

Tini Time

Ultimate Dry & Dirty

Kettle One Vodka, splash of olive juice with blue cheese stuffed olives.

Victorias' Lemoncello Drop

Absolut Citron, Triple Sec, Lemoncello sweet & sour, and a squeeze of fresh lemon.

Cosmopolitan

Grey Goose Le Citron, Contreau, Cranberry Juice and a squeeze of fresh lime.

Fountain of Youth

Three Olive Pomegranate Vodka, Pama liqueur, splash of champagne and three blue berries

Blue Ocean

Sky Vodka, Blue Caraco, a splash of grapefruit juice and a dash of sugar

Espresso Martini

Stolichnaya Vanilla Vodka, Starbucks Cream Liqueur and a shot of espresso.

Beers on Tap

Michelob Golden Light

Sam Adams (Seasonal)

Leinie's Honey Weiss

Summit (EPA)

Stella Artois

Guinness

Bottle Beer

Amstel Light

Bass Ale

Beck's Dark

Blue Moon

Budweiser

Bud Light

Bud Light Lime

Coors Light

Corona

Corona Light

Heineken

Heineken Light

Killian's Red

Michelob Golden Light Draft

Michelob Ultra

Mike's Hard Lemonade

Miller Genuine Draft

Miller Genuine Draft 64

Miller Lite

Newcastle

Peroni

Smirnoff Grape

Clausthauler (NA)

Odoul's (NA) – Amber & Regular

Redbridge (gluten-free)

South of the Border

Perfect Italian Margarita

Disaronno, Korbel, sweet and sour. and a squeeze of fresh lime.

Golden Margarita

1800, Grand Marnier, sweet and sour and a squeeze of fresh lime.

Pomegranate Margarita

Jose Cuervo, Pomegranate Liqueur sweet & sour and a squeeze of fresh lime.

Deep Blue Margarita

Jose Cuervo, Blue Caraco sweet & sour and a squeeze of fresh lime.

Upper Class Margarita

Patron, Contreau, a Splash of Grand Mariner, sweet & sour and a squeeze of fresh lime.

Sids Margarita

Victorias' special recipe.

Warm Up

Italian Coffee

Amaretto, coffee & whipped cream

Irish Coffee

Jameson, Irish Mist & sugar

Victoria's Coffee

Tia Maria, Kaluha & Baileys

Cool Down

Brandy Alexander

Brandy, Cream de Coca & ice cream

Velvet Hammer

Frangelica, Baileys, Kaluha, Amaretto & ice cream

Strawberry Shortcake

Strawberries, Amaretto, Rum & ice cream

Pink Squirrel

Cream de Coca, Cream de Noya & ice cream

Features

Almond Joy Martini \$8

Pomegranate Mojito \$7

Kendall Jackson Pinot Noir \$7

Kendall Jackson Meritage \$7

Kendall Jackson Reisling \$7

Kendall Jackson Chardonnay \$7

Happy Hour

Monday - Friday

4:00pm - 6:00pm

Drinks

Margaritas \$3.50

House Wine: \$4.00

Tap Beer: \$1.00 off

Happy Hour Prices apply to bar and outside seating only.

Whites by the Glass

Bin		Gls	Btl
1	Chardonnay, Menage A Trois (Ca)	7	27
2	Chardonnay, Kendall Jackson (Ca)	7	27
3	Chardonnay, Sonoma Cutrer (Russian River, Ca)	9	35
4	Sauvignon Blanc, Sterling (Napa Valley, Ca)	7	27
5	Riesling, St. Gabriel (Mosel-Saar-Ruwer, Germany)	6	23
6	Gavi Principessa, Banfi, (Strevi, Italy)	7	27
7	Pinot Grigio, Bolini (Trentino, Italy)	7	27
8	Pinot Grigio, Santa Margherita (Valdadige, Italy)	11	43
9	Piesporter, St. Gabriel (Mosel-Saar-Ruwer, Germany)	5	19
10	Gewurztraminer, Fetzer (Ca)	6	23
11	Sparkling, Gionelli Asti (Italy)	7	27
12	Sparkling, Frexinet Cordon Negro (Spain)	7	27
House Wine: Cabernet Sauvignon, Merlot, Chianti, Chardonnay, Pinot Grigio, White Zinfandel, Lambrusco			
		5	24

