

## 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>Pear Martini</b>	14	<b>Apples to Apples (2X)</b>	14
pear vodka, st. germain elderflower, agave syrup, lemon juice, prosecco float		apple infused vodka, house-made apple syrup, splash brown sugar syrup, apple liqueur, ginger beer	
<b>Basil Gimlet</b>	12	<b>Keys to the Temple</b>	17
tito's, muddled lime & fresh basil, simple syrup		coated glass of crème de violette, templeton rye whiskey, cherry bitters, honey, lemon juice, pecan puree float	
<b>Espresso Martini</b>	12	<b>Without a Trace</b>	17
fresh espresso, vanilla vodka, jacquin's crème de cacao brown		buffalo trace, walnut orgeat, black-walnut bitters cardamom bitters, lemon juice & twist	
<b>Victor's Cosmo</b>	12	<b>Once in a "Gineration"</b>	16
orange vodka, cointreau, chambord, splash of cranberry juice & lime juice		hendricks, green chartreuse, rhubarb bitters, house-made grapefruit puree, agave syrup	
<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>Rummin' Amok</b>	15	<b>Winter Sangria</b>	12
silver rum, fresh muddled blackberries, black walnut bitters, lemon juice, coconut cream, brown sugar pear puree		house-made dragon fruit raspberry	

## WINES BY THE GLASS

<b>Rosato</b>		<b>Sparkling</b>	
Spinelli, Rosato (Abruzzo)	9 / 20 carafe	Prosecco, Pio (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, Massey Dacta (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 (Napa Valley)	9	Cabernet Sauvignon/ Merlot, Argante (Toscana)	15
Riesling, Costal Ridge (Napa)	9	Cabernet Sauvignon, The Counselor (Napa Valley)	15
Chardonnay, Antinori "Bramito" (Umbria)	14	Cabernet Sauvignon, Concannon (Paso Robles)	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>Lunch</b>	8
Maine Brewing Co., IPA – 7%	
<b>Stranger in the Alps</b>	7
Fair State Coop., lager – 5.1%	
<b>Dark Thread</b>	7
South County Brewing Co., porter– 6.8%	
<b>Celebration</b>	8
Sierra Nevada Brewing Co., IPA – 6.8%	
<b>UFO White</b>	7.5
Harpoon Brewery & Beer Hall, pale wheat – 5.1%	
<b>The Mad Elf</b>	8
Tröegs Brewing Co., Belgian dark strong ale – 11%	
<b>Miller Lite</b>	4.5
Miller Brewing, American light lager – 4.2%	

## BOTTLES/CANS

<b>-Fat Head's Benjamin Danklin, IPA</b>
<b>-Wolf Pup, Session IPA</b>
<b>-3 Floyds Dreadnaught, IPA</b>
<b>-Peroni, Italian lager</b>
<b>-Weihenstephaner, Hefeweissbier</b>
<b>-Franziskaner, Premium Weissbier</b>
<b>-Heineken 0.0, Non alcoholic beer</b>