

# HOUSEMADE COCKTAILS

## CLASSIC

<b>VICTOR'S OLD FASHIONED</b>	15
<i>woodford reserve, orange bitters, muddled orange &amp; amarena cherry</i>	
<b>PEAR MARTINI</b>	14
<i>pear vodka, st. germain elderflower, agave syrup, lemon juice, prosecco float</i>	
<b>BASIL GIMLET</b>	13
<i>tito's, muddled lime &amp; basil, simple syrup</i>	
<b>ESPRESSO MARTINI</b>	13
<i>espresso, vanilla vodka, crème de cacao brown, chocolate covered espresso beans</i>	
<b>VICTOR'S COSMO</b>	13
<i>orange vodka, cointreau, chambord, cranberry juice &amp; lime juice</i>	
<b>VICTOR'S CLEANSE</b>	12
<i>tito's, mint, lemon juice, simple syrup, lemonade</i>	
<b>ELEGANT ANGEL</b>	18
<i>angel's envy, brown sugar simple syrup, angostura bitters, orange twist</i>	
<b>APEROL SPRITZ</b>	12
<i>aperol, muddled orange, prosecco</i>	
<b>NEGRONI</b>	16
<i>hendricks, compari, carpano antica</i>	

## SEASONAL

<b>SPICY AVOCADO TOAST</b>	15	<b>SEASONAL SANGRIA</b>	12
<i>avocado &amp; habanera tequila, avocado feta liqueur, smoked salt bitters, agave, lime juice</i>		<i>limoncello berry</i>	
<b>BLUEBERRY LEMON MULE</b>	15	<b>THE DENTIST</b>	17
<i>blueberry infused vodka, lemon, ginger beer</i>		<i>buffalo trace, muddled sage, cardamom bitters, black walnut bitters, lemon juice, honey, dow's 10 year port float</i>	
<b>PORKY'S POTION</b>	17	<b>ALWAYS WIN WITH GIN</b>	16
<i>pancetta fat washed bourbon, pecan orgeat, black walnut bitters, cardamom bitters, hickory syrup</i>		<i>sage infused hendrick's gin, st. germain elderflower, lime juice, coated glass of mandarine napoleon liqueur</i>	
<b>RUM AWAY WITH ME</b>	14	<b>AKIN TO GIN</b>	16
<i>silver rum, crema de coco, almond orgeat, pineapple, cranberry, almond bitters</i>		<i>coated glass of licor 43, rosemary gin, st. germaine, lemon juice, prosecco float</i>	
<b>BLACK RASPBERRY MOJITO</b>	15	<b>THE COMPLETION</b>	15
<i>silver rum, black raspberry puree, fresh mint, lemon</i>		<i>vanilla vodka, peanut butter white chocolate liqueur, almond orgeat</i>	
<b>CHERRY LIME CRUSH</b>	14	<b>THE BUTTERBEAN</b>	17
<i>vodka, bing cherry gastrique, lime</i>		<i>kentucky bourbon fat-washed with brown butter, apple walnut orgeat, nixta tequila coated glass, basil, honey, club soda</i>	

## MOCKTAILS

<b>ORANGE LIME MULE</b>	12	<b>MOCKTAIL MOJITO</b>	12
<i>muddled orange &amp; lime, simple syrup, lime juice, ginger beer</i>		<i>black raspberry puree, fresh mint, lemon</i>	

## WINES BY THE GLASS

### WHITE

<b>MOSCATO D'ASTI, CANTINE POVERO</b>	9	<i>(Piemonte)</i>
<b>PINOT GRIGIO, ZENATO</b>	10	<i>(Veneto)</i>
<b>SAUVIGNON BLANC, SATELLITE</b>	10	<i>(Marlborough)</i>
<b>GAVI DI GAVI, BROGLIA, "LA MEIRANA"</b>	15	<i>(Piemonte)</i>
<b>CHARDONNAY, CASTORO CELLARS</b>	10	<i>(Paso Robles)</i>
<b>RIESLING, DR. HERMANN, "H"</b>	9	<i>(Mosel)</i>
<b>CHARDONNAY, ANTINORI, "BRAMITO"</b>	15	<i>(Umbria)</i>
<b>HOUSE ITALIAN WHITE</b>	8 / 19 carafe	<b>PINOT GRIGIO</b>

### ROSATO

<b>NEGROAMARO, CANTELE</b>	10	<i>(Puglia)</i>
<b>GRENACHE/SYRAH, CLUB 44</b>	12	<i>(Provence)</i>
<b>SANGIOVESE/PRUGNOLO GENTILE, LA SPINETTA</b>	14	<i>(Toscana)</i>

### SPARKLING

<b>PROSECCO, LALUCA</b>	8	<i>(Veneto)</i>
-------------------------	---	-----------------

### RED

<b>PINOT NOIR, SEAN MINOR, "FOUR BEARS"</b>	9	<i>(Central Coast)</i>	<b>CABERNET SAUVIGNON, RAYMOND, "R COLLECTION"</b>	10	<i>(California)</i>
<b>SANGIOVESE, VILLA POGGIO SALVI</b>	10	<i>(Chianti)</i>	<b>NEBBIOLO, CANTINE POVERO, "PRIORE"</b>	16	<i>(Barolo)</i>
<b>SANGIOVESE, BANFI, "BABY BRUNELLO"</b>	15	<i>(Mantalcino)</i>	<b>MERLOT, GAFFINO, "TUBBO"</b>	12	<i>(Lazio)</i>
<b>MALBEC, HERENCIA TRABAJO</b>	10	<i>(Mendoza)</i>	<b>ZINFANDEL, TURLEY, "JUVENILE"</b>	16	<i>(California)</i>
<b>CABERNET SAUVIGNON/MERLOT, CASALI DI BIBBIANO, "ARGANTE"</b>	16	<i>(Toscana)</i>	<b>HOUSE ITALIAN RED MONTEPULCIANO</b>	8 / 19 carafe	
<b>CABERNET SAUVIGNON, ROTH ESTATE</b>	16	<i>(Alexander Valley)</i>			

## BEERS ON TAP/BOTTLES/CANS

Please ask your server or refer to BEER MENU