

DEL MAR

COLUMBUS MENUS

DINNER

DIPS & SPREADS

served with house made pita

HUMMUS

\$8

Gluten-Free and Vegetarian Options Available

ROASTED RED PEPPER

\$9

Vegetarian Options Available

SPICY FETA

\$9

Vegetarian Options Available

TZATZIKI

\$8

Gluten-Free and Vegetarian Options Available

BABA GANOUSH

\$8

Gluten-Free and Vegetarian Options Available

pair with chilled vegetables for \$8

Gluten-Free and Vegetarian Options Available

TURKISH FLATBREAD

SPICY LAMB SAUSAGE

\$16

tomato sauce, feta

TOMATO & OLIVE

\$14

Vegetarian Options Available

artichoke, garlic, labneh

MUSHROOM

\$15

Vegetarian Options Available

caramelized onion, havarti, garlic

COLD

TODAY'S OYSTERS*

\$4 each.

Gluten-Free Options Available

JUMBO SHRIMP COCKTAIL

\$6 each.

Gluten-Free Options Available

harissa cocktail sauce

YELLOWFIN TUNA TARTARE*

\$19

Gluten-Free Options Available

calabrian chili, cucumber, olive tapenade, green tahini

SALMON CRUDO*

\$17

Gluten-Free Options Available

avocado, pickled fennel, scallion, lemon oil

RED SNAPPER CEVICHE*

\$16

Gluten-Free Options Available

orange, radish, pickled red onions, cilantro

OPEN FIRE ROASTED SHELLFISH PLATTER*

SMALL FOR \$69 | LARGE FOR \$130

Gluten-Free Options Available

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

SALADS

TOMATO

\$16

Gluten-Free and Vegetarian Options Available

heirloom tomatoes, marinated feta, red onion, bell pepper, red wine vinaigrette

MIXED GREENS

\$14

Gluten-Free and Vegetarian Options Available

manchego cheese, marcona almonds, lemon evoo

GOLDEN BEET

\$15

Gluten-Free and Vegetarian Options Available

avocado, apple, spiced pistachios, herb yogurt

PARMESAN GEM

\$14

Gluten-Free Options Available

sicilian white anchovies, jamón, oreganata breadcrumbs

PEAR & GORGONZOLA

\$14

Gluten-Free and Vegetarian Options Available
radicchio, gorgonzola, walnuts, pear dressing

STARTERS

CAMELIZED ONION BREAD

\$14

Vegetarian Options Available
havarti, asiago, evoo, herb labneh

CHARRED OCTOPUS

\$27

Gluten-Free Options Available
bell pepper vinaigrette, onion, cilantro pesto, espelette

CALAMARI

\$22

olive tapenade, lemon garlic aioli

LAMB MEATBALLS

\$16

harissa stewed tomato sauce, crumbled feta

ZUCCHINI

\$14

Vegetarian Options Available
crispy fried, yogurt dressing

LOADED HUMMUS

\$24

Gluten-Free Options Available
pomegranate braised lamb, green tahini

BACON WRAPPED DATES

\$15

Gluten-Free Options Available
manchego, lemon gremolata

SERRANO JAMÓN

\$15

Gluten-Free Options Available
three crostini, calabrian chili spread, manchego cheese, evoo

ROASTED CAULIFLOWER

\$16

Gluten-Free and Vegetarian Options Available
sweet onion tahini, chili relish, dates

