

DEL MAR

Dinner

DIPS & SPREADS

served with house made pita

.....

HUMMUS ^{gf/v}
8

ROASTED RED PEPPER ^v
9

SPICY FETA ^v
9

TZATZIKI ^{gf/v}
8

BABA GANOUSH ^{gf/v}
8

pair with
CHILLED VEGETABLES ^{gf/v}
7

SALADS



TOMATO ^{gf/v}
heirloom tomatoes, marinated feta, red onion, bell pepper, red wine vinaigrette
16

MIXED GREENS ^{gf/v}
manchego cheese, marcona almonds, lemon evoo
14

GOLDEN BEET ^{gf/v}
avocado, apple, spiced pistachios, herb yogurt
15

PARMESAN GEM ^{gf}
sicilian white anchovies, jamón, oreganata breadcrumbs
14

PEAR & GORGONZOLA ^{gf/v}
radicchio, gorgonzola, walnuts, pear dressing
14



COLD

SALMON CRUDO* ^{gf}
avocado, pickled fennel, scallion, lemon oil
17

YELLOWFIN TUNA TARTARE* ^{gf}
calabrian chili, cucumber, olive tapenade, green tahini
18

RED SNAPPER CEVICHE* ^{gf}
orange, radish, pickled red onions, cilantro
16

TODAY'S OYSTERS* ^{gf}

4 ea

JUMBO SHRIMP COCKTAIL ^{gf}

harissa cocktail sauce

6 ea

TURKISH FLATBREAD

SPICY LAMB SAUSAGE
tomato sauce, feta
15

TOMATO & OLIVE ^v
artichoke, garlic, labneh
13

MUSHROOM ^v
caramelized onion, havarti, garlic
14

Starters

CARAMELIZED ONION BREAD ^v ~ 14
havarti, asiago, evoo, herb labneh

CHARRED OCTOPUS ^{gf} ~ 26
bell pepper vinaigrette, onion, cilantro pesto, espelette

CALAMARI ~ 22
olive tapenade, lemon garlic aioli

LAMB MEATBALLS ~ 15
harissa stewed tomato sauce, crumbled feta

ZUCCHINI ^v ~ 13
crispy fried, yogurt dressing

LOADED HUMMUS ^{gf} ~ 23
pomegranate braised lamb, green tahini

SERRANO JAMÓN ^{gf} ~ 14
three crostini, calabrian chili spread, manchego cheese, evoo

BACON WRAPPED DATES ^{gf} ~ 14
manchego, lemon gremolata

ROASTED CAULIFLOWER ^{gf/v} ~ 15
sweet onion tahini, chili relish, dates

OPEN FIRE ROASTED SHELLFISH PLATTER* ^{gf}

South African lobster tail, scallops, prawns, clams, mussels, garlic, lemon

SMALL ~ 69 LARGE ~ 130

MAINS

LOBSTER SPAGHETTI ~ 59
sweet garlic tomato sauce, parmigiano reggiano, calabrian chili

TRUFFLE AGNOLOTTI ^v ~ 35
ricotta, parmigiano reggiano, fresh shaved truffles

SNAPPER ^{gf} ~ 49
blistered tomatoes, artichoke, roasted garlic & eggplant, cilantro pesto

SCALLOPS* ~ 55
romanesco, couscous, roasted pepper purée, preserved lemon

VEAL CHOP* ^{gf} ~ 62
sherry cipollini onions, wild mushrooms, serrano ham

SALMON* ^{gf} ~ 47
roasted cauliflower, garlic, red grapes, cauliflower purée, mustard vinaigrette

SEA BASS ^{gf} ~ 58
heirloom tomato broth, fennel confit, citrus labneh

FROM THE HEARTH

LAMB RACK ^{gf} ~ 69
roasted squash, green olives, pine nuts, preserved lemon jus

SWORDFISH ^{gf} ~ 44
marinated olives, pine nuts, confit potatoes, cilantro, tomato sauce

HALF ROASTED CHICKEN ^{gf} ~ 36
curried carrots, pumpkin seeds, za'atar

8 OZ FILET* ^{gf} ~ 61
grilled broccolini, escarole, cipollini onions, romesco, za'atar butter

16 OZ RIBEYE* ^{gf} ~ 69
hearth roasted peppers, zucchini, red onions, lemon gremolata, aged balsamic

BRANZINO ^{gf} ~ 59
olive oil crushed potatoes, radicchio, frisée, lemon caper vinaigrette

Vegetables

ROSEMARY POTATOES ^v
roasted garlic lemon aioli
12

BRUSSELS SPROUTS ^{gf/v}
mushrooms, jamón, manchego
13

CURRIED CARROTS ^{gf/v}
pumpkin seeds, herbed labneh
12

GRILLED BROCCOLINI ^{gf/v}
escarole, cipollini, romesco, manchego
12

ROASTED SQUASH ^{gf/v}
golden raisin, pine nuts, labneh
14

^{gf} ~ gluten-free friendly upon request ^v ~ vegetarian upon request

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus, however our kitchen is not completely gluten free.

