

VESPER

Here at VESPER we pride ourselves in supporting local farmers who sustainably farm our produce, meat, and fish. Thank you to our partners who make serving our guests delectable food a reality!

AQUA BEST
ELYSIAN FIELDS FARMS
F. ROZZO & SONS
GREEN CIRCLE FARMS
GREENPOINT FISH & LOBSTER CO.
HUDSON VALLEY DUCK FARMS
MURRAY'S CHEESE
NORWICH MEADOW FARMS
NUESKE FARMS
PALOMA COFFEE & BAKERY
PRIME FOOD DISTRIBUTORS
PETROSSIAN CAVIAR
SNAKE RIVER FARMS
TOM CAT BAKERY

LUNCH MENU



PREMIUM OPEN BAR

SPIRITS

KETEL ONE VODKA
TITO'S VODKA
HENDRICK'S GIN
PATRON ANEJO TEQUILA
PATRON SILVER TEQUILA
BUHO MEZCAL
BACARDI SILVER
BACARDI BLACK
BULLEIT RYE
BULLEIT BOURBON
JAMESON IRISH WHISKEY
LAPHROAIG 10 YEAR SINGLE MALT
MACALLAN 12 YEAR SINGLE MALT

*SUBSTITUTIONS NOT PERMITTED
ADDITIONAL SPIRITS AVAILABLE UPON REQUEST +MP

FROZEN COCKTAILS

choose 2 | +10

FROZÉ
rosé | strawberry purée

PIÑA COLADA
rum | pineapple | coconut cream

LA MARGARITA
tequila | orange liqueur | lime

BOURBON SMASH
bourbon | chai | apple cider

SIGNATURE COCKTAILS

POBLANO PASSION
ancho reyes | passionfruit juice | lime

OLD FASHIONED
bourbon | angostura bitters | simple syrup

COSMOPOLITAN
vodka | cranberry | triple sec | lime

GARDEN MEZCAL
mezcal | lime | amaro montenegro | poblano | basil

FRENCH MARTINI
gin | chambord | pineapple | lemon

STRAWBERRY MARGARITA
jalapeño infused tequila | strawberry purée | lime

ELDERFLOWER BLITZ
vodka | elderflower | lemon | cucumber

APEROL SPRITZ
aperol | sparkling wine | club soda

ADDITIONAL SELECTIONS

ADDITIONAL SIGNATURE COCKTAIL +10

SPARKLING WINE TOAST +5

ROSÉ +4

SATELLITE BAR +10

BAR SNACKS

choose 3 | +10

choose 5 | +12

EDAMAME WITH SMOKED SALT

5 SPICE WONTONS

CHEESE CRISPS

ITALIAN GRISSINI BREADSTICKS

WASABI CORN NUTS

SPICY KAFFIR LIME PEANUTS

MASALA SPICED POTATO CHIPS

SALT AND VINEGAR POTATO CHIPS

SMOKED PAPRIKA POTATO CHIPS

TARO CHIPS

SMORES TRAIL MIX

MAPLE PECAN BACON BRITTLE

BEERS

BUD LIGHT

LAGUNITAS IPA

ALLAGASH WHITE

SIERRA NEVADA PALE ALE

*SUBSTITUTIONS NOT PERMITTED
ADDITIONAL BEERS AVAILABLE UPON REQUEST +MP

all items subject to change | all prices subject to an administrative fee & New York State sales tax of 8.875%
V - Vegetarian | VG - Vegan | GF - Gluten Free | Many food items can be made vegan & gluten free



FROM THE CELLAR

CHOOSE ONE FROM EACH CATEGORY IN YOUR SELECTED TIER

TIER ONE

HOUSE SOMMELIER: "Great value wines from notable regions that will be sure to please any palate. All wines pair well with dinner options. Rest assured, all guests will be happy with these selections."

