



# VICTORY EAST

EST 1945

## COCKTAIL MENU

ADD TABLE SIDE SERVICE FOR OUR COCKTAILS WITH (\*) +10



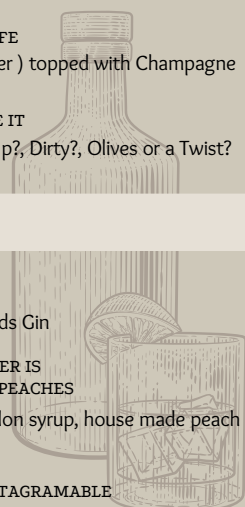
### APÉRITIFS

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?



### HOUSE BANGERS

- Grape Soda**

16
- House made and bottled grape soda W/ Fords Gin
- WAP** GET YOUR MIND OUT OF THE GUTTER IS STANDS FOR WATERMELLON AND PEACHES

16
- Planteray 3 Star Rum, house made watermelon syrup, house made peach syrup, lime juice, topped with a rum foam
- Blacker The Berry\*** HIGHLY INSTAGRAMABLE

18
- 400 Conejos Mezcal, blackberry preserve, fresh lemon juice, house made Ginger Simple syrup, pineapple juice
- Tang Margarita** A MARGARITA FIT FOR SPACE TRAVEL

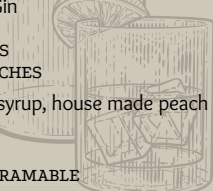
16
- Blacno Tequila, Naranja Orange, tang, lime juice, simple syrup
- Espresso Martini\*** BEST ESPRESSO MARTINI IN AUSTIN

17
- Vodka, Rum, liquor 43, Mr. Blacks, espresso
- Hennessy Sidecar\*** THE WAY MAMMA LIKES IT

18
- Hennessy, Naranja Orange Liqueur, Lemon Juice, Simple Syrup
- 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
- Peach Pecan Old Fashioned** SMOKED UPON REQUEST +5

17
- Pecan infused Woodford Reserve bourbon, house made peach syrup, Angostura bitters, black walnut bitters



### SEASONAL CRAFT COCKTAILS

- Queen Collins**

17
- Empress Gin, Lemon, Lavender, Violet Liqueur
- Spring Bella**

15
- Vodka, Lemoncello, Basil
- Old Cuban-Gooding**

17
- Planteray Pineapple Rum, lime, mint, topped with champagne
- The Hulk**

15
- Irish Whiskey, Elderflower, Lemon, Cucumber
- Peaches N' Cream**

16
- 1 Ketel Peach Orange Blossom, Peach Liqueur, house made orange Grapefruit Reduction, topped with a house citrus foam
- Lilly**

16
- Tequila, Elderflower, Lime, Muddled Cucumber, Jalapeno reduction, Lime



### WINE

- Maiomi Pinot Noir**

16/45
- J. Lohr Cabernet Sauvignon**

14/42
- Kim Crawford Sauvignon Blanc**

15/45
- Submission Chardonnay**

14/42

### BEER

- Modelo Especial**

6
- Michelob Ultra**

5
- Dos Equis XX**

6
- Heineken**

6
- Miller High Life**

5
- Bud Light**

5



### LARGE FORMAT

Designed to serve 6-8 people

- Peach Pecan Old Fashioned** FRESH AND SMOOTH

120
- 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
- MIMOSA TOWER**

75
- 2 Bottles of champagne , and fresh orange juice
- Margarita Tower**

120
- 1 bottle of Painted Donkey Tequila, Fresh Lime Juice, Triple Sec, Agave served with limes & orange wedges.
- Watermelon Margarita**

100
- We use a WHOLE watermelon, and juice the fresh fruit to make this delicious watermelon margarita that makes 12 cocktails! Served in a watermelon

### 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

18
- Old Forester, Carpano Antica Formula Sweet Vermouth, Campari, Served over a big ice cube with an orange swath
- Truth or Dare** ARE YOU PLAYING?

19
- Appleton Estates, Amaro Nonino, Passion fruit syrup, Luxardo, house made honey syrup, Lemon Juice, Angostura bitters

### HAPPY HOUR

Wed / Thurs 5-7pm

- Beers**

4
- Wells**

5
- Margaritas**

6

