

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 Marie (Rosé) \$40

Red

La Gitana (Spice-Sweet), Spain \$37
La Pivon (Clove-Oak), Spain \$54
Lustau Vermut (Ripe Fruit-herbaceous), Spain \$60
Gonzalez Byass La Copa (Cinnamon-Nutty), Spain \$63
Mancino Kopi (Coffee-earthly), Italy \$84
La Cuesta Vermouth (Cola-Orange), Spain \$60
Golfo Vermouth (Clove-Warm Spices), Spain \$78
Tximista Vermouth (Toasty-Bitter), Spain \$68

White

La Pivon (Vanilla-Citrus), Spain \$54
Lustau Vermut (Nutty-Citrus), Spain \$63
Mancino Sakura Limited Edition (Cherry Blossom-Citrus), Italy \$108
La Cuesta Vermouth (Oak-Floral), Spain \$60
Bodega Martinez La Cuesta Reserva Acacia (Citrus-Herbaceous), Spain \$78
Tximista Vermouth (Bitter-Crisp), Spain \$68

WINE BY THE BOTTLE

Sparkling/PET NAT

Sauvignon Blanc | Frisant Bianco, IL Parneto, Italy \$48
Vermentino | Weeping Juan Rose, Delinquente, Australia \$50

White

Catarratto | Guancia Bianca, Fabio Ferracane, Sicily \$56
Sauvignon Blanc | Gaspard, Jenny & Francois, France \$42
Verdejo | Gulp Hablo (IL), Spain \$38
Semillon | JCV, Charlie Villard, Chile \$63

Orange & Rose

Hondarrabi Zuri | Txampia Txakoli Rosado, Spain \$57
Black Muscat | Oreads, Papras Tyrnavos Rose, Greece \$54
Pinot Grigio | Castello Di Stefango Macerato, Italy \$57

Red

Cabernet Sauvignon | No Es Pituko, Vina Echevarria, Chile \$38
Tempranillo | Queen of the Sierra, Forlorn Hope, California \$48
Pinot Noir | Moonflower, Apolloni, Oregon \$66
Grenache | Chat Pou, Eric Texier Cotes du Rhone Rouge, France \$55
Syrah | Blood + Flowers, Iruai, Oregon \$65

Free pan con tomato with purchase of bottle of homemade vermouth

VICTORIA'S

VINOS Y VERMUTERIA



W MIAMI W

Menu

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!

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 Piero, 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 Marie \$10

White	Red
La Pivon (Vanilla-Citrus) \$11	La Pivon (Clove-Oak) \$11
Lustau Vermut (Malty-Citrus) \$12	Lustau Vermut (Ripe Fruit-Herbaceous) \$11
La Cuesta Vermut (Oak-Floral) \$12	Gonzalez Byass La Copa (Cinnamon-Nutty) \$13
Tximista Vermouth (Bitter-Crisp) \$12	La Cuesta Vermut (Cola-Orange) \$12

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

EXTRA HOMEMADE BOOZY OLIVES \$1

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
Orangette Sparkling | The Piquette Project, California \$16

White

White Blend | Meinklang Burgenland Weiss, Austria \$15
Riesling | Ovum Big Salt, Elkton Oregon \$14
Chardonnay | Brea, California \$14
Vermontino | Screaming Betty, Delinquente, Australia \$16

Rose/Orange

Tempranillo | Freak of Nature, Villa Nueva Alcarde, Spain \$13
Muller Thurgau | Weingut Schlossmühlenhof "Pinke Pinke", Germany \$14
Sauvignon Blanc | Gulp Hablo, Castilla La Mancha, Spain \$14
Orange Piquette | Dream on, Old Westminister, Maryland \$15

Red

Zweiglet | Christina, Carnuntum, 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
Wells Banana Bread | Friut Beer, 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)

Gaztanga Sardoa Pais Vasco Cider \$24
 Ordaço 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:
 Tomato \$12 • Morcilla \$16

EXTRA CHIPS \$3 | EXTRA BREAD \$1

Sweets

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

DRINKS

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

COFFEE

Espresso	3	Cortadito	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	\$8
Priscilla's favorite Chicken Skins	
Pan con Tomato	

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