

TAPAS MENU

Fried Calamari 7

Fresh Cut Calamari, Crispy Fried and Served with Spicy Aioli.

House-Made Hummus 6

With Extra Virgin Olive Oil, Lemon, Garlic And Tahini, Served with Crispy Pita Triangles.

Meatballs and Pomodoro 6

Two House Made Meatballs, Pomodoro Sauce.

Vergina Beef Sliders 6

Two Angus Beef Sliders on Italian Roles, Roma Tomatoes, Basil and Balsamic Glaze.

Buffalo Wings 6

Five Chicken Wings with Celery Sticks And Blue Cheese Dressing.

Bruschettone Caprese 6

Made with Diced Tomatoes, Kalamata Olives, Capers, Minced Garlic and Extra Virgin Olive Oil.

Butternut Squash Ravioli 7

With Brown Butter, Sage, Sundried Tomatoes and Candid Walnuts.

Vergina or Caesar Salad 5

Small Vergina Salad or Caesar Salad Served as a Happy Hour Bar Special

Chicken Skewers 6

Moroccan Spiced, Marinated, Grilled, Finished With Chopped Pistachio Nuts, Sweet and Spicy Harissa Dipping sauce.

BAR HAPPY HOUR 11:30 -6:00 pm

Please alert your server of any allergies!
Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk for Food borne illness.

The Bar @ Vergina

Happy Hour House Wines by The Glass ~ 1/2 Price

Chardonnay, Beringer
Pinot Grigio, Coastal Wines
White Zinfadel, Beringer
Riesling, Chateau Ste Michelle
Cabernet Sauvignon, Beringer
Merlot, Beringer
Pinot Noir, Coastal Wines
Chianti, Folonari

CLASSICS & CRAFTS

Mojito

Don Q Limon Rum, Fresh Mint, Simple Syrup, Soda and Fresh Lime

Moscow Mule

Russian Standard Original Vodka, Ginger Beer and Lime Wedge

Pisco Sour

Barsol Peruvian Pisco, Orange Juice, Lemon Juice and Orange Bitters

Strawberry Lemonade

Pearls Raspberry Vodka, Strawberry Puree And Harvest Squeeze Lemonade

Peach on the Beach

Ciroc Peach Vodka, Peach Schnapps, Cranberry Juice and Orange Juice

Pimms Cup

Pimm's # 2 Harvest Squeeze Lemonade, Fever Tree Organic Ginger Beer, And Cucumber Sake

Cosmopolitan

Be Hip~Be Chic-BE COSMO, Vodka, Triple Sec, Cranberry Juice, lime Wedge