





VERITAS

WHISKEY & WINE


SMALL PLATES

-  **FRESH BRUSCHETTA** – FRESH FARM BREAD TOPPED WITH GOAT CHEESE, FRESH TOMATO, BASIL, GARLIC AND BALSAMIC \$14
- HONEY WHIPPED GOAT CHEESE** – FRESH TOASTS WITH GOAT CHEESE AND LOCAL HONEY \$15
-  **COCONUT SHRIMP** – COCONUT-BATTERED FRIED SHRIMP WITH GARLIC CHILI SAUCE \$15
-  **FRIED CALAMARI** - WITH ROASTED RED PEPPER AIOLI AND LEMON WEDGE \$16
- CRAB CAKE** – TWO FRESH LUMP AND CLAW CRAB CAKES PAN-SEARED WITH LEMON AIOLI AND LEMON WEDGE \$16
- PESTO FLATBREAD**– ROASTED RED PEPPERS, OLIVES AND ARTICHOKE MEDLEY ATOP FLATBREAD WITH PESTO, ONION AND FETA CHEESE \$13
- CHARCUTERIE BOARD** – THREE MEATS AND CHEESES WITH CORNICHON, WHOLE GRAIN MUSTARD, PICKLED ONION AND TOASTS \$24
- MINI SLIDERS**– BEEF SLIDERS WITH CHEDDAR, CARAMELIZED ONION, AND BACON AIOLI \$12
- VERITAS EGGROLLS** – BLACKENED CHICKEN, CORN AND BLACK BEAN SALSA, AND CILANTRO WITH SOUTHWEST RANCH \$13
-  **OLIVES AND ARTICHOKE** - MARINATED ARTICHOKE AND OLIVES, WITH RED PEPPER AND FETA. SERVED WITH FOCACCIA TOASTS \$13


SIDE DISHES (\$5 a la carte)

- BRUSSELS SPROUTS
ROASTED CARROTS
GARLIC MUSHROOMS
GARLIC MASHED POTATOES

DESSERTS

-  **CHOCOLATE HEAVEN** – DECADENT LAYERS OF CHOCOLATE CAKE, HOT FUDGE, WHIPPED CREAM AND VANILLA ICE CREAM \$9
- RASPBERRY CARAMEL CHEESECAKE** – SERVED WITH A RASPBERRY SAUCE, BOURBON CARAMEL AND TOFFEE CRUNCH \$9
- CARROT CAKE** – SERVED WITH BOURBON CARAMEL \$9

SALADS




- GRILLED CHICKEN SALAD** – WOOD FIRED GRILLED CHICKEN BREAST ON FRESH FIELD GREENS WITH PECANS, GOAT CHEESE, GRAPE TOMATOES, SHREDDED CARROT, RED ONION, AND CROUTONS, TOSSED IN OUR HOUSE ITALIAN VINAIGRETTE \$16
-  **BLACKENED STEAK SALAD** - WOOD FIRE GRILLED BLACKENED FILET WITH FRESH FIELD GREENS, AVOCADO, SMOKED BACON, GRAPE TOMATOES, FETA CHEESE, SHREDDED CARROT, GRILLED RED ONION TOSSED WITH BALSAMIC DRESSING \$18
- SOUTHWEST SALMON SALAD** – WOOD FIRE GRILLED BLACKENED SALMON, MIXED GREENS, CARROT, ROASTED RED ONION, GRAPE TOMATOES, AVOCADO, BLACK BEANS, ROASTED CORN SALSA, AND SOUTHWEST RANCH \$17
- CHICKEN CAESAR SALAD** - CRISP ROMAINE LETTUCE WITH WOOD FIRED CHICKEN BREAST, PARMESAN CHEESE AND HOMEMADE CROUTONS TOSSED IN CREAMY CAESAR DRESSING \$16

SOUP OF THE DAY

\$7


HANDHELDS

*Served with French fries
Choice of cheese: Monterey jack, pepper jack or cheddar; ADD BACON \$2*

