

# DEL MAR

## Dinner

### DIPS & SPREADS

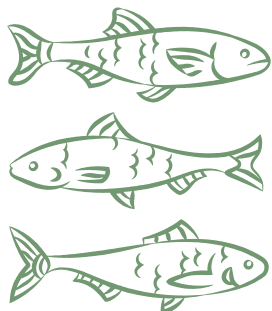
*served with house made pita*

- .....
- 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 19
- MIXED GREENS *gf/v*  
manchego cheese, marcona almonds, lemon evoo 14
- GOLDEN BEET *gf/v*  
avocado, apple, spiced pistachios, herb yogurt 17
- PARMESAN GEM *gf*  
sicilian white anchovies, jamón, oreganata breadcrumbs 17
- 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 18

### TODAY'S OYSTERS\*

5 ea

### JUMBO SHRIMP COCKTAIL

harissa cocktail sauce

7 ea

### TURKISH FLATBREAD

- SPICY LAMB SAUSAGE  
tomato sauce, feta 19
- TOMATO & OLIVE *v*  
artichoke, garlic, labneh 17
- MUSHROOM *v*  
caramelized onion, havarti, garlic 15

### Starters

- CARAMELIZED ONION BREAD *v* ~ 15  
havarti, asiago, evoo, herb labneh
- CHARRED OCTOPUS *gf* ~ 29  
bell pepper vinaigrette, onion, cilantro pesto, espelette
- CALAMARI ~ 24  
olive tapenade, lemon garlic aioli
- LAMB MEATBALLS ~ 19  
harissa stewed tomato sauce, crumbled feta
- ZUCCHINI *v* ~ 13  
crispy fried, yogurt dressing
- LOADED HUMMUS *gf* ~ 27  
pomegranate braised lamb, green tahini
- SERRANO JAMÓN *gf* ~ 15  
three crostini, calabrian chili spread, manchego cheese, evoo
- BACON WRAPPED DATES *gf* ~ 16  
manchego, lemon gremolata
- ROASTED CAULIFLOWER *gf/v* ~ 18  
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 ~ 64  
sweet garlic tomato sauce, parmigiano reggiano, calabrian chili
- TRUFFLE AGNOLOTTI *v* ~ 38  
ricotta, parmigiano reggiano, fresh shaved truffles
- SNAPPER *gf* ~ 52  
blistered tomatoes, artichoke, roasted garlic & eggplant, cilantro pesto
- SCALLOPS\* ~ 56  
romanesco, couscous, roasted pepper purée, preserved lemon
- VEAL CHOP\* *gf* ~ 66  
sherry pearl onions, wild mushrooms, serrano ham
- SALMON\* *gf* ~ 48  
roasted cauliflower, garlic, red grapes, cauliflower purée, mustard vinaigrette
- SEA BASS *gf* ~ 62  
heirloom tomato broth, fennel confit, citrus labneh

### FROM THE HEARTH

- LAMB RACK *gf* ~ 65  
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, pearl 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 17
- CURRIED CARROTS *gf/v*  
pumpkin seeds, herbed labneh 15
- GRILLED BROCCOLINI *gf/v*  
escarole, pearl onions, romesco, manchego 14
- ROASTED SQUASH *gf/v*  
golden raisin, pine nuts, labneh 15

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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 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, sesame & wheat). We offer gluten-free friendly menus, however our kitchen is not completely gluten free. \*\*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.

MITCH BRUMELS, Executive Chef

FTL FL

TRAVIS CUSACK, General Manager

2200 N. Ocean Blvd. | Ft. Lauderdale, Florida 33305 | 754.778.7188 | CameronMitchell.com

# DEL MAR

## Brunch

### DIPS & SPREADS

*served with house made pita*

- .....
- HUMMUS <sup>gf/v</sup> 8
- ROASTED RED PEPPER <sup>v</sup> 9
- SPICY FETA <sup>v</sup> 9
- TZATZIKI <sup>gf/v</sup> 8
- BABA GANOUSH <sup>gf/v</sup> 8
- pair with*
- CHILLED VEGETABLES <sup>gf/v</sup> 8

