

100% GLUTEN & SOY FREE MENU PATRONS WITH NUT ALLERGY CAN SUBSTITUTE WITH SALSA VERDE

SHARE

Guacamole Verde Chile, Lime, Cilantro, Tomato, Onion NF	16
Nachos Butternut Queso Cashew, Quinoa Chorizo, Beans, Pico De Gallo, Sour Cream, Guacamole, Jalapeno	21
Tlayuda Mixta Mushrooms, jackfruit, Cauliflower, Corn, salsa Rancheras & Verde, Turmeric Cheddar Queso Cashew	18
Chopped Mix Salad Mixed Greens, Avocado, Corn, Tortilla Strips NF	14
Patatas Fritas Con Tres Salsas Fire Roasted Potatoes, Salsa Verde, Spicy Habaneros, Rancheras, Herbs NF	12
Smoked Huitlacoche Croquetas Ginger Tempura, Chipotle, Mole, Rancheras, Ensalada, Avocado NF	15
Blue Corn Tostada Black Beans, Avocado, Pepita, Cashew Crema, Pico De Gallo, Guacamole, Queso Fresco	14
Empanadas Cheddar, Fetta, Manchego, Mushrooms, Pico De Gallo, Salsa Verde NF	15
Esquites Grilled Corn, Chipotle Ranchera, Butternut Queso Cashew, Red Peppers	13
Hearts of Palm Ceviche King Oyster Mushroom, Avocado, South American Corn, Leche De Tigre NF	15
California Burrito Rice, Beans, Guacamole, Lettuce, Pico De Gallo, Cashew Crema, Mole, Salsa, Ensalada	
<u>Classic</u>	19
<u>Mushroom Carnitas</u>	21
Quesadilla Cremeni Mushroom with Caramelized Onion Epazote, Turmeric Cheddar Cashew, Pico De Gallo, Salsa Verde	20

TACOS

Quinoa Chorizo Cabbage, Salsa Roja, Chipotle Ranchera, Avocado NF	15
Maitake Tempura Cashew Lime Crema, Pickled Cabbage	16
Wild Mushroom Carnitas Salsa Verde, Guacamole Chili, Shaved Radish NF	16
Cauliflower Al Pastor Smoked Pineapple, Salsa tomatillo, cashew crema	16
Jackfruit Pibil Guacamole, Cashew Lime Crema	16
Brussel Sprouts Cashew Crema, Chimichurri sauce, Pineapple	16
Napolitos Spinach, Flor De Calabaza, Nopales, Guacamole, Sunflower Seeds, Butternut Queso cashew	16

NOT TACOS

Served with a bowl of rice and beans

Huitlacoche Flautas Pickled Cabbage, Avocado Salsa, Shredded Kale, Mushrooms, Potato, Cashew Lime Crema, Queso	23
Maitake Enmolada Pickled Tomatillo, Cashew Crema, Cacao Mole, Radish, Kale, Sesame	23
Spicy Cauliflower Enchiladas Black Beans, Butternut Queso Cashew, Salsa Enchilada, Pepitas, Nopales. Spinash	23
Fajita Bowls (Tomatillo Nut Free OR Cashew Butternut sauce) Choice: <u>Mushroom Carnitas</u> or <u>Jackfruit</u> or <u>Cauliflower & Brussels sprout</u> Corn, Avocado, Pico De Gallo, Jalapenos, Beans	24

DESSERTS

Flan + Maple Syrup Caramel NF	10
Cheescake	12
Churros + Chocolate NF	10

SIDES

Rice and Beans	7
Chips & Salsas	9

1h bottomless Margarita \$30pp

1h Bottomless Mimosas \$20pp

With purchase of one Breakfast Item

100% GLUTEN FREE MENU

PATRONS WITH NUT ALLERGY CAN SUBSTITUTE WITH SALSA VERDE

SHARE

Guacamole Verde 16
Chile, Lime, Cilantro, Tomato, Onion **NF. SF**

Nachos 21
Butternut Queso, Black Beans, Pico De Gallo, Cashew Crema, Guacamole, Quinoa Querizo Jalapeno, Radish **SF**

Chopped Mix Salad 13
Romaine, Avocado, Corn Cilantro, Tortilla Strips **NF SF**

Wild Mushrooms + Caramelized Onion Quesadilla 18
Epazote, Cheddar Cashew Cheese, Pico De Gallo, Salsa Verde **SF**

