victor tangos

BITES

Salty Marble Potatoes 5
Spiced Caramel Popcorn with Bacon & Peanuts 5
Chicken Liver & Foie Gras Pâté 9
Artisan Cheese Board 16

FLATBREADS

Roasted Kabocha Squash, Shaved Onion, Cilantro Pesto & Pepitas 14
House Made Lamb Sausage, Oven Dried Tomatoes & Manchego 13
Duck, Goat Cheese, Dried Balsamic Figs & Basil 14

PLATES*

Ahi Tuna Nachos 18
Mussels, Lemongrass Sausage, Tamarind & Thai Basil 13
Crispy Carnitas Tacos 12
Roasted Marrow Bones & Brisket with Chimichurri & Toast 13
Grilled Hanger Steak, Pistachio-Pesto Potato Salad, Fermented Chile Butter 23
Unagi Fried Rice, Poached Egg, XO Sauce, Crispy Quinoa 13
Grilled Lamb Chops, Roasted Grape Tapenade, Goat Cheese, Red Wine Caramel 24
Roasted Grouper, Yogurt, Thai Salad, Herbs & Chiles 23
House Ground Cheeseburger, Double Patty, American, Bacon & Heirloom Tomato 13
Japanese Style Chicken Wings 12
Mac and Cheese with Soppressata, Broccolini, Cheddar & Ritz 12

FAMILY STYLE

Turkey Leg for 2 with Local Greens, St. Pete's Bleu, Grapes, Mustard-Bacon Jus 22
Pork Shoulder with Cannellini Beans, Rapini, Fennel, Pepperoncini & Bagna Cauda 22
Niman Ranch Beef Cheeks, Farro, Red Wine Braised Leeks, Bitter Greens 28

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk of FoodBorne Illness.

SALADS & VEGETABLES

Grilled Octopus Salad, Piquillo Peppers, Potatoes & Salsa Verde 14
Baby Kale Salad, Almond Breadcrumbs, Cherries, Manchego & Sherry Vin 10
Roasted Beets, Avocado Puree, Goat Cheese, Orange, Hazelnut Crumble 10
Grilled Broccolini with Fried Garlic, Fermented Chile Paste & Sweet Soy 10
Tempura Fried Brussels Sprouts with Fish Sauce Caramel, Yuzu-Kosho Aioli 10
Roasted Cauliflower, Green Molé, Grapefruit, Parsley, Mint & Charred Tortilla 10

SWEETS

Warm Sticky Toffee Cake with Mascarpone Cream 9
Pear & Brie Bread Pudding with Cider Butter Sauce & Vanilla Ice Cream 9
Strawberry & Rhubarb Crisp with Vanilla Ice Cream 9

Kitchen Open Late

20% Gratuity Will be Added to Parties of 6 or More
Open: Monday–Saturday, 5PM–12AM
Happy Hour: Monday–Friday, 5PM–7PM
Chef: JEFF HARRIS

COCKTAILS

Victor Tango · Blanco Tequila, English Cucumber, Mint, Lime Juice & Cane Sugar 10
Kind of Blue · Vodka, Dolin Blanc, Blueberry-Pom Grenadine, Lemon & Sparkling 10
Pepper Smash · Gin, Red Bell Pepper, Mint, Lemon & Clover Honey 11
Passionfruit Gimlet · Vodka, Fresh Thyme, Passion Fruit, Lime Juice & Extracted Pineapple 11
The Salamanca · Rye Whiskey, Spanish Vermouth, Genepy, Suze, PAO Bitters 12
Oceania Gimlet · Gin, Elderflower, Apricot Eau-De-Vie, Kiwi, Lime 11
Teaches of Peaches · Rum, Peach-Rhubarb Cordial, Ginger, Lemon, Mint & Angostura 10
Savory Swordplay · Gin, Dry Vermouth, Cucumber, Miso, Lime & White Peppercorn 10
Tiki Nightmare · White Rum, Fresh Watermelon & Lime, Orgeat, Pepper Syrup & Club Soda 10
Poción Infernal · Mezcal, Tamarind-Morita Cordial, Pineapple, Lime & Valentina 10

BREWS

DRAUGHT

Lone Star	5
Southern Star "Bombshell Blonde" Ale	6
Tallgrass "Raspberry Jam" Berliner Weisse	8
Leibinger Seeweisse German Hefe	7
Revolver "Death Ray" IPA	8
OHB "Barrel Aged Chump Change" Dark Saison	10
Sixpoint "5 Beans" Baltic Porter	10

BOTTLE

Easy	
Lakewood Lager	6
Hitachino Nest "Red Rice"	10
OHB "Golden Mustache" Lager	7
IPA	
Epic "Tart N Juicy" Sour IPA	7
Southern Star "Half Nelson" IPA	7
Sixpoint "Resin" IPA	8
Brown	
No Label "Ridgeback" Amber Ale	6
Belgian	
New Holland "Black Tulip" Tripel	10
Piraat Belgian Strong Pale	9

LARGE FORMAT

Sour	
Boulevard Lovechild #7	26
Cascade Sang Rouge	26
Alvinne "Wild West"	18
Dark	
Bear Republic "Big Bear Black Stout"	14
Unita Labyrinth Barrel Aged Black Ale	28
Cider	
Tieton Ciderworks Apricot	13

DOMESTIC & LIGHT

Miller Light	5
Stella	6
Dos XX	5

WINES

SPARKLING	GLASS	BOTTLE
Prosecco: La Luca NV Veneto, Italy	10	36
Rosé: Le Grand Courtage Brut NV Burgundy, FR	12	44
Champagne: Jean Vesselle Reserve Brut NV Champagne, FR		88
WHITES		
Pinot Grigio: Giacato, Goriska Brda, Slovenia, 2015	10	36
Sauvignon Blanc: Bernier, Loire, FR 2015	10	36
Albariño: Vionta, Rias Baixas, SP 2015	9	34
Riesling: Max Ferd. Richter Estate Mosel, GR 2015	12	44
Viognier Blend: Saint Cosme, Côtes-Du-Rhone, FR 2015	14	52
Chardonnay: Alain Normand, Macon, FR 2014	11	40
Chardonnay: Baileyana 'Firepeak', Edna Valley, CA 2014	13	48
Rosé: Château des Sarrins, Côtes de Provence, FR 2015	12	44
Viognier: Domaine George Vernay, Condrieu, FR 2014		55
Chardonnay: Tyler, Santa Barbara, CA 2014		76
REDS		
Pinot Noir: Domaine Danjean, Burgundy, FR 2014	12	44
Pinot Noir: Pike Road, Willamette, OR 2014	13	48
Sangiovese: Poggio Anima, Tuscany, IT 2014	10	36
Tempranillo: Bodegas Cepa 'Hito', Ribera Del Duero, SP 2014	10	36
Malbec: Tinto Negro, Uco Valley, AG 2015	12	40
Cabernet Sauvignon: Unparalleled, Central Coast, CA 2013	12	44
Pinot Noir: Bethel Heights 'Aeolian' Estate Willamette, OR 2012		80
Nebbiolo: Renato Ratti Marcenasco, Barolo Piedmont, IT 2012		95
Cabernet Sauvignon: Girard, Napa Valley, CA 2014		65
Grenache/Syrah: Clos Figuera, Priorat, SP 2013		75

DIGESTIFS / AFTER DINNER COCKTAILS

Give 'Em the Boot · Mezcal, Coffee, Egg White, Bitter Stuff	11
Amaro Sibilla	8
Fernet Jelinek	8
Amaro Montenegro	8
Fernet Francisco	9
Amaro Nonino	9
Baska Snaps	8