MAINS

LOBSTER SPAGHETTI

\$59

sweet garlic tomato sauce, parmigiano reggiano, calabrian chili

TRUFFLE AGNOLOTTI

\$36

Vegetarian Options Available

ricotta, parmigiano reggiano, fresh shaved truffles

SNAPPER

\$49

Gluten-Free Options Available

blistered tomatoes, artichoke, roasted garlic & eggplant, cilantro pesto

SCALLOPS*

\$56

romanesco, couscous, roasted pepper purée, preserved lemon

VEAL CHOP*

\$62

Gluten-Free Options Available

sherry cipollini onions, wild mushrooms, serrano ham

SALMON*

\$47

Gluten-Free Options Available

roasted cauliflower, garlic, red grapes, cauliflower purée, mustard vinaigrette

SEA BASS

\$59

Gluten-Free Options Available

heirloom tomato broth, fennel confit, citrus labneh

FROM THE HEARTH

LAMB RACK*

\$69

Gluten-Free Options Available

roasted squash, green olives, pine nuts, preserved lemon jus

SWORDFISH

\$45

Gluten-Free Options Available

marinated olives, pine nuts, confit potatoes, cilantro, tomato sauce

HALF ROASTED CHICKEN

\$36

Gluten-Free Options Available

curried carrots, pumpkin seeds, za'atar

8 OZ FILET*

\$62

Gluten-Free Options Available

grilled broccolini, escarole, cipollini onions, romesco, za'atar butter

16 OZ RIBEYE*

\$72

Gluten-Free Options Available

hearth roasted peppers, zucchini, red onions, lemon gremolata, aged balsamic

BRANZINO

\$59

Gluten-Free Options Available

olive oil crushed potatoes, radicchio, frisée, lemon caper vinaigrette

VEGETABLES

ROSEMARY POTATOES

\$12

Vegetarian Options Available

roasted garlic lemon aioli

BRUSSELS SPROUTS

\$14

Gluten-Free and Vegetarian Options Available

mushrooms, jamón, manchego

CURRIED CARROTS

\$12

Gluten-Free and Vegetarian Options Available

pumpkin seeds, herbed labneh

GRILLED BROCCOLINI

\$12

Gluten-Free and Vegetarian Options Available

escarole, pearl onions, romesco, manchego

ROASTED SQUASH

\$14

Gluten-Free and Vegetarian Options Available
golden raisin, pine nuts, labneh

LUNCH

DIPS & SPREADS

served with house made pita

HUMMUS

\$8

Gluten-Free and Vegetarian Options Available

ROASTED RED PEPPER

\$9

Vegetarian Options Available

SPICY FETA

\$9

Vegetarian Options Available

TZATZIKI

\$8

Gluten-Free and Vegetarian Options Available

BABA GANOUSH

\$8

Gluten-Free and Vegetarian Options Available

pair with chilled vegetables for \$8

Gluten-Free and Vegetarian Options Available

COLD

TODAY'S OYSTERS*

\$4 each.

Gluten-Free Options Available

JUMBO SHRIMP COCKTAIL

\$6 each

Gluten-Free Options Available

harissa cocktail sauce

YELLOWFIN TUNA TARTARE*

\$19

Gluten-Free Options Available

calabrian chili, cucumber, olive tapenade, green tahini

SALMON CRUDO*

\$17

Gluten-Free Options Available

avocado, pickled fennel, scallion, lemon oil

RED SNAPPER CEVICHE*

\$16

Gluten-Free Options Available

orange, radish, pickled red onions, cilantro

SALADS

Add to any salad

salmon for \$11 | chicken for \$8 | shrimp for \$15

TOMATO

\$16

Gluten-Free and Vegetarian Options Available

heirloom tomatoes, marinated feta, red onion, bell pepper, red wine vinaigrette

GOLDEN BEET

\$15

Gluten-Free and Vegetarian Options Available

avocado, apple, spiced pistachios, herb yogurt

MIXED GREENS

\$14

Gluten-Free and Vegetarian Options Available

manchego cheese, marcona almonds, lemon evoo

PARMESAN GEM

\$14

Gluten-Free Options Available
sicilian white anchovies, jamón, oreganata breadcrumbs

PEAR & GORGONZOLA

\$14

Gluten-Free and Vegetarian Options Available
radicchio, gorgonzola, walnuts, pear dressing

STARTERS

CARAMELIZED ONION BREAD

\$14

Vegetarian Options Available
havarti, asiago, evoo, herb labneh

CHARRED OCTOPUS

\$27

Gluten-Free Options Available
bell pepper vinaigrette, onion, cilantro pesto, espelette

CALAMARI

\$22

olive tapenade, lemon garlic aioli

LAMB MEATBALLS

\$16

harissa stewed tomato sauce, crumbled feta

ZUCCHINI

\$14

Vegetarian Options Available
crispy fried, yogurt dressing

LOADED HUMMUS

\$24

Gluten-Free Options Available
pomegranate braised lamb, green tahini

BACON WRAPPED DATES

\$15

Gluten-Free Options Available
manchego, lemon gremolata

SERRANO JAMÓN

\$15

Gluten-Free Options Available
three crostini, calabrian chili spread, manchego cheese, evoo

ROASTED CAULIFLOWER

\$16

Gluten-Free and Vegetarian Options Available
sweet onion tahini, chili relish, dates

MEZZA PLATTER

hummus, feta, gem lettuce, scallions, mint, dill, evoo, lemon, pita
your choice of

