

## SMALL PLATES \*

Marinated Castelvetrano Olives 6  
Salty Marble Potatoes 5  
Artisan Cheese Board 16  
Ahi Tuna Nachos 18  
Lamb Tartare, Ramp Kimchi, Herbed Sour Cream, Mustard, Crispy Farro 14  
Burrata, Spring Peas, Lemon Confit, Horseradish & Basil 13  
Grilled Octopus, Chorizo-Lemon Aioli, Piquillo Peppers, Potatoes & Salsa Verde 14  
Crispy Carnitas Tacos 12  
Roasted Marrow Bones & Brisket with Chimichurri & Toast 13  
Grilled Lamb Chops, Roasted Grape Tapenade, Goat Cheese, Red Wine Caramel 24  
Mac and Cheese with Broccoli & Bacon Breadcrumbs 12  
Japanese Style Chicken Wings 13

## FLATBREADS

Marinated Heirloom Tomato, Red Onion, Parsley & Parmesan Crisp 14  
House Made Lamb Sausage, Oven Dried Tomatoes & Manchego 13  
Duck, Goat Cheese, Dried Balsamic Figs & Basil 14

## LARGE PLATES \*

Mussels, Lemongrass Sausage, Tamarind & Thai Basil 13  
Spicy Gulf Shrimp, Gochujang, Rice Puree, Bok Choy, Coconut Milk 17  
House Ground Cheeseburger, Double Patty, American, Bacon & Heirloom Tomato 13  
Grilled Hanger Steak, Pistachio-Pesto Potato Salad, Fermented Chile Butter 23  
Orecchiette Pasta, Smoked Beef Shank Sugo, Creamer Peas, Cabbage & Tomatillo 18  
Pork Shoulder with Cannellini Beans, Rapini, Fennel, Pepperoncini & Bagna Cauda 24  
Turkey Leg for 2 with Local Greens, St. Pete's Bleu, Grapes, Mustard-Bacon Jus 22

## SALADS & VEGETABLES

Baby Kale Salad, Almond Breadcrumbs, Cherries, Manchego & Sherry Vin 10  
Cucumber & Melon Salad, Padron Vin, Red Onion, Goat Cheese & Croutons 10  
Sweet Corn, Smoked Chile Butter, Queso Fresco, Green Onion 10  
Grilled Broccoli with Fried Garlic, Fermented Chile Paste & Sweet Soy 10  
Summer Squash Gratin, Charred Eggplant, Peppers, Spigarello, Breadcrumbs 10  
Tempura Green Beans, Black Garlic Aioli, Togarashi & Lime 10

## SWEETS

Warm Sticky Toffee Cake with Mascarpone Cream 10  
Chocolate Pot de Crème, Cajeta & Citrus Crema, Hazelnut Brittle & Sea Salt 9  
Blueberry Pie, Pecans & Buttermilk Gelato 9

Victorinos

**Kitchen Open Late**

20% Gratuity Will be Added to Parties of 6 or More  
Open: Monday-Saturday, 5PM-12AM  
Happy Hour: Monday-Friday, 5PM-7PM  
Chef: JEFF HARRIS

## COCKTAILS

Victor Tango · Blanco Tequila, English Cucumber, Mint, Lime Juice & Cane Sugar	10
Melon Percocet · White Rum, Green Pepper Cointreau, Canteloupe, Basil & Lime	10
Pepper Smash · Gin, Red Bell Pepper, Mint, Lemon & Clover Honey	11
Passionfruit Gimlet · Vodka, Fresh Thyme, Passionfruit, Lime Juice & Extracted Pineapple	11
The Salamanca · Rye Whiskey, Spanish Vermouth, Genepy des Alpes, PAO Bitters	12
Damé Otra · Tequila, Mint, Agave, Lime, Peychaud's, Smoked Paprika	10
No Hablo · Mezcal, Applejack, Fernet Branca, Maraschino, Sweet Vermouth & PAR Bitters	12
Phil Collins · Gin, Yellow Chartreuse, Basil, Lemon, Cane Sugar & Soda	10
Bourb Is The Word · Bourbon, Sesame Honey, Lemon, Pineapple	10
Hands Off The Peaches 🍑 · Vodka, Peche de Vigne, Lemon, White Pepper & Sparkling Wine	10

