

VINCENT'S

DINNER 5 TO 10PM TUESDAY - SATURDAY

BODEGA BRUNCH SAT & SUN 10AM-4PM

SNACKS + STARTERS

CASTELVETRANO OLIVES7 chili de arbol, citrus	SMOKED DAYBOAT SCALLOP CHOWDER15 hominy, celery, bacon, cream, jalapeño
TORTILLAS ERLINDA13 pimento cheese, tortillas de harina, giardiniera	DUCK TAMALES13 smoked duck, pumpkin mole, pepitas
VINCENT'S BOARDMKT chef's selection of charcuterie & cheese served with traditional stuff	MASA GNOCCHI PARISIENNE18 hakurei turnips, hon shimeji mushrooms, leeks, creamed kale
BELLE DU JOUR OYSTERS18 on the half shell with salsa roja + lemon	CRISPY SHRIMP18 black rice, house-cured ham, spinach vichyssoise, preserved lemon

VEGETABLES

LITTLE LEAF FARM GREENS14 radish, pickled fennel, smoked pecan vinaigrette
MARINATED BEET AND ENDIVE SALAD14 grapefruit, ricotta, herbs, texas olive oil
CRISPY FINGERLINGS12 smashed and fried, herbs, pickled pepper aioli + ketchup
BROCCOLI TEMPURA14 dilly beans, tomato aioli, peanut salsa macha

MAIN COURSE

ROASTED STRIPED BASS30 shrimp á la plancha, carrot bouillabaisse, fennel, leek, natasha gold potato, crostini
DUCK BREAST32 wheat berries, brown butter-sweet potato, parsnips, brussels, duck jus
CHILE RELLENO26 cauliflower, huitlacoche, texas caviar, rancho sauce, cheddar, crema
RED WINE BRAISED BEEF34 forked potatoes, broccolini, horseradish, pickled onions, truffle

COCKTAILS

LA VAQUERA14 blanco tequila, ancho reyes verde, pineapple, lime
SILVER CITY14 blanco tequila, sotol, almond, banana, lime
THE PROWL14 privateer "big dipper no.2" rum, génepy, allspice, lime, bitters
BERGAMOT SOUR15 bonded bourbon, bergamot, ginger, big rock
RUNNING WITH FLOWERS ON DRAFT.....15/60 PITCHER hibiscus gin, sweet vermouth, pomegranate, bruto americano
CATRINA NEGRONI ON DRAFT.....14/56 PITCHER mezcal, blanco vermouth, gentian, elderflower
BOULEVARDIER ON DRAFT.....15/60 PITCHER bonded bourbon, sweet vermouth, campari
SARAH SCULL NON-ALCOHOLIC.....7 grapefruit, szechuan pepper, topo chico

WINES BY THE GLASS

TRY SOMETHING COOL FROM OUR BOTTLED WINE LIST!

SPARKLING

NV Alsina & Sarda Cava.....12/46 Xarel-lo, Parellada, Macabeo; <i>Penedès, Spain</i> briny, citrus, green apple, dependable

WHITE

2021 Ercole "Bianco Monferrato".....13/63 IL Cortese, Chardonnay; <i>Piedmont, Italy</i> pear, pineapple, delicate flowers, mineral-driven + clean	2022 Chateau le Payral "Bergerac Sec".....12/46 Sauvignon Blanc, Sémillon, Muscadelle; <i>Bergerac, France</i> clean, medium bodied with wild herbs and rich texture
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ORANGE

2022 Bodegas Altos de Montanchez "Vegas Altas".....14/54 Cayetana, Pardina; <i>Extremadura, Spain</i> floral, tangerine and pineapple, well structured, dry, earthy finish
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RED

2022 Populis "Wabi-Sabi".....15/58 Zinfandel, Carignan, Grenache++; <i>Mendocino, California</i> blackberry, cherry, and plum with a little earthiness	2020 Odile Delpon.....14/54 Malbec; <i>Cahors, France</i> clean and fresh with dark berries and velvety texture	2022 G.D. Vajra "Dolcetto D'Alba".....15/58 Dolcetto; <i>Piedmont, Italy</i> deep color, cherry, cassis, violet, polished tannins
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READ THIS:

All on premise checks are subject to a 20% fair wage surcharge that supplements the wages of both our kitchen & service staff. There is still an option to tip our service staff, which is appreciated but not expected.

