

Verlaine

110 Rivington St 10002-8800 · +12126142493 · Updated: Jan 14, 2026

[View online menu](#)



QUICK BITES 5

Verlaine Hot Chips **\$5.00**

spicy wonton crisps & sriracha-ailoli dipping sauce [also available with vegan-sriracha dipping sauce]

Edamame Hummus **\$8.00**

soy beans, wasabi, garlic, tahini, spices, whipped to perfection. served with dipping crisps

Edamame **\$8.00**

soybean pods sautéed & seasoned w/teriyaki

Summer Rolls **\$8.00**

apple, mint, jicama, carrot, wrapped in fresh vermicelli noodles in rice paper (served cold)

Spring Rolls **\$9.00**

diced shrimp, chicken, scallions, peppers, carrots, spices, fried in light pastry wrap

TACOS 2

Sautéed Mushroom Vegan Tacos **AVAILABLE OPTIONS**

portabella & oyster mushrooms, peppers, tomato sautéed in olive oil, garlic, topped w/fresh kale & spicy vegan aioli

2 per Order: \$9.00

3 per Order: \$12.00

Verlaine's Fish Tacos **AVAILABLE OPTIONS**

Fresh Market Flounder In Asian Marinade W/ Spicy Aioli, Mint Basil, Topped With Pickled Carrot & Snow Peas

2 per Order: \$10.00

3 per Order: \$13.00

V CLASSIC 6

Ginger Chili Shrimp **\$14.00**

sautéed in lemon, garlic, ginger, chili, sesame oil

Five Spice Calamari **\$13.00**

with Vietnamese honey-mayo dipping sauce

Fried Ginger Chicken Wings **\$11.00**

deep fried & sautéed in hoisin chili glaze

Cra Cakes **\$14.00**

lump crab meat, cream cheese, cilantro, old bay spices, lemon zest remoulade

Chicken Satay **\$10.00**

with coconut rice & peanut sauce

Sake Shrimp Skewers

\$12.00

grilled with garlic teriyaki sauce & side of coconut rice

V SLIDERS 2

Slow Cooked Short Rib Sliders

AVAILABLE OPTIONS

short rib beef seasoned to perfection, asian slaw on brioche bun

2 for: \$10.00

3 for: \$14.00

Crab Cake Sliders

AVAILABLE OPTIONS

lump crab meat, cream cheese, old bay spices, pickled onion, cilantro, lemon zest remoulade

2 for: \$12.00

3 for: \$15.00

DUMPLINGS [STEAMED/FRIED] 2

Spinach-Portabella Mushroom Dumplings

\$10.00

Spicy Sesame-Ginger Chicken Dumplings

\$10.00

NOODLES & MAINS 7

Southeast Salad

AVAILABLE OPTIONS

arugula, avocado, green apple, grape tomatoes, bean sprouts in a sesame oil in a lychee & lime dressing

\$10.00

W/Chicken: \$14.00

W/Beef: \$16.00

W/Shrimp: \$17.00

W/Salmon: \$18.00

Verlaine Lo-Mein

AVAILABLE OPTIONS

our special recipe of sautéed noodles, mixed vegetables & thai basil

\$12.00

W/Chicken: \$14.00

W/Beef: \$16.00

W/Shrimp: \$17.00

Vietnamese Rice Noodles

AVAILABLE OPTIONS

our special Lo-Mein recipe prepared with vermicelli rice noodles, vegetables thai basil

\$12.00

W/Chicken: \$14.00

W/Beef: \$16.00

W/Shrimp: \$17.00

Coconut Curry

AVAILABLE OPTIONS

coconut milk, curry, thai basil, scallions, market vegetables & side of coconut rice

\$12.00

W/Chicken: \$14.00

W/Short Rib Beef: \$16.00

W/Shrimp: \$17.00

W/Salmon: \$18.00

Verlaine Stir Fry

w/bok choy & market vegetables, pan seared in soy, ginger, garlic w/coconut rice

AVAILABLE OPTIONS

\$12.00

W/Chicken: \$14.00

W/Short Rib Eye: \$15.00

W/Shrimp: \$16.00

W/Salmon: \$18.00

Chili-Lemon Grilled Salmon

\$18.00

filet w/chili-lemon dipping sauce & sautéed market vegetables & coconut rice

Honey-Ginger Salmon

\$16.00

pan seared in honey & ginger w/coconut rice

VEGGIES / SIDES 5

Jumbo Asparagus

\$9.00

pan seared in sake, garlic and teriyaki

Vegetables Stir Fry

\$8.00

sautéed in soy, ginger garlic

Sautéed Bok Chay

\$6.00

Coconut Rice W/Peanut Sauce

\$5.00

Hot Chips

\$3.00

DIPPING SAUCES 11

Vietnamese Honey-Mayo

Peanut Sauce

Chili - Lemon

Spicy Aioli

Vegan Aioli

Spicy Ginger Garlic

Ginger Teriyaki

Sweet Hoisin Duck Sauce

Chili Paste

Hot Chip Sauce

Siracha-Aioli

SPIKED & SPICED CHOCOLATE MOUSSE 1

Spiked & Spiced Chocolate Mousse

premium block-chocolate from our next door neighbors @EconomyCandy. spiced rum, chinese five spice, whipped cream, topped with candied ginger

