

DEL MAR

Dinner

DIPS & SPREADS

served with house made pita

.....

HUMMUS ^{gf/v}
7

ROASTED RED PEPPER ^v
8

SPICY FETA ^v
8

TZATZIKI ^{gf/v}
7

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
19

MIXED GREENS ^{gf/v}
manchego cheese, marcona almonds, lemon evoo
16

GOLDEN BEET ^{gf/v}
avocado, apple, spiced pistachios, herb yogurt
17

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

PEAR & GORGONZOLA ^{gf/v}
radicchio, gorgonzola, walnuts, pear dressing
15



COLD

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

YELLOWFIN TUNA TARTARE* ^{gf}
calabrian chili, cucumber, olive tapenade, green tahini
19

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

TODAY'S OYSTERS*

5 ea

JUMBO SHRIMP COCKTAIL

harissa cocktail sauce

7 ea

TURKISH FLATBREAD

SPICY LAMB SAUSAGE
tomato sauce, feta
18

TOMATO & OLIVE ^v
artichoke, garlic, labneh
16

MUSHROOM ^v
caramelized onion, havarti, garlic
15

Starters

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

CHARRED OCTOPUS ^{gf} ~ 28
bell pepper vinaigrette, onion, cilantro pesto, espelette

CALAMARI ~ 24
olive tapenade, lemon garlic aioli

LAMB MEATBALLS ~ 18
harissa stewed tomato sauce, crumbled feta

ZUCCHINI ^v ~ 13
crispy fried, yogurt dressing

LOADED HUMMUS ^{gf} ~ 26
pomegranate braised lamb, green tahini

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

BACON WRAPPED DATES ^{gf} ~ 15
manchego, lemon gremolata

ROASTED CAULIFLOWER ^{gf/v} ~ 17
sweet onion tahini, chili relish, dates

OPEN FIRE ROASTED SHELLFISH PLATTER*

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

SMALL ~ 75 LARGE ~ 145

MAINS

LOBSTER SPAGHETTI ~ 63
sweet garlic tomato sauce, parmigiano reggiano, calabrian chili

TRUFFLE AGNOLOTTI ^v ~ 36
ricotta, parmigiano reggiano, fresh shaved truffles

SNAPPER ^{gf} ~ 51
blistered tomatoes, artichoke, roasted garlic & eggplant, cilantro pesto

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

VEAL CHOP* ^{gf} ~ 65
sherry cipollini onions, wild mushrooms, serrano ham

SALMON* ^{gf} ~ 48
roasted cauliflower, garlic, red grapes, cauliflower purée, mustard vinaigrette

SEA BASS ^{gf} ~ 61
heirloom tomato broth, fennel confit, citrus labneh

FROM THE HEARTH

LAMB RACK ^{gf} ~ 64
roasted squash, green olives, pine nuts, preserved lemon jus

SWORDFISH ^{gf} ~ 45
marinated olives, pine nuts, confit potatoes, cilantro, tomato sauce

HALF ROASTED CHICKEN ^{gf} ~ 39
curried carrots, pumpkin seeds, za'atar

8 OZ FILET* ^{gf} ~ 65
grilled broccolini, escarole, cipollini onions, romesco, za'atar butter

16 OZ RIBEYE* ^{gf} ~ 71
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
15

BRUSSELS SPROUTS ^{gf/v}
mushrooms, jamón, manchego
16

CURRIED CARROTS ^{gf/v}
pumpkin seeds, herbed labneh
14

GRILLED BROCCOLINI ^{gf/v}
escarole, cipollini, romesco, manchego
14

ROASTED SQUASH ^{gf/v}
golden raisin, pine nuts, labneh
15

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

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**If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