BEEF TENDERLOIN KABOB*

\$26

CRISPY FALAFEL

\$18

HEARTH GRILLED SHRIMP

\$23

TURKISH FLATBREAD

served with gem salad, feta, citrus dressing

SPICY LAMB SAUSAGE

\$19

tomato sauce, feta

TOMATO & OLIVE

\$17

Vegetarian Options Available

artichoke, garlic, labneh

MUSHROOM

\$18

Vegetarian Options Available
caramelized onion, havarti, garlic

MAINS

LAMB BURGER*

\$19

Gluten-Free Options Available
feta, roasted red pepper spread, arugula, za'atar fries

SMOKED SALMON*

\$20

Gluten-Free Options Available
labneh spread, 6 min egg, tomato, cucumber, jerusalem bagel

JERUSALEM BAGEL *

\$15

Gluten-Free and Vegetarian Options Available
6 min egg, avocado, heirloom tomato, tahini, hummus, arugula, fries

SHRIMP SPAGHETTI

\$29

sweet garlic tomato sauce, parmigiano reggiano, calabrian chili

SALMON

\$39

Gluten-Free Options Available
roasted cauliflower, garlic, red grapes, cauliflower purée, mustard vinaigrette

BRUNCH

DIPS & SPREADS

served with house made pita

HUMMUS

\$8

Gluten-Free and Vegetarian Options Available

ROASTED RED PEPPER

\$9

Vegetarian Options Available

SPICY FETA

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Vegetarian Options Available

TZATZIKI

\$8

Gluten-Free and Vegetarian Options Available

BABA GANOUSH

\$8

Gluten-Free and Vegetarian Options Available

pair with chilled vegetables for \$8

Gluten-Free and Vegetarian Options Available

TURKISH FLATBREAD

SPICY LAMB SAUSAGE

\$16

tomato sauce, feta

TOMATO & OLIVE

\$14

Vegetarian Options Available

artichoke, garlic, labneh

MUSHROOM

\$15

Vegetarian Options Available

caramelized onion, havarti, garlic

COLD

TODAY'S OYSTERS*

\$4 each

Gluten-Free Options Available

JUMBO SHRIMP COCKTAIL

\$6 each

Gluten-Free Options Available

harissa cocktail sauce

YELLOWFIN TUNA TARTARE*

\$19

Gluten-Free Options Available

calabrian chili, cucumber, olive tapenade, green tahini

SALMON CRUDO*

\$17

Gluten-Free Options Available

avocado, pickled fennel, scallion, lemon oil

RED SNAPPER CEVICHE*

\$16

Gluten-Free Options Available

orange, radish, pickled red onions, cilantro

OPEN FIRE ROASTED SHELLFISH PLATTER*

Small for \$68 | Large for \$130

Gluten-Free Options Available

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

STARTERS

CINNAMON DATE BREAD

\$13

Vegetarian Options Available
warm pull apart bread, orange icing, pistachio labneh butter

CARAMELIZED ONION BREAD

\$14

Vegetarian Options Available
havarti, asiago, evoo, herb labneh

CALAMARI

\$22

olive tapenade, lemon garlic aioli

LAMB MEATBALLS

\$16

harissa stewed tomato sauce, crumbled feta

ZUCCHINI

\$14

Vegetarian Options Available
crispy fried, yogurt dressing

LOADED HUMMUS

\$24

Gluten-Free and Vegetarian Options Available
pomegranate braised lamb, green tahini

BACON WRAPPED DATES

\$15

Gluten-Free Options Available
manchego, lemon gremolata

SERRANO JAMÓN

\$15

Gluten-Free Options Available
three crostini, calabrian chili spread, manchego cheese, evoo

ROASTED CAULIFLOWER

\$16

Gluten-Free and Vegetarian Options Available
sweet onion tahini, chili relish, dates

SALADS

Add to any salad

Salmon for \$11 | chicken for \$8 | shrimp for \$10

TOMATO

\$16

Gluten-Free and Vegetarian Options Available
heirloom tomatoes, marinated feta, red onion, bell pepper, red wine vinaigrette

GOLDEN BEET

\$15

Gluten-Free and Vegetarian Options Available
avocado, apple, spiced pistachios, herb yogurt

MIXED GREENS

\$14

Gluten-Free and Vegetarian Options Available
manchego cheese, marcona almonds, lemon evoo

PARMESAN GEM

\$14

Gluten-Free Options Available
sicilian white anchovies, jamón, oreganata breadcrumbs

PEAR & GORGONZOLA

\$14

Gluten-Free and Vegetarian Options Available
radicchio, gorgonzola, walnuts, pear dressing

