

# 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

“Scarligna”, **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

103 Havemeyer Street, Brooklyn, NY

📍 haveandmeyer