

# DEL MAR

## Dinner

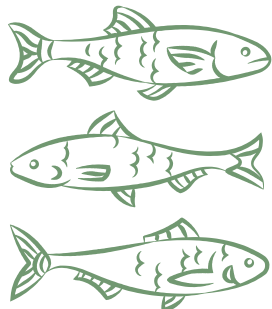
### DIPS & SPREADS

*served with house made pita*

- HUMMUS <sup>gf/v</sup> 7
  - ROASTED RED PEPPER <sup>v</sup> 8
  - SPICY FETA <sup>v</sup> 9
  - TZATZIKI <sup>gf/v</sup> 7
  - 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 16
- GOLDEN BEET <sup>gf/v</sup>  
avocado, apple, spiced pistachios, herb yogurt 17
- PARMESAN GEM <sup>gf</sup>  
sicilian white anchovies, jamón, oreganata breadcrumbs 16
- PEAR & GORGONZOLA <sup>gf/v</sup>  
radicchio, gorgonzola, walnuts, pear dressing 16



### COLD

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

### TODAY'S OYSTERS\*

5 ea

### JUMBO SHRIMP 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

- CARAMELIZED ONION BREAD <sup>v</sup> ~ 14  
havarti, asiago, evoo, herb labneh
- CHARRED OCTOPUS <sup>gf</sup> ~ 30  
bell pepper vinaigrette, onion, cilantro pesto, espelette
- CALAMARI ~ 24  
olive tapenade, lemon garlic aioli
- LAMB MEATBALLS ~ 19  
harissa stewed tomato sauce, crumbled feta
- ZUCCHINI <sup>v</sup> ~ 13  
crispy fried, yogurt dressing
- LOADED HUMMUS <sup>gf</sup> ~ 27  
pomegranate braised lamb, green tahini
- SERRANO JAMÓN <sup>gf</sup> ~ 16  
three crostini, calabrian chili spread, manchego cheese, evoo
- BACON WRAPPED DATES <sup>gf</sup> ~ 15  
manchego, lemon gremolata
- ROASTED CAULIFLOWER <sup>gf/v</sup> ~ 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 ~ 65  
sweet garlic tomato sauce, parmigiano reggiano, calabrian chili
- TRUFFLE AGNOLOTTI <sup>v</sup> ~ 36  
ricotta, parmigiano reggiano, fresh shaved truffles
- SNAPPER <sup>gf</sup> ~ 53  
blistered tomatoes, artichoke, roasted garlic & eggplant, cilantro pesto
- SCALLOPS\* ~ 57  
romanesco, couscous, roasted pepper purée, preserved lemon
- VEAL CHOP\* <sup>gf</sup> ~ 67  
sherry pearl onions, wild mushrooms, serrano ham
- SALMON\* <sup>gf</sup> ~ 49  
roasted cauliflower, garlic, red grapes, cauliflower purée, mustard vinaigrette
- SEA BASS <sup>gf</sup> ~ 63  
heirloom tomato broth, fennel confit, citrus labneh

### FROM THE HEARTH

- LAMB RACK <sup>gf</sup> ~ 65  
roasted squash, green olives, pine nuts, preserved lemon jus
- SWORDFISH <sup>gf</sup> ~ 47  
marinated olives, pine nuts, confit potatoes, cilantro, tomato sauce
- HALF ROASTED CHICKEN <sup>gf</sup> ~ 39  
curried carrots, pumpkin seeds, za'atar
- 8 OZ FILET\* <sup>gf</sup> ~ 66  
grilled broccolini, escarole, pearl onions, romesco, za'atar butter
- 16 OZ RIBEYE\* <sup>gf</sup> ~ 71  
hearth roasted peppers, zucchini, red onions, lemon gremolata, aged balsamic

- BRANZINO <sup>gf</sup> ~ 59  
olive oil crushed potatoes, radicchio, frisée, lemon caper vinaigrette

### Vegetables

- ROSEMARY POTATOES <sup>v</sup>  
roasted garlic lemon aioli 15
- BRUSSELS SPROUTS <sup>gf/v</sup>  
mushrooms, jamón, manchego 16
- CURRIED CARROTS <sup>gf/v</sup>  
pumpkin seeds, herbed labneh 14
- GRILLED BROCCOLINI <sup>gf/v</sup>  
escarole, pearl onions, romesco, manchego 15
- ROASTED SQUASH <sup>gf/v</sup>  
golden raisin, pine nuts, labneh 15

<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.