TACOS

Wild Mushroom Carnitas 15
Salsa Verde, Guacamole Fresno Chili, Shaved Radish **NF. SF**

Cauliflower Al Pastor 16
Smoked Pineapple, Salsa Roja, Scallion, Lime Cashew Cream **SF**

Jackfruit Pibil 16
Guacamole, Salsa Verde, Cashew Crema **SF**

DESSERTS

Churros + Chocolate **NF. SF** 10

Flan + Maple Syrup Caramel **NF. SF** 10

Cheesecake **SF** 12

BREAKFAST

All Served with Plant-Based Eggs & Homemade Potatoes

Avocado Tostada 15
Cashew Crema, pickled baby beets

Breakfast Bowl 18
Salsa Ranchera, Corn, Jalapeno, Beans, Red Peppers, Jackfruit. Cashew Butternut

Huevos Rancheros 16
Beans, Cashew Butternut, Salsa Ranchera

Chilaquiles Verdes 16
Roasted Mushrooms, Avocado, Epazote, Lemon Crema, Manchego Cheese

Chorizo Enfrijoladas 16
Smoked Avocado, Nopales, Black Beans, Cashew Crema, Corn Tortilla

Tlayuda Mixta 16
Jackfruit, Cauliflower, Corn, salsa Rancheras, Tumeric Cheddar Queso Cashew

Tacos de Huevos Con Salsa Roja 16
Farro Sausage, Salsa Ranchera, Avocado, Pico De Gallo **NF**

Brunch Burrito 17
Mole, roasted potatoes, Black Beans, Avocado, Salsa Verde, Cashew Crema

Plantain Pancakes 17
Vermont Maple Syrup. Ricotta cheese **NF. SF**

Menu Items May contain Nuts, Soy Please alert your server to any allergies or dietary Restrictions. Bar Verde accommodates diners without compromise to the quality and originality of the cuisine.

BAR VERDE

BY MATTHEW KENNEY

FLIGHT: PICK ANY 3 \$29

Mezcal and Sotol

Oaxaca – The largest producer of 9 states in the Mezcal D.O.

Espadín – The most widely cultivated agave for Mezcal

	Flight	1Oz	2Oz
Fidencio Clásico Santiago Matatlán Copper Still	8	13	
Montelobos Santiago Matatlán Copper Still	8	13	
Sombra Santiago Matatlán Copper Still	8	13	
Marca Negra San Luis del Rio Copper Still	10	18	
Casamigos San Juan del Rio Copper Still	12	20	
Del Maguey Vida San Luis del Rio Copper Still	8	13	
Del Maguey Chichicapa Chichicapam Copper Still	9	15	
Machetozo San Luis Potosi Copper Still	9	15	

Other Agave – There are over 250 species of agave and about 50 know types are used in mezcal. Oaxaca has the greatest diversity of agave on the planet

El Jolgorio Mexicano Santiago Matatlán Copper Still	11	20	
Yuu Baa Tepeztate San Juan del Rio Copper Still	10	17	
El Jolgorio Tobaziche Muhuatlán Copper Still	14	24	
Bruxo #3 Barril San Agustín Amatengo Copper Still	10	17	
Bozal Tobalá San Agustín Amatengo Copper Still	16	28	
Marca Negra Tepextate S.N. La Pila Copper Still	10	18	
Marca Negra Espadín/Mexic S.N. La Pila Copper Still	12	20	
Ray Campero Jabali Candelaria Yegolé Copper Still	10	18	
Ray Campero Madre Cuishe C. Yegolé Copper	9	16	
Koch Tobasiche Rio de Ejutla Copper Reflux Still	10	18	
Del Maguey Papalote San Pedro Tozacalco c.s.	14	22	
Fidencio Madrecuixe Santiago Matatlán Copper Still	14	22	
Fidencio Tepextate Santiago Matatlán Copper Still	14	21	
Marca Negra Tobala San Luis del Rio Copper Still	10	18	
KochAugustifolia/Karwinski Rio de Ejutla Copper Reflux	14	24	
Banhez Espadín/Barril San Miguel Ejutla Copper Still	7	12	

Aged Mezcals

Zignum Espadín Tlactalula Copper Still	8	12	
Los Amantes Añejo Espadín Tlactalula Copper Still	9	16	
Illegal Añejo Espadín Tlactalula Copper Still	10	18	

Journey Beyond– There are 8 other states within the D.O. of Mezcal, many with different agave, techniques and traditions.

