Vermut Flights

All vermouth flights are curated by our beverage director Cristina Suarez

| Tier 1 | $20 | Tier 2 | $30 |

**VERMUT BY THE BOTTLE**

**Homemade**
- La Mila (White) $40
- Titi Marle (Rosé) $40

**Red**
- La Gitana (Spice-Sweet), Spain $37
- La Pivon (Clove-Cat), Spain $54
- Lustau Vermut (Fruity-Herbaceous), Spain $60
- Gonzalez Byass La Copa (Cinnamon-Bourbon), Spain $63
- Mancino Kopi (Coffee-Earth), Italy $84
- La Cuesta Vermouth (Clove-Camass), Spain $60
- Golfo Vermouth (Clove-Harm Spices), Spain $78
- Tximista Vermouth (Roasty-Bitter), Spain $88

**White**
- La Pivon (Vanilla-Citrus), Spain $54
- Lustau Vermut (Fruity-Citrus), Spain $63
- Mancino Sakura Limited Edition (Cherry Blossom-Citrus), Italy $108
- La Cuesta Vermouth (Oak-Floral), Spain $60
- Bodega Martinez La Cuesta Reserva Ascasia (Citrus-Herbaceous), Spain $78
- Tximista Vermouth (Bitter-Crash), Spain $88

**WINE BY THE BOTTLE**

**Sparkling/PET NAT**
- Sauvignon Blanc | Frisant Blanco, IL Farneto, Italy $48
- Vermentino | Weeping Juan Rose, Delingquate, Australia $50

**White**
- Catarratto | Guancia Bianca, Fabio Perracane, Sicily $56
- Sauvignon Blanc | Gaspard, Jenny & Francois, France $42
- Verdejo | Gulp Nablo (IL), Spain $36
- Semillon | JCV, Charlie Villard, Chile $63

**Orange & Rose**
- Hondarribi Zuri | Txampia Txakoli Rosado, Spain $57
- Black Muscat | Oreads, Papras Yrrnavos Rose, Greece $54
- Pinot Grigio | Castello Di Stefango Macerato, Italy $57

**Red**
- Cabernet Sauvignon | No En Pituko, Vina Echevarria, Chile $38
- Tempranillo | Queen of the Sierra, Porlorn Hope, California $48
- Pinot Noir | Moonflower, Apolloni, Oregon $66
- Grenache | Chat Fou, Eric Texier Cotes du Rhone Rouge, France $55
- Syrah | Blood + Flowers, Irusai, Oregon $65

Welcome to Victoria’s!

An ode to Kush’s beloved mother Victoria. This is a dedication to her and to her love for all things Spain such as Homemade vermouths, long pour Spanish ciders, natural wines and a clean, green (her favorite color) Euro-Style decor. You loved her 1980’s kitchen, now enjoy her favorite dinner party!

Free pan con tomato with purchase of bottle of homemade vermouth
LA VERMUTERIA $12
Vermouth Cocktails
Vermut con Sifón | Vermouth La Cuesta, Soda, Boozy Olive, Orange
Spanish Mule | Dry White Vermouth, Lime juice, Fever Tree Ginger Beer
I Need A Name For This | M&R Pireo, Fever Tree Tonic
G-Nasté (Sin Alcohol) | (0.5%) M&R Floreale, Fever Tree Tonic $11

Vermut by the Glass
White | La Mila $10 Rosé | Titi Maria $10

White
La Pivón (Vanilla-Citrus) $11 La Pivón (Clove-Oak) $11
Lustau Vermut (Butty-Citrus) $12 Lustau Vermut (Ripe Fruit-Beeswax) $11
La Cuesta Vermut (Gah-Floral) $12 Gonzalez Byass La Copa (Cinnamon-Hutty) $13
Takimista Vermut (Bitter-Crisp) $12 La Cuesta Vermut (Crisp-Orange) $12

Non Alcoholic M&R Floreale (0.5%) $10

Kush’s Homemade Sangria (free souvenir cup) $13
Red vermouth, red wine, orange bitters, citrus, lemon-lime

WINE BY THE GLASS
Sparkling/PET NAT
Cava Extra Brut | Azimut, Catalonia, Spain $14
Lambrusco | Paltrinieri Solco, Emilia-Romagna, Italia $13
Orange Sparkling | The Piqutte Project, California $16

White
White Blend | Meinlknag Burgenland Weiss, Austria $15
Riesling | Ovum Big Salt, Elkton Oregon $14
Chardonnay | Era, California $14
Vermentino | Screaming Betty, Delinquente, Australia $16

Rose/Orange
Tempranillo | Frank of Nature, Villa Nueva Alcardes, Spain $13
Muller Thurgau | Weingut Schlossmühlenhof “Pinke Pinke”, Germany $14
Sauvignon Blanc | Gulp Hablo, Castilla la Mancha, Spain $14
Orange Piqueuette | Dream on, Old Westminster, Maryland $15

Red
 Zweiglet | Christina, Carantum, Austria $15
Montepulciano | Cierelli La Collina Biologica, Abruzzo, Italy $13
Cabernet | Lo Fi Cabernet Franc, Santa Barbara $16
Cabernet Sauvignon | No Es Pituko, Curico Valley, Chile $13

BEER
Delirium Tremens | Belgian Strong Golden Ale, 8.5% $14
Well’s Banana Bread | Ptit Boer, 5.2% $11
Ayinger Celebrator | Doppelbock, 6.7% $13
St. Bernardus Abt 12 | Belgian Strong Dark Ale, 10% $14

ASTURIAN SPANISH CIDERS
(Personal long pours by Pepito the bartender)
Gastanga Sardoa Pais Vasco Cider $24
Ordago Iberiko Craft Basque Cider $30

Bites
Priscilla’s favorite Chicken Skins | Sriracha maple syrup $11
Galician Conservas | Toasted bread, Boozy Olive, lemon $15
Charcuterie | Guava Jam, Prosciutto, Salami, Cheese, gherkins $22
Add blue cheese + $1.5
French Onion Dip | Served with Vicky’s Chips $13
Carpaccio | Beef, Horseradish Mustard Aioli, Mixed Greens $14
Caviar & Chips | Served with Vicky’s sea salt chips $95

Pan con:
Tomate $12 • Morcilla $16

Sweets
Key Lime Pie | Award winning pie made in-house $11
Affogato $8

Drinks
Liquid Death Water 5 Kombucha by Radiate 8
(Still or Sparkling) (Rotating Flavors)
Mexican Coke 6 Mexican Sprite 6

Coffee
Espresso 3 Cortado 5
Double Espresso 5 Capuccino 5
Americano 4 Panther Cold Brew Coffee 8

Tea
BY JOJO FROM MIAMI
Peach Oolong 5
Green Jasmine Pearls 5
Chamomile 5

HAPPY HOUR
6-8PM
BOGO ON SELECT WINES & VERMOUTH
French Onion Dip
Priscilla’s favorite Chicken Skins
Pan con Tomate

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