy pancetta / frisee / mustard seed	
butter lettuce / pt reyes bleu cheese	11
candied walnut / pink lady apple / honey-apple cider	
roasted vegetable salad	11
grilled haloumi / oregano / white balsamic	
soup of the day	10
grilled bread	
pistachio-cruste diver scallops	14
asparagus / lemongrass-ginger beurre blanc	
grilled calamari	13
stuffed with caponata / stewed lentils	

entrees

english pea & ricotta ravioli	20
pea tendrils / organic sage	
house-made tagliatelle	22
wild boar ragout / arugula / rosemary	
risotto of the day	mp
parmaggiano reggiano	
wild salmon	25
celery root / spinach / black rice / pickled mushroom	
wild seabass	27
purple potatoes / artichoke / carrot	

vegetables / sides

sweet potato wedges	8
herb lebeneh	
portobello fries	8
preserved lemon aioli	
swiss chard roll	12
lentils / quinoa / roasted vegetables / goat cheese	
chard & chickpea saute	10
preserved lemon lebeneh	
cauliflower gratin	10
parmaggiano reggiano	
roasted baby carrots	8
toasted cumin	
pan roasted organic chicken	26
preserved lemon mashed / brussel sprouts / tarragon jus	
grilled dry-aged veal chop	39
cumin scented baby carrots / olive oil mashed potato	
grilled colorado lamb chops	38
sweet potato wedges / lebeneh / chard & chickpea saute	
prime rib-eye cap	36
hand-cut fries / red wine demi glace	
grilled filet mignon	33
cauliflower gratin / wild mushroom demi glace	

sweets & treats

homemade daily

hazelnut cake 9

white chocolate mousse / bittersweet ganache

summer peach & cherry crumble 9

candied pecans / bourbon whipped cream

local honey pannacotta 8

strawberry-rhubarb compote / rosemary shortbread

chocolate tasting 10

mexican chocolate brulee

milk chocolate malt

cranberry-pistachio white chocolate bar

cookie plate 9

assortment of fresh baked cookies

artisan cheese plate 9

house-made fig jam / grilled bread

house-churned ice cream 6

dark chocolate biscotti / ruby port / summer peach

**all desserts prepared gluten-free

pastry chef / kristine bocchino

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signature 12

handcrafted mixed drinks

future fix

rye / freshly- pressed lemon juice / agave nectar /
serano peppers

el aperitivo

reposado tequila / aperol / freshly- pressed lemon juice
/ simple syrup / basil / fresno chile

rhubarbarella 12

citrus vodka / vodka / rhubarella simple syrup / seltzer /
freshly-pressed lime juice / shiso

palmeto cocktail

traditional aged rum / vermouth rosso / orange bitters

gin ginger fix

dry gin / fresh ginger root / superfine sugar / freshly-
pressed lemon juice

mexican elder flower blossom

reposado tequila / st. germaine / freshly- pressed
grapefruit juice / grapefruit bitters

classic 12

handcrafted mixed drinks

spicy margarita a.k.a yosharita

silver tequila / cointreau/ freshly- pressed lime juice /
agave nectar / serano peppers

camparinet cocktail a.k.a.

negrone

dry gin / vermouth rosso / cinchona grand bitters

cuba libre

rum blanco / mexican coca-cola / freshly-pressed lime
juice

old fashioned rye cocktail

straight rye whiskey /orange bitters / sugar cube /
lemon zest

the mule cooler

vodka / lime vodka / freshly-pressed lime juice / ginger
beer

mojito

rum blanco / mint / sugar / freshly- pressed lime juice /
seltzer

mississippi sour

brandy / straight bourbon whiskey / traditional young
rum / freshly-pressed lemon juice / superfine sugar /
egg white

all drinks made with care and love
mixologist yassen tonev