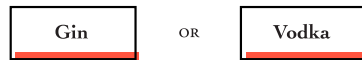


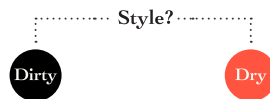
MARTINI

“...would you like to share a martini with me? I think you will find these accommodating, they’re quite dry.”

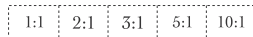
– Hawkeye Pierce



Choose your brand.

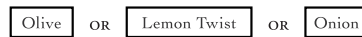


Ratio of dryness:



Dryness refers to the amount of dry vermouth, whose opposite is sweet vermouth.

Garnish?



*olives contain pits

ABOUT THE BAR

The beverage selection has been carefully chosen to celebrate diversity and small, craft production.

All cocktails are a minimum 2 ounce pour. Spirits are offered as 1 ounce shots or 2 ounce pours. “Doubles” will be made with 3 ounces of spirit.

Open tabs will include a 20% gratuity.
Groups of 6 or more will include a 20% gratuity.



smallvictory.bar



108 E. 7th St.

STIRRED COCKTAILS & FANCIES

Spirit-forward cocktails, including variations on the martini, manhattan, and old fashioned

Bartender's Choice Old Fashioned Variation

var



Better & Better

18

mezcal, high proof demerara rum, falernum, *Jan Warren, Dutch Kills, NYC*

Creole Cocktail

18

rye whiskey, sweet vermouth, amaro, benedictine *Recipes for Mixed Drinks, Hugo Enslin, 1916*

Don Lockwood No. 2

20

tequila reposado, mezcal, maple syrup, angostura & chocolate bitters *inspired by Abraham Hawkins, Dutch Kills, Queens*

Dot-Roy

16

gin, dry sherry, sweet vermouth *Bottoms Up!, Ted Saucier, 1951*

Rapsallion

20

scotch, islay scotch, px sherry, absinthe *Ruby, Copenhagen 2007*

SV Lychee Martini

18

vodka, elderflower liqueur, peach liqueur, lemon bitters *Small Victory original, 2018*

SOURS & DAISIES

Served up or on the rocks, these mixed drinks are balanced by fresh juice and house-made sweeteners



Bartender's Choice Daiquiri

var

Aqueduct

17

vodka, apricot liqueur, dry curcaw, lime juice *Playboy's Host c's Bar Book, Thomas Mario, 1971*

Golden Delicious

17

apple brandy, honey syrup, lemon juice *The How c's When, Hyman Gale c's Gerald F. Marco, 1958*

Halekulani

17

bourbon, grenadine, lemon juice, orange juice, pineapple juice, angostura bitters *Howe Without a Key Lounge, Halekulani Hotel, Waikiki Beach, ca 1950s*

Hole in the Cup

18

tequila blanco, absinthe, white sugar syrup, pineapple juice, lime juice, cucumber *Regarding Cocktails, Lauren McLaughlin, 2016*

Maiden's Blush

17

gin, triple sec, lemon juice, grenadine, *Savvy Cocktail Book, Harry Craddock, 1950*

Yellow Mist

17

gin, apricot liqueur, orgeat, lemon juice *Cafe Royale Cocktail Book, W.J. Tarling, 1957*

BARTENDER'S CHOICE

Can't decide?

let us decide for you.

TALL, COOL, & SWIZZLED

Fresh and full-flavored, mid-century style tropical drinks

Bahama Mama

17

aged jamaican rum, overproof jamaican rum coffee liqueur, coconut syrup, pineapple juice, lemon juice *Oswald Greenedale, Nassau Beach Hotel, Bahamas, ca 1960s*

Coconut Tequila

18

tequila blanco, maraschino liqueur, coconut syrup, lemon juice *Playboy's Host c's Bar Book, Thomas Mario, 1971*

Fire Drill

18

mezcal, amaro sfumato, passionfruit syrup, lime juice *Dan Greenbaum, Diamond Reef, Brooklyn, 2017*

Frantic Atlantic

17

pisco, elderflower liqueur, grapefruit juice, lime juice *Michael Madruen, Milk c's Honey, 2009*

Mississippi Punch

16

bourbon, aged french brandy, white sugar syrup, lemon juice, angostura bitters, jamaican rum float, *New c's Improved Bartender's Manual, Harry Johnson, 1882*



BITTER & AROMATIC

Dry, stimulating, and aromatic cocktails featuring amaro and bitters

Castle Dip

18

calvados, absinthe, creme de menthe *The Official Mixer's Manual, Patrick Gavin Duffy, 1956 reprint*

Late Night Reviver

16

gin, fernet, ginger syrup, lime juice, soda *Michael McIlroy, Milk c's Honey, NYC*

Rosita

19

tequila reposado, campari, dry vermouth, sweet vermouth, angostura bitters *Mr. Boston Official Bartender's Guide, 1988*

Shanghai

16

jamaican rum, anisette, grenadine, lemon juice *Savvy Cocktail Book, Harry Craddock, 1950*



LOW ABV

Mixed drinks with a lower alcohol by volume measure.

86 Spritz

17

blanc vermouth, amaro montenegro, sparkling wine, soda *Sam Ross, Electra Cocktail Club, Las Vegas*

King Kenneth

16

campari, creme de peche, orange juice, lemon juice, soda *Bartender's Bible, Gary Regan, 2000*

Kitty Highball

16

red wine, lime juice, ginger syrup, soda, *Here's How, W.C. Whitfield, 1941*

Spring Gold

16

dry sherry, suze, elderflower liqueur *Inspired by Kitty Gallis, Napa, San Francisco 2007*



EFFERVESCENT & SPARKLING WINE-BASED

Mixed drinks topped with soda or sparkling wine

Bourbon Special

17

bourbon, falernum, ginger syrup, lime juice, angostura bitters, soda *Kon-Tiki restaurants, ca 1950s*

Breakfast Buck

17

mezcal, overproof jamaican rum, ginger syrup, pineapple juice, lime juice, soda *Matty Clark, Attaboy, NYC 2017*

Marmora Cup

16

aged french brandy, jamaican rum, maraschino liqueur, orgeat, lemon juice, sparkling wine *How to Mix Drinks or The Bon Vivant's Companion, Jerry Thomas, 1862*

Monte Carlo Imperial Cocktail

17

gin, creme de menthe, white sugar syrup, lemon juice, sparkling wine *Harry's ABC of Mixing Cocktails, Harry MacElbone, 1919*

Singapore Sling

17

gin, pineapple juice, triple sec, heering cherry, benedictine, lime juice, grenadine, angostura bitters, soda *Ngiam Tong Boon, Raffles Hotel of Singapore, ca. 1910*



PUNCH

Philadelphia Fish House Punch

80

aged french brandy, jamaican rum, apple brandy, peach liqueur, lemon juice, demerara sugar syrup

How to Mix Drinks or The Bon Vivant's Companion, Jerry Thomas, 1862

Punch etiquette: Do not remove ice from punch bowl



FROM THE KITCHEN

Marinated Olives

in olive oil with garlic, spices, herbs, preserved lemon juice 7

Mixed Nuts

marcona almonds, peanuts, cashews, pistachios, salt, spices, herbs 7

Cheese & Charcuterie

rotating seasonal cheeses & charcuteries served with accoutrement & bread

1 cheese & 1 charcuterie 16 | 2 cheeses & 2 charcuteries 30
3 cheeses & 3 charcuteries 44

produced by artisan cheesemakers & salumerias from across the world, curated by the Small Victory staff

*All menu items are kept and prepared in an environment that contains nuts, dairy, wheat, meats & shellfish. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

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