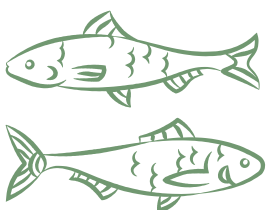
### SALADS

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

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

### SIDES 15

- .....
- ROSEMARY POTATOES <sup>v</sup>
- MACERATED FRUIT <sup>gf/v</sup>
- SPICED BACON <sup>gf</sup>
- JERUSALEM BAGEL, BUTTER & PRESERVES <sup>v</sup>



### COLD

- |   |  |  |
|---|--|--|
| SALMON CRUDO* <sup>gf</sup><br>avocado, pickled fennel, scallion, lemon oil<br>17 | YELLOWFIN TUNA TARTARE* <sup>gf</sup><br>calabrian chili, cucumber, olive tapenade, green tahini<br>19 | RED SNAPPER CEVICHE* <sup>gf</sup><br>orange, radish, pickled red onions, cilantro<br>18 |
|---|--|--|

TODAY'S OYSTERS\* <sup>gf</sup>  
5 ea

JUMBO SHRIMP <sup>gf</sup> COCKTAIL  
harissa cocktail sauce  
7 ea

### TURKISH FLATBREAD

- SPICY LAMB SAUSAGE  
tomato sauce, feta 19
- TOMATO & OLIVE <sup>v</sup>  
artichoke, garlic, labneh 17
- MUSHROOM <sup>v</sup>  
caramelized onion, havarti, garlic 15

### Starters

- |   |  |   |
|---|--|---|
| CINNAMON DATE BREAD <sup>v</sup> ~ 13<br>warm pull apart bread, orange icing, pistachio labneh butter | LAMB MEATBALLS ~ 19<br>harissa stewed tomato sauce, crumbled feta          | SERRANO JAMÓN <sup>gf</sup> ~ 15<br>three crostini, calabrian chili spread, manchego cheese, evoo |
| CARAMELIZED ONION BREAD <sup>v</sup> ~ 15<br>havarti, asiago, evoo, herb labneh                       | ZUCCHINI <sup>v</sup> ~ 13<br>crispy fried, yogurt dressing                | BACON WRAPPED DATES <sup>gf</sup> ~ 16<br>manchego, lemon gremolata                               |
| CALAMARI ~ 24<br>olive tapenade, lemon garlic aioli   | LOADED HUMMUS <sup>gf</sup> ~ 27<br>pomegranate braised lamb, green tahini | ROASTED CAULIFLOWER <sup>gf/v</sup> ~ 18<br>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\* <sup>gf</sup>

- South African lobster tail, scallops, prawns, clams, mussels, garlic, lemon
- SMALL ~ 75
  - LARGE ~ 145

### MAINS

- |   |   |  |   |   |
|---|---|--|---|---|
| LAMB BURGER* <sup>gf</sup><br>feta, roasted red pepper spread, arugula, za'atar fries<br>22 | HALF ROASTED CHICKEN <sup>gf</sup><br>curried carrots, pumpkin seeds, za'atar<br>39 | SALMON* <sup>gf</sup><br>roasted cauliflower, garlic, red grapes, cauliflower purée, mustard vinaigrette<br>39 | TRUFFLE AGNOLOTTI <sup>v</sup><br>ricotta, parmigiano reggiano, fresh shaved truffles<br>38 | SHRIMP SPAGHETTI<br>sweet garlic tomato sauce, parmigiano reggiano, calabrian chili<br>31 |
|---|---|--|---|---|

## Brunch

- |   |  |   |   |
|---|--|---|---|
| JERUSALEM BAGEL* <sup>gf/v</sup><br>6 min egg, avocado, heirloom tomato, tahini, hummus, arugula, fries<br>16 | MUSHROOM FRITTATA* <sup>gf/v</sup><br>asiago, caramelized onions, hearth roasted peppers, avocado, arugula<br>18 | TURKISH EGGS* <sup>gf</sup><br>poached eggs, labneh, aleppo pepper, tomato chutney, serrano ham<br>19 | FRENCH TOAST <sup>v</sup><br>cinnamon orange swirl, mascarpone whipped, syrup, spiced bacon<br>18 |
| LOBSTER SCRAMBLE* <sup>gf</sup><br>mascarpone, tomatoes, arugula, rosemary potato, lemon vinaigrette<br>32    | SHAKSHUKA* <sup>gf/v</sup><br>two harissa stewed eggs, roasted peppers, potatoes, feta, chives<br>21             | YOGURT & FRUIT <sup>gf/v</sup><br>seasonal fruit, greek yogurt, pomegranate molasses, mint<br>14      | SMOKED SALMON* <sup>gf</sup><br>labneh spread, 6 min egg, tomato, cucumber, jerusalem bagel<br>23 |

<sup>gf</sup> ~ gluten-free friendly upon request <sup>v</sup> ~ vegetarian upon request

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 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, sesame & wheat). We offer gluten-free friendly menus, however our kitchen is not completely gluten free. \*\*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.