JEFF LINDEMEYER, Executive Chef

COLS OHIO

AUSTIN J. CRAWFORD, General Manager

4089 The Strand East | Columbus, OH 43219 | 614.918.9298 | CameronMitchell.com

DEL MAR

Lunch

SALADS

TOMATO *gf/v* ~ 16
heirloom tomatoes, marinated feta,
red onion, bell pepper,
red wine vinaigrette

MIXED GREENS *gf/v* ~ 14
manchego cheese, marcona almonds,
lemon evoo

GOLDEN BEET *gf/v* ~ 15
avocado, apple, spiced pistachios,
herb yogurt

PARMESAN GEM *gf* ~ 14
sicilian white anchovies, jamón,
oreganata breadcrumbs

PEAR & GORGONZOLA *gf/v* ~ 14
radicchio, gorgonzola, walnuts,
pear dressing

ADD TO
~ ANY SALAD ~
+ Salmon* ~ 11 / + Chicken ~ 8 /
+ Shrimp ~ 15

TURKISH FLATBREAD

*served with gem salad,
feta, citrus dressing*

SPICY LAMB SAUSAGE
tomato sauce, feta
18

TOMATO & OLIVE *v*
artichoke, garlic, labneh
16

MUSHROOM *v*
caramelized onion,
havarti, garlic
17

DIPS & SPREADS

*served with
house made pita*

HUMMUS *gf/v*
8

**ROASTED
RED PEPPER** *v*
9

SPICY FETA *v*
9

TZATZIKI *gf/v*
8

BABA GANOUSH *gf/v*
8

pair with
**CHILLED
VEGETABLES** *gf/v*
7

COLD

TODAY'S OYSTERS* *gf*

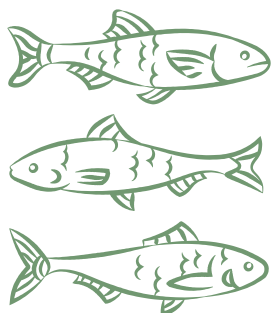
4 ea

SALMON CRUDO* *gf*
avocado, pickled fennel,
scallion, lemon oil
17

**YELLOWFIN
TUNA TARTARE*** *gf*
calabrian chili,
cucumber, olive tapenade,
green tahini
18

**RED SNAPPER
CEVICHE*** *gf*
orange, radish,
pickled red onions,
cilantro
16

**JUMBO
SHRIMP** *gf*
COCKTAIL
harissa cocktail sauce
6 ea



Starters

**CARAMELIZED
ONION BREAD** *v* ~ 14
havarti, asiago, evoo, herb labneh

CHARRED OCTOPUS *gf* ~ 26
bell pepper vinaigrette, onion,
cilantro pesto, espelette

CALAMARI ~ 22
olive tapenade, lemon garlic aioli

LAMB MEATBALLS ~ 15
harissa stewed tomato sauce,
crumbled feta

ZUCCHINI *v* ~ 13
crispy fried, yogurt dressing

LOADED HUMMUS *gf* ~ 23
pomegranate braised lamb,
green tahini

SERRANO JAMÓN *gf* ~ 14
three crostini, calabrian chili spread,
manchego cheese, evoo

BACON WRAPPED DATES *gf* ~ 14
manchego, lemon gremolata

ROASTED CAULIFLOWER *gf/v* ~ 15
sweet onion tahini, chili relish, dates

Mezza PLATTER

your choice of

BEEF TENDERLOIN KABOB* ~ 26 | **CRISPY FALAFEL** ~ 18 | **HEARTH GRILLED SHRIMP** ~ 23
hummus, feta, gem lettuce, scallions, mint, dill, evoo, lemon, pita

MAINS

**LAMB
BURGER*** *gf*
feta, roasted red
pepper spread,
arugula,
za'atar fries
19

**SMOKED
SALMON*** *gf*
labneh spread,
6 min egg,
tomato, cucumber,
Jerusalem bagel
20

**JERUSALEM
BAGEL*** *gf/v*
6 min egg, avocado,
heirloom tomato,
tahini, hummus,
arugula, fries
15

**SHRIMP
SPAGHETTI**
sweet garlic
tomato sauce,
parmigiano reggiano,
calabrian chili
28

SALMON* *gf*
roasted cauliflower,
garlic, red grapes,
cauliflower purée,
mustard vinaigrette
39

