

## 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>Pear Martini</b>	14	<b>Seasonal Sangria</b>	12
pear vodka, st. germain elderflower, agave syrup, lemon juice, prosecco float		house-made berry, cherry, & apple sangria	
<b>Basil Gimlet</b>	13	<b>Pear Apple Mule</b>	15
tito's, muddled lime & fresh basil, simple syrup		house-infused apple vodka, house-made apple pear puree, lime juice, ginger beer	
<b>Espresso Martini</b>	12	<b>The "Dentist"</b>	17
fresh espresso, vanilla vodka, jacquin's crème de cacao brown		buffalo trace, muddled sage, cardamom bitters, black walnut bitters, lemon juice, honey, dow's 10 year port float	
<b>Victor's Cosmo</b>	12	<b>The "Capreseation"</b>	16
orange vodka, cointreau, chambord, splash of cranberry juice & lime juice		house infusion of overnight tomatoes with south county's "soltero" tequila, house-made mozzarella heirloom tomato simple, lime juice, fresh basil	
<b>Victor's Cleanse</b>	12	<b>Always Win w/ Gin</b>	16
tito's, fresh mint, lemon juice, simple syrup, topped with lemonade		sage infused hendrick's gin, st. germain elderflower, lime juice, coated glass of mandarine napoleon liqueur	
<b>Rum This Way</b>	15	<b>"One Flew Over the Cucumber's Nest"</b>	16
silver rum, fresh muddled raspberries, cherry bitters, lemon juice, coconut cream, blood orange & berry puree		cucumber infused gin, muddled basil crystal & fresh dill, st. germain, lime juice	
<b>Spicy Avocado "Toast"</b>	15	<b>Sweet "Berry Pie"</b>	15
house-infused avocado & habanera tequila, house-made avocado feta liqueur, smoked salt bitters, agave, lime juice		house-made berry-walnut liqueur, frangelico, bailey's, vanilla vodka, courvoisier float	

## WINES BY THE GLASS

<b>Rosato</b>		<b>Sparkling</b>	
Holden Manz (Western Cape, South Africa)	9	Prosecco, LaLuca (Veneto)	8
Spinelli, Rosato (Abruzzo)	8 / 19 carafe	<b>Red</b>	
<b>White</b>		Pinot Noir, Sean Minor "Four Bears" (Central Coast)	9
Moscato D'Asti, Cantine Povero (Piemonte)	9	Sangiovese, Villa Poggio Salvi (Chianti)	9
Pinot Grigio, Zenato (Veneto)	9	"Baby Brunello" Rosso Di Montalcino, Banfi (Brunello)	15
Sauvignon Blanc, Satellite (Marlborough)	10	Malbec, Herencia Trabajo (Mendoza)	10
Gavi Di Gavi, Broglia "La Meirana" (Piemonte)	15	C.S. / Merlot, Casali di Bibbiano, "Argante" (Toscana)	16
Chardonnay, Castoro Cellars (Paso Robles)	10	Cabernet Sauvignon, Textbook (Napa Valley)	15
Riesling, Willamette Valley Vineyards (Willamette Valley)	9	Cabernet Sauvignon, "R Collection" (California)	10
Chardonnay, Antinori "Bramito" (Umbria)	15	Nebbiolo, "Priore" Barolo, Cantine Povero (Barolo)	15
House Italian White Pinot Grigio	8 / 19 carafe	Zinfandel, Turley "Juvenile" (California)	16
		House Italian Red Montepulciano	8 / 19 carafe

## DRAFT BEERS

<b>Lunch</b>	7.5
Maine Brewing Co., IPA – 7%	
<b>Prima Pils</b>	7
Victory Brewing Co., pilsner – 5.3%	
<b>Premium</b>	7
South County Brewing Co., lager – 4.2%	
<b>Blood Orange</b>	7
Downeast, cider – 6.5%	
<b>Daisy Cutter</b>	7
Half Acre Beer Co., pale ale – 5.2%	
<b>Neon Rainbows</b>	8
Ommegang Brewery, hazy IPA – 6.7%	
<b>Miller Lite</b>	4.5
Miller Brewing, American light lager – 4.2%	

## BOTTLES/CANS

<b>-Peroni</b> , Italian lager
<b>-South County</b>
<b>Riff Mountain</b> , Double IPA
<b>Glowsun</b> , Double IPA
<b>Premium</b> , Lager
<b>Phosphene Dream</b> , IPA
<b>Painting With Light</b> , Double IPA
<b>Astral Drift</b> , Pale Ale
<b>-Franziskaner</b> , Premium Weissbier
<b>-Allagash White</b> , Witbier
<b>-Yuengling Flight</b> , light lager
<b>-Heineken 0.0</b> , Non alcoholic beer