

# VENETIA

## LIBATION MENU

### **Catamaran Old Fashioned 12**

Plantation Original Dark, Plantation 5 yr., Falernum, Demerara, Angostura

### **Manhattan 12**

Knob Creek Rye, Cocchi di Torino, Dolin Blanc, Jerry Thomas Bitters

### **I Always Win 12**

Letherbee Gin, Suze, Maraschino, Lime Cordial, Lemon Bitters

### **Sidecar 12**

Pierre Ferrand 1840, Dry Orange Curacao, Lemon Juice

### **Tom Collins 12**

Hayman's Old Tom Gin, Dill Aquavit, Lemon Juice, Seltzer, Orange Bitters

### **Moscow Mule 12**

Modest Vodka, Earl Giles Ginger Beer

### **Mexican Firing Squad 12**

El Jimador Blanco Tequila, House Grenadine, Lime Juice, Seltzer, Angostura

### **French 75 12**

Gordon's Gin, Lemon Juice, Sparkling White Wine

### **Mill City Sour 12**

Old Overholt, Schoenhauer Apfel Liqueur, Lemon Juice, Maiden Rock Cider, Egg White, Apple Honey

### **The Last Cocktail 12**

Sapphire Gin, Pear Honey, Lemon Juice, Sparkling White Wine

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## SNACK MENU

### **Charcuterie Plate \$18**

A Selection of Meats From Red Table

### **Cheese Plate \$17**

A Selection of Imported Cheeses

### **Fries \$9**

Bernaise, Aioli, Ketchup

### **Tuna Tartine \$12**

Salsa Verde, Frisee and Baguette

### **Artichoke and Arugula Salad \$13**

With Tahini Yogurt and Preserved Lemon

### **Foie Gras Terrine \$18**

With Fruit and Toast

### **Grilled Beef Burger \$14**

With Taleggio and Oregano

### **Seared Tuna Sandwich \$14**

With Harissa Aioli and Shaved Red Onion