

VICTORY EAST

EST 1945

APPETIZERS

Chicken Wings (6) 14

Juicy deep fried wings served with ranch or hot sauce

*Lemon pepper, honey hot, sweet chili, buffalo

Lamb Lollipops (4) 26

A 24hr Herb marinated lamb chops served with cimmichurri

Truffle Fries w/ truffle aioli 14

Crispy homemade fries tossed in white truffle oil served w/ a mayo based sauce, fresh garlic and parmesan.

ENTREES

Jerk Chicken Platter

Half Chicken 24
Whole Chicken 45

Pimento leaf smoked, 48 hour jerk marinated chicken roasted and tastefully charred served with a buttery homemade coco kissed bread to cool the heat .

Island Pasta

Shrimp 26
Chicken 24
Vegan 22

Popular Jamaican inspired twist on a Comfort Food Classic. Creamy Penne Alfredo spiced to perfection. Topped with protein of your choice or made vegan friendly with a homemade cashew cream sauce .

Blackened or Fried Catfish 24

"Thieboudinne" pronounced " chee-bu-Jen"

Chef's special interpretation of a Senegalese classic. Catfish seasoned with a house seasoning blend blackened or fried to perfection w/ mixed greens on a bed of flavorful broken jasmine rice infused with aromatics, chilies, stewed tomato paste and stock.

Chicken and Waffles 22

Super crispy fried chicken, drizzled with a warm honey glaze, served with the fluffiest buttermilk waffles.

- Make it hot with Nashville style chicken

Brown Stew Oxtails 34

24 Hour marinated , slow cooked and de-boned Oxtails in a brown stew gravy served over silky garlic whipped potatoes, topped with oxtail sauce and crispy shallots

Lamb Chops (4) 36

Four 24hr Herb marinated lamb chops served with cimmichurri

- Choice of 2 sides

SALADS

Watermelon Salad 14

Summer essence captured in a dish. Seasonal juicy watermelon tossed with fresh mixed herb greens, herbs and a zesty tequila lime dressing

Golden Corn Salad 14

Sweet yellow corn, vibrant fresh peppers, red cabbage, mixed greens & pecans topped with a light, savory corn vinaigrette.

SIDES

Mac n' Cheese 12 Add Oxtail 22

Our signature three cheese roux combined with perfectly cooked macaroni, baked to the perfect gooey texture and golden crust

Brussel Sprouts 9

Shaved Brussels, Sauteed with bacon bits and maple drizzle.

Yams 9

Brûlée coated scalloped style yams evenly layered with a cinnamon, citrus infused brown sugar chipotle cream.

Mixed Greens 9

Braised mustard and turnip greens seasoned with smoked turkey & aromatics.

Coco Bread 7

House made Caribbean style Coco Bread, served with honey butter

DESSERTS

Banana Pudding 8

Homemade vanilla pudding layered with vanilla wafers, sliced bananas.

Peach Cobbler 8

Sweetened, juicy peaches topped with a biscuit-like dough and sprinkled cinnamon sugar

BEVERAGES

VOSS STILL | 6

VOSS SPARKLING | 8

COKE PRODUCTS | 2.5

FRESH LEMONADE | 5 | +2 FLAVOR ADD INS

STRAWBERRY, WATERMELON, PEACH, BLACKBERRY



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COCKTAIL MENU

ADD TABLE SIDE SERVICE FOR ANY OF OUR COCKTAILS +10



APÉRITIFS

Aperitif cocktails are alcoholic beverages served before a meal to stimulate the appetite. They are often light and refreshing, with the purpose of preparing the palate for the upcoming food. Some popular examples include martinis, spritzers, and vermouth-based cocktails.

- SPRITS** SERVED BY THE GLASS OR CARAFE 9/40
With your choice of (Aperol) or (Elderflower) topped with Champagne
- Martini** WE MAKE IT THE WAY YOU LIKE IT 17
Belvedere Vodka or Hendricks Gin?, Dry or Up?, Dirty?, Olives or a Twist?
- Jungle Bird** BEAUTIFUL AND BRIGHT 15
Appleton Estates Rum, Campari, Pineapple juice, Lime juice, Rich Demerara Syrup

