

## 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>Summer Sangria</b>	12	<b>Without a Trace</b>	17
house-made lemon-berry sangria		buffalo trace, walnut orgeat, black-walnut bitters cardamom bitters, lemon juice and twist	
<b>Pear Martini</b>	14	<b>Black-Raspberry Mule</b>	15
pear vodka, st. germain elderflower, prosecco, agave syrup, lemon juice		house-made blackberry and raspberry jam, house infused black-raspberry vodka, ginger beer	
<b>Basil Gimlet</b>	12	<b>Coconut-Cantaloupe Mojito</b>	15
tito's, muddled lime & fresh basil, simple syrup		bacardi, Malibu, house-made cantaloupe purée and simple syrup, coconut cream, fresh mint, fresh lime	
<b>Espresso Martini</b>	12	<b>Once in a "Gineration"</b>	16
fresh espresso, vanilla vodka, jacquin's crème de cacao brown		hendricks, green chartreuse, rhubarb bitters, house-made grapefruit puree, agave syrup	
<b>Victor's Cosmo</b>	12	<b>Watermelon Plum Basil Crush</b>	14
orange vodka, cointreau, chambord, splash of cranberry juice & lime juice		vodka, house-made watermelon puree, plum bitters midori, muddled basil, topped with sprite	
<b>Victor's Cleanse</b>	12	<b>Spice of Your Life</b>	14
tito's, fresh mint, lemon juice, simple syrup, topped with lemonade		jalapeno infused tequila, almond orgeat, celery bitters, lemon juice	
<b>Ragin' Rachel</b>	12		
citrus vodka, fresh squeezed lemon juice, splash of lemonade, topped with sprite			

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## WINES BY THE GLASS

### Rosato

Spinelli, Rosato (Abruzzo) 9 / 20 carafe

### White

Moscato D'Asti, Cantine Povero (Piemonte)	9
Pinot Grigio, Zenato (Veneto)	9
Sauvignon Blanc, Satellite (Marlborough)	9
Gavi Di Gavi, Broglia "La Meirana" (Piemonte)	14
Chardonnay, Concannon (Monterey County)	9
Riesling, Costal Ridge (Napa)	9
Chardonnay, Antinori "Bramito" (Umbria)	14
House Italian White Pinot Grigio	8 / 19 carafe

### Sparkling

Prosecco, Pio (Glera) 8

### Red

Pinot Noir, Sean Minor "Four Bears" (Central Coast)	9
Sangiovese, Villa Poggio Salvi (Chianti)	9
"Baby Brunello" Rosso Di Montalcino, Banfi (Brunello)	15
Malbec, Herencia Trabajo (Mendoza)	10
Cabernet Sauvignon/ Merlot, Argante (Toscana)	15
Cabernet Sauvignon, The Textbook (Napa Valley)	15
Cabernet Sauvignon, Concannon (Paso Robles)	10
Nebbiolo, "Priore" Barolo, Cantine Povero (Barolo)	15
House Italian Red Montepulciano	8 / 19 carafe

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## DRAFT BEERS

### King Titus

Maine Beer Co., porter – 7.5% 8

### Sip of Sunshine

Lawson's Finest Liquids, IPA – 8% 9

### Sundrifter

South County Brewing Co., double IPA – 8% 8

### Zombie Dust

3 Floyds Brewing Co., pale ale – 6.5% 8

### 18 Watt

Singlecut Beersmiths, IPA – 5% 7

### Allagash White

Allagash Brewing Co., belgian wheat – 5.2% 7.5

### Miller Lite

Miller Brewing, American light lager – 4.2% 4.5

## BOTTLES/CANS

**-3 Floyds Dreadnaught, IPA**

**-Lawon's Super Session #3, IPA**

**-Hops Against Humanity, IPA**

**-Fat Head's Benjamin Danklin, IPA**

**-Wolf Pup, Session IPA**

**-South County Premium, Lager**

**-Downeast, Original Cider**

**-Noblebright, Pale Ale**

**-Weihenstephaner, Hefeweissbier**

**-Franziskaner, Premium Weissbier**

**-Zombie Dust, Pale Ale**

**-Pseudo Sue, Pale Ale**

**-Heineken 0.0, Non alcoholic beer**