MITCH BRUMELS, Executive Chef

FTL FL

TRAVIS CUSACK, General Manager

2200 N. Ocean Blvd. | Ft. Lauderdale, Florida 33305 | 754.778.7188 | CameronMitchell.com

# DEL MAR

## SPRITZ



### Beach Party

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

### Portuguese Spritz

Dow's white port, ginger, prosecco  
17

**DEL PORTO**  
Don Fulano Blanco, solera sherry, white port, mezcal whisper  
18

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

**OCEAN BOULEVARD MARGARITA**  
Milagro Reposado, tropical orange, juicy peach, poblano whisper  
20

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

## COCKTAILS

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

**OLD FASHIONED**  
Buffalo Trace, fig-infusion, orange & Angostura bitters  
21

**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



## PROOFLESS

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

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

**PINK GIN FIZZ**  
Italian Aperitif, Lyre's London Dry, elderflower 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
Darioush, Viognier, <i>Napa Valley, California</i>	32	128
Flowers, Pinot Noir, <i>Sonoma Coast, California</i>	36	144
Greppicaia, Superiore, <i>Bolgheri, Tuscany, Italy</i>	48	192
Caymus Vineyards, Cabernet Sauvignon, <i>Napa Valley, California</i>	45	180
Allegrini, Amarone Della Valpolicella Classico, <i>Veneto, Italy</i>	46	184

### SPARKLING

	6oz	btl
Caposaldo, Prosecco, <i>Veneto, Italy</i>	13	52
Poema, Brut, Cava, <i>Catalonia, Spain</i>	12	48
Mionetto, Alcohol-Removed Sparkling, <i>Veneto, Italy</i>	12	48
Piper Sonoma, Brut Rosé, <i>North Coast, California</i>	16	64
Domaine Carneros, Brut, <i>Carneros, California</i>	20	80
Veuve Clicquot, "Réserve Cuvée," Brut, <i>Champagne, France</i>	33	132

### WHITES

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

### REDS

	6oz	9oz	btl
Damilano, Barbera d'Asti, <i>Piedmont, Italy</i>	14	21	56
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
Drumheller, Merlot, <i>Columbia Valley, Washington</i>	15	23	60
Dos Lusíadas, "Eleivera," <i>Douro, Portugal</i>	14	21	56
Antinori, "Pèppoli," Chianti Classico, <i>Tuscany, Italy</i>	17	25	68
D.V. Catena, "Tinto Histórico," Red Blend, <i>Mendoza, Argentina</i>	17	25	68
Intrinsic, Cabernet Sauvignon, <i>Columbia Valley, Washington</i>	14	21	56
Lassègue, "Les Cadrans," <i>Saint Émilion Grand Cru, Bordeaux, France</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% ~ 8.5

