

Vela

SHARE

- BAKED OLIVE MEDLEY** GARLIC CONFIT **8**
- BREAD** ROTATED WEEKLY **6**
- OCTOPUS CARPACCIO** ROASTED, HERB OIL, CITRUS **17**
- CROQUETAS DE JAMON** POMODORO, GRANA PADANO **15**
- CAULIFLOWER ZA'ATAR** LEMON AIOLI, PEPITAS, TZATZIKI **13**
- HUMMUS** CLASSIC **11** | MUSHROOM **15** | SPICED BEEF **15**
- HAM E BURRATA** PROSCIUTTO, BURRATA, HERB OIL, BREAD **23**

SALADS

- GREEK SALAD** CUCUMBER, TOMATO, ONION, FETA, ROASTED RED PEPPER, OLIVE **15**
- CAESAR SALAD** FOCACCIA CROUTONS, GRANA PADANO **14**
- CHOPPED SALAD** FONTINA, CRISPY PROSCIUTTO, RED ONION, CUCUMBER, OLIVES, CHICKPEAS **16**
- CHICKEN +6 | SHRIMP +6 | SNAPPER +15 | CRISPY ANCHOVIES +6

ENTREES

- KABOB** CHICKEN | SHRIMP | VEGGIE (+1 KABOB **6**)
GRILLED PITA, HUMMUS, GREEK SALAD, TZATZIKI, FETA **17**
- BONE-IN RIBEYE** 20oz PRIME, BROCCOLINI, PATATAS BRAVAS **85**
- SNAPPER** COUSCOUS, BROCCOLINI, GREEK SALAD, HERB OIL **27**
- OYSTER MUSHROOM** BLACK LENTILS, MUSHROOM DASHI **18**
- FRENCH ONION BURGER** RACLETTE, CARAMELIZED ONIONS **19**
- FOCACCIA SANDWICH** PROSCIUTTO, BURRATA, PESTO, BALSAMIC, ROASTED RED PEPPER **15**

SIDES

- PATATAS BRAVAS 7 | BROCCOLINI 8 | TRUFFLE FRIES 11 | CUCUMBER SALAD 6**

PIZZA

MARGHERITA

BASIL, BURRATA, BALSAMIC
21

PROSCIUTTO & HOT HONEY

CURED EGG YOLK, CRISPY LEEKS
21

SPICY PEPPERONI & SAUSAGE

ROASTED FRESNO CHILE
19

BIANCA

SOTTOCENERE, FONTINA, MOZZ
19

FUNGHI

FONTINA, FETA, CAMBOZOLA
21

CHEESE

POMODORO, MOZZARELLA
17

PEPPERONI

POMODORO, MOZZARELLA
18

PASTA

RIGATONI

CACIO E PEPE
19

SPAGHETTI

WHITE WINE, CITRUS, SHRIMP,
FRESNO CHILE
23

CAVATAPPI

PESTO, CHICKEN
21

PAPPARDELLE

BOLOGNESE, BURRATA
25

LASAGNA

100 LAYER, BECHAMEL,
BOLOGNESE, MOZZ, GRANA
WEEKEND ONLY

25

20% gratuity may be added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition

BRUNCH

AVOCADO TOAST	14
Truccione, avocado mash, fried egg, tomato, red onion	
RICOTTA EGG TOAST	13
Truccione, ricotta, soft scrambled eggs, red onion, chive, maldon	
TORTILLA ESPANOLA	14
Spanish egg and potato omelette, citrus crema	
FRENCH TOAST	14
Focaccia, macerated berries, pepitas, vanilla whipped cream	
AMERICANA	13
Two eggs, bacon, patatas bravas, truccione	
SHAKSHUKA PIZZA	19
Pomodoro, mozzarella, baked eggs, avocado	

DRINKS

VELA BLOODY MARY	10
Wheatley vodka, house-made mix, lime, tajin, garden garnish	
VELA SPRITZ	10
St. Germain, lemon, lavender honey, prosecco, club soda	
TOUR DE TOWER	12
Pineapple Rum, Amaro Tropical, citrus juice, coconut syrup	
ROSA ROSA	12
Grapefruit Gin, lemon, mint syrup, Campari, lemon tonic	
MIMOSA	8
Prosecco with choice of orange, cranberry, peach or pineapple	
THREE SHEETS TO THE WIND	30
Bottle of prosecco and three juices	

SPANISH SUNDAYS
EVERY SUNDAY 11-3PM
BOGO SANGRIA
PAELLA

welcome to **Vela**

HAPPY HOUR

\$4 BEERS

PERONI

STELLA ARTOIS

\$6 HOUSE WINE & SANGRIA

\$8 COCKTAILS

OLD FASHIONED

MARGARITA

NEGRONI

MOJITO

\$8 CICCHETTI

\$20 OFF CELLAR BOTTLES

BEER

STELLA ARTROIS 6

ITALY - LAGER

PERONI 6

ITALY - LAGER

MYTHOS 8

GREECE- LAGER

KRONENBOURG 1664 6

FRANCE- LAGER

ALHAMBRA 6

SPAIN - STRONG LAGER

MAGNANIMOUS JUICE LORD 8

TAMPA- IPA

HOEGAARDEN 8

BELGIUM- WHITE WHEAT

STRONGBOW 6

ENGLAND- CIDER

ESTRELLA GALICIA 6

SPAIN - NON-ALCOHOLIC

UPCOMING EVENTS

SPANISH SUNDAYS

STARTING SUNDAY, OCTOBER 22

Two for one Sangria all day, paella, & live music during Vela's Brunch,
Every Sunday 11am-3pm

Reservations recommended

SAILING ITALY

AN ITALIAN CICCHETTI EXPERIENCE

Thursday, November 9th, 6:00pm

Join us as we explore some of our favorite wines from this diverse region cicchetti-style! Eight small plates paired with wines. This is part of our Fete du Vin series in November.

