

B I T E S

Salty Marble Potatoes 5
Marinated Castelvetrano Olives 6
Chicken Liver & Foie Gras Pâté 9
Artisan Cheese Board 16

F L A T B R E A D S

Conserved Mushrooms, Ricotta & Green Garlic Pesto 14
House Made Lamb Sausage, Oven Dried Tomatoes & Manchego 13
Duck, Goat Cheese, Dried Balsamic Figs & Basil 14

P L A T E S *

Ahi Tuna Nachos 18
Mussels, Lemongrass Sausage, Tamarind & Thai Basil 13
Crispy Carnitas Tacos 12
Lamb Tartare, Ramp Kimchi, Herbed Sour Cream, Mustard, Crispy Farro 14
Grilled Octopus, Chorizo-Lemon Aioli, Piquillo Peppers, Potatoes & Salsa Verde 14
Roasted Marrow Bones & Brisket with Chimichurri & Toast 13
Grilled Hanger Steak, Pistachio-Pesto Potato Salad, Fermented Chile Butter 23
Spicy Gulf Shrimp, Gochujang, Rice Puree, Bok Choy, Coconut Milk 16
Grilled Lamb Chops, Roasted Grape Tapenade, Goat Cheese, Red Wine Caramel 24
House Ground Cheeseburger, Double Patty, American, Bacon & Heirloom Tomato 13
Japanese Style Chicken Wings 12
Mac and Cheese with Broccoli & Bacon Breadcrumbs 12

F A M I L Y S T Y L E

Turkey Leg for 2 with Local Greens, St. Pete's Bleu, Grapes, Mustard-Bacon Jus 22
Pork Shoulder with Cannellini Beans, Rapini, Fennel, Pepperoncini & Bagna Cauda 22
Niman Ranch Beef Cheeks, Farro, Red Wine Braised Leeks, Bitter Greens 28

S A L A D S & V E G E T A B L E S

Baby Kale Salad, Almond Breadcrumbs, Cherries, Manchego & Sherry Vin 10
Roasted Beets, Avocado Puree, Goat Cheese, Orange, Hazelnut Crumble 10
Grilled Broccoli with Fried Garlic, Fermented Chile Paste & Sweet Soy 10
Roasted Cauliflower, Green Molé, Grapefruit, Parsley, Mint & Charred Tortilla 10
Stone Ground Grits, Morel Mushrooms & Sorrel 12

S W E E T S

Warm Sticky Toffee Cake with Mascarpone Cream 9
Chocolate Pot de Crème, Cajeta & Citrus Crema, Hazelnut Brittle & Sea Salt 9
Strawberry & Rhubarb Crisp with Vanilla Ice Cream 9

victor
tandos

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

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

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	<u>Belgian</u>	
Stella	5	Poperings Hommel Bier Belgian IPA	10
Dos XX	5	Hitachino Nest White Ale	9
		Birra Del Borgo Maledetta Saison IPA	14
<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> : Francois Montand Brut NV Jura, FR	11	40
<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> : Domaine Dé Fenouillet, Ventoux, FR 2016	10	40
<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>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
Amaro Nonino	9