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 · 2025 · Languedoc, France	**16**

WHITES

Pazos de Lusco · Albariño · 2024 · Rías Baixas, Spain	**15**
Emmolo · Sauvignon Blanc · 2025 · California	**16**
Bortoluzzi · Pinot Grigio Delle · 2024 · Trentino Alto Adige	**16**
Chalk Hill · Chardonnay · 2024 · Sonoma Coast, California	**17**

REDS

Banshee · Pinot Noir · 2024 · Sonoma County, California	**16**
Felino · Malbec · 2025 · Mendoza, Argentina	**15**
Beronia · Rioja Reserva · 2020 · Rioja, Spain	**17**
Justin · Cabernet Sauvignon · 2023 · 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.

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SPECIALITY COCKTAILS

Mojito Clásico 19
Bacardi Superior, fresh lime, mint and simple syrup.

Hemingway Daiquiri 19
House version: Bacardi Superior, maraschino liqueur, fresh lime and simple syrup.

The Havana 19
Santa Teresa 1796 Solera rum, maraschino liqueur, Martini Fiero and bitters.

Cubiche Flaco 19
Tito’s vodka, fresh lime, Splenda and mint.

Coconaty Mojito 19
Bacardi Coco, fresh lime, mint and simple syrup.

El Hibisco Ahumado 19
Ilegal reposado mezcal, Flor de Jamaica purée, fresh lime and simple syrup, with a Tajín rim.

Coco Loco 18
Bacardi Superior, Bacardi Black, Coco Lopez and pineapple juice.

Spicy Cucumber Margarita 20
Patrón Silver, Patrón Citrónge orange and jalapeño liqueur, with a Tajín rim.

Strawberry Refresher Mojito 19
Grey Goose Berry Rouge, strawberries, fresh lime, mint and simple syrup.

Lychee Martini 19
Tea-infused Botanist gin, lychee juice, fresh lime and simple syrup.

ZERO PROOF

Tropical Refresher 16
Limonada, pineapple, mango and ginger beer.

Stella Liberté · Alcohol-free beer 12

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

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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**
Brugal Añejo	**17**
Brugal Extra Viejo	**19**

BEER

Corona, $12
Brooklyn IPA, $12
Negra Modelo, $12
Presidente, $12
Stella Artois, $12
Hatuey, Cuban Style Lager, $12
Dos Equis Lager, $12
Guinness Pub Draught, $12
Michelob Ultra, $12

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

SMALL PLATES

Ceviche de Salmón GF* ‡ **23**
Citrus-marinated Faroe Islands Salmon, red onion, mango and avocado.

Ceviche de Pargo GF* ‡ **30**
Citrus-marinated snapper, red onion, mango and avocado.

Havana Guac GF*/VG* **20**
Avocado, tomato, cilantro, onion and lime, with tropical root chips.

Quesadilla Cubana **16**
Baked cassava tortillas with Creole shrimp and Manchego cheese.

Bartolito While available **17**
Sweet plantain croquettes filled with pork, with black bean purée and goat cheese.

SMALL PLATES

Croquetas Corral **17**
Crisp Berkshire ham croquettes with fig jam sauce.

Fritas Cubanas **17**
Cuban beef, pork and chorizo sliders with shoestring fries.

Empanadas de Pollo **17**
Baked puff pastry filled with braised chicken, with mango-habanero sauce.

Mariquitas Surtidas **11**
House-made tropical chips with tomato-cachucha sauce.

Frituritas de Bacalao **17**
Cod and corn fritters with house-made tartar sauce.

Pulpo a la Parrilla **26**
Grilled Octopus on a bed of romesco sauce, chimichurri sauce, boniato crisps

GF = Gluten-free V = Vegetarian VG = Vegan
* Available with modifications; please ask your server.

‡ 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.