PHILLIP LIESENFELD, Executive Chef

NPLS FL

DAVID LAMARCA, General Manager

494 Fifth Avenue South | Naples, Florida 34102 | 239.350.0134 | CameronMitchell.com

DEL MAR

Brunch

DIPS & SPREADS

served with house made pita

-
- HUMMUS ^{gf/v} 7
- ROASTED RED PEPPER ^v 8
- SPICY FETA ^v 8
- TZATZIKI ^{gf/v} 7
- BABA GANOUSH ^{gf/v} 8

pair with
CHILLED VEGETABLES ^{gf/v} 7

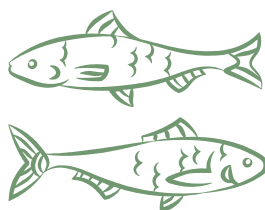
SALADS

-
- TOMATO ^{gf/v} heirloom tomatoes, marinated feta, red onion, bell pepper, red wine vinaigrette 19
- MIXED GREENS ^{gf/v} manchego cheese, marcona almonds, lemon evoo 16
- GOLDEN BEET ^{gf/v} avocado, apple, spiced pistachios, herb yogurt 17
- PARMESAN GEM ^{gf} sicilian white anchovies, jamón, oreganata breadcrumbs 14
- PEAR & GORGONZOLA ^{gf/v} radicchio, gorgonzola, walnuts, pear dressing 15

+ Salmon* ~ 13 / + Chicken ~ 9 / + Shrimp ~ 15

SIDES 15

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

TODAY'S OYSTERS* ^{gf}

5 ea

JUMBO SHRIMP COCKTAIL ^{gf}

harissa cocktail sauce

7 ea

TURKISH FLATBREAD

- SPICY LAMB SAUSAGE tomato sauce, feta 18
- TOMATO & OLIVE ^v artichoke, garlic, labneh 16
- MUSHROOM ^v caramelized onion, havarti, garlic 15

Starters

- | | | |
|-------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------|
| CINNAMON DATE BREAD ^v ~ 13
warm pull apart bread, orange icing, pistachio labneh butter | LAMB MEATBALLS ~ 18
harissa stewed tomato sauce, crumbled feta | SERRANO JAMÓN ^{gf} ~ 14
three crostini, calabrian chili spread, manchego cheese, evoo |
| CARAMELIZED ONION BREAD ^v ~ 14
havarti, asiago, evoo, herb labneh | ZUCCHINI ^v ~ 13
crispy fried, yogurt dressing | BACON WRAPPED DATES ^{gf} ~ 15
manchego, lemon gremolata |
| CALAMARI ~ 24
olive tapenade, lemon garlic aioli | LOADED HUMMUS ^{gf} ~ 26
pomegranate braised lamb, green tahini | ROASTED CAULIFLOWER ^{gf/v} ~ 17
sweet onion tahini, chili relish, dates |

MEZZA PLATTER

your choice of

- BEEF TENDERLOIN KABOB* ~ 28
- CRISPY FALAFEL ~ 18
- HEARTH GRILLED SHRIMP ~ 25
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 ~ 75
LARGE ~ 145

MAINS

- | | | | | |
|---------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------|
| LAMB BURGER* ^{gf}
feta, roasted red pepper spread, arugula, za'atar fries
22 | HALF ROASTED CHICKEN ^{gf}
curried carrots, pumpkin seeds, za'atar
39 | SALMON* ^{gf}
roasted cauliflower, garlic, red grapes, cauliflower purée, mustard vinaigrette
39 | TRUFFLE AGNOLOTTI ^v
ricotta, parmigiano reggiano, fresh shaved truffles
36 | SHRIMP SPAGHETTI
sweet garlic tomato sauce, parmigiano reggiano, calabrian chili
31 |
|---------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------|

Brunch

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

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DEL MAR

SPRITZ



Beach Party

pineapple Aperol,
lemon, strawberry,
sparkling rosé
18

Portuguese Spritz

Dow's white port,
ginger, prosecco
17

5TH AVENUE MARGARITA
Milagro Reposado, tropical orange,
peach & poblano
18

CUCUMBER REFRESHER
The Botanist,
pineapple, cucumber
18

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

PEARADISE PALOMA
Tromba Blanco, pear nectar,
lemon, agave, Hellfire bitters
19

COCKTAILS

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

OLD FASHIONED
fig-infused Buffalo Trace,
coconut, orange bitters
19

SANGRIA BLANCA
grilled apricot,
Assyrtiko, apple brandy,
blackberry
17 glass | 62 pitcher

ESPRESSO MARTINI
Belvedere, 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, <i>Russian River Valley, California</i>	32	128
Flowers, Pinot Noir, <i>Sonoma Coast, California</i>	36	144
Gaja Ca'Marcanda, "Magari," Toscana, <i>Bolgheri, Tuscany, Italy</i>	50	200
Caymus Vineyards, Cabernet Sauvignon, <i>Napa Valley, California</i>	47	188
Allegrini, Amarone Della Valpolicella Classico, <i>Veneto, Italy</i>	46	184