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

**MYTHOS HELLENIC LAGER**  
European Lager, *Greece*  
5.0% ~ 8.5

**ESTRELLA DAMM LAGER**  
International Pale Lager, *Spain*  
5.4% ~ 8.5

**CORONA**  
Mexican Lager, *Mexico City, Mexico*  
4.6% ~ 6.5

**MILLER LITE**  
American Light Lager, *Milwaukee, WI*  
4.2% ~ 6.5

**MICHELOB ULTRA**  
Light Lager, *St. Louis, MO*  
4.2% ~ 6.5

**YUENGLING**  
Lager, *Pottsville, PA*  
4.5% ~ 6.5

**PERONI 0.0**  
Non-Alcoholic Lager, *Italy*  
0.0% ~ 6.5

**LOCAL CRAFT**  
Seasonal ~ 8.5



# DEL MAR



## Sweets

### BLUEBERRY TART

lemon, mascarpone  
whipped cream

15

### TURKISH MOCHA TORTE <sup>gf</sup>

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

12

### *Espresso Martini* ~ 19

Ketel One, espresso,  
Cantera Negra Café, silky foam

## AFTER DINNER

### *Greece*

OUZO OF PLOMARI 1894 *Ouzo* ~ 14

METAXA 7 STARS *Brandy* ~ 11

KLEOS *Mastiha* ~ 13

### *France*

CHÂTEAU SUDUIRAUT *Sauternes* ~ 25

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

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

### *Italy*

GRAPPA DI NONINO ~ 18

GRAPPA DI SASSICAIA ~ 35

### *Portugal*

GRAHAMS'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

<sup>gf</sup> ~ gluten-free friendly upon request

# DEL MAR

## Wine by the Bottle

### Whites

#### CHAMPAGNE

Lanson, "Rosé Label," Brut Rosé, <i>France</i> .....	157
Gosset, "Grand Rosé," Brut Rosé, <i>France</i> .....	203
Ruinart, Blanc de Blancs, <i>France</i> .....	180
Pommery, "Apanage," Brut, <i>France</i> .....	135
Laurent Perrier, "Cuvée Rosé," Brut Rosé, <i>France</i> .....	210
Charles Heidsieck, Blanc de Blancs, <i>France</i> .....	227
Perrier-Jouët, "Belle Époque," <i>Champagne, France</i> .....	344

#### OTHER SPARKLING

Prosper Maufoux, Crémant de Bourgogne, Brut, <i>Burgundy, France</i> .....	50
Argyle, Brut, <i>Willamette Valley, Oregon</i> .....	63
Pierre Sparr, Crémant d'Alsace, Brut, "Réserve," <i>Alsace, France</i> .....	54
Schramsberg, Rosé, <i>Napa Valley, California</i> .....	93
J Vineyards & Winery, Rosé, <i>Russian River Valley, California</i> .....	70
Barone Pizzini, "Animante," Brut, Franciacorta, <i>Lombardy, Italy</i> .....	90
Jansz, Premium Cuvée, Brut, <i>Tasmania, Australia</i> .....	65

#### ROSÉ

Argyle, <i>Willamette Valley, Oregon</i> .....	50
Figuière, "Méditerranée," <i>Provence, France</i> .....	46
Whispering Angel, <i>Provence, France</i> .....	50
Gaia, "14-18h," <i>Péloponnèse, Greece</i> .....	43

### Reds

#### PINOT NOIR

Faiveley, Bourgogne, <i>Burgundy, France</i> .....	115
Joseph Drouhin, Chorey-les-Beaune, <i>Burgundy, France</i> .....	126
WillaKenzie Estate, <i>Willamette Valley, Oregon</i> .....	80
Calera, "Ryan Vineyard," <i>Mount Harlan, California</i> .....	107
Robert Sinskey, <i>Los Carneros, Napa Valley, California</i> .....	135
Rex Hill, <i>Willamette Valley, Oregon</i> .....	85
EnRoute, "Les Pommiers," <i>Russian River Valley, California</i> .....	105
Kosta Browne, <i>Russian River Valley, California</i> .....	105
Domaine Serene, "Evenstad Reserve," <i>Willamette Valley, Oregon</i> .....	210
Brewer Clifton, <i>Santa Rita Hills, California</i> .....	100
Merry Edwards, "Olivet Lane," <i>Russian River Valley, California</i> .....	215
Dutton-Goldfield, "Dutton Ranch," <i>Russian River Valley, California</i> .....	125