Sweets

BLUEBERRY TART
lemon, mascarpone
whipped cream
13

**TURKISH
MOCHA TORTE** *gf*
chocolate mousse,
whipped cream,
coffee crumble
15

Olive Oil Cake

seasonal fruit, pine nut streusel,
whipped mascarpone, saba
15

BAKLAVA
pistachio walnut,
ice cream
14

**FROZEN
GREEK YOGURT**
orange marmalade,
olive oil cake, honey,
candied walnuts
12

gf ~ gluten-free friendly upon request | *v* ~ vegetarian upon request

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus, however our kitchen is not completely gluten free.

JEFF LINDEMEYER, Executive Chef

COLS OHIO

AUSTIN J. CRAWFORD, General Manager

DEL MAR

Brunch

DIPS & SPREADS

served with house made pita

- HUMMUS ^{gf/v} 8
 - ROASTED RED PEPPER ^v 9
 - SPICY FETA ^v 9
 - TZATZIKI ^{gf/v} 8
 - BABA GANOUSH ^{gf/v} 8
- pair with CHILLED VEGETABLES ^{gf/v} 7*

SALADS

- TOMATO ^{gf/v} heirloom tomatoes, marinated feta, red onion, bell pepper, red wine vinaigrette 16
- MIXED GREENS ^{gf/v} manchego cheese, marcona almonds, lemon evoo 14
- GOLDEN BEET ^{gf/v} avocado, apple, spiced pistachios, herb yogurt 15
- PARMESAN GEM ^{gf} sicilian white anchovies, jamón, oreganata breadcrumbs 14
- PEAR & GORGONZOLA ^{gf/v} radicchio, gorgonzola, walnuts, pear dressing 14

+ Salmon ~ 11 / + Chicken ~ 8 / + Shrimp ~ 15

SIDES 12

- SPICED BACON ^{gf}
- ROSEMARY POTATOES ^v
- MACERATED FRUIT ^{gf/v}
- CHORIZO BREAKFAST SAUSAGE



COLD

- SALMON CRUDO* ^{gf} avocado, pickled fennel, scallion, lemon oil 17
- YELLOWFIN TUNA TARTARE* ^{gf} calabrian chili, cucumber, olive tapenade, green tahini 18
- RED SNAPPER CEVICHE* ^{gf} orange, radish, pickled red onions, cilantro 16

TODAY'S OYSTERS* ^{gf}

4 ea

JUMBO SHRIMP COCKTAIL ^{gf}

harissa cocktail sauce

6 ea

TURKISH FLATBREAD

- SPICY LAMB SAUSAGE tomato sauce, feta 15
- TOMATO & OLIVE ^v artichoke, garlic, labneh 13
- MUSHROOM ^v caramelized onion, havarti, garlic 14

Starters

- CINNAMON DATE BREAD ^v ~ 13 warm pull apart bread, orange icing, pistachio labneh butter
- CARAMELIZED ONION BREAD ^v ~ 14 havarti, asiago, evoo, herb labneh
- CALAMARI ~ 22 olive tapenade, lemon garlic aioli
- LAMB MEATBALLS ~ 15 harissa stewed tomato sauce, crumbled feta
- ZUCCHINI ^v ~ 13 crispy fried, yogurt dressing
- LOADED HUMMUS ^{gf} ~ 23 pomegranate braised lamb, green tahini
- SERRANO JAMÓN ^{gf} ~ 14 three crostini, calabrian chili spread, manchego cheese, evoo
- BACON WRAPPED DATES ^{gf} ~ 14 manchego, lemon gremolata
- ROASTED CAULIFLOWER ^{gf/v} ~ 15 sweet onion tahini, chili relish, dates

MEZZA PLATTER

your choice of

- BEEF TENDERLOIN KABOB* ~ 26
- CRISPY FALAFEL ~ 18
- HEARTH GRILLED SHRIMP ~ 23 hummus, feta, gem lettuce, scallions, mint, dill, evoo, lemon, pita

OPEN FIRE ROASTED SHELLFISH PLATTER* ^{gf}

- South African lobster tail, scallops, prawns, clams, mussels, garlic, lemon
- SMALL ~ 69
- LARGE ~ 130