Derrumbes Salmianl san Luis Potosi Copper	9	15	
ClaseAzul cenizo Durango Copper Still	18	30	

Sotol – Historically Sotol is considered a mezcal but it is actually made from Dasylirion, a close cousin to agave.

Pizcadores Wheeleri Chihuahua Copper	7	12	
Hacienda Blanco Wheeleri Chihuahua Copper Sti	6	10	

Tequila and Raicilla

Tequila – The first mezcal to establish a denomination or origin. The people of the Tequila Valley we skilled at harnessing the power of water very early on. The steam oven became the oven of choice, which lead to the style of the D.O. That and use of just one type of agave, Tequiliana Weber de Azul.

	Flight	1Oz	2Oz
<u>Blanco</u>			
Corazon Sur de Los Altos Stainless Steel Pot	6	10	
Casamigos Sur de Los Altos Copper Pot Still	8	14	
Piedra Azul Sur de Los Altos Stainless with Copper Coil Still	9	15	
Roca Patron Atotaniico, Los Altos Copper Pot Still	9	16	
Don Julio Atotaniico, Los Altos Copper Pot Still	9	15	
Bribon Los Altos Stainless with Copper Coil Still	7	12	
Espolon Los Altos Stainless with Copper Coil Still	7	12	
Ghost Los Altos Stainless with Copper Coil Still Kosher	9	15	

Reposado

Orgullo , Sur de Los Altos Stainless Steel Column	9	15	
Clase Azul Sur de Los Altos Stainless with Copper Coil Still	15	25	
Blue Nectar Los Altos Copper Pot Still	6	10	
Herradura Scotch Cask Los Valles Copper Still	12	20	
Casa Noble Los Valles Stainless with Copper Coil Still	7	12	
Ja Ja Los Valles Stainless Steel Column	8	14	
Olmeca Los Valles Copper Pot Still	7	12	
Maestro Dobel Los Valles Stainless Steel Column	8	14	
Tres Agave Los Valles Stainless with Copper Coil Still	8	14	
Espolon Sur de Los Altos Stainless Steel Column	9	15	
Casamigos Sur de Los Altos Copper Pot Still	10	18	
Siembra Azul Sur de Los Altos Copper Pot Still	10	18	
Codigo 1530 Sur de Los Altos Copper Pot Still	8	14	
Bribon Sur de Los Altos Copper Pot Still	8	14	
Prospero Sur de Los Altos Copper Pot Still	8	14	

Añejo

Siete Leguas Sur de Los Altos Stainless Steel Column	8	13	
Casa Noble Sur de Los Altos Copper Pot Still	9	15	
Corzo Sur de Los Altos Stainless Steel Column	10	16	
El Diamante del Cielo Sur de Los Altos Stainless Steel	10	16	
Chamuco Sur de Los Altos Stainless Steel Column	10	16	
Orgullo Sur de Los Altos Stainless Steel Column	10	16	
Pasote Sur de Los Altos Copper Pot Still	8	13	
Don Julio Atotaniico, Los Altos Stainless with Copper Coil Still	10	16	
Riazul Los Valles Stainless with Copper Coil Still	9	15	

Extra Añejo

El Tesoro Paradiso Los Altos Copper Pot Still	15	25	
Espolon Sur de Los Altos Copper Pot Still	15	25	

Joven

Casa Dragones Los Valles Stainless Steel Column	26	48	
Qui Los Valles Stainless Steel Column	8	14	

Raicilla – These are "mezcals" from Jalisco. Being outside of the Mezcal D.O. they cannot use the word mezcal on their labels.

La Venenosa Puntas Maximiliana Stainless Still 6	10	16	
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SMOKED PINEAPPLE MEZCALITO 16

Mezcal, Smoked Pineapple, Jalapeño,
Lemon, Agave.

JALISCO RAZOR BLADE 16

Mezcal, Cucumber, Lime, Agave,
Cayenne, Jalapeño.

PALOMA 16

Tequila, Grapefruit, Lime, Agave, Soda,
Salted Rim.

PAPASITO VODKA 15

Vodka, Lychee, Lemon Juice

THE ABUELO 16

Gin, Lime Juice, St. Germaine, Grapefruit,
Agave

MICHELADA 10

Beer, Worcestershire, Hot Sauce,
Lime Juice

PISCO SOUR 16

Pisco 100, Fresh Lime, Simple Syrup,
Chickpea

EL CHINGON MULE 15

Pisco 100, Lime juice, Bitters,
Ginger Beer.

