

## COCKTAILS



### **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, prosciutto

### **"Warm Up"** \$15

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

### **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** \$8

"Driftwood", **Montauk Brewing Company** (NY)

### **Ipa** \$8

"Jai Alai", **Cigar City Brewing** (Florida)


### **Pilsner** \$8

"Pilsner", **Five Boroughs brewing CO** (Brooklyn)



**HAVE & MEYER**  
VINERIA NATURALE CON CUCINA

103 Havemeyer Street, Brooklyn, NY

 haveandmeyer