SPARKLING

Paul Louis | Black Label Blanc de Blanc | NV

WHITE

Terranoble | Central Valley | Sauvignon Blanc | 2021
Di Lenardo Vineyards | Monovittigno | Pinot Grigio | 2021
Oxford Landing Estate | Chardonnay | 2021

RED

Terranoble | Central Valley | Cabernet Sauvignon | 2019
Cultusboni | Chianti | Cetamura | 2020
Gravelly Ford | Pinot Noir | California | 2020

TIER TWO +10

HOUSE SOMMELIER: "For a bit more sophisticated palate that appreciates delicate wine making techniques. This package will certainly have your guests going back for a third and fourth glass!"

SPARKLING

Adami Garbel | Prosecco Treviso | Brut | NV

WHITE

Weingut Stadt Krems | Kremstal | Gruner Veltliner | 2021
Pine Ridge Vineyards | Chenin Blanc | Viognier | 2021
Fritz Haag | Trocken | Riesling | 2020

RED

Chateau de Saint Cosme | Cotes du Rhone | 2021
Clos la Coutale | Cahors | 2020
Allan Scott | Pinot Noir | Marlborough | 2021

TIER THREE +20

HOUSE SOMMELIER: "World class wines that have proven throughout history to be some of the best on the planet. These wines are for serious groups looking to match an incredible reception with exceptional wines."

SPARKLING

Paul Laurent | Champagne Brut | NV

WHITE

Domaine Pinson Freres | Chablis | 2021
Donnhoff | Tonschiefer | Trocken | 2021
Weingut Bernhard Ott | Fass 4 | 2021

RED

Cavallotto | Langhe | Nebbiolo | 2020
Equis | Crozes-Hermitage | Domaine Des Lises | 2020
Anthil Farms | Pinot Noir | Anderson Valley | 2020

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LUNCH MENU

Sandwiches - Choose 2 | Salad - Choose 1 | Dessert - Choose 1

SANDWICHES

FOCACCIA PANINO

serrano ham | manchego
piquillo pepper aioli

"SUMMER IN PARIS"

french picnic ham
mt. tamm brie | dijon

ROASTED ORGANIC TURKEY BREAST

smoked gouda | apple butter
granny smith

BEBO'S CUBANO

gruyere | roasted pork belly
dill pickle | dijonaise

VESPER PORCHETTA

ciabatta | salsa verde
marinated red onions

"WALDORF" CHICKEN

CEASAR WRAP
walnuts | black grapes tarragon

BLT

neuske farms bacon
bibb lettuce | beefsteak tomato

HEIRLOOM TOMATO PANINI (V)

heirloom grape tomato
burrata balsamic | thai basil

SALADS

SUMMER GARDEN PASTA SALAD

heirloom tomato
thai basil | parmesan

ROASTED FARRO +3

grilled halloumi cheese
rainier cherries | watercress

GREEK ORZO

australian feta | cucumber
oven dried tomato

TRADITIONAL CAESAR

romaine | parmesan
bagna cauda

ROASTED PEACH

arugula | pecorino
tupelo honey dressing

CITRUS BURRATA

local mozzarella | watermelon
poached cherry tomato | radish

SEEDLESS WATERMELON

feta | cucumber
pomegranate | lemon | mint

ROASTED CORN SALAD

cilantro | pickled radish
honey lime vinaigrette

ADDITIONS

grilled organic chicken breast +5
grilled florida pink shrimp +8
king salmon +9
octopus +10

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DESSERTS

ORANGE BLOSSOM MADELINES (V)

blood orange | powdered sugar

HOMEMADE GRANOLA BARS (V)

nuts & dried fruits

DOUBLE FUDGE BROWNIES (V)

mast brothers chocolate

LEMON CAKE (V)

meyer lemon | pine nut crust

COOKIE PLATTER (V)

chef's selection of 4 varieties

CHOCOLATE TRUFFLES (V) +3

mast brothers dark chocolate

MACARONS (V) +5

chef's selection of 4 varieties

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chef's selection of 4 varieties

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