#### CABERNET SAUVIGNON

Canvasback by Duckhorn, <i>Red Mountain, Washington</i> .....	57
Emblem, <i>Napa Valley, California</i> .....	60
Freemark Abbey, <i>Napa Valley, California</i> .....	150
Rodney Strong, "Brothers," <i>Alexander Valley, California</i> .....	105
Château Montelena, <i>Napa Valley, California</i> .....	194
M by Michael Mondavi, "Animo," <i>Napa Valley, California</i> .....	210
Chappellet, "Signature," <i>Napa Valley, California</i> .....	205
Hall, <i>Napa Valley, California</i> .....	143
Cade, <i>Howell Mountain, California</i> .....	303
Caravan, <i>Napa Valley, California</i> .....	140
Frank Family Vineyards, <i>Napa Valley, California</i> .....	96
Cakebread Cellars, <i>Napa Valley, California</i> .....	202
Shafer, "TD 9," <i>Stags Leap District, California</i> .....	190
Chimney Rock, <i>Stags Leap District, California</i> .....	194
Round Pond Estate, <i>Rutherford, California</i> .....	171
O'Shaughnessy, <i>Howell Mountain, California</i> .....	235
Darioush, <i>Napa Valley, California</i> .....	270
Fortunate Son, "The Dreamer," <i>Napa Valley, California</i> .....	306
Antinori Napa Valley, "Townsend Vineyard," <i>Atlas Peak, California</i> .....	308
Nicholson Jones, "Stelzner Vineyard," <i>Stags Leap District, California</i> .....	251

#### CHARDONNAY

Domaine Louis Moreau, Chablis, <i>Burgundy, France</i> .....	77
Davis Bynum, "River West Vineyard," <i>Russian River Valley, California</i> .....	50
Simonnet-Febvre, Chablis, <i>Burgundy, France</i> .....	62
Drouhin-Vaudon, Chablis, Premier Cru, <i>Burgundy, France</i> .....	125
Chevalier de la Créé, Montagny 1er Cru, <i>Burgundy, France</i> .....	86
Darioush, <i>Napa Valley, California</i> .....	145
Far Niente, <i>Napa Valley, California</i> .....	120
Patz & Hall, "Dutton Ranch," <i>Russian River Valley, California</i> .....	85
Celani Family Vineyards, <i>Napa Valley, California</i> .....	123
Louis Latour, <i>Puligny-Montrachet, France</i> .....	235
Xavier Monnot, Les Chevalières, <i>Meursault, Burgundy, France</i> .....	252
Domaine J.A. Ferret, Pouilly Fuissé, <i>Burgundy, France</i> .....	150

#### UNIQUE WHITES

Pieropan, Soave Classico, <i>Veneto, Italy</i> .....	43
Terlato, Pinot Grigio, Friuli Colli Orientali, <i>Friuli-Venezia Giulia, Italy</i> .....	45
Bruno Giacosa, Roero Arneis, <i>Piedmont, Italy</i> .....	86
Feudi di San Gregorio, Falanghina, <i>Campania, Italy</i> .....	40
Trimbach, Pinot Blanc, <i>Alsace, France</i> .....	45
Domaine Sigalas, Assyrtiko, <i>Santorini, Greece</i> .....	104
Laurenz V., "Singing," Grüner Veltliner, <i>Niederösterreich, Austria</i> .....	47
Kim Crawford, Sauvignon Blanc, <i>Marlborough, New Zealand</i> .....	45
Nicholson Jones, Sauvignon Blanc, <i>Napa Valley, California</i> .....	106
Querciabella, Bianco, "Batàr," <i>Toscana, Tuscany, Italy</i> .....	255
Hailstone, "32 Degrees," Sauvignon Blanc, <i>Napa Valley, California</i> .....	135
Stags' Leap Winery, Viognier, <i>Napa Valley, California</i> .....	67
Rudi Pichler, "Ried Hochrain," Grüner Veltliner, Smaragd, <i>Wachau, Niederösterreich, Austria</i> .....	140
Fritz Haag, "Juffer," Riesling, Trocken, <i>Mosel, Grosses Gewächs, Germany</i> .....	126
Pierre Sparr, "Schoenenbourg," Riesling Grand Cru, <i>Alsace, France</i> .....	110