V COCKTAILS 17

Hanoi Lychee Martini \$12.00

vodka, lychee. splash of pineapple

Verlaine \$14.00

FAIR trade quinoa vodka. asian pear sake, fresh ginger, splash of lychee

Horatio \$14.00

organic gin, ginger, fresh lime, passion, puree, agave nectar, topped with smokey black tea-dust

Mauby \$13.00

dark Trinidad rum, Mauby syrup, muddled lemons, ginger beer

Elderflower Spritz \$13.00

elderflower liqueur, organic sparkling wine, splash of lychee

Fleurs du Mal \$14.00

hot pepper & cucumber infused vodkas, passion puree, fresh lime

R&r \$14.00

rye whiskey, rhubarb bitters, muddled cucumbers, fresh lime, agave nectar

Virgin Poet's Iced Tea \$9.00

sweet jasmine tea, lychee, passion fruit puree, splash club soda, Alcohol free.

Saigon Bellini \$12.00

organic sparkling wine, asian pear sake, passion puree

Lawnmower \$14.00

FAIR trade Bolivian quinoa vodka, sake, muddled mint, passion puree

Rimbaud \$12.00

coconut rum, passion puree, fresh lime, cranberry

Bamboo \$13.00

cucumber infused organic vodka, sake, jasmine tea, splash pineapple

Suko White Sangria \$11.00

white wine, brandy, pureed granny smith apples, organic fair-trade cane sugar, lychee, grapefruit juice

Southeast Red Sangria \$11.00

red wine, brandy. organic fair trade cane sugar, lychee, orange, cranberry juice

Agave \$13.00

chocolate infused tequila, chili-pepper infused tequila, passion puree, agave nectar

Welkin	\$13.00
Tin Cup Colorado whiskey, muddled ginger, ginger beer	
Lemongrass Mule	\$13.00
Organic quinoa vodka, lemongrass, ginger, fresh lime, ginger beer	

WINE | | SPARKLING | | CHAMPAGNE 11

Pinot Grigio, Walnut Crest, Chile	\$10.00
Sauvignon Blanc, Banterra, CA	AVAILABLE OPTIONS
	\$11.00
	\$45.00
Rosé, Smoke Tree, CA	AVAILABLE OPTIONS
	\$12.00
	\$48.00
Merlot, Walnut Crest, Chile	\$10.00
Malbec, Montes, Chile	AVAILABLE OPTIONS
	\$11.00
	\$45.00
Cabernet, Natura, Chile	AVAILABLE OPTIONS
	\$10.00
	\$42.00
Cava, Freixenet Brut, Spain	AVAILABLE OPTIONS
	\$10.00
	\$42.00
Champagne, Piper - Heidsieck Cuvee	\$135.00
Champagne, Dom Perignon	\$350.00
Sake, Gekkeikan	\$10.00
Sake, Moonstone Asian Pear	\$10.00

BOURBON/RYE/WHISKY 23

Bulleit Rye	\$12.00
Old Overholt Rye	\$10.00
Basil Hayden	\$13.00
Bulleit	\$12.00
Jack Daniels	\$12.00
Makers Mark	\$12.00

Tin Cup Whisky (Colorado)	\$12.00
Jameson (Ireland)	\$12.00
Blender's Dog (Ireland)	\$14.00
Writer's Tears (Ireland)	\$13.00
Bastile 1789 (France)	\$12.00
Reisethauer & Son 7yr (Austria)	\$15.00
Kavalan Single Malt (Taiwan)	\$18.00
Akashi Blend (Japan)	\$12.00
Hibiki Harmony (Japan)	\$14.00
Iwai Tradition (Japan)	\$13.00
Kamiki (Japan)	\$14.00
Kikori (Japan)	\$12.00
Kurayoshi Pure Malt (Japan)	\$14.00
Nikka Coffee Grain (Japan)	\$14.00
Shinobu Blend (Japan)	\$12.00
Shinobu Pure Malt (Japan)	\$14.00
Toki (Japan)	\$14.00