MAINS

- LAMB BURGER* ^{gf} feta, roasted red pepper spread, arugula, za'atar fries 19
- HALF ROASTED CHICKEN ^{gf} curried carrots, pumpkin seeds, za'atar 35
- SALMON* ^{gf} roasted cauliflower, garlic, red grapes, cauliflower purée, mustard vinaigrette 39
- TRUFFLE AGNOLOTTI ^v ricotta, parmigiano reggiano, fresh shaved truffles 35
- SHRIMP SPAGHETTI sweet garlic tomato sauce, parmigiano reggiano, calabrian chili 28

Brunch

- JERUSALEM BAGEL* ^{gf/v} 6 min egg, avocado, heirloom tomato, tahini, hummus, arugula, fries 15
- LOBSTER SCRAMBLE* ^{gf} mascarpone, heirloom tomatoes, arugula, lemon vinaigrette 29
- MUSHROOM FRITTATA* ^{gf/v} asiago, caramelized onions, hearth roasted peppers, avocado, arugula 18
- SMOKED SALMON* ^{gf} labneh spread, 6 min egg, tomato, cucumber, jerusalem bagel 20
- TURKISH EGGS* ^{gf} poached eggs, labneh, aleppo pepper, yellow tomato chutney, serrano ham 19
- SHAKSHUKA* ^{gf/v} two harissa stewed eggs, roasted peppers, potatoes, feta, chives 19
- FRENCH TOAST ^v cinnamon orange swirl, mascarpone whipped, breakfast sausage, syrup 17
- YOGURT & FRUIT ^{gf/v} seasonal fruit, greek yogurt, pomegranate molasses, mint 14

^{gf} ~ gluten-free friendly upon request ^v ~ vegetarian upon request

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus, however our kitchen is not completely gluten free.

JEFF LINDEMEYER, Executive Chef

COLS OHIO

AUSTIN J. CRAWFORD, General Manager

4089 The Strand East | Columbus, OH 43219 | 614.918.9298 | CameronMitchell.com

DEL MAR

SPRITZ



Beach Party

pineapple Aperol,
lemon, strawberry,
sparkling rosé
18

Portuguese Spritz

Dow's white port,
ginger, prosecco
16

GRAMERCY MARGARITA
Milagro Reposado, tropical orange,
peach & poblano
19

SPANISH G&T
Gin Mare Mediterranean, rosemary,
cucumber, artisanal tonic
17

DIRTY MARTINI
Tito's, house olive brine,
stuffed olives
18

DEL PORTO
Código 1530 Blanco, solera sherry,
white port, mezcal rinse
18

COCKTAILS

GINGER FIZZ
Grey Goose, rose, kiwi,
Fever-Tree ginger beer
18

OLD FASHIONED
fig-infused Buffalo Trace,
coconut, orange bitters
20

SANGRIA BLANCA
grilled apricot,
Watershed Apple Brandy,
blackberry
17 glass | 62 pitcher

ESPRESSO MARTINI
Ketel One, espresso,
Cantera Negra Café, vanilla
19



PROOFLESS

GRAPEFRUIT GINGER MOJITO
Giffard Pamplemousse,
muddled mint & lime
11

MARGARITA
Ritual Tequila Alternative,
lime juice, citrus salt
12

PINK GIN FIZZ
Italian Aperitif, Lyre's
London Dry, premium tonic
10

FRAPPE
vigorously shaken with
brown sugar and cream
8

By the Glass

CORAVIN

Preservation System designed to extend the life of Premier selections, enjoyable up to four weeks.

	6oz	btl
Patz & Hall, "Dutton Ranch," Chardonnay, Russian River Valley, California	32	128
Flowers, Pinot Noir, Sonoma Coast, California	32	128
Podere, Sapaio, Bolgheri, Superiore, Tuscany, Italy	48	192
Caymus Vineyards, Cabernet Sauvignon, Napa Valley, California	50	200
Allegrini, Amarone Della Valpolicella Classico, Veneto, Italy	46	184

SPARKLING

	6oz	btl
Caposaldo, Prosecco, Veneto, Italy	13	52
Poema, Brut, Cava, Catalonia, Spain	12	48
Mionetto, Alcohol-Removed Sparkling, Veneto, Italy	12	48
Domaine Carneros, Brut, Carneros, California	20	80
Veuve Clicquot, "Réserve Cuvée," Brut, Champagne, France	33	132