#### UNIQUE REDS

Prunotto, "Occhetti Vineyard," Nebbiolo, <i>Langhe, Piedmont, Italy</i> .....	60
Tenuta di Arceno, Chianti Classico, <i>Tuscany, Italy</i> .....	60
Donnafugata, "Sul Vulcano," Etna Rosso, <i>Sicily, Italy</i> .....	105
Di Majo Norante, "Ramitello," Biferno, <i>Molise, Italy</i> .....	46
Oberon, Merlot, <i>Napa Valley, California</i> .....	76
Château de Saint Cosme, <i>Côtes du Rhône, France</i> .....	53
Massaya, "Gold Reserve," Red Blend, <i>Bekaa Valley, Lebanon</i> .....	165
Il Poggione, Toscana Rosso, <i>Tuscany, Italy</i> .....	66
Château Musar, Red, <i>Bekaa Valley, Lebanon</i> .....	169
Hochar Père et Fils, Red Blend, <i>Bekaa Valley, Lebanon</i> .....	96
Tannat Reserva, Bodega Garzon, <i>Maldonado, Uruguay</i> .....	50
Lapostolle, Carmenère, Cuvée Alexandre, <i>Apalta, Colchagua Valley, Chile</i> .....	76
Beaulieu Vineyard, "Tapestry Reserve," Red, <i>Napa Valley, California</i> .....	190
Darioush, Shiraz, <i>Napa Valley, California</i> .....	158
Carpineto, Brunello di Montalcino, <i>Tuscany, Italy</i> .....	145
San Giorgio, "Ugolforte," Brunello di Montalcino, <i>Tuscany, Italy</i> .....	160
Faustino V, Rioja Reserva, <i>Rioja, Spain</i> .....	70
Bibi Gratez, "Testametta," Toscana, <i>Tuscany, Italy</i> .....	238
Antinori, "Guado al Tasso," Bolgheri Superiore, <i>Tuscany, Italy</i> .....	323
Château Lassegue, Bordeaux, Saint-Emilion Grand Cru, <i>Bordeaux, France</i> .....	143
Rodney Strong, "Symmetry," <i>Sonoma Coast, California</i> .....	85
San Simeon, "Stormwatch Estate Reserve," Red Blend, <i>Paso Robles, California</i> .....	160
Stags' Leap Winery, Petite Sirah, <i>Napa Valley, California</i> .....	98
Trefethen, "Dragon's Tooth," <i>Oak Knoll District of Napa Valley, California</i> .....	135



## Captain's List

#### SPARKLING & WHITES

Brut, Laurent-Perrier, "Grand Siècle Grande Cuvée," <i>Champagne, France, NV</i> .....	390
Brut, Dom Pérignon, <i>Champagne, France, 2015</i> .....	510
Brut, Piper-Heidsieck, "Rare," <i>Champagne, France, 2013</i> .....	375
Blanc de Blancs, J. Schram, <i>Napa Valley, California, 2016</i> .....	284
Riesling, Trimbach, "Cuvée Frederic Emile," <i>Alsace, France, 2017</i> .....	225
Chassagne 1er Cru, Louis Latour, "Cailleret," <i>Burgundy, France, 2020</i> .....	370
Puligny-Montrachet, 1er Cru, Louis Latour, "Sous le Puits," <i>Burgundy, France, 2023</i> .....	313
Bourgogne Blanc, Domaine Leflaive, <i>Burgundy, France, 2022</i> .....	311



#### REDS

Brunello di Montalcino, Biondi Santi, <i>Tuscany, Italy, 2017</i> .....	466
Barbaresco, Gaja, "Sori Tildin," <i>Piedmont, Italy, 2021</i> .....	1775
Masseto, "Massetino," <i>Tuscany, Italy, 2021</i> .....	675
Bodegas Vega Sicilia, "Unico," Ribera del Duero, <i>Castilla y León, Spain, 2014</i> .....	900
Antinori, "Tignanello," <i>Tuscany, Italy, 2022</i> .....	338
Cabernet Sauvignon, Caymus Vineyard, "Special Selection," <i>Napa Valley, California, 2019</i> .....	485
Cabernet Sauvignon, Silver Oak, <i>Napa Valley, California, 2019</i> .....	335
Cabernet Sauvignon, Continuum, "Sage Mountain Vineyard," <i>Napa Valley, California, 2021</i> .....	620
Cabernet Sauvignon, Trefethen, "HaLo," <i>Oak Knoll District of Napa Valley, California, 2021</i> .....	438
Cabernet Sauvignon, Celani Family Vineyards, "Ardore," <i>Napa Valley, California, 2019</i> .....	410
Cabernet Sauvignon, Fortunate Son, "The Warrior," <i>Napa Valley, California, 2019</i> .....	700
Red, Joseph Phelps, "Insignia," <i>Napa Valley, California, 2019</i> .....	510
Cabernet Sauvignon, J. Davies, "Diamond Mountain Estate," <i>Napa Valley, California, 2022</i> .....	279
Cabernet Sauvignon, Shafer, "Hillside Select," <i>Napa Valley, California, 2021</i> .....	688
Hundred Acre, "Ark," <i>Napa Valley, California, 2022</i> .....	1432