BRUNCH

JERUSALEM BAGEL*

\$15

Gluten-Free and Vegetarian Options Available
6 min egg, avocado, heirloom tomato, tahini, hummus, arugula, fries

LOBSTER SCRAMBLE*

\$29

Gluten-Free Options Available
mascarpone, tomatoes, arugula, rosemary potato, lemon vinaigrette

MUSHROOM FRITTATA*

\$18

Gluten-Free and Vegetarian Options Available

asiago, caramelized onions, hearth roasted peppers, avocado, arugula

SMOKED SALMON*

\$20

Gluten-Free Options Available

labneh spread, 6 min egg, tomato, cucumber, jerusalem bagel

TURKISH EGGS*

\$19

Gluten-Free Options Available

poached eggs, labneh, aleppo pepper, yellow tomato chutney, serrano ham

SHAKSHUKA*

\$19

Gluten-Free and Vegetarian Options Available

two harissa stewed eggs, roasted peppers, potatoes, feta, chives

FRENCH TOAST

\$18

Vegetarian Options Available

cinnamon orange swirl, mascarpone whipped, syrup, spiced bacon

YOGURT & FRUIT

\$14

Gluten-Free and Vegetarian Options Available

seasonal fruit, greek yogurt, pomegranate molasses, mint

MAINS

LAMB BURGER*

\$19

Gluten-Free Options Available

feta, roasted red pepper spread, arugula, za'atar fries

SHRIMP SPAGHETTI

\$29

sweet garlic tomato sauce, parmigiano reggiano, calabrian chili

SALMON*

\$39

Gluten-Free Options Available

roasted cauliflower, garlic, red grapes, cauliflower purée, mustard vinaigrette

TRUFFLE AGNOLOTTI

\$36

Vegetarian Options Available

ricotta, parmigiano reggiano, fresh shaved truffles

HALF ROASTED CHICKEN

\$35

Gluten-Free Options Available

curried carrots, pumpkin seeds, za'atar

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

SIDES

SPICED BACON

\$12

Gluten-Free Options Available

ROSEMARY POTATOES

\$12

Vegetarian Options Available

MACERATED FRUIT

\$12

Gluten-Free and Vegetarian Options Available

CHORIZO BREAKFAST SAUSAGE

\$12

BRUNCH COCKTAILS

BLOODY MARY

\$16

Watershed vodka, spiced roasted tomato, marinated feta

HUGO SPRITZ

\$17

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

CHAMPAGNE FEATURE

Half off glass pours & bottles

Lanson, "Pere & Fils," Brut, Champagne, France

DESSERT

SWEETS

OLIVE OIL CAKE

\$15

seasonal fruit, pinenut streusel, whipped mascarpone, saba

BLUEBERRY TART

\$14

lemon, mascarpone whipped cream

TURKISH MOCHA TORTE

\$16 Gluten-Free Options Available

chocolate mousse, whipped cream, coffee crumble

BAKLAVA

\$15

pistachio walnut, ice cream

FROZEN GREEK YOGURT

\$13

orange marmalade, olive oil cake, honey, candied walnuts

COCKTAILS

AFTER DINNER

GREECE

OUZO OF PLOMARI 1894 OUZO

\$12

METAXA 7 STARS BRANDY

\$11

SKINOS MASTIHA

\$10

ITALY

ROMANA SAMBUCA

\$11.50

GRAPPA DI NONINO

\$18

NARDINI BIANCA

\$9

BEN RYÉ, DONNAFUGATA ZIBBIBO

\$20

AVERNA AMARO

\$11

AMARO MONTENEGRO

\$10

PORTUGAL

DOW'S WHITE PORT

\$8

GRAHAMS'S SIX GRAPES RUBY PORT

\$12

GRAHAM'S 30YR FINE TAWNY

\$26

SPAIN

LUSTAU EAST INDIA SOLERA

\$12

DEL MAR COLUMBUS BEVERAGES

BEVERAGES

COCKTAILS

GRAMERCY MARGARITA

\$20

Milagro Reposado, tropical Orange, juicy peach, poblano whisper

SPANISH G&T

\$17

Gin Mare, rosemary, cucumber, Fever-Tree Mediterranean Tonic