SCOTCH 8

Auchentoshan 12yr	\$12.00
Balvenie Doublewood 12yr	\$13.00
Glenlivet 12yr	\$12.00
Glenlivet 18yr	\$18.00
Johnnie Walker Black	\$12.00
Laphroaig Tripple Wood	\$15.00
Macallan 12yr	\$14.00
Oban 14yr	\$15.00

APERITIF 8

Aperol	\$11.00
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Braulio	\$11.00
Campari	\$12.00
Cynar	\$10.00
Fernet-Branca	\$11.00
St. Germaine Elderflower	\$12.00
Pernod Absinthe	\$12.00
Pimm's	\$12.00

BEER 9

Narragansett USA	\$6.00
Blue Moon USA	\$7.00
Original Sin Cyder USA	\$7.00
Lagunitas IPA, USA	\$8.00
Sapporo, Japan	\$11.00
Negra Modelo, Mexico	\$7.00
Shandy Carib Ginger, Trinidad	\$6.00
Stella Artois, Belgium	\$7.00
Amstel Light, Holland	\$7.00

VODKA 8

Fair <small>(fair-trade quinoa(gluten free))</small>	\$11.00
Grey Goose	\$13.00
Hanger One Citrus	\$12.00
Hanger One Mandarin	\$12.00
Ketel One	\$12.00
Praire Cucumber <small>organic</small>	\$12.00
Stoli	\$12.00
Tito's <small>Corn gluten-free</small>	\$12.00

GIN 5

Boodles, Great Britain	\$12.00
Bombay Sapphire, Great Britain	\$13.00
Farmer's (Organic), USA	\$12.00
Hendricks, Scotland	\$14.00
Tangueray, Great Britain	\$12.00

RUM 7

Appleton Estate, Jamaica	\$12.00
Bacardi Silver, Puerto Rico	\$12.00
Cruzan Dark, St. Croix	\$12.00
Devil's Reef Spiced Rum, PR/NY	\$12.00
Barbancourt Reserve 15yr, Haiti	\$13.00
Ron Zacapa 23yr, Guatemala	\$13.00
Cachaca Brazil	\$12.00

TEQUILA/MEZCAL 11

Agave de Cortes Anejo Mezcal	\$14.00
Del Maguey Vida Mezcal	\$11.00
Llegal Mezcal	\$13.00
Don Julio Anejo	\$15.00
Casamigos Reposado	\$13.00
Espolòn Blanco	\$11.00
Herradura Reposado	\$12.00
Herradura Suprema	\$35.00
Patron Silver	\$13.00
Tanteo Chocolate Infused	\$12.00
Tantea Chili Infused	\$12.00

COGNAC/ARMAGNAC/CALVADOS 5

Hennessy VSOP	\$15.00
Hennessy XO	\$26.00
Hine VSOP	\$16.00
Bullard XO Calvados	\$17.00
Larresingle VSOP Armagnac	\$12.00

VERLAINE HAPPY HOUR ¹

Verlaine Happy Hour

7 Days/Week | | 5:00pm - 10:00pm. \$7 Lychee Martinis. Southeast Red/White Sangaria. \$7 House Wines, mixed Drinks. \$4 Narragansett

DUMPLINGS [STEAMED / FRIED] ²

Spinach-Portabella Mushroom Dumplings	\$10.00
Spicy Sesame-Ginger Chicken Dumplings	\$10.00

WINE | SPARKLING | CHAMPAGNE ¹¹

Pinot Grigio, Walnut Crest, Chile	\$10.00
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Sake, Gekkeikan	\$10.00

Sake, Moonstone Asian Pear **\$10.00**

BOURBON / RYE / WHISKY 24

Bulleit Rye **\$12.00**

Old Overholt Rye **\$10.00**

Basil Hayden **\$13.00**

Bulleit **\$12.00**

Jack Daniels **\$12.00**

Makers Mark **\$12.00**

Tin Cup Whisky (Colorado) **\$12.00**

Jameson (Ireland) **\$12.00**

Blender's Dog (Ireland) **\$14.00**

Writer's Tears (Ireland) **\$13.00**

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Akashi Blend (Japan) **\$12.00**

Hibiki Harmony (Japan) **\$14.00**

Iwai Tradition (Japan) **\$13.00**

Kamiki (Japan) **\$14.00**

Kikori (Japan) **\$12.00**

Kurayoshi Pure Malt (Japan) **\$14.00**

Nikka Coffee Grain (Japan) **\$14.00**

Nikka from the Barrel (Japan) **\$14.00**

Shinobu Blend (Japan) **\$12.00**

Shinobu Pure Malt (Japan) **\$14.00**

Toki (Japan) **\$14.00**

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Tanteo Chocolate Infused	\$12.00
Tantea Chili Infused	\$12.00

COGNAC / ARMAGNAC / CALVADOS 5

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Hennessy XO	\$26.00
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