# DEL MAR

## Spirits

### WHISKEY & BOURBON

1792 Small Batch, *Kentucky*  
Angel's Envy, *Kentucky*  
Baker's, *Kentucky*  
Basil Hayden, *Kentucky*  
Basil Hayden Toasted Barrel, *Kentucky*  
Blanton's, *Kentucky*  
Booker's, *Kentucky*  
Buffalo Trace, *Kentucky*  
Bulleit, *Kentucky*  
Eagle Rare 10yr, *Kentucky*  
E.H. Taylor Small Batch, *Kentucky*  
Elijah Craig Barrel Proof, *Kentucky*  
Elijah Craig Small Batch, *Kentucky*  
Elijah Craig Toasted Barrel, *Kentucky*  
Gentleman Jack, *Tennessee*  
Horse Soldier, *Kentucky*  
Jefferson's Ocean, *Kentucky*  
Knob Creek, *Kentucky*  
Maker's Mark, *Kentucky*  
Maker's 46 French Oaked, *Kentucky*  
Michter's Small Batch, *Kentucky*  
Old Forester 1870, *Kentucky*  
Old Forester 1920, *Kentucky*  
Russell's Reserve 10yr, *Kentucky*  
Traveler's, *Kentucky*  
Woodford Reserve, *Kentucky*  
Woodford Double Oak, *Kentucky*

### SCOTCH

Balvenie 14yr Caribbean Cask  
Balvenie 12yr Doublewood  
Chivas 12yr  
Chivas 18yr  
Dalmore 12yr  
Dalmore Portwood  
Dewar's 18yr  
Glenfiddich 12yr  
Glenfiddich 18yr  
Glenlivet 12yr  
Glenlivet 15yr  
Johnnie Walker Black  
Johnnie Walker Blue  
Johnnie Walker Gold  
Johnnie Walker Green  
Johnnie Walker Red  
Laphroaig 10yr  
Macallan 12yr  
Macallan 15yr  
Macallan 18yr  
Macallan 25yr  
Macallan Rare Cask  
Oban 14yr

### RYE

Angel's Envy Rye, *Kentucky*  
Basil Hayden Dark Rye, *Kentucky*  
Bulleit Rye, *Kentucky*  
Michter's Straight Rye, *Kentucky*  
Sazerac 6yr Rye, *Kentucky*  
WhistlePig Piggyback 6yr Rye, *Vermont*  
WhistlePig 10yr Rye, *Vermont*  
WhistlePig 12yr Rye, *Vermont*  
WhistlePig 15yr Rye, *Vermont*  
Woodford Rye, *Kentucky*

### ADDITIONAL WHISKEY

Canadian Club  
Crown Royal  
Jack Daniel's  
Jameson  
Jameson 18yr  
Nikka Single Malt  
Redbreast  
Suntory Toki

### TEQUILA & MEZCAL

Casamigos Añejo  
Casamigos Blanco  
Casamigos Mezcal  
Casamigos Reposado  
Clase Azul Añejo  
Clase Azul Gold Ultra  
Clase Azul Mezcal Durango  
Clase Azul Plata  
Clase Azul Reposado  
Código Añejo  
Código Blanco  
Código Reposado  
Código Reposado Rosa  
Don Fulano Añejo  
Don Fulano Blanco  
Don Fulano Reposado  
Don Julio 1942  
Don Julio Añejo  
Don Julio Blanco  
Don Julio Reposado  
Flecha Azul Añejo  
Flecha Azul Blanco  
Flecha Azul Reposado  
Herradura Blanco  
Illegal Mezcal Joven  
Komos Añejo Cristalino  
Komos Añejo Reserva  
Komos Extra Añejo  
Komos Reposado Rosa  
Lalo Blanco  
Los Linderos Blanco  
Los Linderos Reposado  
Milagro Reposado  
Patrón Silver  
Rey Supremo Añejo  
Rey Supremo Blanco  
Rey Supremo Reposado