

# 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>LEMON BLUEBERRY MULE</b>  | 12 | <b>MOCKTAIL MOJITO</b>                          | 12 |
| <i>muddled lemon, blueberry simple syrup, lemon 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 PINOT GRIGIO</b>    | 8 / 19 carafe |                      |

### ROSATO

|                                |    |                   |
|--------------------------------|----|-------------------|
| <b>NEGROAMARO, CANTELE</b>     | 10 | <i>(Puglia)</i>   |
| <b>GRENACHE/SYRAH, CLUB 44</b> | 12 | <i>(Provence)</i> |

### RED

|   |    |                           |
|---|----|---------------------------|
| <b>PINOT NOIR, SEAN MINOR, "FOUR BEARS"</b>                     | 9  | <i>(Central Coast)</i>    |
| <b>SANGIOVESE, VILLA POGGIO SALVI</b>                           | 10 | <i>(Chianti)</i>          |
| <b>SANGIOVESE, BANFI, "BABY BRUNELLO"</b>                       | 15 | <i>(Mantalcino)</i>       |
| <b>MALBEC, HERENCIA TRABAJO</b>                                 | 10 | <i>(Mendoza)</i>          |
| <b>CABERNET SAUVIGNON/MERLOT, CASALI DI BIBBIANO, "ARGANTE"</b> | 16 | <i>(Toscana)</i>          |
| <b>CABERNET SAUVIGNON, ROTH ESTATE</b>                          | 16 | <i>(Alexander Valley)</i> |

### SPARKLING

|  |               |                     |
|--|---------------|---------------------|
| <b>PROSECCO, LALUCA</b>                            | 8             | <i>(Veneto)</i>     |
| <b>CABERNET SAUVIGNON, RAYMOND, "R COLLECTION"</b> | 10            | <i>(California)</i> |
| <b>NEBBIOLO, CANTINE POVERO, "PRIORE"</b>          | 16            | <i>(Barolo)</i>     |
| <b>MERLOT, GAFFINO, "TUBBO"</b>                    | 12            | <i>(Lazio)</i>      |
| <b>ZINFANDEL, TURLEY, "JUVENILE"</b>               | 16            | <i>(California)</i> |
| <b>HOUSE ITALIAN RED MONTEPULCIANO</b>             | 8 / 19 carafe |                     |

## BEERS

### ON TAP/BOTTLES/CANS

Please ask your server or refer to BEER MENU