

DEL MAR

Dinner

DIPS & SPREADS

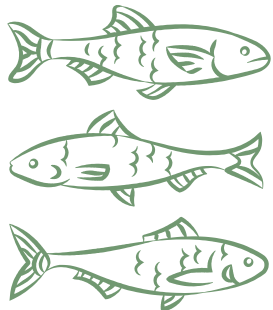
served with house made pita

-
- 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} 8*

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

TODAY'S OYSTERS*

4 ea

JUMBO SHRIMP COCKTAIL

harissa cocktail sauce

6 ea

TURKISH FLATBREAD

- SPICY LAMB SAUSAGE
tomato sauce, feta 16
- TOMATO & OLIVE ^v
artichoke, garlic, labneh 14
- MUSHROOM ^v
caramelized onion, havarti, garlic 15

Starters

- CARAMELIZED ONION BREAD ^v ^{gf} ~ 14
havarti, asiago, evoo, herb labneh
- CHARRED OCTOPUS ^{gf} ~ 27
bell pepper vinaigrette, onion, cilantro pesto, espelette
- CALAMARI ~ 22
olive tapenade, lemon garlic aioli

- LAMB MEATBALLS ~ 16
harissa stewed tomato sauce, crumbled feta
- ZUCCHINI ^v ~ 14
crispy fried, yogurt dressing
- LOADED HUMMUS ^{gf} ~ 24
pomegranate braised lamb, green tahini

- SERRANO JAMÓN ^{gf} ~ 15
three crostini, calabrian chili spread, manchego cheese, evoo
- BACON WRAPPED DATES ^{gf} ~ 15
manchego, lemon gremolata
- ROASTED CAULIFLOWER ^{gf/v} ~ 16
sweet onion tahini, chili relish, dates

OPEN FIRE ROASTED SHELLFISH PLATTER*

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 ~ 36
ricotta, parmigiano reggiano, fresh shaved truffles
- SNAPPER ^{gf} ~ 49
blistered tomatoes, artichoke, roasted garlic & eggplant, cilantro pesto
- SCALLOPS* ~ 56
romanesco, couscous, roasted pepper purée, preserved lemon
- VEAL CHOP* ^{gf} ~ 62
sherry pearl onions, wild mushrooms, serrano ham
- SALMON* ^{gf} ~ 47
roasted cauliflower, garlic, red grapes, cauliflower purée, mustard vinaigrette
- SEA BASS ^{gf} ~ 59
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} ~ 45
marinated olives, pine nuts, confit potatoes, cilantro, tomato sauce
- HALF ROASTED CHICKEN ^{gf} ~ 36
curried carrots, pumpkin seeds, za'atar
- 8 OZ FILET* ^{gf} ~ 62
grilled broccolini, escarole, pearl onions, romesco, za'atar butter
- 16 OZ RIBEYE* ^{gf} ~ 72
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 14

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

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

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

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

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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

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}
8

COLD

TODAY'S OYSTERS* ^{gf}

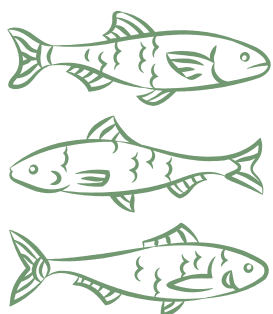
4 ea

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

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

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

JUMBO SHRIMP COCKTAIL ^{gf}
harissa cocktail sauce
6 ea



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
19

TOMATO & OLIVE ^v
artichoke, garlic, labneh
17

MUSHROOM ^v
caramelized onion, havarti, garlic
18

Starters

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

CHARRED OCTOPUS ^{gf} ~ 27
bell pepper vinaigrette, onion, cilantro pesto, espelette

CALAMARI ~ 22
olive tapenade, lemon garlic aioli

LAMB MEATBALLS ~ 16
harissa stewed tomato sauce, crumbled feta

ZUCCHINI ^v ~ 14
crispy fried, yogurt dressing

LOADED HUMMUS ^{gf} ~ 24
pomegranate braised lamb, green tahini

SERRANO JAMÓN ^{gf} ~ 15
three crostini, calabrian chili spread, manchego cheese, evoo

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

ROASTED CAULIFLOWER ^{gf/v} ~ 16
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
29

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

Sweets

BLUEBERRY TART
lemon, mascarpone whipped cream
14

TURKISH MOCHA TORTE ^{gf}
chocolate mousse, whipped cream, coffee crumble
16



Olive Oil Cake
seasonal fruit, pine nut streusel, whipped mascarpone, saba
15



BAKLAVA
pistachio walnut, ice cream
15

FROZEN GREEK YOGURT
orange marmalade, olive oil cake, honey, candied walnuts
13

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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* 8

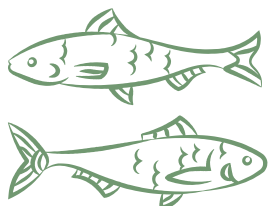
SALADS

- 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

- ROSEMARY POTATOES *v*
- MACERATED FRUIT *gf/v*
- SPICED BACON *gf*
- JERUSALEM BAGEL, BUTTER & PRESERVES *v*



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*
4 ea

JUMBO SHRIMP *gf*
COCKTAIL
harissa cocktail sauce
6 ea

TURKISH FLATBREAD

- SPICY LAMB SAUSAGE
tomato sauce, feta 16
- TOMATO & OLIVE *v*
artichoke, garlic, labneh 14
- MUSHROOM *v*
caramelized onion, havarti, garlic 15

