From the Barrel

Black Manhattan
Elijah Craig, Amaro, Bitters 17

Duck-fat Washed Old Fashioned
Penelope Four Grain, Duck-fat,
Angostura Bitters,
Rosemary Simple Syrup 22

Paper Planes
Larceny Bourbon, Aperol,
Amaro Nonino, Lemon 17

Victor's Old Fashioned
Jimmy Red Bourbon,
Angostura Bitters,
Simple Syrup 17

Campfire Old Fashioned
Elijah Craig Toasted Barrel,
Orange Bitters,
Almond Simple Syrup,
Cherry Wood Smoke 18

Bourbon Flights

Heaven Hill
Larceny, Elijah Craig Small Batch,
Elijah Craig Rye, Old Fitzgerald 7 Year
40

Penelope
Penelope 4 Grain, Penelope Architect,
Penelope Barrel Strength, Penelope Cigar Blend
40

Victor's Signature Cocktails

Dangerous Summer
Lalo Tequila, Jalapeno,
Strawberry,Lime, Elderflower 16

Midnight in Paris
Tito's Vodka, Vanilla,
Lemon, Lavender 16

The Gambler
Lalo Tequila, Averna, Orange 16

Ella Spritzgerald
Bombay Sapphire Gin, Blueberry, Basil,
Lemon, Prosecco 15

MidWinters Night Spritz
Aperol, Cranberry,
Rosemary, Prosecco 15

Aviation
Empress Gin,Creme de Violet,
Luxardo, Lime 17

Victoria's Martini
Botanist Gin, Elderflower,
Lime, Thyme Simple 16

Fireside
Tito's Vodka, Grapefruit,
Rosemary, Maple simple 17

BAR BITES

Oysters on the Half Shell
½ dozen $6
1 dozen $12

Pickle Board
House Pickled Vegetables,
Whole Grain Mustard, Olives, Cucumbers,
Pancetta Deviled Eggs
$12

Martini Beef Tips*
Steak Bites, Green Olives, Shallots, Vermouth,
Gorgonzola, Truffle Whipped Potatoes
$16

Mushroom & Swiss Burger*
Potato Bun, Seasoned Steak Fries
$20

Short Rib Hoagie
Onions, Pepperoncinis, Cheddar Cheese, Hoagie Roll,
Seasoned Steak Fries
$22

VICTOR'S
SEAFOOD & STEAK

**These items are cooked to order. Consuming raw or under cooked meats may increase your risk of food born illness, especially if you have certain medical conditions*