SPARKLING

	6oz	btl
Caposaldo, Prosecco, <i>Veneto, Italy</i>	14	56
Poema, Brut, Cava, <i>Catalonia, Spain</i>	12	48
Domaine Carneros, Brut, <i>Carneros, California</i>	20	80
Veuve Clicquot, "Réserve Cuvée," Brut, <i>Champagne, France</i>	33	132

WHITES

	6oz	9oz	btl
Bollini, Pinot Grigio, <i>Trentino, Italy</i>	13	19	52
D'Arenburg, Riesling, "The Dry Dam," <i>McLaren Vale, Adelaide Hills, Australia</i>	14	21	56
Vavasour, Sauvignon Blanc, <i>Awatere Valley, New Zealand</i>	18	27	72
DAOU, Sauvignon Blanc, <i>Paso Robles, California</i>	12	18	48
Fournier, Sancerre, <i>Loire Valley, France</i>	22	33	88
AIX, Coteaux d'Aix en Provence, Rosé, <i>Provence, France</i>	18	27	72
Alexakis, Assyrtiko, <i>Crete, Greece</i>	12	18	48
Louis Jadot, Chablis, <i>Burgundy, France</i>	21	31	84
Lincourt, Chardonnay, <i>Santa Rita Hills, California</i>	13	19	52
Celani Family Vineyards, "Legal Pad," by Cameron Mitchell, Chardonnay, <i>Napa Valley, California</i>	17	25	68
Sequoia Grove, Chardonnay, <i>Napa Valley, California</i>	18	27	72
Ferrari Carano, "Tré Terre," Chardonnay, <i>Russian River Valley, California</i>	20	30	80

REDS

	6oz	9oz	btl
Cambria, "Julia's Vineyard," Pinot Noir, <i>Santa Maria Valley, California</i>	16	24	64
Belle Glos, "Las Alturas," Pinot Noir, <i>Santa Lucia Highlands, California</i>	20	30	80
Résonance, Pinot Noir, <i>Willamette Valley, Oregon</i>	24	36	96
Damilano, Barbera d'Asti, <i>Piedmont, Italy</i>	14	21	56
João Portugal Ramos, "Vila Santa," Reserva Red, <i>Alentejo, Portugal</i>	14	21	56
Bodega Catena Zapata, "D.V. Catena Tinto Histórico," Red Blend, <i>Mendoza, Argentina</i>	16	24	64
Seven Falls Cellars, Merlot, <i>Wahluke Slope, Washington</i>	15	23	60
Celani Family Vineyards, "Legal Pad," by Cameron Mitchell, Red, <i>Napa Valley, California</i>	17	25	68
Château Lassègue, Saint Émilion Grand Cru, <i>Bordeaux, France</i>	19	28	76
Intrinsic, Cabernet Sauvignon, <i>Columbia Valley, Washington</i>	19	28	76
Justin, Cabernet Sauvignon, <i>Paso Robles, California</i>	14	21	56
Arcanum, "II Fauno," Toscana, <i>Tuscany, Italy</i>	21	31	84
Quilt, Cabernet Sauvignon, <i>Napa Valley, California</i>	24	36	96
Orin Swift, "Abstract," Red Blend, <i>California</i>	29	43	116



