

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 12

FLATBREADS

Conserved Mushrooms, Ricotta & Green Garlic Pesto 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 22
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
Stone Ground Grits, Morel Mushrooms & Sorrel 12
Grilled Broccoli with Fried Garlic, Fermented Chile Paste & Sweet Soy 10
Roasted Cauliflower, Green Molé, Grapefruit, Parsley, Mint & Charred Tortilla 10

SWEETS

Warm Sticky Toffee Cake with Mascarpone Cream 9
Chocolate Pot de Crème, Cajeta & Citrus Crema, Hazelnut Brittle & Sea Salt 9
Ricotta Cheesecake, Almond Crust, Blueberry Preserves 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
S.W.V.N.T.S. · Vodka, Falernum, Fresh Mango, Cilantro, Cane Sugar & Lime	10
Pepper Smash · Gin, Red Bell Pepper, Mint, Lemon & Clover Honey	11
Passionfruit Gimlet · Vodka, Fresh Thyme, Passion Fruit, 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
Green With Agave · Mezcal, Creme de Poire, Fresh Arugula, Agave & Lime	10
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	Deschutes "Fresh Squeezed" IPA	8
Southern Star "Bombshell Blonde" Ale	6	Small Brewpub "I Won't Share You" Sour	9
Prairie "Standard" Dry-Hopped Saison	8	Destihl Sour Plum Stout	8
Bavik Wittekerke Wild Ale	8		

BOTTLE

<u>Easy</u>		<u>Dark</u>	
Firestone Walker 805 Blonde	5	Urban Family "Death To Cereal" Stout 500mL	15
Funkwerks Raspberry Provincial	8	Uinta Labyrinth Barrel Aged Black Ale 750mL	28
Miller Light	5		
Stella	5	<u>Belgian</u>	
Dos XX	5	Poperings Hommel Bier Belgian IPA	10
		Hitachino Nest White Ale	9
		Kasteel "Barista" Chocolate Quad	9
<u>IPA</u>		<u>Prairie Artisan Ales</u>	16
Epic "Tart N Juicy" Sour IPA	7	· "Elisabeth" Farmhouse Saison 500mL	
Southern Star "Half Nelson" IPA	7	· "Gold" American Wild Ale 500mL	
Lone Pint "Yellow Rose" IPA 500mL	12	· "TRVE" Edition Flanders Red 500mL	
<u>Brown</u>		<u>Cider</u>	
Bell's Amber Ale	6	Austin Eastcider Pineapple	6

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> : Bernier, Loire, FR 2015	10	36
<u>Albariño</u> : Vionta, Rias Baixas, SP 2015	9	34
<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 2014	11	40
<u>Chardonnay</u> : Bianchi, Santa Barbara, CA 2015	12	44
<u>Rosé</u> : Château des Sarrins, Côtes de Provence, FR 2015	12	44
<u>Chenin Blanc</u> : Guiberteau "Les Moulins" Saumur, FR 2015		55
<u>Viognier</u> : Domaine Georges Vernay, Condrieu, FR 2014		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	13	48
<u>Sangiovese</u> : Poggio Anima, Tuscany, IT 2014	10	36
<u>Grenache/Syrah</u> : Domaine Janasse, Côtes Du Rhône, FR 2014	11	40
<u>Tempranillo</u> : Bodegas Cepa 'Hito', Ribera Del Duero, SP 2014	10	36
<u>Malbec</u> : Tinto Negro, Uco Valley, AG 2014	12	40
<u>Cabernet Sauvignon</u> : Unparalleled, Central Coast, CA 2013	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> : Girard, Napa Valley, CA 2014		65

DIGESTIFS / AFTER DINNER COCKTAILS

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