- GRILLED CHICKEN SANDWICH** - CHOICE OF BLACKENED OR MARINATED WOOD FIRED CHICKEN BREAST TOPPED WITH CHEESE, LETTUCE, AVOCADO AND TOMATO ON A TOASTED BUN \$15
-  **JERK CHICKEN SANDWICH** – MARINATED JERK CHICKEN BREAST, GRILLED AND TOPPED WITH PEPPER JACK CHEESE, CANDIED JALAPENOS, SIRACHA MAYO, AND FRESH SLAW ON A TOASTED BUN \$15
- CLASSIC CHEESEBURGER** – WITH LETTUCE, TOMATO, RED ONION, PICKLES, AND CHOICE OF CHEESE ON A TOASTED BUN \$14
-  **HONEY CHICKEN SANDWICH** – GRILLED CHICKEN BREAST, BACON, CHEDDAR, HONEY DIJON, LETTUCE, TOMATO, ONION AND BACON AIOLI \$15
-  **BBQ BACON CHEESEBURGER** – WITH BACON, CHEDDAR, HOMEMADE BBQ, LETTUCE, TOMATO AND ONION \$15


PAELLA

Serves 2-3 people


- CHICKEN AND ANDOUILLE SAUSAGE**– SLOW-COOKED IN A TOMATO AND SAFFRON BROTH WITH BELL PEPPERS, ONION, AND ARBORIO RICE \$34
-  **SEAFOOD PAELLA** – SCALLOPS, SHRIMP, AND MUSSELS SLOW-COOKED IN A TOMATO AND SAFFRON BROTH WITH ARBORIO RICE \$38

ENTREES

Comes with choice of two side dishes


- 14OZ RIBEYE** – LOCALLY SOURCED ANGUS BEEF, WOOD FIRE GRILLED SERVED WITH NATURAL AU JUS \$42
-  **12OZ ANCHO RUBBED STRIP STEAK** – LOCALLY SOURCED STRIP RUBBED WITH ANCHO AND ESPRESSO, WOOD FIRE GRILLED, SERVED WITH A NATURAL AU JUS \$39
- CRAB CAKE DINNER** – THREE FRESH LUMP AND CLAW CRAB CAKES PAN-SEARED WITH LEMON TARTAR AND LEMON WEDGE \$29
- GRILLED SALMON** – WOOD FIRE GRILLED ATLANTIC SALMON WITH CHERMOULA \$26

- BLACKENED TROUT** - TROUT FILET BLACKENED AND GRILLED OVER WOOD FIRE TOPPED WITH ROASTED RED PEPPER BEURRE BLANC SAUCE \$26

-  **GRILLED MAHI MAHI**- WOOD FIRE GRILLED MAHI MAHI SERVED WITH A LEMON CAPER CRÈME \$30

PASTA DISHES

- BASIL PESTO CHICKEN LINGUINI** – SUNDRIED TOMATO, MUSHROOM AND PARMESAN BREADCRUMB TOSSED WITH CHICKEN BREAST AND A CREAMY BASIL PESTO SAUCE \$22
- CREOLE CHICKEN AND SAUSAGE LINGUINI** – BLACKENED CHICKEN, ANDOUILLE SAUSAGE WITH ROASTED RED PEPPER TOSSED IN A SPICY CREOLE CREAM SAUCE \$23

-  **PAPPARDELLE BOLOGNESE** – PAPPARDELLE PASTA TOSSED IN A BURGUNDY SAUCE WITH MUSHROOM AND CARAMELIZED ONION TOPPED WITH FRESH PARMESAN \$23

BRUNCH

SATURDAY & SUNDAY 11AM – 2PM
JOIN US FOR ONE OF THE BEST BOOZY BRUNCHES IN TOWN! WE HAVE A SPECIAL BRUNCH MENU YOU ARE SURE TO ENJOY.

