

## 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>Fall Sangria</b>	12	<b>Piglets Potion</b>	22
house-made montepulciano apple and pear sangria		<i>Victor's take on the sazerac</i> whistle pig rye, rhubarb bitters, honey sage simple syrup, coated glass with la canallese crema	
<b>Pear Martini</b>	14	<b>Apples to Apples</b>	14
pear vodka, st. germain elderflower, prosecco, agave syrup, lemon juice		apple infused house vodka, apple simple syrup, house- made apple cello, ginger beer	
<b>Basil Gimlet</b>	12	<b>Just Rum w/ It</b>	15
tito's, muddled lime & fresh basil, simple syrup		zaya select rum, banana liqueur, house-made raspberry simple syrup, muddled fresh blackberries, crema de coco	
<b>Espresso Martini</b>	12	<b>The Herbal Remedy</b>	16
fresh espresso, vanilla vodka, jacquin's crème de cacao brown		hendricks, freshly muddled rosemary, sage, thyme, st. germain, lime juice	
<b>Victor's Cosmo</b>	12	<b>The Golden Toast</b>	15
orange vodka, cointreau, chambord, splash of cranberry juice & lime juice		white godiva, frangelica, vanilla vodka, fresh espresso, la canellese crema float	
<b>Victor's Bliss</b>	12	<b>Smoked Jalapeño Basil Margarita</b>	14
tito's, raspberry lemonade	12	jalapeño infused tequila, lychee simple syrup, cointreau, lemoncello, lime juice, orange juice	
<b>The Royal Elixir</b>	16		
empress 1908 gin, st. germain elderflower, cointreau, lemon juice			

## WINES BY THE GLASS

<b>Rosato</b>		<b>Sparkling</b>	
Negroamoro, Cantele Rosato (Salento)	9	Prosecco, Luluca Frizzante (Glera)	8
<b>White</b>		<b>Red</b>	
Moscato D'Asti, Cantine Povero (Piemonte)	9	Pinot Noir, Sean Minor "Four Bears" (Central Coast)	9
Pinot Grigio, Zenato (Veneto)	9	Sangiovese, Villa Poggio Salvi (Chianti)	9
Sauvignon Blanc, Satellite (Marlborough)	9	"Baby Brunello" Rosso Di Montalcino, Banfi (Brunello)	15
Gavi Di Gavi, Broglia "La Meirana" (Piemonte)	14	Malbec, Herencia Trabajo (Mendoza)	10
Chardonnay, Beringer (Sonoma)	9	Cabernet Sauvignon/ Merlot, Argante (Toscana)	15
Riesling, 14 Hands (Washington State)	9	Cabernet Sauvignon, Textbook (Napa Valley)	15
Chardonnay, Antinori "Bramito" (Umbria)	14	Cabernet Sauvignon, MERF (Columbia Valley)	10
House Italian White Pinot Grigio	8 / 19 carafe	Nebbiolo, "Priore" Barolo, Cantine Povero (Barolo)	15
		House Italian Red Montepulciano	8 / 19 carafe

## DRAFT BEERS

<b>Original Cider</b>	7
Downeast, cider – 5.1%	
<b>Chocolate Cake</b>	7.5
D9 Brewing Company, stout – 8%	
<b>Hop JuJu</b>	8
Fat Head's Brewery, IPA – 9%	
<b>Allagash White</b>	7.5
Allagash Brewing Company, wheat – 5.2%	
<b>Super Sluice</b>	8
Bent Water Brewing Company, IPA – 8%	
<b>Miller Lite</b>	4.5
Miller Brewing, American light lager – 4.2%	

## BOTTLES/CANS

<b>-South County:</b>
<b>10 Year Anniversary, DIPA</b>
<b>Dark Thread, chocolate porter</b>
<b>Golden Sky, blonde pale ale</b>
<b>Sound Machine, extra pale ale</b>
<b>Solar Nebula, pale ale</b>
<b>-Weihenstephaner, Hefeweissbier</b>
<b>-Franziskaner, Premium Weissbier</b>
<b>-UFO White, Belgium wheat</b>
<b>-Fat Head's Hop JuJu, IPA</b>
<b>-Fat Head's Strange Magic, IPA</b>