Tickets for this and other events at
feteduvintpa.com

COCKTAILS

FEELING SPRITZY Wheatley Vodka, Aperol, lemon, lavender honey, prosecco	12
ALMOND-FI COAST Flor de Cana Rum, orgeat, lime, honey, cinnamon rim	11
BALEURIA Plantation Dark rum, black pepper grapefruit, lime, licor 43	14
CELLO, CIAO! Buffalo Trace Bourbon, limoncello, berry, ginger beer, rosemary sprig	12
MEZCAL MARINO Los Vecinos Mezcal, pineapple jalapeño shrub, lime, Ancho Verde	14
LA BREZZA Tanqueray Gin, strawberry shrub, lemon, basil	12
MONTE CARLO jalapeno-infused Corazon Tequila, mint, lime, cucumber	13
ESPRESSO MARTINI vanilla-infused Wheatley, brown sugar, espresso, grind, nutmeg	14
SMOKED OLD FASHIONED infused Old Forester, demerara syrup, house smoked mix	16

RED SANGRIA

red wine, cognac, prosecco, lime, strawberry & orange liqueurs

WHITE SANGRIA

white wine, prosecco, lemon, peach & orange liqueurs

10

WINE

SPARKLING

CAVA Torremilanos "Peñalba Lopez," Brut Nature - Ribera del Duero, Spain	13/52
PROSECCO ROSÉ La Gioiosa Brut Rosé - Veneto, Italy	12/48
LAMBRUSCO Cantina di Sorbara "Emma" Lambrusco - Emilia Romagna, Italy	11/44

WHITE

GRILLO Poggio Anima "Uriel" - Sicily, Italy	10/40
SAUVIGNON BLANC Villa des Anges - Languedoc, France	13/52
RODITIS Mercouri "Foloi" - Peloponnese, Greece	12/48
NERELLO MASCALESE Terrazze dell'Etna "Ciuri" - Sicily, Italy	15/60
CHARDONNAY - Castello della Sala "Bramito" - Umbria, Italy	14/56

ROSÉ

TEMPRANILLO Finca Torremilanos "Montecastrillo" - Castilla y Leon, Spain	10/40
GRENACHE/CINSAULT Peyrassol "La Croix," Méditerranée, France	13/56

RED

GARNACHA Espelt Old Vines - Emporda, Spain	10/40
FRAPPATO Corvo "Irmama,"- Sicily, Italy	14/56
SANGIOVESE Cafaggio Chianti Classico - Tuscany, Italy	13/52
SYRAH/GRENACHE Kermit Lynch - Languedoc, France	12/48
CABERNET SAUVIGNON Cru Cab - Paso Robles, California	13/52
SANGIOVESE Ridolfi Brunello di Montalcino - Tuscany, Italy	30/120

GIN & TONIC

**CHOOSE:
GIN, TONIC, &
UP TO THREE GARNISHES**

GIN

CITADELLE	14
LARIOS	14
MALFY	14
XORIGUER	12
ENGINE	12
FAIRE	12

FEVER TREE TONIC

MEDITERRANEAN
ELDERFLOWER
LEMON

GARNISH

JUNIPER BERRIES
MINT LEAVES
LIME WHEEL
LEMON WHEEL
ROSEMARY
THYME

WINE BOTTLES

SPARKLING

Le Contesse Prosecco, Italy NV	60
Terrazze dell'Etna Blanc Brut, Italy NV	75

WHITE

Domaine Sigalas "Au" Assyritko-Monemvasia, Cyclades, Greece 2018	69
Chateau de Valcombe Blanc, Marsanne-Roussanne, Nimes, France 2021	60
Patrick Puize 1er Cru "Butteaux", Chablis 2020	132
Hanzell Estate, Sonoma Valley 2017	100

RED

Chateau Pradeaux, Bandol 2016	84
Charlottle & Aurelien Houillon Cinsault, Vin de France 2019	92
Figli Luigi Oddero, Barbera d'Alba 2017	66
Giacomo Conterno "Vigna Francia," Barbera d'Alba 2017	153
Cantina Povero 'Priore' Nebbiolo, Barolo 2017	78
Aldo Viola "Saignée", Terre Sicilane 2018	81
COS Frappato, Terra Siciliane 2018	75
Comando G "Rozas" Premier Cru Garnacha, Vinos de Madrid 2018	135
Nin-Ortiz "Plantes," Priorat 2017	108
Alpha Estate "AKIA" Syrah-Xinomavro, Macedonia, Greece 2019	60
Flowers, Sonoma Coast 2018	96
Loveblock, Pinot Noir, Central Otago, New Zealand 2020	90
Turley "Kirschenmann Vineyard," Zinfandel, Lodi 2020	99
Robert Sinskey "SLD", Cabernet Sauvignon, Napa Valley 2013	220

**SCAN FOR CELLAR
&
SPIRITS LIST**