 HOUSE FAVORITE


WINTER 2022


VERITAS

WHISKEY & WINE

COCKTAILS

BARREL AGED MANHATTAN, UNION HORSE RYE, VERMOUTH, BITTERS AND CHERRY \$14

 **THE OLD SQUARE** MAKERS MARK BOURBON, COGNAC, VERMOUTH, BENEDICTINE, BITTERS, ORANGE \$14


 **BARREL AGED OLD FASHIONED** – BOURBON, VERMOUTH, BITTERS, CHERRY, SUGAR CUBE \$14

THE VERITAS - GIN, LEMON, BLACKBERRY AND ELDERFLOWER \$13

FRENCH 76 - VODKA, SIMPLE SYRUP, LEMON JUICE AND PROSECCO \$13

HUCKLEBERRY SPRITZ - VODKA, HUCKLEBERRY SYRUP, SODA, AND FRESH LIME \$13

ESPRESSO MARTINI - COLD PRESS ESPRESSO, KAHLUA AND VANILLA VODKA \$14

 **THE JEFE** - TEQUILA, ANCHO CHILI, FRESH JALAPENO SIMPLE SYRUP, CITRUS WITH A SALTED SUGAR RIM \$14

APEROL SPRITZ PROSECCO, APEROL, SODA, FRESH ORANGE \$14

CHOCOLATE MARTINI - VODKA, VANILLA, CHOCOLATE LIQUEUR AND CRÈME DE CACAO WITH CHOCOLATE SHAVINGS \$15

HAPPY HOUR

MONDAY – FRIDAY 3-6 PM

HOUSE WINES (*) BY THE GLASS
\$9

WELL DRINKS \$6

DRAFT BEER \$5

BUSH LIGHT/COORS LIGHT \$3

ALL OTHER CAN BEER \$4

LOCAL BEERS ON TAP

(Seasonal Rotation)

BOULEVARD TANK 7 AMERICAN SAISON – KC, MO \$8

FREE STATE COPPERHEAD ALE – LAWRENCE, KS \$8

TOPPLING GOLIATH PSEUDO SUE DOUBLE IPA – DECORAH, IA \$8

 **LIMITLESS JOCO JUICE** – HAZY IPA – LENEXA, KS \$8

PATHLIGHT WICK – IPA – SHAWNEE, KS \$8

FIELDS AND IVY ENGLISH PUB ALE NITRO – LAWRENCE, KS \$8

BEERS – CANS/BOTTLES

DOMESTIC/CIDERS

BUSCH LIGHT \$4 CAN

COORS LIGHT \$4 BOTTLE

MICHELOB ULTRA \$4 BOTTLE

BUD LIGHT \$4 BOTTLE

MILLER LIGHT \$4 BOTTLE

PACIFICO \$4 BOTTLE

BUDWEISER N/A BEER \$4 BOTTLE

CRAFT BEERS

BOULEVARD WHEAT \$6

FREE STATE YAKIMANIAC IPA \$6

BOULEVARD PALE ALE \$6

KC BIER CO DUNKEL \$6

LEFT HAND MILK STOUT NITRO \$6


 FIELDS AND IVY PRAIRIE PORTER \$6

WINES BY THE GLASS

WHITE – SPARKLING

*EL KILA CAVA BRUT ORGANIC \$12


*LA BELLA PROSECCO \$9

 *PERELADA BLANC PESCADOR \$9


*RENARDAT-FACHE BUGEY CERDON \$13

DRY WHITE

*AMERICAN VINTAGE CHARD. \$10

 *DECIBEL SAUVIGNON BLANC \$13

*TEXTBOOK SAUVIGNON BLANC \$13

 *TOMAILOLO PINOT GRIGIO \$11

*WALT, NAPA, CHARDONNAY \$14

*ANT MOORE SAUVIGNON BLANC \$11

SWEET WHITE

*CARL GRAFF RIESLING \$12

*ENOTRIA MOSCATO \$11

*SCHLOSS SAARSTEIN REISLING \$14

ROSE

*CHATEAU MONTAUD ROSE \$12

CABERNET FRANC

*BRADY VINEYARD CAB FRANC \$14

*LAMADRID RESERVA PEDIGREE \$14

CABERNET SAUVIGNON

DUCKHORN DECOY \$16

*THE FEDERALIST CABERNET \$12

 *JAX Y3, NAPA CABERNET \$14

HALL, NAPA CABERNET \$17

INTERESTING REDS

*DAOU THE PESSIMIST \$14

*ESCUDO ROJO SYRAH \$13

*MATIAS HEY MALBEC! \$13

*CASTORO CHARBONO \$13

*SUBMISSION RED BLEND \$11

 *COSTE MORO MONTEPULCIANO \$10

MERLOT

*BLISS VINEYARDS MERLOT \$14

 *TEXTBOOK MERLOT \$13

PINOT NOIR

PONZI TAVOLOA \$14

*SAINT GREGORY PINOT NOIR \$15

 *GEARBOX PINOT NOIR \$12

TEMPRANILLO

*FLACO TEMPRANILLO \$13

 *HAND WORK TEMPRANILLO \$13

ZINFANDEL

 *SEXTANT WHEELHOUSE \$14

*OPOLO SUMMIT CREEK \$13

 *CASTORO ZINFUSION \$15

LOOKING FOR MORE OPTIONS?

ASK TO SEE OUR BOTTLE MENU FOR THE FULL WINE AND LIQUOR LIST INCLUDING SOME AMAZING WINES AND BOURBONS.

 HOUSE FAVORITE

WINTER 2022