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 <sup>gf/v</sup> 7
- ROASTED RED PEPPER <sup>v</sup> 8
- SPICY FETA <sup>v</sup> 9
- TZATZIKI <sup>gf/v</sup> 7
- BABA GANOUSH <sup>gf/v</sup> 8

*pair with*  
CHILLED VEGETABLES <sup>gf/v</sup> 8

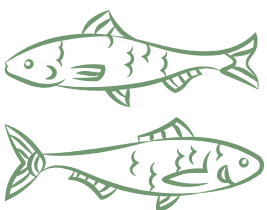
### SALADS

- 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 16
- GOLDEN BEET <sup>gf/v</sup>  
avocado, apple, spiced pistachios, herb yogurt 17
- PARMESAN GEM <sup>gf</sup>  
sicilian white anchovies, jamón, oreganata breadcrumbs 16
- PEAR & GORGONZOLA <sup>gf/v</sup>  
radicchio, gorgonzola, walnuts, pear dressing 16

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

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  
warm pull apart bread, orange icing, pistachio labneh butter
- CARAMELIZED ONION BREAD <sup>v</sup> ~ 14  
havarti, asiago, evoo, herb labneh
- CALAMARI ~ 24  
olive tapenade, lemon garlic aioli
- LAMB MEATBALLS ~ 19  
harissa stewed tomato sauce, crumbled feta
- ZUCCHINI <sup>v</sup> ~ 13  
crispy fried, yogurt dressing
- LOADED HUMMUS <sup>gf</sup> ~ 27  
pomegranate braised lamb, green tahini
- SERRANO JAMÓN <sup>gf</sup> ~ 16  
three crostini, calabrian chili spread, manchego cheese, evoo
- BACON WRAPPED DATES <sup>gf</sup> ~ 15  
manchego, lemon gremolata
- ROASTED CAULIFLOWER <sup>gf/v</sup> ~ 18  
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>  
feta, roasted red pepper spread, arugula, za'atar fries 23
- HALF ROASTED CHICKEN <sup>gf</sup>  
curried carrots, pumpkin seeds, za'atar 39
- SALMON\* <sup>gf</sup>  
roasted cauliflower, garlic, red grapes, cauliflower purée, mustard vinaigrette 39
- TRUFFLE AGNOLOTTI <sup>v</sup>  
ricotta, parmigiano reggiano, fresh shaved truffles 36
- SHRIMP SPAGHETTI  
sweet garlic tomato sauce, parmigiano reggiano, calabrian chili 31

## Brunch

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

PHILLIP LIESENFELD, Executive Chef

NPLS FL

DAVID LAMARCA, General Manager

# DEL MAR

## SPRITZ



### Beach Party

Aperol, artisanal pineapple, lemon, strawberry, sparkling rosé  
18

### Portuguese Spritz

Dow's white port, ginger, prosecco  
17

5<sup>TH</sup> AVENUE MARGARITA  
Milagro Reposado, tropical orange, peach & poblano  
19

CUCUMBER REFRESHER  
The Botanist, pineapple, cucumber  
18

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

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

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

ESPRESSO MARTINI  
Belvedere, espresso, Cantera Negra Café, silky foam  
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	36	144
Gaja Ca'Marcanda, "Magari," Toscana, Bolgheri, Tuscany, Italy	50	200
Caymus Vineyards, Cabernet Sauvignon, Napa Valley, California	47	188
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
D'Arenburg, Riesling, "The Dry Dam," McLaren Vale, Adelaide Hills, Australia	14	21	56
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
Lincourt, Chardonnay, Santa Rita Hills, California	13	19	52
Acolytes, Chardonnay, Santa Barbara, California	18	27	72
Sequoia Grove, Chardonnay, Napa Valley, California	22	33	88