OLD FASHIONED

\$20

Buffalo Trace, fig-infusion, orange & Angostura bitters

SANGRIA BLANCA

\$17 for a Glass | \$62 for a Pitcher

apricot, blackberry, Assyriko white wine, Watershed Apple Brandy

ESPRESSO MARTINI

\$19

Ketel One, espresso, Cantera Negra Café, silky foam

DIRTY MARTINI

\$18

Tito's, house olive brine, feta stuffed olives

GOLDEN HOUR

\$18

Amaro Montenegro, Italicus, fresh lemon, Poema cava

SPRITZ

BEACH PARTY

\$19

Aperol, artisanal pineapple, lemon, strawberry, sparkling rosé

HUGO SPRITZ

\$17

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

PROOFLESS

GRAPEFRUIT GINGER MOJITO

\$11

Giffard Pamplemousse, muddled mint & lime

MARGARITA

\$12

Ritual Agave Alternative, lime juice, orange, citrus salt

FRAPPE

\$8

vigorously shaken with brown sugar and cream

ATHLETIC BREWING CO. UPSIDE DOWN

\$7

Less than 0.5% ABV

Non-Alcoholic Golden Ale, Milford, CT

MIONETTO, ALCOHOL-REMOVED SPARKLING

Veneto, Italy

6 oz. For \$12 | Bottle for \$48

LUMINARA, ALCOHOL-REMOVED CHARDONNAY

Napa Valley, California

6 oz. For \$14 | 9 oz. For \$21 | Bottle for \$56

LUMINARA, ALCOHOL-REMOVED CABERNET

Napa Valley, California

6 oz. For \$14 | 9 oz. For \$21 | Bottle for \$56

BEER

CIGAR CITY JAI ALAI

\$8.50

7.5% ABV

India Pale Ale, Tampa Bay, FL

PERONI NASTRO AZZURRO

\$8 .50

5.1% ABV

Lager, Italy

LOST COAST BREWERY TANGERINE WHEAT

\$8

5.5%

American Wheat, California

ESTRELLA DAMM LAGER

\$7.50

5.4%

International Pale Lager, Spain

COLUMBUS BREWING CO. SEASONAL CRAFT

\$8.50

Columbus, OH

MICHELOB ULTRA

\$5.75

4.2% ABV

Light Lager, St. Louis, MO

WINE

BY THE GLASS

CORAVIN

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

PATZ & HALL, "DUTTON RANCH," CHARDONNAY

Russian River Valley, California

6 oz. For \$32 | Bottle for \$128

FLOWERS, PINOT NOIR

Sonoma Coast, California

6 oz. For \$32 | Bottle for \$128

PODERE, SAPAIO, BOLGHERI, SUPERIORE

Tuscany, Italy

6 oz. For \$48 | Bottle for \$192

CAYMUS VINEYARDS, CABERNET SAUVIGNON

Napa Valley, California

6 oz. For \$50 | Bottle for \$200

ALLEGRI, AMARONE DELLA VALPOLICELLA CLASSICO

Veneto, Italy

6 oz. For \$46 | Bottle for \$184

SPARKLING

6oz | Bottle

CAPOSALDO, PROSECCO

Veneto, Italy

6 oz. For \$13 | Bottle for \$52

POEMA, BRUT, CAVA

Catalonia, Spain

6 oz. For \$12 | Bottle for \$48

DOMAINE CARNEROS, BRUT

Carneros, California

6 oz. For \$20 | Bottle for \$80

VEUVE CLICQUOT, "RESERVE CUVÉE," BRUT

Champagne, France

6 oz. For \$33 | Bottle for \$132

WHITES

6oz | 9oz | Bottle

BOLLINI, PINOT GRIGIO, VIGNETI DELLE DOLOMITI

Trentino, Italy

6 oz. For \$13 | 9 oz. For \$19 | Bottle for \$52

A TO Z, RIESLING

Oregon

6 oz. For \$12 | 9 oz. For \$18 | Bottle for \$48

ESCARPMENT, SAUVIGNON BLANC

Martinborough, New Zealand

6 oz. For \$17 | 9 oz. For \$25 | Bottle for \$68

DAOU, SAUVIGNON BLANC

Paso Robles, California

6 oz. For \$13 | 9 oz. For \$19 | Bottle for \$52

HUBERT BROCHARD, SANCERRE

Loire Valley, France

6 oz. For \$22 | 9 oz. For \$33 | Bottle for \$88

VILLA SPARINA, GAVI DI GAVI

Piedmont, Italy

