

SMALL PLATES *

Marinated Castelvetrano Olives 6
Salty Marble Potatoes 5
Artisan Cheese Board 16
Ahi Tuna Nachos 18
Lamb Tartare, Kimchi, Herbed Sour Cream, Mustard, Crispy Farro 14
Burrata, Sweet & Sour Eggplant, Marinated Fennel, Pinenuts & Mint 13
Grilled Octopus, Chorizo-Lemon Aioli, Piquillo Peppers, Potatoes & Salsa Verde 14
Crispy Carnitas Tacos 12
Roasted Marrow Bones & Brisket with Chimichurri & Toast 13
Mussels, Lemongrass Sausage, Tamarind & Thai Basil 13
Mac and Cheese with Broccolini & Bacon Breadcrumbs 12
Japanese Style Chicken Wings 13

FLATBREADS

Roasted Mushrooms, Sweet Peppers, Leeks & Pecorino 14
House Made Lamb Sausage, Oven Dried Tomatoes & Manchego 13
Duck, Goat Cheese, Dried Balsamic Figs & Basil 14

LARGE PLATES *

Grilled Lamb Chops, Roasted Carrot Hummus, Chickpea & Carrot Salad, Feta 24
Royal Red Shrimp Fried Rice, Chinese Sausage, Shiitake & Poached Egg 16
House Ground Cheeseburger, Double Patty, American, Bacon & Heirloom Tomato 13
Grilled Hanger Steak, Pistachio-Pesto Potato Salad, Fermented Chile Butter 23
Pork Shoulder with Cannellini Beans, Rapini, Fennel, Pepperoncini & Bagna Cauda 24
Turkey Leg for 2 with Mixed Greens, Blue Cheese, Grapes, Mustard-Bacon Jus 22

SALADS & VEGETABLES

Baby Kale Salad, Almond Breadcrumbs, Cherries, Manchego & Sherry Vin 10
Roasted Beets & Farro, Swiss Chard, Walnuts, Goat Cheese, Apple Cider Vin 10
Fall Squash Gratin, Poblano & Squash Cream, Pumpkin Seed Breadcrumbs 10
Roasted Sweet Potatoes, Greek Yogurt, Smoked Paprika, Mint, Dill, Hazelnuts 10
Grilled Broccolini with Fried Garlic, Fermented Chile Paste & Sweet Soy 10
Tempura Brussels Sprouts, Kimchi Mayo, Red Wine Caramel 10

SWEETS

Warm Sticky Toffee Cake with Mascarpone Cream 10
Chocolate Pot de Crème, Cajeta & Citrus Crema, Hazelnut Brittle & Sea Salt 9
Lemon & Lime Bar, Coconut Crème Anglaise, Apple & Basil Chutney, Pecans 9

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk of FoodBorne Illness.

victor
tandos

Kitchen Open Late

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

COCKTAILS

Victor Tango · Blanco Tequila, English Cucumber, Mint, Lime Juice & Cane Sugar	10
In Love w/ Da Coco · White Rum, Banane du Brésil, Coconut, Pineapple, Lime & Nutmeg	10
Pepper Smash · Gin, Red Bell Pepper, Mint, Lemon & Clover Honey	11
Passionfruit Gimlet · Vodka, Fresh Thyme, Passionfruit, Lime Juice & Extracted Pineapple	11
Apple Bottom · Apple Cinnamon Infused Bourbon & Rye Blend, Velvet Falernum & Bitters	12
Oh Kale No! · Vodka, Lemon, Kale Juice, Lemongrass Syrup & Soda	11
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
Take It For [Poma] Granate · Vodka, Luxardo Maraschino, Pama Grenadine, Lime & Bubbles	10

DRAUGHT

Lone Star.....	5	Ballast Point "Pumpkin Down" Scottish Ale.....	8
Southern Star "Bombshell Blonde" Ale.....	7	Santa Fe "Happy Camper" IPA.....	7
Destihl "Flanders Red" Wild Sour	7	Clown Shoes "Pecan Pie" Porter.....	8
Small Brewpub Black Pepper Pils.....	8		

BOTTLE

Miller Light.....	5
Funkwerks Raspberry Provincial.....	8
Dos XX.....	5
Epic "Tart N Juicy" Sour IPA.....	7
Austin Eastcider Blood Orange.....	6
No Coast "Gluten Full" Blonde Ale.....	10
Stella.....	5
Hitachino Nest White Ale.....	9
Bell's Amber Ale.....	6
Southern Star "Conspiracy Theory" IPA....	6

LARGE FORMAT

Bruery "Rueuze" Gueuze 750mL.....	18
Urban Family "Death To Cereal" Stout 500mL.....	15
Prairie "Gold" American Wild Ale 500mL.....	16
Lone Pint "Yellow Rose" IPA 500mL.....	12
Cascade "Sang Rouge" Sour Ale 750mL.....	24
Prairie "Brett C" Saison 500mL.....	16
Castle "Samichlaus Classic" Doppelbock 750mL....	18

SPARKLING

	GLASS	BOTTLE
<u>Prosecco</u> : Frattina NV Caltanissetta, Italy	10	36
<u>Rosé</u> : Le Grand Courtage Brut NV Burgundy, FR	12	44
<u>Champagne</u> : Canard-Duchêne Brut NV Champagne, FR		82

ROSÉ

Smith Story, Rheingau, GER 2016	13	48
Figuière Le Saint André, Côtes de Provence, FR 2016	10	36

WHITES

<u>Pinot Grigio</u> : Giacato, Goriska Brda, Slovenia, 2016	11	40
<u>Sauvignon Blanc</u> : Chateau Famaey, FR 2016	10	36
<u>Riesling</u> : Max Ferd. Richter Estate Mosel, GR 2012	12	44
<u>Chardonnay</u> : Alain Normand, Macon, FR 2015	11	40
<u>Chardonnay</u> : Handley, Anderson Valley, CA 2014	13	48
<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> : Sandhi, Mt. Carmel, Sta. Rita Hills, CA 2014	13	48
<u>Grenache/Syrah</u> : Domaine Janasse, Côtes Du Rhône, FR 2014	11	40
<u>Barbera</u> : Enzo Boglietti, Alba, IT 2015	12	44
<u>Carménère</u> : Viu Manent, Valle de Colchagua, Chile 2015	9	32
<u>Malbec</u> : Tinto Negro, Uco Valley, AG 2015	10	36
<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