FINE SPIRITS

AGAVE + MORE

TEQUILA (100% agave, 100% additive-free)	
El Velo Blanco.....	8
Siembra Azul Blanco.....	12
Tequila Ocho Plata.....	13
La Gritona Reposado.....	11
El Tesoro Añejo.....	13
MEZCAL + RAICILLA + SOTOL	
La Luna Mezcal Cupreata.....	9
Del Maguey Vida de Muertos.....	11
Del Maguey Chichicapa.....	13
Vago Espadin - Emigdio Jarquin Ramirez.....	15
Vago Elote - Aquilino García López.....	16
Mezonte Raicilla Japo.....	20
Oro de Coyame Sotol Joven.....	10

RUM, SUGARCANE, MOLASSES

Probitas Blended White Rum.....	9
Privateer.....our own private barrel.....	9
“Big Dipper No.2”	
Privateer “Tres Aromatique”.....	9
Plantation Pineapple.....	9
“Stiggin’s Fancy”	
Smith & Cross Jamaican.....	9
Paranubes Oaxacan Rum.....	9

WHISKEY & WHISKY

BOURBON/CORN	
Evan Williams 100°.....	8
Balcones Baby Blue.....	12
Elijah Craig Small Batch.....	12
Uncle Nearest 1884 Small Batch.....	12
Henry McKenna 10 year 100°.....	18
Garrison Brothers Small Batch.....	20

RYE	
Rittenhouse 100°.....	8
Pikesville.....	12
Wilderness Trail.....	16
Black Maple Hill.....	20

SCOTCH, MALT, IRISH	
Monkey Shoulder.....	8
Royal Brackla 12yr; Highland.....	20
Bruichladdich; Islay.....	20
“Classic Laddie”	
Ardbeg 10yr; Islay.....	20
Brenne Ten; France.....	23
Tyrconnell Single Malt; Ireland.....	12
Red Breast 12 year; Ireland.....	18

BRANDY

COGNAC	
Pierre Ferrand 1840.....	13
Gourry de Chadeville Overproof.....	13
Ferrand “10 Générations”.....	20

ARMAGNAC	
Espérance 5yr Bas Armagnac.....	14
Espérance 1999 Bas Armagnac.....	22
Jean Danflou “Extra” Vintage 1970s.....	32
Château de Léberon.....	40
29 year Armagnac Tenareze	

APPLE	
Laird’s Bonded Apple Brandy.....	8
Beaver Pond 2yr Apple Brandy.....	12

VODKA & GIN

VODKA	
Grainger’s Deluxe Organic Vodka.....	8
Tito’s Handmade Texas Vodka.....	9

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Fords Gin.....	8
Xoriguer Mahon.....	8
Plymouth Gin.....	9
St. George Terroir.....	12
Ransom Old Tom.....	12

BEER & CIDER

DRAFT

Medusa Brewing “Duchovni Pils”.....	16oz...8
Czech-style pilsner, Hudson, MA, 5.5%abv	
Vanished Valley “Watershed IPA”.....	16oz...9
dry hopped New England IPA, Ludlow, MA 6.7%abv	
Shacksbury Cider “Arlo”.....	16oz...12
Dry and funky Basque-inspired cider with Spanish and New England fruit, Vergennes, VT 6%abv	

BOTTLES & CANS

Pacifico.....	12oz...4
Mexico	
Lone Star.....	16oz...5
Texas	
Lawson’s Sip of Sunshine.....	16oz...13
Vermont	
Notch N/A Hazy IPA.....non-alcoholic.....	12oz...7
Colorado	

RARE & FUNKY BOTTLES

2022 Jester King “Bug Farm”.....	750mL...33
funky saison brewed with rosemary, lavender, and spearmint and then re-fermented with over two tons of fresh watermelon	
Austin, TX 5.8%abv	
2022 Jester King/Stillwater “Audio Palette”....	750mL...33
funky farmhouse beer with American hops	
Austin, TX 6.8%abv	
2022 Backacre Beermakers “Sour Golden Ale”.....	750mL...40
barrel aged sour golden ale with a cult following	
Denver, CO 7%abv	

GRAB PARKING VALIDATION TO THE KENDALL GARAGE:

We offer discounted parking for our guests. Ask your server!

WE OFFER \$9 TICKETS TO KENDALL SQUARE CINEMA:

What’s better than dinner and a show? The theater is steps away from our front door.



WE GET COOL STUFF FROM THESE PEOPLE:

A&J King, bakery; Salem, MA
Wulf’s Fish, seafood; Boston, MA
Barton Springs Mill, cornmeal; Dripping Springs, TX
Barrington Coffee Roasting Company, coffee; Lee, MA
Drumlin Farm, vegetables; Lincoln, MA
Formaggio Kitchen, imported cheese; Cambridge, MA
Sparrow Arc Farm, beans & potatoes; Guildhall, VT
Verrill Farm, vegetables; Concord, MA
Mamaleh’s Delicatessen, pastry; Cambridge, MA, our sister restaurant!