Wine Availability is
Subject to Change

BEER

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

SEASONAL WHEAT
Rotating Selection ~ 8.5

PERONI NASTRO
AZZURRO
Lager, *Italy*
5.1% ~ 8.5

MYTHOS HELLENIC
LAGER
European Lager,
Greece
5% ~ 8

ESTRELLA
DAMM LAGER
International Pale Lager,
Spain
5.4% ~ 8

CORONA
Mexican Lager,
Mexico City, Mexico
4.6% ~ 6

COORS LIGHT
American Light Lager,
Chicago, IL
4.2% ~ 6

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

YUENGLING
Lager,
Pottsville, PA
4.5% ~ 5.75

LOCAL CRAFT
Seasonal ~ 8.5



DEL MAR



Sweets

BLUEBERRY TART

lemon, mascarpone
whipped cream

15

TURKISH MOCHA TORTE *gf*

chocolate mousse,
whipped cream,
coffee crumble

14



Olive Oil Cake



seasonal fruit, pine nut streusel,
whipped mascarpone, saba

16

BAKLAVA

pistachio walnut,
ice cream

15

FROZEN GREEK YOGURT

orange marmalade,
olive oil cake, honey,
candied walnuts

11

Espresso Martini ~ 19

Belvedere, espresso,
Cantera Negra Café, vanilla

AFTER DINNER

Greece

OUZO OF PLOMARI 1894 *Ouzo* ~ 14

METAXA 7 STARS *Brandy* ~ 11

KLEOS *Mastiha* ~ 13

France

CHÂTEAU SUDUIRAUT *Sauternes* ~ 25

CLARENDELLE AMBERWINE *Monbazillac* ~ 15

PÈRE MAGLOIRE V.S.O.P. *Calvados* ~ 14

CHÂTEAU D'YQUEM *Sauternes 375ml Bottle* ~ 600

Italy

GRAPPA DI NONINO ~ 18

GRAPPA DI SASSICAIA ~ 35

CANTINE COLOSI "PASSITO SICILIA" *Muscat* ~ 15

Portugal

GRAHAM'S SIX GRAPES *Ruby Port* ~ 12

WARRE'S OTIMA 20YR *Port* ~ 20

MAYNARD'S 40YR *Port* ~ 25

Spain

LUSTAU EAST INDIA SOLERA ~ 12

New World

FERRARI CARANO

"EL DORADO NOIR" *Black Muscat* ~ 15

ROYAL TOKAJI RED LABEL *Aszú* ~ 23

INNISKILLIN *Icewine* ~ 23

gf ~ gluten-free friendly upon request



DEL MAR

Early Dining Menu

With the purchase of any Entrée ~ Please Enjoy a Complimentary Starter & Dessert
Available Daily ~ 4:00 – 5:30 pm

STARTERS

Choice of

ROASTED
RED PEPPER *v*

HUMMUS *gf/v*

SPICY FETA *v*

TZATZIKI *gf/v*

BABA
GANOUSH *gf/v*

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

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

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

MAINS

Choice of

LOBSTER SPAGHETTI ~ 63
sweet garlic tomato sauce,
parmigiano reggiano, calabrian chili

SNAPPER *gf* ~ 51
blistered tomatoes, artichoke,
roasted garlic & eggplant, cilantro pesto

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

SALMON* *gf* ~ 48
roasted cauliflower, garlic, red grapes,
cauliflower purée, mustard vinaigrette

HALF ROASTED CHICKEN *gf* ~ 39
curried carrots, pumpkin seeds, za'atar

VEAL CHOP* *gf* ~ 65
sherry cipollini onions,
wild mushrooms, serrano ham

SWORDFISH *gf* ~ 45
marinated olives, pine nuts, confit potatoes,
cilantro, tomato sauce

8 OZ FILET* *gf* ~ 65
grilled broccolini, escarole, cipollini onions,
romesco, za'atar butter

16 OZ RIBEYE* *gf* ~ 71
hearth roasted peppers, zucchini, red onions,
lemon gremolata, aged balsamic

Sweets

Choice of

OLIVE OIL CAKE
seasonal fruit, pine nut streusel,
whipped mascarpone, saba

BAKLAVA
pistachio walnut,
ice cream

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

PHILLIP LIESENFELD, *Executive Chef*



DAVID LAMARCA, *General Manager*

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Wine by the Bottle

Whites

CHAMPAGNE

Lanson, "Rosé Label," Brut Rosé, France	btl	155
Gosset, "Grand Rosé," Brut Rosé, France		203
Ruinart, Blanc de Blancs, France		180
Pommery, "Apanage," Brut, France		135
Laurent Perrier, "Cuvée Rosé," Brut Rosé, France		208
Charles Heidsieck, Blanc de Blancs, France		227
Leclerc Briant, "Réserve," Brut, France		152
Laurent Perrier, "Grand Siècle," Brut, France		518
Dom Pérignon, Brut, France		510

OTHER SPARKLING

Prosper Maufoux, Crémant de Bourgogne, Brut, Burgundy, France	btl	50
Argyle, Brut, Willamette Valley, Oregon		63
Pierre Sparr, Crémant d'Alsace, Brut, "Réserve," Alsace, France		54
J Vineyards & Winery, Rosé, Russian River Valley, California		77
Barone Pizzini, "Animante," Franciacorta, Brut, Lombardy, Italy		100