GUEY MOJITO 15

Rum, Raspberry, Lime Juice,
Mint, Agave.

MARGARITAS 15 PITCHER 49/85

Spicy +3

Choice of:

Pineapple, Strawberry,
Passion Fruit, Mango, Guava,
Raspberry, Blood Orange,
pomegranate +3

**PICK ANY BRANDS FROM OUR
EXTENSIVE MEZCAL AND
TEQUILA MENU +8**

SANGRIA 13 PITCHER 39/69

Choice of red or white wine, Citrus, Fresh Fruit.

HOUSE MADE SODA 7

Choice of:

Pineapple, Strawberry,
Passion Fruit, Mango,
Guava, Raspberry,
Blood Orange,
Pomegranate

VIRGIN MARGARITA 9

BASIL LEMONADE 7

SPICY LEMONADE 7

LEMONADE 7

ORGANIC SODA 5

Choice of

Ginger Ale. Cola. Diet Cola. Grapefruit.

KOMBUCHA 8

ICE TEA 8

SPARKLING / ROSE

Cava Brut Reserva 14 | 52
Pere Ventura, Spain, NV.

Rose, Cinsault Summer Sault, Waiana Estate 14 | 48
Tukituki Valley/Hawke's Bay
New Zealand 2018

WHITE

Viogner 13 | 48
Decibel, Hawkes Bay, New Zealand 2016

Riesling 13 | 48
Giesen, New Zealand 2016

Chardonnay 14 | 52
Innovacion, Mendoza Argentina 2013

Sauvignon Blanc 14 | 52
Clouston & Co, New Zealand 2019

Albariño 46
Lagar da Condesa, O Fillo Da Condesa,
Rias Baixas, Galicia Spain 2018

RED

Cabernet Sauvignon 13 | 48
De Martino, Maipo Valley Chile 2018

Malbec 13 | 48
Rucamalen, Mendoza, Argentina 2018

Malbec 14 | 52
Nouveau, Guinta
Hawkes Bay, New Zealand 2018

Cab-Merlot-Malbec-Bonarda 14 | 52
Zolo, Mendoza, Argentina 2019

Petit Verdot 14 | 52
Kingston Estate
King Valley, South Australia 2008

Tempranillo 15 | 54
Altocedro, Mendoza, Argentina 2015

Cabernet Sauvignon 59
Monte Xanic, Baja California, Mexico 2014

Malbec 68
Puramun, Mendoza, Argentina 2014

Monastrell-Cabernet-Syrah 79
Bodegas Juan Gill, Murcia, Spain 2017

BEER

ON TAP 8

Mexico

Monopolio Lager Clara, American Lager, 5% 8

Monopolio Lager Negra, Vienna Lager, 5.5% 8

Modelo Especial, American Lager, 4.4% 8

Corona Familiar, American Lager, 4.8% 8

Victoria, Vienna Lager, 4% 8

Negra Modelo, Munich Dunkel Lager, 5.4% 8

Day of the Dead, American Blonde Ale, 5.6% 9

Bocanegra Dunkel, German Dunkel, 5% 9

Bocanegra Pilsner, German Pilsner, 5.5% 9

Zemilla Mexican Hard Cider, Apple Cider, 4% 8

Corona Extra, American Lager, 4.6% 8

Cerveza Pacifico Clara, American Lager, 4.5% 8

Tecate, American Lager, 4.5% 8

Mexicali, American Lager, 4.5% 8

American

Two Brothers Pale Ale, APA, NY, 6% 9

Stone IPA, Indian Pale Ale, CA, 6.9% 9

Lagunitas IPA, Indian Pale Ale, CA, 6.2% 10

Southern Tier 2XIPA, Imperial IPA, NY, 8.2% 10

Rogue Dead Guy Ale, Maibock, OR, 6.5% 10

Omegang Pale Sour, American Ale, NY, 6.9% 10

Allagash, Allagash Curieux, Abbey Tripel, ME, 11% 12

California Ace Berry Rose, Apple Cider, CA, 5.0% 8

International

Green's Quest, Belgium Pale Ale (GF), 8.5% 16

Glutenberg, APA (GF), Quebec, 5.5% 9

Orval Trappist Ale, Belgium Pale Ale, 6.3% 15

Trappistes Rochefort 10, Quadruple, 17

Strong Dark Ale 11.3%

Schneider Aventinus, Weizenbock, German 12
Wheat Beer 8.2%

Alhambra Roja, German Doppelbock, Spain, 7.2% 10