FEATURED BANGERS

- Grape Soda** 16
House made and bottled grape soda W/ Gin
- WAP** GET YOUR MIND OUT OF THE GUTTER IS STANDS FOR WATERMELON AND PEACHES 16
Plantation Rum, house made watermelon syrup, house made peach syrup, lime juice, topped with a rum foam
- Figgie Smalls** FIGGIE FIGGIE FIGGIE CAN'T YOU SEE 16
Cognac, house made fig syrup, sweet vermouth, Angostura bitters, House made Lush vanilla cold foam topping
- Tang Margarita** A MARGARITA FIT FOR SPACE TRAVEL 15
Blanco tequila, Naranja Orange, tang, lime juice, simple syrup
- Through The Wall** HIGHLY INSTAGRAMABLE 17
Kool aid, vodka, elderflower liqueur, lemon juice, topped with champagne

CRAFT COCKTAILS

- Whats Love** IT'S PHYSICAL, ONLY LOGICAL..... 18
Blanco tequila, agave, strawberry syrup, elder, lime juice, egg white Garnished with Liquid Nitrogen freeze strawberry crumbles
- Darker The Berry** HIGHLY INSTAGRAMABLE 18
Vida Mezcal, blackberry preserve, fresh lemon juice, house made Ginger Simple syrup, pineapple juice
- Mandela Effect** YOUR NEW FAVORITE COCKTAIL 16
Toasted coconut infused bacardi, Pandan Syrup, lime juice, velvet falernum
- Kefir** BEST SELLER 16
Strawberry and Banana kefir clarified cocktail w/ Ron Zacapa dark rum, cognac
- Peach Pecan Old Fashioned** SMOKED UPON REQUEST +5 15
Pecan infused Woodford Reserve bourbon, house made peach syrup, Angostura bitters, black walnut bitters
- Espresso Martini** BEST ESPRESSO MARTINI IN AUSTIN 17
Vodka, Rum, liquor 43, Mr. Blacks, espresso
- Hennessy Sidecar** THE WAY MAMMA LIKES IT 16
Hennessy, Naranja Orange Liqueur, Lemon Juice, Simple Syrup
- Rum Punch** DA REAL KINE 15
Plantation 3 Star Rum Plantation Spiced Rum, Smith & Cross Jamaican Rum, Pineapple juice, Grapefruit Juice, Cranberry Juice, Creme de Cassis, All Spice Dram, Velvet Falernum, Lime Juice, Cardamom Bitters, House made Ginger Syrup, Ginger Ale

WINE

- Maiomi Pinot Noir** 16/45
- J. Lohr Cabernet Sauvignon** 14/42
- Kim Crawford Sauvignon Blanc** 15/45
- Chardonnay** 14/42

BEER

- Modelo Especial** 6
- Michelob Ultra** 5
- Dos Equis XX** 6
- Heineken** 6
- Miller High Life** 5
- Bud Light** 5
- Karbach Free & Easy IPA / NA** 5



LARGE FORMAT

Designed to serve 6-8 people

- Peach Pecan Old Fashioned** FRESH AND SMOOTH 100
Pecan infused Woodford Reserve, Scratch made Peach Syrup, angostura bitters, orange bitters, black walnut bitters, served with a plate of brûlée peaches and house candied pecans
- Margarita Tower** 150
1 bottle of Painted Donkey Tequila, Fresh Lime Juice, Triple Sec, Agave served with limes & orange wedges.
- Old Fashioned** 90
Bulleit Bourbon, rich Demerara syrup, Angostura bitters, Orange bitters, Black Walnut bitters, served with luxardo cherries & orange swaths
- Rum Punch** A STAFF FAVORITE 95
Plantation 3 Star Rum, Plantation Spiced Rum, Smith & Cross Jamaican Rum, House made Punch Mix (Our secret recipe) Pineapple juice, Velvet Falernum, Lime Juice, House made Ginger Syrup, Ginger Ale

DIGESTIFS

A digestif cocktail is a type of drink traditionally served after a meal to aid digestion. These cocktails are typically rich, aromatic, and sometimes slightly bitter or sweet, designed to settle the stomach. Digestif cocktails often feature spirits or liqueurs that are known for their digestive properties.

- Boulevardier** ITS A BITTER SWEET SYMPHONY 15
Still Austin Bourbon, Carpano Antica Formula Sweet Vermouth, Campari, Served over a big ice cube with an orange swath
- Truth or Dare** ARE YOU PLAYING? 15
Appleton Estates, Amaro Nonino, Passion fruit syrup, Luxardo, house made honey syrup, Lemon Juice, Angostura bitters

HAPPY HOUR

Wed - Sunday 5-7pm

- Beers** 4
- Wells** 5
- Margaritas** 6