6 oz. For \$14 | 9 oz. For \$21 | Bottle for \$56

AIX, COTEAUX D'AIX EN PROVENCE, ROSE

Provence, France

6 oz. For \$18 | 9 oz. For \$27 | Bottle for \$72

ALEXAKIS, ASSYRTIKO

Crete, Greece

6 oz. For \$12 | 9 oz. For \$18 | Bottle for \$48

LOUIS JADOT, CHABLIS

Burgundy, France

6 oz. For \$21 | 9 oz. For \$31 | Bottle for \$84

SEQUOIA GROVE, CHARDONNAY

Napa Valley, California

6 oz. For \$18 | 9 oz. For \$27 | Bottle for \$72

REDS

6oz | 9oz | Bottle

BELLE GLOS, "LAS ALTURAS," PINOT NOIR

Santa Lucia Highlands, California

6 oz. For \$20 | 9 oz. For \$30 | Bottle for \$80

RÉSONANCE, PINOT NOIR

Willamette Valley, Oregon

6 oz. For \$24 | 9 oz. For \$36 | Bottle for \$96

ANTINORI, "PEPPOLI," CHIANTI CLASSICO

Tuscany, Italy

6 oz. For \$17 | 9 oz. For \$25 | Bottle for \$68

DRUMHELLER, MERLOT

Columbia Valley, Washington

6 oz. For \$15 | 9 oz. For \$23 | Bottle for \$60

DOS LUSÍADAS, "ELEIVERA,"

Columbia Valley, Washington

6 oz. For \$14 | 9 oz. For \$21 | Bottle for \$56

D.V. CATENA, "TINTO HISTÓRICO," RED BLEND

Mendoza, Argentina

6 oz. For \$17 | 9 oz. For \$25 | Bottle for \$68

LASSEGUE, "LES CADRANS," SAINT ÉMILION GRAND CRU

Bordeaux, France

6 oz. For \$19 | 9 oz. For \$28 | Bottle for \$76

INTRINSIC, CABERNET SAUVIGNON

Columbia Valley, Washington

6 oz. For \$14 | 9 oz. For \$21 | Bottle for \$56

ARCANUM, TOSCANA, "II FAUNO"

Tuscany, Italy

6 oz. For \$21 | 9 oz. For \$31 | Bottle for \$84

QUILT, CABERNET SAUVIGNON

Napa Valley, California

6 oz. For \$22 | 9 oz. For \$33 | Bottle for \$88

ORIN SWIFT, "ABSTRACT," RED

California

6 oz. For \$29 | 9 oz. For \$43 | Bottle for \$117

BY THE BOTTLE

CHAMPAGNE

NICOLAS FEUILLATTE, BLANC DE BLANCS, BRUT

France

\$129

LANSON, "ROSE LABEL," BRUT ROSE

France

\$171

GOSSET, "GRAND ROSE," BRUT ROSE

France

\$215

RUINART, BLANC DE BLANCS

France

\$262

POMMERY, "APANAGE," BRUT

France

\$172

LANSON, "PERE & FILS," BRUT

Champagne, France

\$124

LAURENT PERRIER, "CUVEE," BRUT ROSE

France

\$240

CHARLES HEIDSIECK, BLANC DE BLANCS

France

\$280

DOM PERIGNON, BRUT

France

\$585

OTHER SPARKLING

CLAVELIN, CREMANT DE JURA, "BRUT-COMTE," BRUT

Jura, France

\$52

ARGYLE, BRUT

Willamette Valley, Oregon

\$100

PIERRE SPARR, CREMANT D'ALSACE, BRUT, "RESERVE"

Alsace, France

\$55

J VINEYARDS & WINERY, ROSÉ

Russian River Valley, California

\$81

INTERESTING WHITES

PIEROPAN, SOAVE CLASSICO

Veneto, Italy

\$60

TERLATO, PINOT GRIGIO, FRIULI COLLI ORIENTALI

Friuli-Venezia Giulia, Italy

\$64

FEUDI DI SAN GREGORIO, FALANGHINA

Campania, Italy

\$60

TRIMBACH, PINOT BLANC

Alsace, France

\$68

LAURENZ V., "SINGING," GRÜNER VELTLINER

Niederösterreich, Austria

\$50

KIM CRAWFORD, SAUVIGNON BLANC

Marlborough, New Zealand

\$64

SAINT CLAIR FAMILY ESTATE, "DILLONS POINT," SAUVIGNON BLANC

South Island, New Zealand

\$47

CHATEAU MUSAR BLANC, WHITE

Lebanon

\$140

STAGS' LEAP WINERY, VIOGNIER

Napa Valley, California

\$78

QUINTA DO CRASTO, WHITE

Douro, Portugal

\$67

PIERRE SPARR, "SCHOENENBOURG," RIESLING GRAND CRU

Alsace, France

\$95

CHARDONNAY

DAVIS BYNUM, "RIVER WEST VINEYARD"

