

kitchen

5

SMOKED POPCORN

popcorn with smoked salt, cumin, and brown sugar

7

GREEK SALAD SKEWERS

marinated feta cheese, olive, cherry tomato,
and artichoke with lemon-rosemary vinaigrette

11

AHI TUNA POKÉ

soy-glazed tuna served on rice cake with pickled carrot,
cucumber and onion, wasabi aioli, sesame seeds

9

ROASTED GARLIC & CHILI GNOCCHI

potato gnocchi served with roasted garlic and red chili oil
with a sprinkling of grana padano cheese
~ add lamb ragu \$7

11

ICONIC BURGER

double 2oz CAB patties, grilled onions, white american cheese,
house pickle, and dijon aioli served with cajun-spiced potato chips

17

CHIMICHURRI RIBEYE

6oz seared ribeye with chimichurri compound butter
served with sautéed broccolini

15

SHRIMP COCKTAIL

poached black tiger shrimp served with housemade horseradish cocktail sauce

8

ITALIAN GRILLED CHEESE

grilled ciabatta with sundried tomato and basil oil-infused ricotta cheese spread



OWNERS

EXIT STRATEGY

David Manica Christian Moscoso Brock Schulte

PARTNERS

Dominic Petrucci
Chris White

GENERAL MANAGER

Stephen Montez

HEAD BARTENDER

Adam Chase

verdigris

ver·di·gris

/ˈvɜrdeˌgrɛs/

noun: **verdigris**

a bright bluish-green encrustation or patina formed on copper or brass by atmospheric oxidation, consisting of basic copper carbonate.

Middle English: from Old French *verte-gres*, earlier *vert de Grece* 'green of Greece'.

Verdigris is the common name for a green pigment obtained through the application of acetic acid to copper plates or the natural patina formed when copper, brass, or bronze is weathered and exposed to air or seawater over time. It is usually a basic copper carbonate, but near the sea will be a basic copper chloride.

Alchemical symbols, originally devised as part of alchemy, were used to denote some elements and some compounds until the 18th century. Although notation like this was mostly standardized, style and symbol varied between alchemists.



1F728: ALCHEMICAL SYMBOL FOR VERDIGRIS

= *aes viride*, copper subacetate

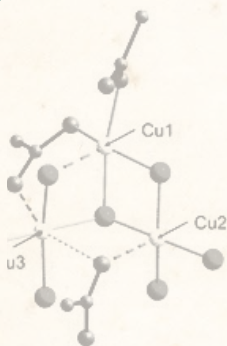
= early astronomical symbol for earth

→ 2295 circled plus

welcome to verdigris cocktail bar + lounge

FALL | WINTER 2020

classic cocktails



Verdigris: Chemical Composition
 $\text{Cu}(\text{CH}_3\text{COO})_2 \cdot [\text{Cu}(\text{OH})_2]_3 \cdot 2 \text{H}_2\text{O}$

boozy, winter spice
LION'S TAIL 12
 bourbon, lime, allspice dram, bitters

fruity, fun, fresh
HOTEL NACIONAL 12
 white rum, pineapple, apricot, lime, sugar

crisp, herbal, deep
LAST WORD 12
 gin, Green Chartreuse, maraschino, lime

bright, refreshing
MARGARITA 12
 plata tequila, dry curaçao, lime, agave

bold, smoky
OAXACA OLD FASHIONED 12
 reposado tequila, mezcal, bitters, agave nectar

bubbly, bitter, light
NEGRONI SBAGLIATO 12
 Campari, rosso vermouth, prosecco

herbal, complex
CHAMPS-ÉLYSÉES 12
 cognac VS, Yellow Chartreuse, lemon, gomme

dry, crisp, sparkling
FRENCH 75 12
 cognac or gin, lemon, sugar, prosecco

light cocktails

crisp, bubbly
AQUA REGIA
 champagne, black truffle, vanilla

clean, spirited, effervescent
KC ICE WATER
 vodka, gin, soda, tonic, sherry, blanc vermouth

airy, flamboyant
ELIXIR VITAE
 vodka, orgeat, lemon, egg white, maple banana air

fresh, bold, revitalizing
ECOTONAL
 rye, scotch, tepache, cacao, mint, malic acid, hop water

exotic, alluring
TRICICLO
 chianti, Cappelletti Vino Aperitivo, hogo, bergamot, tonic

boozy, tropical, sweet
POLYNESIAN PUNCH
 rum, passionfruit, honey, almond, lime, lemongrass smoke bubble

comforting, warming
FIGONOMETRY
 Mahón Gin, Uruapan Charanda, spiced honey, fig, lemon, beeswax cure

smoky, fruity, refreshing
EL CRUCE
 mezcal, sotol, lacto-fermented concord grape, lime, smoked cherry wood salt

iconic, elegant
MANHATTAN 25
 Verdigris Private Barrel Knob Creek Rye, french rouge vermouth, aromatic bitters

timeless, surprising
SIDECAR 25
 Paul Beau VSOP, Grand Marnier Cordon Rouge, lemon, demerara gomme

complex, historic
SAZERAC 25
 Paul Beau Hors d'Age, Peychaud's Bitters, demerara gomme, absinthe

tart, crisp
PEGU CLUB 25
 Nolet's Silver Gin, Grand Marnier Cordon Rouge, lime, bitters

drastic, provocative
NAKED & FAMOUS 25
 Bozal Tobalá Mezcal, Aperol, Yellow Chartreuse, lemon

crisp, distinguished
WHISKY HIGBALL 25
 Hibiki Harmony Whisky, mineral water

majestic, strong
GODFATHER 25
 Dalmore 15yr, Walcher's Amaretto

balanced, bold
DAIQUIRI 25
 Foursquare 2008 Rum, lime, sugar

fierce, sophisticated
THE GREEN LION v2.0 32
 Willett Family Estate 4yr, 1977 Boal Madeira, french rouge vermouth, bitters

succulent, bitter
SUNSET GUN 14
 rye, Hamilton Demerara Rum, perfect vermouth, charred pineapple gomme

intriguing, indulgent
DE LA CRUZ 13
 graham cracker oloroso, Yellow Chartreuse, cacao, malted cream, mallow

big, bold, ice-cold
BOOMERANG! 17
 Jersey Lightning, private barrel rye, amaro, spanish rojo vermut, bitters

earthy, woody, lush
ERRANT CHARM 15
 gin, Gran Classico, french rouge vermouth, palo santo, vetiver

stirred, iconic, bracing
FULL MONTELEONE 16
 rye, armagnac, madeira, Benedictine, Peychaud's Bitters

brilliant!
IRISH GOOD MORNING 14
 irish whiskey, cold brew, Falernum gomme

stone fruit, umami
VERDIGRIS JULEP 16
 bourbon, pear brandy, togarashi honey

imperial classics

rich cocktails