White Grapes

74	Moscato, Mezzacorona (Dolomiti, Italy)
75	Chardonnay, Cambria "Katherine's Vineyard" (Santa Maria Valley, Ca)
76	Chardonnay, ZD (Ca)
77	Chardonnay, Cakebread (Napa Valley, Ca)
78	Ovierto, Antinori (Ovierto Classico, Italy)
79	Pinot Grigio, Luna (Napa Valley, Ca)
80	Pinot Grigio, Maso Canali (Trentino, Italy)
81	Sauvignon Blanc, White Haven (New Zealand)
82	Sauvignon Blanc, Kim Crawford (New Zealand)

Sparkling

83	Gionelli Asti (Italy)	27
84	Frexinet Cordon Negro (Spain)	27
85	Dom Perignon 1999 (Epernay, France)	170
86	Roederer Estate (Anderson Valley, Ca)	39
87	Santa Margherita, Prosecco (Valdobbiandene, Italy)	42
88	Veuve Clicquot, Yellow Lable (A' Reims-France)	75
89	Cristal	325

375ml

90	Chardonnay, Robert Mondavi (Napa, Ca)	18
91	Chianti Classico, Rocca della Macie (Tuscany, Italy)	15
92	Meritage, Estancia (Paso Robles, Ca)	24
93	Sparkling, G.H. Mumm Cordon Rouge, Brut (France)	40

Reds by the Glass

Bin		Gls	Btl
20	Cabernet Sauvignon, BV (Napa Valley, Ca)	7	27
21	Cabernet Sauvignon, Estancia (Paso Robles, Ca)	9	35
22	Cabernet Sauvignon / Merlot / Zinfandel Menage A Trois (Ca)	7	27
23	Meritage, Estancia (Paso Robles, Ca)	12	47
24	Merlot, Rodney Strong 2004 (Sonoma, Ca)	7	27
25	Merlot, J. Lohr (Paso Robles, Ca)	9	35
26	Zinfandel, Rosenblum Cellars (North Coast, Ca)	7	27
27	Malbec, Colores del Sol, (Mendoza, Argentina)	6	23
28	Shiraz, Rosemount Estate (Australia)	6	23
29	Pinot Noir, Sterling (Central Coast, Ca)	7	27
30	Pinot Noir, MacMurray Ranch (Sonoma, Ca)	8	31
31	Sangiovese, Frescobaldi Remole (Tuscany, Italy)	6	23
32	Chianti Classico, Rocca delle Macie (Tuscany, Italy)	8	31
33	Dolcetto, Marchesi (D'Alba, Italy)	9	35
34	Valpolicella, Solane Santi (Italy)	7	27

Red Grapes

50	Amaroni, Tommasi 2004 (Piedmonte/Verona, Italy)	78
51	Barbara, Marchesi "Ruvei" 2006 (D'Alba, Italy)	35
52	Barolo, Marchesi 2005 (Piedmonte, Italy)	65
53	Brunello Di Montalcino, Col d' Orcia 2004 (Tuscany, Italy)	70
54	Cabernet Sauvignon, Louis M. Martini (Napa, Ca)	35
55	Cabernet Sauvignon, Mt. Veeder 2006 (Napa, Ca)	60
56	Cabernet Sauvignon, Chimney Rock 2006 (Stags Leap, Ca)	70
57	Cabernet Sauvignon, Silver Oak 2005 (Alexander Valley, Ca)	85
58	Cabernet Sauvignon, Beringer , Private Reserve 2005 (Napa, Ca)	115
59	Cabernet Sauvignon, BV "George De Latour" 2006 (Napa, Ca)	115
60	Chianti Classico, Ruffino, Aziano (Tuscany, Italy)	32
61	Chianti Classico Riserva Ducale, Ruffino (Tuscany, Italy)	47
62	Chianti Riserva, Frescobaldi Nipozzano 2005 (Tuscany, Italy)	50
63	Meritage, Kendall-Jackson (Ca)	35
64	Merlot, Kendall-Jackson (Ca)	32
65	Merlot, Franciscan 2005 (Napa, Ca)	38
66	Pinot Noir, La Crema 2008 (Sonoma, Ca)	42
67	Pinot Noir, Etude 2006 (Carneros, Ca)	65
68	Red Wine, Opus One 2005 (Napa Valley, Ca)	185
69	Syrah, Montes Alpha 2006 (Colchagua Valley, Chile)	39
70	Zinfandel, Seven Deadly Zins (Lodi, Ca)	35
71	Malbec, Boldega Colome Estate 2007 (Mendoza, Argentina)	39
72	Rioja, Martin Codax 2006 (Spain)	28

** All wines are subject to vintage change and availability **