

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, splash of cranberry juice & lime juice		cucumber infused gin, muddled basil crystal & fresh dill, st. germain, lime juice	
Victor’s Cleanse	12	The Sweet Tooth	15
tito’s, fresh mint, lemon juice, simple syrup, topped with lemonade		house-made white chocolate liqueur, strawberry-brie liqueur, vanilla vodka, caramel graham cracker rim	
Rum Away With Me	14	The “ButterBean”	17
silver rum, crema de cocoa, almond orgeat, pineapple, splash of cranberry, almond bitters		kentucky bourbon fat-washed with brown butter, house-made apple walnut orgeat, nixta tequila coated glass, basil honey	
The “Capreseation”	16	The Nutcracker	18
house-infusion of overnight tomatoes with south county’s “soltero” tequila, house-made mozzarella heirloom tomato simple, lime juice, fresh basil		elijah craig fat-washed bourbon, almond orgeat, black walnut bitters, toasted almond bitters, star anise demerara coated glass, honey-sage	

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

Peeper	8
Maine Brewing Co., pale ale– 5.5%	
Winter Blend	7.5
Downeast Cider House, cider– 5%	
All Day	7.5
Founders Brewing Co., IPA – 4.7%	
Illumin-8	8
Lawson’s Finest Liquids, IPA –7%	
Astral Drift	7
South County Brewing Co., pale ale – 5%	
Throne Room	7.5
South County Brewing Co., imperial stout – 8.3%	
Miller Lite	6
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
Founder’s Breakfast, stout
Kentucky Bourbon Barrel Ale, red ale
Weihenstephaner, Hefeweissbier
Franziskaner, Premium Weissbier
South County
Fair Fusion, wheat beer
El Tejon, Mexican lager
Snap Back, IPA