ROSÉ

Argyle, Willamette Valley, Oregon	btl	50
Figuière, "Méditerranée," Provence, France		46
M. Chapoutier, "Belleruche," Rhône, France		50
Susana Balbo, "Signature," Mendoza, Argentina		57
Gaia, "4-6h," Péloponnèse, Greece		43

Reds

PINOT NOIR

Joseph Faiveley, Bourgogne, Burgundy, France	btl	115
Domaine Tollot Beau, Chorey les Beaune, Burgundy, France		135
Volnay, Maison Roche de Bellene, Burgundy, France		165
WillaKenzie Estate, Willamette Valley, Oregon		107
Calera, "Ryan Vineyard," Mount Harlan, California		205
Robert Sinskey, Los Carneros, Napa Valley, California		135
Brooks, "Janus," Willamette Valley, Oregon		123
EnRoute, "Les Pommiers," Russian River Valley, California		105
Domaine Serene, "Evenstad Reserve," Willamette Valley, Oregon		210
Walt, Santa Rita Hills, California		130
Merry Edwards, "Olivet Lane," Russian River Valley, California		215
Dutton-Goldfield, "Dutton Ranch," Russian River Valley, California		125

CABERNET SAUVIGNON

Canvasback by Duckhorn, Red Mountain, Washington	btl	57
Emblem, Napa Valley, California		110
Freemark Abbey, Napa Valley, California		150
Riboli Family, Napa Valley, California		166
Château Montelena, Napa Valley, California		194
M by Michael Mondavi, "Animo," Napa Valley, California		210
Chappellet, "Signature," Napa Valley, California		205
Hall, Napa Valley, California		143
ZD Wines, Napa Valley, California		165
Dariouh, "Caravan," Napa Valley, California		140
Frank Family Vineyards, Napa Valley, California		96
Cakebread Cellars, Napa Valley, California		202
Shafer, "TD 9," Stags Leap District, California		190
Round Pond Estate, Rutherford, California		171
O'Shaughnessy, Howell Mountain, California		215
J. Davies, Diamond Mountain District, California		275
Antica, "Mountain Select," Napa Valley, California		156
Cade, "Estate," Howell Mountain, California		297
Simon Family Estate, Napa Valley, California		283
Nicholson Jones, "Stelzner Vineyard," Stags Leap District, California		251
Paul Hobbs, Coombsville, California		267

SPARKLING

Michelle Forget, Blanc de Blancs, Premier Cru, Ludes, France, 2020	btl	155
Perrier-Jouet, "Belle Époque," Champagne, France, 2015		345
Billecart-Salmon, Brut Rosé, Champagne, France, NV		215
Billecart-Salmon, Brut, Reserve, Champagne, France, NV		132

WHITES

Trujillo Vineyards, "Madelyn," White Wine Cuvée, California, 2022	btl	63
Trimbach, Riesling, "Cuvée Frédéric Émile," Alsace, France, 2016		221
Château Couhins, Grand Cru Classé, Pessac-Leognan, France, 2020		100
Simon Family Estate, Sauvignon Blanc, "Golden Ore," Napa Valley, California, 2021		189
Fantesca Estate, Chardonnay, Russian River Valley, Sonoma, 2020		157
Arista, Chardonnay, Russian River Valley, California, 2019		160

CHARDONNAY

Domaine Louis Moreau, Chablis, Burgundy, France	btl	77
Davis Bynum, "River West Vineyard," Russian River Valley, California		50
Simonnet-Febvre, Chablis, Burgundy, France		84
Drouhin-Vaudon, Chablis, Premier Cru, Burgundy, France		125
Far Niente, Napa Valley, California		150
Domaine J.A. Ferret, Pouilly Fuissé, Burgundy, France		150
Domaine Drouhin, Louis Latour, Puligny-Montrachet, France		315
Xavier Monnot, Les Chevalieres, Meursault, Burgundy, France		238