### 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
João Portugal Ramos, "Vila Santa," Reserva Red, Alentejo, Portugal	14	21	56
Antinori, "Pèppoli," Chianti Classico, Tuscany, Italy	17	25	68
D.V. Catena, "Tinto Histórico," Red Blend, Mendoza, Argentina	16	26	64
Drumheller, Merlot, Columbia Valley, Washington	13	19	52
Lassègue, "Les Cadrans," Saint Émilion Grand Cru, Bordeaux, France	19	28	76
Justin, Cabernet Sauvignon, Paso Robles, California	14	21	56
Arcanum, "II Fauno," Toscana, Tuscany, Italy	21	31	84
Quilt, Cabernet Sauvignon, Napa Valley, California	24	36	96
Orin Swift, "Abstract," Red Blend, California	29	43	116



Wine Availability is Subject to Change

## BEER

CIGAR CITY JAI ALAI  
India Pale Ale, Tampa Bay, FL  
7.5% ~ 8.5

SEASONAL WHEAT  
Rotating Selection ~ 8.5

PERONI NASTRO  
AZZURRO  
Lager, Italy  
5.1% ~ 8.5

MYTHOS HELLENIC  
LAGER  
European Lager, Greece  
5% ~ 8.5

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

16

### 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

12

### *Espresso Martini* ~ 19

Belvedere, 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

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*

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

*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 ~ 65  
sweet garlic tomato sauce,  
parmigiano reggiano, calabrian chili

SNAPPER *gf* ~ 53  
blistered tomatoes, artichoke,  
roasted garlic & eggplant, cilantro pesto

SCALLOPS\* ~ 57  
romanesco, couscous,  
roasted pepper purée, preserved lemon

SALMON\* *gf* ~ 49  
roasted cauliflower, garlic, red grapes,  
cauliflower purée, mustard vinaigrette

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

VEAL CHOP\* *gf* ~ 67  
sherry pearl onions,  
wild mushrooms, serrano ham

SWORDFISH *gf* ~ 47  
marinated olives, pine nuts, confit potatoes,  
cilantro, tomato sauce

8 OZ FILET\* *gf* ~ 66  
grilled broccolini, escarole, pearl 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*

*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.

# DEL MAR

## Wine by the Bottle

### Whites

#### CHAMPAGNE

Lanson, "Rosé Label," Brut Rosé, <i>France</i> .....	155
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> .....	208
Charles Heidsieck, Blanc de Blancs, <i>France</i> .....	227
Leclerc Briant, "Réserve," Brut, <i>France</i> .....	152
Laurent Perrier, "Grand Siècle," Brut, <i>France</i> .....	518
Dom Pérignon, Brut, <i>France</i> .....	510

#### 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
J Vineyards & Winery, Rosé, <i>Russian River Valley, California</i> .....	77
Barone Pizzini, "Animante," Franciacorta, Brut, <i>Lombardy, Italy</i> .....	100

#### ROSÉ

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

### Reds

#### PINOT NOIR

Joseph Faiveley, Bourgogne, <i>Burgundy, France</i> .....	115
Joseph Drouhin, Chorey Les Beaune, <i>Burgundy, France</i> .....	100
Volnay, Domaine Lucien Boillot, <i>Burgundy, France</i> .....	209
WillaKenzie Estate, <i>Willamette Valley, Oregon</i> .....	107
Calera, "Ryan Vineyard," <i>Mount Harlan, California</i> .....	205
Robert Sinskey, Los Carneros, <i>Napa Valley, California</i> .....	135
Brooks, "Janus," <i>Willamette Valley, Oregon</i> .....	123
EnRoute, "Les Pommiers," <i>Russian River Valley, California</i> .....	105
Domaine Serene, "Evenstad Reserve," <i>Willamette Valley, Oregon</i> .....	210
Walt, <i>Santa Rita Hills, California</i> .....	130
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> .....	110
Freemark Abbey, <i>Napa Valley, California</i> .....	150
Riboli Family, <i>Napa Valley, California</i> .....	166
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
ZD Wines, <i>Napa Valley, California</i> .....	165
Darioush, "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
Round Pond Estate, <i>Rutherford, California</i> .....	171
O'Shaughnessy, <i>Howell Mountain, California</i> .....	215
J. Davies, <i>Diamond Mountain District, California</i> .....	275
Antica, "Mountain Select," <i>Napa Valley, California</i> .....	156
Cade, "Estate," <i>Howell Mountain, California</i> .....	297
Simon Family Estate, <i>Napa Valley, California</i> .....	283
Nicholson Jones, "Stelzner Vineyard," <i>Stags Leap District, California</i> .....	251
Paul Hobbs, <i>Coombsville, California</i> .....	267