Russian River Valley, California

\$69

SIMONNET-FEBVRE, CHABLIS

Burgundy, France

\$75

DROUHIN-VAUDON, CHABLIS, PREMIER CRU

Burgundy, France

\$105

TALBOTT, "SLEEPY HOLLOW VINEYARD"

Santa Lucia Highlands, California

\$95

CELANI FAMILY

Napa Valley, California

\$96

FAR NIENTE

Napa Valley, California

\$160

PATZ & HALL, "DUTTON RANCH"

Russian River Valley, California

\$117

DROUHIN VAUDON, CHABLIS, "RESERVE DE VAUDON"

Burgundy, France

\$58

MAISON LOUIS JADOT, MEURSAULT

Burgundy, France

\$190

DOMAINE J. A. FERRET, POUILLY FUISSE

Burgundy, France

\$117

ROSÉ

PASCAL JOLIVET, "ATTITUDE"

Loire, France

\$68

FIGUIERE, "MEDITERRANEE"

Provence, France

\$64

ARGYLE

Willamette Valley, Oregon

\$60

M. CHAPOUTIER, "BELLERUCHE"

Rhône, France

\$60

SKOURAS, "ZOË"

Péloponnèse, Greece

\$38

FEUDI DI SAN GREGORIO, "VISIONE"

Campania, Italy

\$62

PINOT NOIR

JOSEPH FAIVELEY, BOURGOGNE

Burgundy, France

\$72

SEA SUN

Coastal Regions, California

\$58

WILLAKENZIE ESTATE

Willamette Valley, Oregon

\$96

CALERA, "RYAN VINEYARD"

Mount Harlan, California

\$180

ROBERT SINSKEY, LOS CARNEROS

Napa Valley, California

\$130

ENROUTE, "LES POMMIERS"

Russian River Valley, California

\$156

DOMAINE SERENE, "EVENSTAD RESERVE"

Willamette Valley, Oregon

\$225

WALT

Santa Rita Hills, California

\$117

MERRY EDWARDS, "MEREDITH ESTATE"

Russian River Valley, California

\$225

DUTTON-GOLDFIELD, "DUTTON RANCH"

Russian River Valley, California

\$99

CABERNET SAUVIGNON

CANVASBACK BY DUCKHORN

Red Mountain, Washington

\$96

EMBLEM

Napa Valley, California

\$92

FREEMARK ABBEY

Napa Valley, California

\$202

RIBOLI FAMILY

Napa Valley, California

\$204

CHATEAU MONTELENA

Napa Valley, California

\$197

M BY MICHAEL MONDAVI, "ANIMO"

Napa Valley, California

\$197

CHAPPELLET, "SIGNATURE"

Napa Valley, California

\$213

Hall

Napa Valley, California

\$160

BODEGA CATENA ZAPATA, "NICOLAS"

Mendoza, Argentina

\$220

DARIOUSH, "CARAVAN"

Napa Valley, California

\$140

FRANK FAMILY VINEYARDS

Napa Valley, California

\$127

CAKEBREAD CELLARS

Napa Valley, California

\$210

SHAFER, "TD 9"

Stags Leap District, California

\$190

ROUND POND ESTATE

Rutherford, California

\$180

LA JOTA

Howell Mountain, California

\$440

PAHLMAYER, "JAYSON"

Napa Valley, California

\$235

CADE, "ESTATE"

Howell Mountain, California

\$275

MINER FAMILY WINERY, "STAGECOACH VINEYARD"

Napa Valley, California

\$213

INTERESTING REDS

NORTON, "PRIVADA FAMILY BLEND"

Mendoza, Argentina

\$62

CHÂTEAU DU MOULIN-À-VENT

Beaujolais, France

\$96

TENUTA DI ARCENO, CHIANTI CLASSICO

Tuscany, Italy

\$75

DONNAFUGATA, "SUL VULCANO," ETNA ROSSO

Sicily, Italy

\$88

SALDO, ZINFANDEL

California

\$80

OBERON, MERLOT

Napa Valley, California

\$60

CELANI FAMILY, RED, "ROBUSTO"

Napa Valley, California

\$75

CHÂTEAU DE SAINT COSME

Côtes du Rhône, France

\$99

CHATEAU MUSAR, RED

Bekaa Valley, Lebanon

\$160

CELANI FAMILY, RED, "TENACIOUS"

Napa Valley, California

\$144

LOPEZ DE HEREDIA, "RESERVA"