INTERESTING WHITES

Pieropan, Soave Classico, Veneto, Italy	btl	43
Terlato, Pinot Grigio, Friuli Colli Orientali, Friuli-Venezia Giulia, Italy		40
Feudi di San Gregorio, Falanghina, Campania, Italy		57
Trimbach, Pinot Blanc, Alsace, France		57
Laurenz V., "Singing," Grüner Veltliner, Niederösterreich, Austria		47
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand		57
Nicholson Jones, Sauvignon Blanc, Napa Valley, California		106
Querciabella, Bianco, "Batâr," Toscana, Tuscany, Italy		255
Hailstone, "32 Degrees," Sauvignon Blanc, Napa Valley, California		135
Stags' Leap Winery, Viognier, Napa Valley, California		107
Quinta do Crasto, White, Douro, Portugal		73
Rudi Pichler, "Ried Hochrain," Grüner Veltliner, Smaragd, Wachau, Niederösterreich, Austria		140
Fritz Haag, "Juffer," Riesling, Trocken, Mosel, Grosses Gewächs, Germany		155
Pierre Sparr, "Schoenenbourg," Riesling Grand Cru, Alsace, France		110
Assyrtiko, Wine Art Estate, "Plano," Mikrochori, Drama, Greece		43

INTERESTING REDS

Bruno Giacosa, Nebbiolo d'Alba, Piedmont, Italy	btl	92
Château du Moulin-à-Vent, Beaujolais, France		106
"2" Super Tuscan Blend, Paso Robles, California		105
Tenuta di Arceno, Chianti Classico, Tuscany, Italy		60
Donnafugata, "Sul Vulcano," Etna Rosso, Sicily, Italy		105
Di Majo Norante, "Ramatello," Biferno, Molise, Italy		46
Oberon, Merlot, Napa Valley, California		76
Bodegas Borsao, "Cabriola," Garnacha, Zaragoza, Spain		43
Château de Saint Cosme, Côtes du Rhône, France		53
Massaya, "Gold Reserve," Red Blend, Bekaa Valley, Lebanon		165
Bodegas Tierra, "El Belisario," Tempranillo, Rioja Alavesa, Spain		171
Il Poggione, Toscana Rosso, Tuscany, Italy		66
Hochar Père et Fils, Red Blend, Bekaa Valley, Lebanon		96
BenMarco, "Expresivo," Red Blend, Mendoza, Argentina		100
Beaulieu Vineyard, "Tapestry Reserve," Red Blend, Napa Valley, California		190
Terra D'oro, Zinfandel, Deaver Vineyard, California		123
Torcicoda, Primitivo, Salento, Italy		60
Barone Ricasoli, Toscana, Tuscany, Italy		40
Carpineto, Brunello di Montalcino, Tuscany, Italy		145
San Giorgio, "Ugolforte," Brunello di Montalcino, Tuscany, Italy		160
Bibi Graetz, "Testamatta," Toscana, Tuscany, Italy		238
Antinori, Bolgheri, Superiore, "Guado al Tasso," Tuscany, Italy		285
Condado de Haza, Ribera del Duero, Crianza, Castilla y León, Spain		66
Tinto Pesquera, Ribera del Duero, Reserva, Castilla y León, Spain		136
Quinta do Crasto, "Old Vines," Reserva, Douro, Portugal		130
Château de L'Orangerie Bordeaux Supérieur, Bordeaux, France		50
Rodney Strong, "Symmetry," Sonoma Coast, California		160
San Simeon, "Stormwatch Estate Reserve," Red Blend, Paso Robles, California		160
Stags' Leap Winery, Petite Sirah, Napa Valley, California		98