#### SPARKLING

Blanc de Blancs, Michelle Forget, Premier Cru, <i>Ludes, France, 2020</i> .....	155
Perrier-Jouet, "Belle Époque," <i>Champagne, France, 2016</i> .....	345
Brut Rosé, Billecart-Salmon, <i>Champagne, France, NV</i> .....	215
Brut, Billecart-Salmon, Reserve, <i>Champagne, France, NV</i> .....	132

#### WHITES

White Wine Cuvée, Trujillo Vineyards, "Madelyn," <i>California, 2023</i> .....	63
Riesling, Trimbach, "Cuvée Frédéric Émile," <i>Alsace, France, 2016</i> .....	112
Grand Cru Classé, Château Couhins, <i>Pessac-Leognan, France, 2020</i> .....	100
Sauvignon Blanc, Simon Family Estate, "Golden Ore," <i>Napa Valley, California, 2021</i> .....	189
Chardonnay, Fantesca Estate, <i>Russian River Valley, Sonoma, 2020</i> .....	157
Chardonnay, Arista, <i>Russian River Valley, California, 2021</i> .....	160

#### REDS

Barolo, Daniele Conterno, Bussia Riserva, <i>2021</i> .....	211
Pinot Noir, Kosta Browne, "Gap's Crown Vineyard," <i>Sonoma Coast, California, 2021</i> .....	285
Vosne-Romanée, Caroline Parent, <i>Burgundy, France, 2020</i> .....	324
Cabernet Sauvignon, Simon Family Estate, Reserve, <i>Napa Valley, California, 2021</i> .....	311
Malbec, Bodega Catena Zapata, "Argentino Vineyard," <i>Mendoza, Argentina, 2022</i> .....	230
Cabernet Franc, Jarvis, Cave Fermented, "Estate Grown," <i>Napa Valley, California, 2018</i> .....	330
Bolgheri Sassicaia, Tenuta San Guido, "Sassicaia," <i>Tuscany, Italy, 2022</i> .....	512
Bodegas Vega Sicilia, "Unico," Ribera del Duero, <i>Castilla Y León, Spain, 2010</i> .....	1100
Cabernet Sauvignon, Caymus Vineyards, "Special Selection," <i>Napa Valley, California, 2020</i> .....	412
Cabernet Sauvignon, Silver Oak, <i>Napa Valley, California, 2018</i> .....	322

#### 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> .....	84
Drouhin-Vaudon, Chablis, Premier Cru, <i>Burgundy, France</i> .....	125
Far Niente, <i>Napa Valley, California</i> .....	150
Domaine J.A. Ferret, Pouilly Fuissé, <i>Burgundy, France</i> .....	150
Domaine Drouhin, Louis Latour, <i>Puligny-Montrachet, France</i> .....	315
Xavier Monnot, Les Chevalieres, <i>Meursault, Burgundy, France</i> .....	238