WHITES

	6oz	9oz	btl
Bollini, Pinot Grigio, Trentino, Italy	13	19	52
A to Z, Riesling, Oregon	12	18	48
Vavasour, Sauvignon Blanc, Awatere Valley, New Zealand	18	27	72
DAOU, Sauvignon Blanc, Paso Robles, California	13	19	52
Hubert Brochard, Sancerre, Loire Valley, France	22	33	88
AIX, Coteaux d'Aix en Provence, Rosé, Provence, France	18	27	72
Alexakis, Assyrtiko, Crete, Greece	12	18	48
Louis Jadot, Chablis, Burgundy, France	21	31	84
Franciscan, Chardonnay, California	13	19	52
Celani Family Vineyards, "Legal Pad," by Cameron Mitchell, Chardonnay, Napa Valley, California	17	25	68
Sequoia Grove, Chardonnay, Napa Valley, California	18	27	72
Ferrari Carano, "Tré Terre," Chardonnay, Russian River Valley, California	20	30	80

REDS

	6oz	9oz	btl
Cambria, "Julia's Vineyard," Pinot Noir, Santa Maria Valley, California	16	24	64
Belle Glos, "Las Alturas," Pinot Noir, Santa Lucia Highlands, California	20	30	80
Résonance, Pinot Noir, Willamette Valley, Oregon	24	36	96
Damilano, Barbera d'Asti, Piedmont, Italy	14	21	56
M. Chapoutier, "Dos Lusíadas Eleivera," Touriga Nacional, Douro, Portugal	14	21	56
Bodega Catena Zapata, "D.V. Catena Tinto Histórico," Red Blend, Mendoza, Argentina	17	25	68
Drumheller, Merlot, Columbia Valley, Washington	15	23	60
Celani Family Vineyards, "Legal Pad," by Cameron Mitchell, Red, Napa Valley, California	17	25	68
Château Lassègue, Saint Émilion Grand Cru, Bordeaux, France	19	28	76
Intrinsic, Cabernet Sauvignon, Columbia Valley, Washington	18	27	72
Arcanum, Toscana, "Il Fauno," Tuscany, Italy	21	31	84
Quilt, Cabernet Sauvignon, Napa Valley, California	22	33	88
Orin Swift, "Abstract," Red, California	29	43	117



Wine Availability is
Subject to Change

BEER

CIGAR CITY JAI ALAI
India Pale Ale,
Tampa Bay, FL
7.5% ~ 8

PERONI NASTRO AZZURRO
Lager, Italy
5.1% ~ 8

LOST COAST BREWERY TANGERINE WHEAT
American Wheat,
California
5.5% ~ 8

ESTRELLA DAMM LAGER
International Pale Lager,
Spain
5.4% ~ 7.50

COLUMBUS BREWING CO. SEASONAL CRAFT
Columbus, OH
~ 8

ATHLETIC BREWING CO. UPSIDE DOWN
Non-Alcoholic Golden Ale,
Milford, CT
<0.5% ~ 7

KITTY PAW PINEAPPLE GUAVA
Seltzer, Columbus, OH
4.2% ~ 7

BUD LIGHT
American Light Lager,
St. Louis, MO
4.2% ~ 5.75

MICHELOB ULTRA
Light Lager,
St. Louis, MO
4.2% ~ 5.75

YUENGLING
Lager,
Pottsville, PA
4.5% ~ 5.75



DEL MAR



Sweets

BLUEBERRY
TART

lemon, mascarpone
whipped cream
13

TURKISH
MOCHA TORTE ^{gf}

chocolate mousse,
whipped cream,
coffee crumble
15



Olive Oil Cake



seasonal fruit, pine nut streusel,
whipped mascarpone, saba
15

BAKLAVA

pistachio walnut,
ice cream
14

FROZEN
GREEK YOGURT

orange marmalade,
olive oil cake, honey,
candied walnuts
12

AFTER DINNER

Greece

OUZO OF PLOMARI 1894 *Ouzo* ~ 12
METAXA 7 STARS *Brandy* ~ 11
SKINOS *Mastiha* ~ 10

Italy

ROMANA SAMBUCA ~ 11
GRAPPA DI NONINO ~ 18
NARDINI BIANCA ~ 9
BEN RYÉ, DONNAFUGATA *Zibbibo* ~ 20
AVERNA AMARO ~ 9
AMARO MONTENEGRO ~ 10

Portugal

DOW'S WHITE *Port* ~ 8
GRAHAM'S SIX GRAPES *Ruby Port* ~ 12
GRAHAM'S 30YR *Fine Tawny* ~ 26

