



VERANDA

SIGNATURE COCKTAILS

In Celebration of The Vinoy's 100th Year
The 1925

Hendrick's Oasium Gin, Pierre Ferrand
Dry Curacao, Lime, Bitters

Pretty in Pink

Casamigos Blanco Tequila,
St Germain, Lemon,
Rosewater, Rose Petals

Smoked Old Fashioned

High West Double Rye,
Ancho Reyes Chile,
Demerara, Bitters

The Veranda Martini

Grey Goose Vodka, Dry
Vermouth, Olive Brine

Pasubio Spritz

Blueberry Amaro,
Elderflower, Prosecco

Pineapple Peligroso

Zacapa 23 Rum, Pineapple,
Lime, Jalapeño, Simple

Park Paloma

Don Fulano Blanco, Lemon,
Lavender, Grapefruit

Espresso Martini

Ketel One Vodka,
Mr. Black Liqueur,
Espresso

Tangerine G&T

Grey Whale Gin, Tangerine,
Fever Tree Mediterranean
Tonic

SPIRIT FREE

London Calling

Lyre's Dry London Spirit,
Fever Tree Grapefruit,
Rosemary Tonic, Grapefruit

Nada Margarita

Lyre's Agave Blanco Spirit,
Lime, Simple

WINE BY THE GLASS

SPARKLING

Jeio Prosecco DOC, IT

G.H. Mumm "Grand Cordon" Champagne, Rosé, FR

Taittinger "La Française" Champagne, FR

Veuve Clicquot Yellow Label Champagne, FR

WHITE & ROSÉ

Peyrassol La Croix Rosé, FR

Pighin Pinot Grigio, IT

Minuty "Prestige" Blanc, FR

Allegrini Lugana "Oasi Mantellina", IT

Goldschmidt Vineyards "Singing Tree", Chardonnay,
Russian River Valley, CA

Groth Sauvignon Blanc, Napa Valley, CA

Far Niente's Post & Beam Chardonnay, Carneros, CA

RED

The Four Graces Pinot Noir, Willamette Valley, OR

Shatter Grenache, FR

Tapestry Red Blend, Paso Robles, CA

Château Lassègue St.-Émilion, Grand Cru, FR

Chateau Ste Michelle "Mimi" Cabernet Sauvignon, WA

Robert Mondavi Winery Cabernet Sauvignon, Napa Valley CA

BOTTLE

Miller Lite

Coors Lite

Yuengling

Heineken

Corona

Blue Moon

Fat Tire

Heineken 0.0 NA

DRAFT

Michelob Ultra

Stella Artois

Pacifico

3 Daughters Beach Blonde Ale

Jai Alai IPA

Postcard Pilsner

SELTZER

High Noon



VERANDA

SHAREABLE

French Fries

Malt Vinegar | Relish Mayo

Truffle Fries

Parmesan | Garlic Aioli

Steamed Edamame Beans

Furikake | Chili Flakes | Sesame | Lime

Pan Con Tomato

*Tomato | Manchego Cheese | Country Bread | Garlic |
Sherry Vinegar*

Blistered Shishito Peppers

Togarashi | Lemon | Sea Salt

Shrimp Cocktail

Cocktail Sauce | Marie Rose

Sesame Crusted Ahi Tuna Tataki*

*Jalapeño | Orange | Pickled Red Onion |
White Soy Ponzu*

Roasted Red Pepper Hummus

Lavash | Grilled Naan | Fresh Vegetables

Bianca Flatbread

*Artichoke | Zucchini | Oregano | Feta | Parmigiano |
Mozzarella | Olive Oil*

Featured Flatbread

Chef's Weekly Special

Cheese & Charcuterie

*Selection of Cured Meats | Cheeses | Cornichons |
Fig Jam | Crostini & Crackers*

SWEET

Cream Catalan

Egg Custard | Biscotti | Berries

Olive Oil Cake

Fig | Orange

In the interest of providing impeccable service, we are a cashless establishment. Please note that a 20% service charge will be added.
*Consuming raw or undercooked meats, eggs, seafood, and shellfish may increase your risk for foodborne illness, especially if you have certain medical conditions. If you have any concerns regarding food allergies, please alert your server before ordering.

AT THE VINOY RESORT & GOLF CLUB
St. Petersburg, FL