Captain's List

REDS

Daniele Conterno, Barolo Bussia Riserva, 2016	btl	211
Kosta Browne, Pinot Noir, "Gap's Crown Vineyard," Sonoma Coast, California, 2021		285
Caroline Parent, Vosne-Romanée, Burgundy, France, 2020		324
Simon Family Estate, Cabernet Sauvignon, Reserve, Napa Valley, California, 2021		311
Bodega Catena Zapata, Malbec, "Argentino Vineyard," Mendoza, Argentina, 2020		230
Jarvis, Cabernet Franc, Cave Fermented, "Estate Grown," Napa Valley, California, 2018		330
Tenuta San Guido, "Sassicaia," Bolgheri Sassicaia, Tuscany, Italy, 2021		512
Bodega Vega Sicilia, "Unico," Ribera del Duero, Castilla Y León, Spain, 2010		1100
Caymus Vineyards, Cabernet Sauvignon, "Special Selection," Napa Valley, California, 2019		412
Silver Oak, Cabernet Sauvignon, Napa Valley, California, 2018		322
Alpha Omega, Cabernet Sauvignon, Napa Valley, California, 2019		330
Ghost Block, Cabernet Sauvignon, "Estate," Oakville, California, 2021		160
Burgess Cellars, Cabernet Sauvignon, Reserve, "Hillside Vineyards," Napa Valley, California, 2014		216
Far Niente, Cabernet Sauvignon, Napa Valley, California, 2021		235
Duckhorn, "The Discussion," Napa Valley, California, 2017		375
Celani Family Vineyards, Cabernet Sauvignon, Mount Veeder, Napa Valley, California, 2019		312
Shafer, "Hillside Select," Cabernet Sauvignon, Stags' Leap District, Napa Valley, California, 2019		687
Opus One, Napa Valley, California, 2021		800
Marchesi Fumanelli, Amarone della Valpolicella Classico, Riserva, "Octavius," Veneto, Italy, 2017		259
Quintessa, Rutherford, California, 2021		478
Roberto Voerzio, Barolo, "La Morra," Piedmont, Italy, 2019		850
Anakota, Cabernet Sauvignon, "Helena Dakota Vineyard," Knights Valley, California, 2019		375
Carpe Vinum, Cabernet Sauvignon, "Reisacher Vineyard," Knights Valley, California, 2018		238
Joseph Phelps, Red, "Insignia," Napa Valley, California, 2021		685
Hailstone Vineyards, Cabernet Sauvignon, "The Proprietor's Reserve," Howell Mountain, California, 2019		319
Corral 120, Gran Reserva, Rioja, Spain, 1976		435
Melanson Vineyard, Cabernet Sauvignon, "Matthew's Block," Napa Valley, California, 2019		243



DEL MAR

Spirits

WHISKEY & BOURBON

Angel's Envy, *Kentucky*
Baker's, *Kentucky*
Basil Hayden, *Kentucky*
Basil Hayden 10yr, *Kentucky*
Blanton's, *Kentucky*
Buffalo Trace, *Kentucky*
Bulleit, *Kentucky*
Eagle Rare 10yr, *Kentucky*
E.H. Taylor Small Batch, *Kentucky*
E.H. Taylor Single Barrel, *Kentucky*
E.H. Taylor Rye, *Kentucky*
Gentleman Jack, *Tennessee*
Knob Creek, *Kentucky*
Michter's Small Batch, *Kentucky*
Olde St. Nick Cask Strength, "Summer Rye"
Kentucky
Olde St. Nick Ancient Cask, "Immaculata"
Kentucky
Rare Perfection 14yr, *Canada*
Rare Perfection 15yr, *Canada*
Stagg Barrel Proof, *Kentucky*
Woodford Reserve, *Kentucky*
Woodford Double Oak, *Kentucky*

SCOTCH

Auchentoshan Three Wood
Balvenie 14yr
Caol Ila 12yr
Chivas 18yr
Glenfiddich 12yr
Glengoyne 25yr
Glenlivet 12yr
Glenlivet 25yr
Glenmorangie 12yr
Glenmorangie 14yr
Glenmorangie 18yr
Johnnie Walker Gold
Johnnie Walker Black
Johnnie Walker Blue
Laphroaig 10yr
Macallan 12yr
Macallan 18yr
Macallan 25yr
Oban

RYE

Angel's Envy Rye, *Kentucky*
Basil Hayden Dark Rye, *Kentucky*
Bulleit Rye, *Kentucky*
Knob Creek Rye, *Kentucky*
Michter's Straight Rye, *Kentucky*
Olde St. Nick Ancient Cask 8yr Rye, *Kentucky*
WhistlePig Piggyback, *Vermont*
WhistlePig 10yr Rye, *Vermont*
WhistlePig 12yr Rye, *Vermont*

IRISH WHISKY

Jameson
Jameson 18yr
Redbreast
Slainte

TEQUILA & MEZCAL

G4 Blanco
G4 Reposado
Casamigos Blanco
Casamigos Reposado
Casamigos Añejo
Casa Dragones Blanco
Casa Dragones Joven
Clase Azul Plata
Clase Azul Reposado
Clase Azul Añejo
Clase Azul Gold Ultra
Don Julio Silver
Don Julio Reposado
Don Julio Añejo
Don Julio 1942
El Silencio 80 Proof Rare
Illegal Mezcal
Komos Añejo Cristalino
Komos Reposado Rosa
Lalo Blanco
Los Vecinos Mezcal
Ocho Blanco
Ocho Reposado
Patrón Silver
Tromba Blanco
Tromba Reposado