#### INTERESTING WHITES

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

#### INTERESTING REDS

Bruno Giacosa, Nebbiolo d'Alba, <i>Piedmont, Italy</i> .....	92
Poggio al Tesoro Il Sergio, <i>Bolgheri, Italy</i> .....	90
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
Bodegas Alto Moncayo, Garnacha, <i>Campo de Borja, Spain</i> .....	120
Château de Saint Cosme, <i>Côtes du Rhône, France</i> .....	53
Massaya, "Gold Reserve," Red Blend, <i>Bekaa Valley, Lebanon</i> .....	165
Bodegas Tierra, "El Belisario," Tempranillo, <i>Rioja Alavesa, Spain</i> .....	171
Il Poggione, Toscana Rosso, <i>Tuscany, Italy</i> .....	66
Hochar Père et Fils, Red Blend, <i>Bekaa Valley, Lebanon</i> .....	96
BenMarco, "Expresivo," Red Blend, <i>Mendoza, Argentina</i> .....	100
Beaulieu Vineyard, "Tapestry Reserve," Red Blend, <i>Napa Valley, California</i> .....	190
Terra D'oro, Zinfandel, <i>Deaver Vineyard, California</i> .....	123
Torcicoda, Primitivo, <i>Salento, Italy</i> .....	60
Barone Ricasoli, Toscana, <i>Tuscany, Italy</i> .....	40
Carpineto, Brunello di Montalcino, <i>Tuscany, Italy</i> .....	145
San Giorgio, "Ugolforte," Brunello di Montalcino, <i>Tuscany, Italy</i> .....	160
Bibi Graetz, "Testamatta," Toscana, <i>Tuscany, Italy</i> .....	238
Antinori, Bolgheri, Superiore, "Guado al Tasso," <i>Tuscany, Italy</i> .....	285
Condado de Haza, Ribera del Duero, Crianza, <i>Castilla y León, Spain</i> .....	66
Tinto Pesquera, Ribera del Duero, Reserva, <i>Castilla y León, Spain</i> .....	136
Quinta do Crasto, "Old Vines," Reserva, <i>Douro, Portugal</i> .....	130
Château de L'Orangerie Bordeaux Supérieur, <i>Bordeaux, France</i> .....	50
Rodney Strong, "Symmetry," <i>Sonoma Coast, California</i> .....	160
San Simeon, "Stormwatch Estate Reserve," Red Blend, <i>Paso Robles, California</i> .....	160
Stags' Leap Winery, Petite Sirah, <i>Napa Valley, California</i> .....	98



## Captain's List

#### REDS

Cabernet Sauvignon, Alpha Omega, <i>Napa Valley, California, 2022</i> .....	330
Cabernet Sauvignon, Ghost Block, "Estate," <i>Oakville, California, 2021</i> .....	160
Cabernet Sauvignon, Burgess Cellars, Reserve, "Hillside Vineyards," <i>Napa Valley, California, 2014</i> .....	216
Cabernet Sauvignon, Far Niente, <i>Napa Valley, California, 2021</i> .....	235
Duckhorn, "The Discussion," <i>Napa Valley, California, 2020</i> .....	375
Cabernet Sauvignon, Celani Family Vineyards, <i>Mount Veeder, Napa Valley, California, 2019</i> .....	312
Cabernet Sauvignon, Shafer, "Hillside Select," <i>Stags' Leap District, Napa Valley, California, 2021</i> .....	687
Opus One, <i>Napa Valley, California, 2022</i> .....	800
Quintessa, <i>Rutherford, California, 2022</i> .....	478
Barolo, Roberto Voerzio, "La Morra," <i>Piedmont, Italy, 2019</i> .....	850
Cabernet Sauvignon, Anakota, "Helena Dakota Vineyard," <i>Knights Valley, California, 2019</i> .....	375
Cabernet Sauvignon, Carpe Vinum, "Reisacher Vineyard," <i>Knights Valley, California, 2018</i> .....	238
Red, Joseph Phelps, "Insignia," <i>Napa Valley, California, 2022</i> .....	685
Cabernet Sauvignon, Hailstone Vineyards, "The Proprietor's Reserve," <i>Howell Mountain, California, 2019</i> .....	319
Corral 120, Gran Reserva, <i>Rioja, Spain, 1976</i> .....	435
Cabernet Sauvignon, Melanson Vineyard, "Matthew's Block," <i>Napa Valley, California, 2019</i> .....	243
Cabernet Sauvignon, Paul Hobbs, "To Kalon Vineyard," <i>Napa Valley, California, 2019</i> .....	900
Cabernet Sauvignon, Hundred Acre, "Morgan's Way," <i>Napa Valley, California, 2022</i> .....	1200
Cabernet Sauvignon, Hundred Acre, "Ark," <i>Napa Valley, California, 2022</i> .....	1200
Cabernet Sauvignon, Hundred Acre, "Wraith," <i>Napa Valley, California, 2022</i> .....	1200

# 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