



Whites by the Glass

Bin	Glass	Bottle
1 Rose, Cote des Roses (France)	13	50
2 Chardonnay, Boen (California)	15	58
3 Chardonnay, Wente Morning Fog (Central Coast)	13	50
4 Sauvignon Blanc, La Crema (Sonoma County)	14	52
5 Sauvignon Blanc, Kim Crawford (New Zealand)	15	58
6 Riesling, Dr. L (Germany)	12	46
7 Gavi Principessa, Banfi (Strevi, Italy) ♦	12	46
8 Pinot Grigio, Ruffino (Italy)	12	44
9 Pinot Grigio, Santa Margherita (Alto Adige, Italy)	16	62
10 Bianco, Frico (Italy)	12	45
11 Moscato, Primo Amore (Italy)	12	45
12 Sparkling, La Marca (California)	12	45
13 Sparkling, Freixenet “Cordon Negro” (Spain)	12	45

Reds by the Glass

21 Cabernet Sauvignon, Decoy (California)	14	52
22 Cabernet Sauvignon, Quilt (Napa Valley)	17	66
23 Cabernet Sauvignon, Rodney Strong (Sonoma County)	13	50
24 Corvo, Nero D'avola (Italy)	12	46
25 Red Blend – Thread Count (California)	13	50
26 Red Blend – DAOU Pessimist (Paso Robles)	15	58
27 Merlot, Bontera (California) ♦	15	58
28 Malbec, Piattelli (Argentina) ♦	14	56
29 Pinot Noir, Due Torri (Italy)	13	50
30 Pinot Noir, La Crema (Sonoma Coast) ♦	16	62
31 Chianti, Banfi Reserva (Tuscany, Italy)	15	58
32 Tuscan, Villa Antinori (Italy)	14	56
33 Valpolicella, Villalta Ripasso (Italy) ♦	14	56
34 Montepulciano Poliziano (Italy)	14	56



House Wines

Cabernet, Chianti, Merlot, Lambrusco, Chardonnay, Pinot Grigo by La Terre & Zonin available by the Glass 11 or Carafe 47

Sparkling by the Bottle

86 Stella Rosa (Piedmonte, Italy)	40
87 Dom Perignon (Epernay, France)	400
88 Roederer Estate (Anderson Valley)	65
89 Santa Margherita, Prosecco (Valdobbiandene, Italy)	60
90 Veuve Clicquot, Yellow Label (A’ Reims, France)	170
91 Roederer “Cristal” (Reims, France)	400
92 Rose, Hampton Water (France)	55

Whites by the Bottle

77 Moscato, D’Asti DOCG, Marco Negri (Italy)	40
78 Chardonnay – Cambria “Katherine’s Vineyard” (Santa Maria Valley)	52
79 Chardonnay, Decoy (Sonoma Coast/Napa Valley)	60
80 Chardonnay, Cakebread (Napa Valley)	80
81 Pinot Grigio, Mongris Collio (Friuli-Venezia Giulia, Italy)	47
82 Pinot Grigio, Due Torri (Italy)	45
83 Italian Blend, Casa Ferreirinha Papa Figo (Italy)	45
84 Sauvignon Blanc, Jules Taylor (Marlborough)	60

Reds by the Bottle

50 Amaroni, Tommasi (Italy) ♦	130
51 Barbera di Alba Viberti (Italy)	55
52 Dolcetto, DOC Monferrato (Italy)	57
53 Barolo, DOGC Priore Cantine Povero (Italy)	90
54 Brunello Di Montalcino – Castiglione (DOCG, Italy) ♦	110
55 Cabernet Sauvignon, Silver Oak (Alexander Valley)	160
56 Cabernet Sauvignon, Caymus (Napa Valley)	170
57 Cabernet Sauvignon, Duckhorn Vineyards (Napa Valley)	145
58 Merlot, Lastoria (Alexander Valley, California)	52
59 Merlot, Montanza (Alexander Valley, California) ♦	77
60 Pinot Noir, J Vineyard Russian River (California)	67
61 Red Blend, The Prisoner (Napa Valley)	102
62 Red Blend, Opus One (Napa Valley) ♦	500
63 Syrah, 6th Sense (Lodi, California) ♦	50
64 Petit Syrah & Petit Verdot, Petite Petit (California)	60
65 Zinfandel, Joel Gott (California)	50
66 Zinfandel, Saldo (Napa Valley)	55
67 Malbec, Tinto Negro (Mendoza, Argentina)	57
68 Chianti Classico, San Felice (Italy)	75

375ml Bottle

93 Chardonnay, LaCrema (California)	30
94 Chianti, Coltibuono Classico (Italy) ♦	30
95 Cabernet Sauvignon, Daou (Paso Robles)	30



