



## Whites by the Glass

Bin	Glass	Bottle
1 Rose, Hampton Water (France)	13	50
2 Chardonnay, Boen (California)	15	58
3 Chardonnay, Daou (Paso Robles)	14	52
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 Red Blend, 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 Grigio by Canyon Road & Zonin  
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

### 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 – Castiglion (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, Latoria (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)	55
66 Zinfandel, Saldo (Napa Valley)	60
67 Malbec, Tinto Negro (Mendoza, Argentina)	57
68 Chianti Classico, San Felice (Italy)	75

### 375ml Bottle

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

♦ Organic/sustainable wine.

• Product pricing and availability may change without notice •



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## Specialty Drinks

<b>Victoria's Award-Winning Sangria</b>	14
Quench your thirst with our secret blend of fresh fruit juices and liqueurs!	
<b>Pineapple &amp; Passion Chili Margarita</b>	15
Jalapeño Infused Tequilla. Triple Sec. Agave. Sweet & Sour. Tajin. Pineapple. Passion Fruit.	
<b>Gin &amp; Juice</b>	15
Gin. Amaro Nonino. Agave. Lemon. Sweet Vermouth.	
<b>Lavender French 75</b>	14
Empress Gin. Lemon. Lavender Syrup. Agave. Champagne.	
<b>Italian Manhattan</b>	15
Bourbon. Amaro. Sweet Vermouth.	
<b>Victoria's Classic Oldy</b>	15
Rye Whiskey. Simple Syrup. Dried Orange. Angostura Bitters.	
<b>Coco-Lime Tini</b>	14
Malibu. Vodka. Coconut Purée, Lime Juice. Cream.	
<b>Arancia Rossa Spritz</b>	15
Aperol. Blood Orange. Brut. Mint.	
<b>Strawberry Lemon Drop</b>	15
Strawberry Vodka. Triple Sec. Lemoncillo. Lemon. Sweet & Sour. Strawberry Purée.	
<b>Mocktails</b>	
<b>Bourbon Espresso Martini</b>	10
Lyre's N/A Coffe Spirit. Lyre's N/A Malt. Espresso. Cream. Simple Syrup.	
<b>Welch Dragon</b>	10
N/A Juniper Spirit. Strawberry. Dragon Fruit Syrup. Lemon. Seltzer. Basil.	
<b>Serena</b>	12
N/A Sauvignon Blanc Wine. With hints of Floral Aromas, Passion Fruit & Mango.	
<b>Shrub N'Bub Strawberry Seltzer</b>	8
<b>St Agrestis Phony Negroni</b>	8
A fantastic non-alcoholic Negroni delivering on the bitter, botanical taste.	
<b>Non-Alcoholic Spritzer</b>	7
Peach, blood orange, pomegranate, passion fruit	
<b>Lavender Rosemary Lemonade</b>	7

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

### Bottled Beer

Angry Orchard Apple Cider	Heineken	<b>Non-Alcoholic</b>
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

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



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### HAPPY HOUR (BAR AND PATIO DINING ONLY)

Monday – Friday 3 to 6 pm • Saturday & Sunday **ALL DAY**

#### Bevande

Tap Beer 2 Off • House Wine 8

#### Piastre Per Condividere \$10

Fried Pickle Spears	Chicken Quesadilla
Fried Jalapeño Poppers	Artichoke Cheese Dip with Crostini
Fried Mushrooms	Fresh Basil Calamari
Garlic & Cheese Bread with Pepperoni	Bruschetta with Crostini

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