## BREWS

### DRAUGHT

Lone Star.....	5	Cedar Creek "Tighty Whities" White IPA.....	8
Southern Star "Bombshell Blonde" Ale.....	6	Santa Fe "Happy Camper" IPA.....	7
Prairie "Weisse" Sour.....	7		

### BOTTLE

#### Easy

Fireman's #4 Blonde.....	5
Funkwerks Raspberry Provincial.....	8
Miller Light.....	5
Stella.....	5
Dos XX.....	5

#### IPA

Epic "Tart N Juicy" Sour IPA.....	7
Southern Star "Half Nelson" IPA.....	7
Lone Pint "Yellow Rose" IPA 500mL.....	12

#### Brown

Bell's Amber Ale.....	6
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#### Dark

Urban Family "Death To Cereal" Stout 500mL.....	15
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#### Belgian

Hitachino Nest White Ale.....	9
Kasteel "Barista" Chocolate Quad.....	9

#### Prairie Artisan Ales

· "Ace" Farmhouse Saison 500mL.....	16
· "Gold" American Wild Ale 500mL.....	16
· "TRVE" Edition Flanders Red 500mL.....	16

#### Cider

Austin Eastcider Pineapple.....	6
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## WINES

### SPARKLING

	GLASS	BOTTLE
<u>Prosecco</u> : La Luca NV Veneto, Italy	10	36
<u>Rosé</u> : Le Grand Courtage Brut NV Burgundy, FR	12	42
<u>Champagne</u> : Jean Vesselle Reserve Brut NV Champagne, FR		88

### WHITES

<u>Pinot Grigio</u> : Giacato, Goriska Brda, Slovenia, 2015	10	36
<u>Sauvignon Blanc</u> : Chateau Famaey, FR 2015	10	36
<u>Albariño</u> : Vionta, Rias Baixas, SP 2016	9	32
<u>Riesling</u> : Max Ferd. Richter Estate Mosel, GR 2015	12	44
<u>Grüner Veltliner</u> : BioKult, Niederösterreich, AT 2015	10	36
<u>Chardonnay</u> : Alain Normand, Macon, FR 2015	11	40
<u>Chardonnay</u> : Handley, Anderson Valley, CA 2014	13	48
<u>Rosé</u> : Henri Bourgeois, Coteaux-du-Vendômois, FR 2016	10	36
<u>Chenin Blanc</u> : Guiberteau "Les Moulins" Saumur, FR 2015		55
<u>Chardonnay</u> : Tyler, Santa Barbara, CA 2014		76

### REDS

<u>Pinot Noir</u> : Domaine Danjean, Burgundy, FR 2015	12	44
<u>Pinot Noir</u> : Left Coast Cellars, Willamette Valley, OR 2014	13	48
<u>Sangiovese</u> : Poggio Anima, Tuscany, IT 2015	10	36
<u>Grenache/Syrah</u> : Domaine Janasse, Côtes Du Rhône, FR 2014	11	40
<u>Carménère</u> : Viu Manent, Valle de Colchagua, Chile 2013	9	32
<u>Malbec</u> : Tinto Negro, Uco Valley, AG 2015	12	40
<u>Cabernet Sauvignon</u> : Unparalleled, Central Coast, CA 2014	12	44
<u>Cabernet/Merlot</u> : Larose-Trintaudon, Haut-Médoc, FR 2010	13	48
<u>Pinot Noir</u> : Rose Rock Drouhin, Eola-Amity Hills, OR 2014		72
<u>Nebbiolo</u> : Renato Ratti Marcenasco, Barolo Piedmont, IT 2012		95
<u>Cabernet Sauvignon</u> : Resolute, Lake County, CA 2015		55

### DIGESTIFS / AFTER DINNER COCKTAILS

Amaro Montenegro	8
Amaro Nonino	9
J. Rieger Cafe Amaro	9
Amaro Sibilla	8
Fernet-Branca	8