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Specialty Drinks

Victoria’s Award-Winning Sangria Quench your thirst with our secret blend of fresh fruit juices and liqueurs!	13
Spicy Fig Margarita Jalpeño Infused Tequila. Triple Sec. Fig Syrup. Lemon. Sweet & Sour.	15
Pecan-tini Pecan Flavored Bourbon. Horchata. Cinnamon.	15
White Cowboy Cosmo Vodka. Tattersall Orange. Lemon. White Cranberry Juice. Fresh Rosemary.	14
Cinna-Gin Gimlet Tattersall Gin. Roses Lime. Honey. Ginger Cinnamon Syrup.	14
Nog n’ Ball Skrewball Eggnog. Fireball.	14
Italian Manhattan Bourbon. Amaro. Sweet Vermouth.	15
Dubai Chocolate Martini Stella Rosa Pistachio Cream. Chocolate Liqueur.	15
Caramel Cookie Espresso-tini Caramel Cookie Liquor 43. Blue Ice Double Espresso Vodka. Cream.	15
Victoria’s Classic Oldy Knob Creek Rye. Simple Syrup. Angostura Bitters.	15
Mocktails	
Bourbon Espresso Martini Lyre’s N/A Coffe Spirit. Lyre’s N/A Malt. Espresso. Cream. Simple Syrup.	10
Lucky Lucano Spritzer Amaro Lucano. N/A Aperol. N/A Prosecco.	10
Welch Dragon N/A Pink Berry Spirit. Strawberry. Dragon Fruit Syrup. Lemon. Seltzer. Basil.	10
Serena N/A Sauvignon Blanc Wine. With hints of Floral Aromas, Passion Fruit & Mango.	12
Shrub N’Bub Strawberry Seltzer	8
St Agrestis Phony Negroni A fantastic non-alcoholic Negroni delivering on the bitter, botanical taste.	8
Non-Alcoholic Spritzer Peach, blood orange, pomegranate, passion fruit	7
Lavender Rosemary Lemonade	7

Mojitos 14 | Mules 14 | Spritzers 12
Blood Orange • Passionfruit • Peach • Watermelon • Pomegranate

Bottled Beer

Angry Orchard Apple Cider	Heineken	Non-Alcoholic
Bent Paddle Black Ale	Michelob Golden Draft Light	Peroni 0.0
Budweiser	Michelob Ultra	Iron Horse Root Beer
Bud Light	Miller Lite	Sam Adams Hazy
Coors Light	Newcastle	Stella Artois Liberte
Corona	Peroni	White Claw N/A
Deschutes Fresh	Samuel Adams Lager	Black Cherry
Squeezed IPA	Schofferhoffer Heffewizen	
Fat Tire	White Claw	

Tap Beer

Seasonal Selection	Blue Moon	Guinness
Alaskan Amber	Coors Light	Stella Artois
Black Stack Pull Tabs	Fulton Lonely Blonde 🍷	Surly Furious IPA 🍷

After Dinner Drink Selections

Victoria’s Coffee 10 Tuaca. Kahlua. Baileys	Frangelico 8 B & B 9 Grappa 12 Romana Sambuca 10	Cognacs 10 Hennessey 10 Rémy Martin VSOP 10 Courvoisier 9
Nooku Russian 14 Nooku Bourbon Cream. Kahlua Cream	Ramos Pinto Port 11 10yr 11 20yr 17 30yr 25	Amaro 9 Fernet-Branca 9 St. Agrestis 9
Irish Coffee 9 Jameson Irish Whiskey. Irish Mist		

HAPPY HOUR (BAR AND PATIO DINING ONLY)

Monday – Sunday 3 to 6 pm

Bevande

Tap Beer 2 Off • House Wine 8

Piastre Per Condividere \$10

Pan Seared Gnocci	Chicken Quesadilla
Garlic & Cheese Bread	Artichoke Cheese Dip with Crostini
with Pepperoni	Fresh Basil Calamari
Balsamic Portabella Mushrooms	Bruschetta with Crostini



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Victoria’s Award-Winning Sangria Quench your thirst with our secret blend of fresh fruit juices and liqueurs!	13
Spicy Fig Margarita Jalpeño Infused Tequila. Triple Sec. Fig Syrup. Lemon. Sweet & Sour.	15
Pecan-tini Pecan Flavored Bourbon. Horchata. Cinnamon.	15
White Cowboy Cosmo Vodka. Tattersall Orange. Lemon. White Cranberry Juice. Fresh Rosemary.	14
Cinna-Gin Gimlet Tattersall Gin. Roses Lime. Honey. Ginger Cinnamon Syrup.	14
Nog n’ Ball Skrewball Eggnog. Fireball.	14
Italian Manhattan Bourbon. Amaro. Sweet Vermouth.	15
Dubai Chocolate Martini Stella Rosa Pistachio Cream. Chocolate Liqueur.	15
Caramel Cookie Espresso-tini Caramel Cookie Liquor 43. Blue Ice Double Espresso Vodka. Cream.	15
Victoria’s Classic Oldy Knob Creek Rye. Simple Syrup. Angostura Bitters.	15
Mocktails	
Bourbon Espresso Martini Lyre’s N/A Coffe Spirit. Lyre’s N/A Malt. Espresso. Cream. Simple Syrup.	10
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Bent Paddle Black Ale	Michelob Golden Draft Light	Peroni 0.0
Budweiser	Michelob Ultra	Iron Horse Root Beer
Bud Light	Miller Lite	Sam Adams Hazy
Coors Light	Newcastle	Stella Artois Liberte
Corona	Peroni	White Claw N/A
Deschutes Fresh	Samuel Adams Lager	Black Cherry
Squeezed IPA	Schofferhoffer Heffewizen	
Fat Tire	White Claw	

Tap Beer

Seasonal Selection	Blue Moon	Guinness
Alaskan Amber	Coors Light	Stella Artois
Black Stack Pull Tabs	Fulton Lonely Blonde 🍷	Surly Furious IPA 🍷

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