

COCKTAILS

Victor’s Old Fashioned	15	Elegant Angel	18
woodford reserve, orange bitters, muddled orange & amarena cherry		angel’s envy, brown sugar simple syrup, angostura bitters, orange twist	
Seasonal Sangria	12	Spicy Avocado “Toast”	15
house-made black currant & blackberry sangria		house-infused avocado & habanera tequila, house-made avocado feta liqueur, smoked salt bitters, agave, lime juice	
Pear Martini	14	The Red-Blooded Mule	15
pear vodka, st. germain elderflower, agave syrup, lemon juice, prosecco float		house-infused blood orange vodka, house-made red pear puree, orange bitters, ginger beer	
Basil Gimlet	13	The “Dentist”	17
tito’s, muddled lime & fresh basil, simple syrup		buffalo trace, muddled sage, cardamom bitters, black walnut bitters, lemon juice, honey, dow’s 10 year port float	
Espresso Martini	13	Always Win w/ Gin	16
fresh espresso, vanilla vodka, crème de cacao brown, chocolate covered espresso beans		sage infused hendrick’s gin, st. germain elderflower, lime juice, coated glass of mandarine napoleon liqueur	
Victor’s Cosmo	13	“One Flew Over the Cucumber’s Nest”	16
orange vodka, cointreau, chambord, cranberry juice & lime juice		cucumber infused gin, muddled basil crystal & fresh dill, st. germain, lime juice	
Victor’s Cleanse	12	The Great White Hype	15
tito’s, fresh mint, lemon juice, simple syrup, lemonade		house-made white chocolate liqueur & macadamia nut orgeat, vanilla vodka, caramel graham cracker rim	
Aperol Spritz	12	The “ButterBean”	17
aperol, muddled orange, prosecco, club soda		kentucky bourbon fat-washed with brown butter, house-made apple walnut orgeat, nixta tequila coated glass, basil honey	

WINES BY THE GLASS

Rosato		Sparkling	
Cantele, Negroamaro Rosato (Puglia)	10	Prosecco, LaLuca (Veneto)	8
White		Red	
Moscato D’Asti, Cantine Povero (Piemonte)	9	Pinot Noir, Sean Minor “Four Bears” (Central Coast)	9
Pinot Grigio, Zenato (Veneto)	10	Sangiovese, Villa Poggio Salvi (Chianti)	10
Sauvignon Blanc, Satellite (Marlborough)	10	“Baby Brunello” Rosso Di Montalcino, Banfi (Brunello)	15
Gavi Di Gavi, Broglia “La Meirana” (Piemonte)	15	Malbec, Herencia Trabajo (Mendoza)	10
Chardonnay, Castoro Cellars (Paso Robles)	10	C.S. / Merlot, Casali di Bibbiano, “Argante” (Toscana)	16
Riesling, Dr. Hermann “H” (Mosel)	9	Cabernet Sauvignon, Roth Estate (Alexander Valley)	16
Chardonnay, Antinori “Bramito” (Umbria)	15	Cabernet Sauvignon, “R Collection” (California)	10
House Italian White Pinot Grigio	8 / 19 carafe	Nebbiolo, “Priore” Barolo, Cantine Povero (Barolo)	16
		Merlot, Gaffino “Tubbo” (Lazio)	12
		Zinfandel, Turley “Juvenile” (California)	16
		House Italian Red Montepulciano	8 / 19 carafe

DRAFT BEERS

Pale Ale	7.5
Sierra Nevada Brewing Co., pale ale– 5.6%	
Fluffhead	7.5
Ever Grain Brewing Co., wheat beer– 5%	
Head Hunter	7.5
Fat Head’s Brewery & Saloon, IPA – 7.5%	
Forest Clouds	7.5
Ever Grain Brewing Co., IPA –6.5%	
Bohemian Pilsner	7
Dock Street Brewing Co., pilsner – 5%	
Brine Me, Dine Me	7.5
Ever Grain Brewing Co., oyster stout – 6.2%	
Miller Lite	4.5
Miller Brewing, American light lager – 4.2%	

BOTTLES/CANS

Athletic Brewing Co., N/A beer
Run Wild, IPA -- Free Wave, hazy IPA
Peroni, Italian lager -- Downeast, cider
Sip of Sunshine, IPA
Weihenstephaner, Hefeweissbier
Franziskaner, Premium Weissbier
South County
Fair Fusion, wheat beer
El Tejon, Mexican lager
Golden Sky, blonde ale
Premium, lager
Peace Maker, IPA
Snap Back, IPA