Spain

LUSTAU EAST INDIA SOLERA ~ 12

Espresso Martini ~ 19

Ketel One, espresso,
Cantera Negra Café, vanilla

^{gf} ~ gluten-free friendly upon request



DEL MAR

Wine by the Bottle

Whites

CHAMPAGNE	btl
Nicolas Feuillatte, Blanc de Blancs, Brut, <i>France</i>	129
Lanson, "Rosé Label," Brut Rosé, <i>France</i>	171
Gosset, "Grand Rosé," Brut Rosé, <i>France</i>	215
Ruinart, Blanc de Blancs, <i>France</i>	262
Pommery, "Apanage," Brut, <i>France</i>	172
Lanson, "Pere & Fils," Brut, <i>Champagne, France</i>	124
Laurent Perrier, "Cuvée," Brut Rosé, <i>France</i>	240
Charles Heidsieck, Blanc de Blancs, <i>France</i>	280
Dom Pérignon, Brut, <i>France</i>	585

OTHER SPARKLING	btl
Clavelin, Crémant de Jura, "Brut-Comté," Brut, <i>Jura, France</i>	52
Argyle, Brut, <i>Willamette Valley, Oregon</i>	100
Pierre Sparr, Crémant d'Alsace, Brut, "Réserve," <i>Alsace, France</i>	55
J Vineyards & Winery, Rosé, <i>Russian River Valley, California</i>	81

ROSÉ	btl
Pascal Jolivet, "Attitude," <i>Loire, France</i>	68
Figuière, "Méditerranée," <i>Provence, France</i>	64
Argyle, <i>Willamette Valley, Oregon</i>	60
M. Chapoutier, "Belleruche," <i>Rhône, France</i>	60
Skouras, "Zoë," <i>Péloponnèse, Greece</i>	38
Feudi di San Gregorio, "Visione," <i>Campania, Italy</i>	62

Reds

PINOT NOIR	btl
Joseph Faiveley, Bourgogne, <i>Burgundy, France</i>	72
Sea Sun, <i>Coastal Regions, California</i>	58
WillaKenzie Estate, <i>Willamette Valley, Oregon</i>	96
Calera, "Ryan Vineyard," <i>Mount Harlan, California</i>	180
Robert Sinskey, Los Carneros, <i>Napa Valley, California</i>	130
EnRoute, "Les Pommiers," <i>Russian River Valley, California</i>	156
Domaine Serene, "Evenstad Reserve," <i>Willamette Valley, Oregon</i>	225
Walt, <i>Santa Rita Hills, California</i>	117
Merry Edwards, "Meredith Estate," <i>Russian River Valley, California</i>	225
Dutton-Goldfield, "Dutton Ranch," <i>Russian River Valley, California</i>	99

CABERNET SAUVIGNON	btl
Canvasback by Duckhorn, <i>Red Mountain, Washington</i>	96
Emblem, <i>Napa Valley, California</i>	92
Freemark Abbey, <i>Napa Valley, California</i>	202
Riboli Family, <i>Napa Valley, California</i>	204
Château Montelena, <i>Napa Valley, California</i>	197
M by Michael Mondavi, "Animo," <i>Napa Valley, California</i>	197
Chappellet, "Signature," <i>Napa Valley, California</i>	213
Hall, <i>Napa Valley, California</i>	160
Bodega Catena Zapata, "Nicolas," <i>Mendoza, Argentina</i>	220
Dariouh, "Caravan," <i>Napa Valley, California</i>	140
Frank Family Vineyards, <i>Napa Valley, California</i>	127
Cakebread Cellars, <i>Napa Valley, California</i>	210
Shafer, "TD 9," <i>Stags Leap District, California</i>	170
Round Pond Estate, <i>Rutherford, California</i>	180
La Jota, <i>Howell Mountain, California</i>	440
Pahlmeyer, "Jayson," <i>Napa Valley, California</i>	235
Cade, "Estate," <i>Howell Mountain, California</i>	275
Miner Family Winery, "Stagecoach Vineyard," <i>Napa Valley, California</i>	213

CHARDONNAY	btl
Davis Bynum, "River West Vineyard," <i>Russian River Valley, California</i>	69
Simonnet-Febvre, Chablis, <i>Burgundy, France</i>	75
Drouhin-Vaudon, Chablis, Premier Cru, <i>Burgundy, France</i>	105
Talbott, "Sleepy Hollow Vineyard," <i>Santa Lucia Highlands, California</i>	95
Celani Family, <i>Napa Valley, California</i>	96
Far Niente, <i>Napa Valley, California</i>	160
Patz & Hall, "Dutton Ranch," <i>Russian River Valley, California</i>	117
Drouhin Vaudon, Chablis, "Réserve de Vaudon," <i>Burgundy, France</i>	58
Maison Louis Jadot, Meursault, <i>Burgundy, France</i>	190
Domaine J. A. Ferret, Pouilly Fuissé, <i>Burgundy, France</i>	117

