

Cocktails



“Warm Up” \$14

Moonshine whiskey, Honeycrisp Apple Cider,
Cinnamon Sticks (warm)

Have&Meyer Negroni \$15

Gin, Vermouth del Professore Bianco,
Varnelli Sibilla Bitter

Orange Spritzer \$15

Meletti bitter, “Crocì Campedello” Orange Wine,
Lemon, Bubbles

Buttero: Old’ Fashioned \$15

Guanciaie Bourbon washed, Upstate Maple Syrup,
Bitter drops, smoked prosciutto

Crazed \$16

Rhum Agricole , Lucano Bitter, Orange Liqueur,
dry Vermouth Torino, orange zest

MoMa: Manhattan \$17

Rye Whiskey Van Brunt Stillhouse, Vermouth Professore Bianco,
Traditional Balsamic Vinegar Aged 12 Years
(*Acetaia San Giacomo, Reggio Emilia*)

“Standwithimmigrants” Mezcal Negroni \$17

(aged in small barrel at least 30 days)

Mezcal , Vermouth del Professore Bianco, Varnelli Sibilla Bitter,
Absinthe Verte, smoked prosciutto



Beer on draft

Ale \$7

“Driftwood”, **Montauk Brewing Company** (NY)

Ipa \$7

“Jai Alai”, **Cigar City Brewing** (Florida)

Pilsner \$7

“Pilsner”, Five Boroughs brewing CO (Brooklyn)

Bottled beer



Ale \$10

“Matthias”, **Birrificio Artigianale Maiella** (Abruzzo)

Ipa \$10

“Scarlìga”, **Birrificio Rurale** (Lombardia)

Wietbier \$10

“Seta Special”, **Birrificio Rurale** (Lombardia)

Sour Ale w/ passion fruit \$25

“PH 2”, **Transmitter Brewing** (Long Island city)
750 ml (2 people)



HAVE & MEYER
VINERIA NATURALE CON CUCINA

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