

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
Roasted Beets, Avocado Puree, Goat Cheese, Orange, Hazelnut Crumble 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
Beijing Bae · Gin, Lychee Water, Cinnamon & 5 Spice, Lime, 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
4 Corners "El Super Bee" De Saison.....	7	Destihl Sour Plum Stout.....	8

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
Uinta Labyrinth Barrel Aged Black Ale 750mL.....	28

Belgian

Poperings Hommel Bier Belgian IPA.....	10
Hitachino Nest White Ale.....	9
Kasteel "Barista" Chocolate Quad.....	9

Prairie Artisan Ales

· "Elisabeth" 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 2015	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> : Bianchi, Santa Barbara, CA 2015	12	44
<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