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 ~ 16
harissa stewed tomato sauce, crumbled feta
- ZUCCHINI *v* ~ 14
crispy fried, yogurt dressing
- LOADED HUMMUS *gf* ~ 24
pomegranate braised lamb, green tahini
- SERRANO JAMÓN *gf* ~ 15
three crostini, calabrian chili spread, manchego cheese, evoo
- BACON WRAPPED DATES *gf* ~ 15
manchego, lemon gremolata
- ROASTED CAULIFLOWER *gf/v* ~ 16
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 36
- SHRIMP SPAGHETTI
sweet garlic tomato sauce, parmigiano reggiano, calabrian chili 29

Brunch

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

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

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DEL MAR

COCKTAILS



DIRTY MARTINI
Tito's, house olive brine,
feta stuffed olives
19

GRAMERCY MARGARITA
Milagro Reposado,
tropical orange, juicy peach,
poblano whisper
20

SANGRIA BLANCA
apricot, blackberry,
Assyrtiko white wine,
Watershed Apple Brandy
17 glass | 62 pitcher

ESPRESSO MARTINI
Ketel One, espresso,
Cantera Negra Café, silky foam
19

OLD FASHIONED
Buffalo Trace, fig-infusion,
orange & Angostura bitters
20

GOLDEN HOUR
Amaro Montenegro, Italicus,
fresh lemon, Poema cava
18

SPANISH G&T
Gin Mare, rosemary,
cucumber, Fever-Tree
Mediterranean Tonic
17

SPRITZ



Beach Party

Aperol, artisanal pineapple,
lemon, strawberry,
sparkling rosé
19

Hugo Spritz

St-Germain Elderflower,
Lillet Blanc, citrus,
fresh mint
17

PROOFLESS



**GRAPEFRUIT
GINGER MOJITO**
Giffard Pamplemousse,
muddled mint & lime
11

MARGARITA
Ritual Agave Alternative,
lime juice, orange,
citrus salt
12

FRAPPE
vigorously shaken with
brown sugar and cream
8

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

MIONETTO
Alcohol-Removed Sparkling
Veneto, Italy
6oz 12 | btl 48

LUMINARA
Alcohol-Removed Chardonnay
Napa Valley, California
6oz 14 | 9oz 21 | btl 56

LUMINARA
Alcohol-Removed Cabernet
Paso Robles, California
6oz 14 | 9oz 21 | btl 56

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
Piper Sonoma, Brut Rosé, North Coast, California	16	64
Domaine Carneros, Brut, Carneros, California	20	80
Veuve Clicquot, "Réserve Cuvée," Brut, Champagne, France	33	132

WHITES

	6oz	9oz	btl
Bollini, Pinot Grigio, Vigneti delle Dolomiti, Trentino, Italy	13	19	52
A to Z, Riesling, Oregon	12	18	48
Escarpment, Sauvignon Blanc, Martinborough, New Zealand	17	25	68
DAOU, Sauvignon Blanc, Paso Robles, California	13	19	52
Hubert Brochard, Sancerre, Loire Valley, France	22	33	88
Villa Sparina, Gavi di Gavi, Piedmont, Italy	14	21	56
AIX, Coteaux d'Aix en Provence, Rosé, Provence, France	18	27	72
Alexakis, Assyrtiko, Crete, Greece	12	18	48
Big Salt, White Blend, Oregon	13	19	52
Louis Jadot, Chablis, Burgundy, France	21	31	84
Acolytes, Chardonnay, Santa Barbara, California	18	27	72
Sequoia Grove, Chardonnay, Napa Valley, California	24	36	96

REDS

	6oz	9oz	btl
Damilano, Barbera d'Asti, Piedmont, Italy	14	21	56
Belle Glos, "Las Alturas," Pinot Noir, Santa Lucia Highlands, California	20	30	80
Résonance, Pinot Noir, Willamette Valley, Oregon	24	36	96
Antinori, "Pèppoli," Chianti Classico, Tuscany, Italy	17	25	68
Dos Lusíadas, "Eleivera," Douro, Portugal	14	21	56
D.V. Catena, "Tinto Histórico," Red Blend, Mendoza, Argentina	17	25	68
Drumheller, Merlot, Columbia Valley, Washington	15	23	60
Lassègue, "Les Cadrans," Saint Émilion Grand Cru, Bordeaux, France	19	28	76
Intrinsic, Cabernet Sauvignon, Columbia Valley, Washington	14	21	56
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% ~ 8.5

**PERONI NASTRO
AZZURRO**
Lager, Italy
5.1% ~ 8

**LOST COAST BREWERY
TANGERINE WHEAT**
American Wheat,
California
5.5% ~ 8.5

**ESTRELLA
DAMM LAGER**
International Pale Lager,
Spain
5.4% ~ 7.5

**COLUMBUS BREWING
CO. SEASONAL CRAFT**
Columbus, OH ~ 8.5

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



DEL MAR



Sweets

BLUEBERRY
TART

lemon, mascarpone
whipped cream
14

TURKISH
MOCHA TORTE ^{gf}

chocolate mousse,
whipped cream,
coffee crumble
16



Olive Oil Cake



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

BAKLAVA

pistachio walnut,
ice cream
15

FROZEN
GREEK YOGURT

orange marmalade,
olive oil cake, honey,
candied walnuts
13

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, silky foam

^{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

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

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
Malgra, "Polesco," Nebbiolo, <i>Piedmont, Italy</i>	60
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

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