Rioja, Spain

\$140

ORIN SWIFT, "8 YEARS IN THE DESERT"

Napa Valley, California

\$120

CELANI FAMILY VINEYARDS, "TENACIOUS"

Napa Valley, California

\$144

IL POGGIONE, TOSCANA ROSSO

Tuscany, Italy

\$78

DOMAINE SKOURAS, "MEGA OENOS"

Skouras, Greece

\$76

BEAULIEU VINEYARD, "TAPESTRY RESERVE," RED BLEND

Napa Valley, California

\$185

BARONE RICASOLI, TOSCANA

Tuscany, Italy

\$60

ANTINORI, "GUADO AL TASSO," BOLGHERI SUPERIORE

Tuscany, Italy

\$380

SAN GIORGIO, "UGOLFORTE," BRUNELLO DI MONTALCINO

Tuscany, Italy

\$138

BIBI GRAETZ, "TESTAMATTA," TOSCANA

Tuscany, Italy

\$238

BODEGAS CORRAL, DON JACABO, RIOJA CRIANZA

Rioja, Spain

\$40

TINTO PESQUERA, RIBERA DEL DUERO, RESERVA

Castilla y León, Spain

\$120

BODEGAS CORRAL, "DON JACABO," GRAN RESERVA

Rioja, Spain

\$70

RODNEY STRONG, "SYMMETRY"

Sonoma Coast, California

\$162

SAN SIMEON, "STORMWATCH ESTATE RESERVE," RED BLEND

Paso Robles, California

\$151

STAGS' LEAP WINERY, PETITE SIRAH

Napa Valley, California

\$105

CAPTAIN'S LIST

SPARKLING & WHITE WINE

PERRIER-JOUET, "BELLE ÉPOQUE"

Champagne, France, 2014

\$410

DOM PERIGNON, BRUT

Champagne, France, 2013

\$585

TRIMBACH, RIESLING, "CUVEE FREDERIC ÉMILE"

Alsace, France, 2014

\$210

DOMAINE J.A. FERRET, POUILLY FUISSE

Burgundy, France, 2021, 1.5L

\$230

MAISON LOUIS LATOUR, PULIGNY-MONTRACHET

Burgundy, France, 2021

\$280

REDS

KOSTA BROWNE, PINOT NOIR

Santa Rita Hills, California, 2022

\$262

BRUNO GIACOSA, BARBARESCO, "RABAJA FELLETO"

Piedmont, Italy, 2019

\$184

BODEGA CATENA ZAPATA, MALBEC, "ARGENTINO VINEYARD"

Mendoza, Argentina, 2021

\$240

BIONDI SANTI, BRUNELLO DI MONTALCINO, "TENUTA GREPPO ANNATA"

Tuscany, Italy, 2017

\$466

DARIOUSH, CABERNET FRANC

Napa Valley, California, 2019

\$186

BODEGAS VEGA SICILIA, "UNICO," RIBERA DEL DUERO

Castilla Y León, Spain, 2010

\$900

CAYMUS VINEYARDS, CABERNET SAUVIGNON, "SPECIAL SELECTION"

Napa Valley, California, 2019

\$485

SILVER OAK, CABERNET SAUVIGNON

Napa Valley, California, 2019

\$310

CONTINUUM BY MONDAVI, CABERNET SAUVIGNON, "SAGE MOUNTAIN
VINEYARD"

Napa Valley, California, 2021

\$620

BURGESS CELLARS, CABERNET SAUVIGNON, RESERVE, "HILLSIDE
VINEYARDS"

Napa Valley, California, 2014

\$267

FAR NIENTE, CABERNET SAUVIGNON

Napa Valley, California, 2021

\$325

DUCKHORN, "THE DISCUSSION"

Napa Valley, California, 2019

\$329

CELANI VINEYARDS, CABERNET SAUVIGNON, MOUNT VEEDER

Napa Valley, 2019

\$262

FORTUNATE SON, CABERNET SAUVIGNON, "THE WARRIOR"

Napa Valley, California, 2019

\$700

ANAKOTA, CABERNET SAUVIGNON, "HELENA DAKOTA VINEYARD"

Knights Valley, California, 2017

\$270

CELANI FAMILY, CABERNET SAUVIGNON, "ARDORE"

Napa Valley, California

\$410

JOSEPH PHELPS, RED, "INSIGNIA"

Napa Valley, California, 2019

\$510

GRIEVE FAMILY WINERY, CABERNET SAUVIGNON, "DOUBLE EAGLE"

Napa Valley, California, 2021

\$370