INTERESTING WHITES	btl
Pieropan, Soave Classico, <i>Veneto, Italy</i>	60
Terlato, Pinot Grigio, Friuli Colli Orientali, <i>Friuli-Venezia Giulia, Italy</i>	64
Feudi di San Gregorio, Falanghina, <i>Campania, Italy</i>	60
Trimbach, Pinot Blanc, <i>Alsace, France</i>	68
Laurenz V., "Singing," Grüner Veltliner, <i>Niederösterreich, Austria</i>	50
Kim Crawford, Sauvignon Blanc, <i>Marlborough, New Zealand</i>	64
Saint Clair Family Estate, "Dillons Point," Sauvignon Blanc, <i>South Island, New Zealand</i>	47
Château Musar Blanc, White, <i>Lebanon</i>	140
Stags' Leap Winery, Viognier, <i>Napa Valley, California</i>	78
Quinta do Crasto, White, <i>Douro, Portugal</i>	67
Pierre Sparr, "Schoenenbourg," Riesling Grand Cru, <i>Alsace, France</i>	95

INTERESTING REDS	btl
Norton, "Privada Family Blend," <i>Mendoza, Argentina</i>	62
Bruno Giacosa, Nebbiolo d'Alba, <i>Piedmont, Italy</i>	84
Château du Moulin-à-Vent, <i>Beaujolais, France</i>	96
Tenuta di Arceno, Chianti Classico, <i>Tuscany, Italy</i>	75
Donnafugata, "Sul Vulcano," Etna Rosso, <i>Sicily, Italy</i>	88
Saldo, Zinfandel, <i>California</i>	80
Oberon, Merlot, <i>Napa Valley, California</i>	60
Celani Family, Red, "Robusto," <i>Napa Valley, California</i>	75
Château de Saint Cosme, <i>Côtes du Rhône, France</i>	99
Château Musar, Red, <i>Bekaa Valley, Lebanon</i>	160
Celani Family, Red, "Tenacious," <i>Napa Valley, California</i>	144
Lopez de Heredia, "Reserva," <i>Rioja, Spain</i>	140
Orin Swift, "8 Years in the Desert," <i>Napa Valley, California</i>	120
Celani Family Vineyards, "Tenacious," <i>Napa Valley, California</i>	144
Il Poggione, Toscana Rosso, <i>Tuscany, Italy</i>	78
Domaine Skouras, "Mega Oenos," <i>Skouras, Greece</i>	76
Beaulieu Vineyard, "Tapestry Reserve," Red Blend, <i>Napa Valley, California</i>	185
Barone Ricasoli, Toscana, <i>Tuscany, Italy</i>	60
Antinori, "Guado al Tasso," Bolgheri Superiore, <i>Tuscany, Italy</i>	380
San Giorgio, "Ugolforte," Brunello di Montalcino, <i>Tuscany, Italy</i>	138
Bibi Graetz, "Testamatta," Toscana, <i>Tuscany, Italy</i>	280
Bodegas Corral, Don Jacabo, Rioja Crianza, <i>Rioja, Spain</i>	40
Tinto Pesquera, Ribera del Duero, Reserva, <i>Castilla y León, Spain</i>	120
Bodegas Corral, "Don Jacabo," Gran Reserva, <i>Rioja, Spain</i>	70
Rodney Strong, "Symmetry," <i>Sonoma Coast, California</i>	162
San Simeon, "Stormwatch Estate Reserve," Red Blend, <i>Paso Robles, California</i>	151
Stags' Leap Winery, Petite Sirah, <i>Napa Valley, California</i>	105

Captain's List

SPARKLING & WHITE WINE	btl
Perrier-Jouet, "Belle Époque," <i>Champagne, France</i> , 2014	410
Dom Pérignon, Brut, <i>Champagne, France</i> , 2013	585
Trimbach, Riesling, "Cuvée Frédéric Émile," <i>Alsace, France</i> , 2014	210
Domaine J.A. Ferret, Pouilly Fuissé, <i>Burgundy, France</i> , 2021, 1.5L	230
Maison Louis Latour, Puligny-Montrachet, <i>Burgundy, France</i> , 2021	280

