

## COCKTAILS

<b>Victor's Old Fashioned</b>	15	<b>Elegant Angel</b>	18
woodford reserve, orange bitters, muddled orange & amarena cherry, splash of soda		angel's envy, brown sugar simple syrup, angostura bitters, orange twist	
<b>Spring Sangria</b>	12	<b>Piglet's Potion</b>	17
house-made peach raspberry sangria		<i>Victor's take on the sazerac</i> woodford reserve rye, rhubarb bitters, honey sage simple syrup, coated glass with la canallese crema	
<b>Pear Martini</b>	14	<b>Peaches n' Pineapples Mule</b>	15
pear vodka, st. germain elderflower, prosecco, agave syrup, lemon juice		house-made peach puree & jam, house infused pineapple vodka, ginger beer	
<b>Basil Gimlet</b>	12	<b>Kiwi Strawberry Mojito</b>	15
tito's, muddled lime & fresh basil, simple syrup		bacardi, house-made strawberry & kiwi simple syrup, fresh mint, fresh lime	
<b>Espresso Martini</b>	12	<b>Once in a "Gineration"</b>	16
fresh espresso, vanilla vodka, jacquin's crème de cacao brown		hendricks, green chartreuse, rhubarb bitters, house-made grapefruit puree	
<b>Victor's Cosmo</b>	12	<b>Ragin' Rachel</b>	12
orange vodka, cointreau, chambord, splash of cranberry juice & lime juice		citrus vodka, fresh squeezed lemon juice, splash of lemonade, topped with sprite	
<b>Bengal's Blood</b>	12		
tito's, orange tea lemonade			
<b>Aperol Spritz</b>	12		
aperol, muddled orange, prosecco, topped with club soda			

## WINES BY THE GLASS

<b>Rosato</b>		<b>Sparkling</b>	
Spinelli, Rosato (Abruzzo)	9 / 20 carafe	Prosecco, Pio (Glera)	8
<b>White</b>		<b>Red</b>	
Moscato D'Asti, Cantine Povero (Piemonte)	9	Pinot Noir, Sean Minor "Four Bears" (Central Coast)	9
Pinot Grigio, Zenato (Veneto)	9	Sangiovese, Villa Poggio Salvi (Chianti)	9
Sauvignon Blanc, Satellite (Marlborough)	9	"Baby Brunello" Rosso Di Montalcino, Banfi (Brunello)	15
Gavi Di Gavi, Broglia "La Meirana" (Piemonte)	14	Malbec, Herencia Trabajo (Mendoza)	10
Chardonnay, Concannon (Monterey County)	9	Cabernet Sauvignon/ Merlot, Argante (Toscana)	15
Riesling, Costal Ridge (Napa)	9	Cabernet Sauvignon, The Counselor (Sonoma County)	15
Chardonnay, Antinori "Bramito" (Umbria)	14	Cabernet Sauvignon, MERF (Columbia Valley)	10
House Italian White Pinot Grigio	8 / 19 carafe	Nebbiolo, "Priore" Barolo, Cantine Povero (Barolo)	15
		House Italian Red Montepulciano	8 / 19 carafe

## DRAFT BEERS

<b>King Titus</b>	7.5
Maine Brewing Company, porter – 7.5%	
<b>Birra Di Levante</b>	7.5
Levante Brewing Company, pilsner – 5.2%	
<b>Pale Ale</b>	7.5
Sierra Nevada Brewing Company, pale ale – 5.0%	
<b>Allagash White</b>	7.5
Allagash Brewing Company, wheat beer – 5.1%	
<b>Spring</b>	8.5
Maine Brewing Company, IPA – 6.5%	
<b>Mosaic Bomb</b>	7.5
Sloop Brewing Company, IPA – 6.5%	
<b>Miller Lite</b>	4.5
Miller Brewing, American light lager – 4.2%	

## BOTTLES/CANS

<b>-Lawson's Super Session #3, IPA</b>
<b>-Downeast, Original Cider</b>
<b>-Noblebright, Pale Ale</b>
<b>-South County:</b>
<b>Stellar Phase, pale ale</b>
<b>-Weihenstephaner, Hefeweissbier</b>
<b>-Franziskaner, Premium Weissbier</b>
<b>-Hops Against Humanity, IPA</b>
<b>-Peroni, Italian lager</b>
<b>-Fat Head's Strange Magic, IPA</b>
<b>-Heineken 0.0, Non alcoholic beer</b>
<b>-3 Floyds Dreadnaught, IPA</b>