

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
Smoked Fish Dip, Sesame Crackers 12
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
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 Mixed Greens, Blue Cheese, 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, Rapini, 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
Plum Upside Down Cake, 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: Tuesday-Saturday, 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
Oh Kale No! · Vodka, Lemon, Kale Juice, Jalapeño, 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
Hands Off The Peaches 🍑 · Vodka, Peche de Vigne, Lemon, White Pepper & Sparkling Wine	10

BREWS

DRAUGHT

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

BOTTLE

Miller Light.....	5
Funkwerks Raspberry Provincial.....	8
Dos XX.....	5
Epic "Tart N Juicy" Sour IPA.....	7
Austin Eastcider Pineapple.....	6
Fireman's #4 Blonde.....	5
Stella.....	5
Hitachino Nest White Ale.....	9
Bell's Amber Ale.....	6
Southern Star "Half Nelson" IPA.....	7
Prairie "Okie" American Strong Ale.....	14

LARGE FORMAT

Bruery "Rueuze" Gueuze 750mL.....	18
Urban Family "Death To Cereal" Stout 500mL.....	15
Prairie "Gold" American Wild Ale 500mL.....	16
Prairie "TRVE" Edition Flanders Red 500mL.....	16
Bruery "Tart Of Darkness" Sour Ale 750mL.....	18
Lone Pint "Yellow Rose" IPA 500mL.....	12
Prairie "Ace" Farmhouse Saison 500mL.....	16
Prairie "Ape Snake" Saison 500mL.....	16
Blvd Lovechild #7 American Wild Ale 750mL.....	24

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	44
<u>Champagne</u> : Jean Vesselle Reserve Brut NV Champagne, FR		88

WHITES

<u>Pinot Grigio</u> : Giacato, Goriska Brda, Slovenia, 2015	11	40
<u>Sauvignon Blanc</u> : Chateau Famaey, FR 2016	10	36
<u>Riesling</u> : Max Ferd. Richter Estate Mosel, GR 2015	12	44
<u>Grüner Veltliner</u> : BioKult, Niederösterreich, AT 2015	9	32
<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>Grenache/Syrah</u> : Domaine Janasse, Côtes Du Rhône, FR 2014	11	40
<u>Barbera</u> : Enzo Boglietti, Alba, IT 2014	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
<u>Cabernet Sauvignon</u> : Resolute, Lake County, CA 2015		55

DIGESTIFS

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