

FAMILY-OWNED SINCE 1963

Victor's Café

WINES BY THE GLASS

SPARKLING

Moët & Chandon Impérial Brut · Champagne, France · 187 ml	38
Ruffino Prosecco · Italy · 187 ml	18

ROSÉ

Stoller Family Estate · 2025 · Willamette Valley, Oregon	15
Gérard Bertrand · 2023 · Languedoc, France	16

WHITES

Pazos de Lusco · Albariño · 2024 · Rías Baixas, Spain	15
Domaine Curry · Sauvignon Blanc · 2023 · Napa Valley	22
Bortoluzzi · Pinot Grigio Delle · 2023 · Trentino Alto Adige	16
Chalk Hill · Chardonnay · 2024 · Sonoma Coast, California	17

REDS

Banshee · Pinot Noir · 2024 · Santa Barbara County, California	16
Felino · Malbec · 2024 · Mendoza, Argentina	15
Beronia · Rioja Reserva · 2020 · Rioja, Spain	17
Justin · Cabernet Sauvignon · 2022 · Paso Robles, California	19

SANGRÍA DE LA CASA

Glass / Half pitcher / Pitcher

Red Sangria	19 / 37 / 52
White Sangria	19 / 37 / 52
Sparkling Sangria	20 / 38 / 54
Wine, triple sec, brandy, gin, pineapple, guava, oranges and fresh-squeezed juice.	

**Dietary Restrictions: v= Vegetarian and/or Vegan Option Available // gf= Gluten Free
^Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase

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SPECIALITY COCKTAILS

EL HIBISCO AHUMADO 19

Illegal Mezcal Reposado, Flor de Jamaica Purée, Fresh Lime Juice, Simple Syrup, Tajín Clásico Chile Lime Rim

STRAWBERRY REFRESHER MOJITO 19

Grey Goose Berry Rouge, Strawberries, Fresh Lime, Mint Leaves, Simple Syrup

COCO LOCO 18

Bacardi Superior, Cruzan Dark Rum Black Strap Estate, Coco Lopez, Pineapple Juice

TROPICAL HURRICANE 18

Bacardi Superior, Cruzan Dark Rum Black Strap Estate, Frangelico Pineapple & Orange Juices, Grenadine

THE HAVANA, OUR TAKE ON AN OLD FASHION 19

Santa Teresa 1796 Solera Rum, Maraschino Liqueur, Martini Fiero, Bitters

HEMINGWAY DAIQUIRI 19

Bacardi Superior, Maraschino Liqueur, Fresh Lime Juice, Simple Syrup

MOJITO CLASICO 19

Bacardi Superior, Fresh Lime, Mint Leaves, Simple Syrup

CUBICHE FLACO "SKINNY MOTITO" 19

Tito's Vodka, Fresh Lime, Splenda, Mint Leaves

COCONATY MOJITO 19

Bacardi Coco, Fresh Lime, Mint Leaves, Simple Syrup

SPICY CUCUMBER MARGARITA 20

Patrón Silver, Patrón Citrónge Orange & Jalapeño Liqueur, Tajín Clásico Chile Lime Rim

ZERO PROOF

Tropical Refresher 16

Limonada, Pineapple & Mango Juice, Ginger Beer

Stella Liberte, Alcohol Free 12

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RUM

Bacardi Superior White	16
Bacardi Black	16
Bacardi Coconut	16
Bacardi Limon	16
Bacardi Spiced American Oak	16
Bacardi Aged Anejo Cuatro 4 Yr	17
Bacardi Aged Rare Gold Reserva Ocho 8 Yr	18
Bacardi Aged Extra Rare Gold Gran Reserva Diez 10 Yr	19
Bacardi Reserva Limitada	29
Captain Morgan Spiced	15
Coconut Cartel	15
Cruzan Black Strap	16
Malibu Coconut	15
Mount Gay Eclipse	15
Myers's Original Dark	15
Ron Barceló Añejo	18
Ron Barceló Imperial	19
Ron Barceló Gran Platinum	15
Ron Zacapa 23yr	19
Ron Zacapa XO	35
Leblon Cachaça	17
Santa Teresa 1796	18
Facundo Neo	18

BEER

Corona, \$12
Brooklyn IPA, \$12
Negra Modelo, \$12
Presidente, \$12
Stella Artois, \$12
Hatuey, Cuban Style Lager, \$12
Dos Equis Lager, \$12

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A taste of Havana. To share... or not.

SMALL PLATES

Ceviche de Salmón*	20
Citrus-marinated Atlantic salmon, red onion, mango and avocado.	
Ceviche de Pargo*	29
Citrus-marinated snapper, red onion, mango and avocado.	
Havana Guac	19
Avocado, tomato, cilantro, onion and lime, with tropical root chips.	
Quesadilla Cubana	16
Baked cassava tortillas with Creole shrimp and Manchego cheese.	
Pulpo a la Parrilla	26
Grilled octopus with romesco, chimichurri and boniato crisps.	
Bartolito	17
Sweet plantain croquettes filled with pork, with black bean purée and goat cheese.	
Croquetas Corral	16
Crisp Berkshire ham croquettes with fig jam sauce.	

SMALL PLATES

Harina de Maíz Tierno con Camarones	17
Creamy corn polenta with shrimp in a zesty Creole sauce.	
Fritas Cubanas	17
Cuban beef, pork and chorizo sliders with shoestring fries.	
Empanadas de Pollo	16
Baked puff pastry filled with braised chicken, with mango-habanero sauce.	
Tostones con Masitas de Puerco	15
Fried green plantains topped with pork bites.	
Mariquitas Surtidas	11
House-made tropical chips with tomato-cachucha sauce.	
1492 Aperitivo Cubano	36
A selection of classic Cuban appetizers to share. Serves two.	
Frituritas de Bacalao	17
Cod and corn fritters with house-made tartar sauce.	

*Ceviches contain raw fish. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Cocktails, wine and spirits are available on our beverage menus.