REDS	btl
Kosta Browne, Pinot Noir, <i>Santa Rita Hills, California</i> , 2022	262
Bruno Giacosa, Barbaresco, "Rabaja Felletto," <i>Piedmont, Italy</i> , 2019	184
Bodega Catena Zapata, Malbec, "Argentino Vineyard," <i>Mendoza, Argentina</i> , 2021	240
Biondi Santi, Brunello di Montalcino, "Tenuta Greppo Annata," <i>Tuscany, Italy</i> , 2017	466
Dariouh, Cabernet Franc, <i>Napa Valley, California</i> , 2019	186
Bodegas Vega Sicilia, "Unico," Ribera del Duero, <i>Castilla Y León, Spain</i> , 2010	900
Caymus Vineyards, Cabernet Sauvignon, "Special Selection," <i>Napa Valley, California</i> , 2019	485
Silver Oak, Cabernet Sauvignon, <i>Napa Valley, California</i> , 2019	310
Continuum by Mondavi, Cabernet Sauvignon, "Sage Mountain Vineyard," <i>Napa Valley, California</i> , 2021	620
Burgess Cellars, Cabernet Sauvignon, Reserve, "Hillside Vineyards," <i>Napa Valley, California</i> , 2014	267
Far Niente, Cabernet Sauvignon, <i>Napa Valley, California</i> , 2021	325
Duckhorn, "The Discussion," <i>Napa Valley, California</i> , 2019	329
Celani Vineyards, Cabernet Sauvignon, <i>Mount Veeder, Napa Valley</i> , 2019	262
Fortunate Son, Cabernet Sauvignon, "The Warrior," <i>Napa Valley, California</i> , 2019	700
Anakota, Cabernet Sauvignon, "Helena Dakota Vineyard," <i>Knights Valley, California</i> , 2017	270
Celani Family, Cabernet Sauvignon, "Ardore," <i>Napa Valley, California</i>	410
Joseph Phelps, Red, "Insignia," <i>Napa Valley, California</i> , 2019	510
Grieve Family Winery, Cabernet Sauvignon, "Double Eagle," <i>Napa Valley, California</i> , 2021	370



DEL MAR

Spirits

WHISKEY & BOURBON

Angel's Envy, *Kentucky*
Bardstown Origin Series **96 Proof**, *Kentucky*
Bardstown Origin Series **100 Proof**, *Kentucky*
Basil Hayden, *Kentucky*
Basil Hayden 10yr, *Kentucky*
Booker's **125 Proof**, *Kentucky*
Buffalo Trace, *Kentucky*
Bulleit, *Kentucky*
Four Roses, *Kentucky*
Four Roses Small Batch Select, *Kentucky*
Knob Creek, *Kentucky*
Michter's, *Kentucky*
Old Forester 1910, *Kentucky*
Old Forester 1920, *Kentucky*
Old Forester Single Barrel, *Kentucky*
Rowan's Creek, *Kentucky*
Toki Suntory, *Japan*
Uncle Nearest 1884, *Kentucky*
Weller Antique, *Kentucky*
Weller Special Reserve, *Kentucky*
Widow Jane 10yr, *Kentucky*
Willet Pot Still, *Kentucky*
Woodford Reserve, *Kentucky*
Woodford Double Oak, *Kentucky*

SCOTCH

Aberlour 12yr
Chivas 12yr
Chivas 18yr
Dalmore 12yr
Glenfiddich 12yr
Glenlivet 12yr
Glenmorangie 10yr
Glenmorangie 12yr
Johnnie Walker Black
Johnnie Walker Red
Johnnie Walker Blue
Lagavulin 16yr
Laphroaig 10yr
Macallan 12yr
Macallan 18yr
Macallan 25yr
Oban

RYE

Angel's Envy Rye, *Kentucky*
Basil Hayden Dark Rye, *Kentucky*
Bulleit Rye, *Kentucky*
Michter's Rye, *Kentucky*
Templeton Rye, *Iowa*
WhistlePig Piggyback, *Vermont*
WhistlePig 10yr Rye, *Vermont*
WhistlePig 12yr Rye, *Vermont*
WhistlePig 15yr Rye, *Vermont*
Willet Rye, *Kentucky*

TEQUILA & MEZCAL

Avión 44 Extra Añejo
Casamigos Blanco
Casamigos Reposado
Casamigos Añejo
Casamigos Mezcal
Cincoro Añejo
Clase Azul Gold
Clase Azul Plata
Clase Azul Reposado
Clase Azul Añejo
Código Rosa
Código Reposado
Código Añejo
Del Vida Mezcal
Don Julio Silver
Don Julio Reposado
Don Julio Añejo
Don Julio Rosado
Don Julio 1942
Dos Hombres Mezcal
Herradura Silver
Illegal Reposado
Illegal Mezcal
Komos Añejo Cristalino
Komos Extra Añejo
Komos Reposado Rosa
Lalo Blanco
Patrón Silver