

DEL MAR

Dinner

DIPS & SPREADS

served with house made pita

HUMMUS ^{gf/v}
7

ROASTED RED PEPPER ^v
8

SPICY FETA ^v
9

TZATZIKI ^{gf/v}
7

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
16

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

PARMESAN GEM ^{gf}
sicilian white anchovies, jamón, oreganata breadcrumbs
16



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
17

TODAY'S OYSTERS* ^{gf}
5 ea

JUMBO SHRIMP COCKTAIL ^{gf}
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 ~ 14
havarti, asiago, evoo, herb labneh

ZUCCHINI ^v ~ 13
crispy fried, yogurt dressing

ROASTED CAULIFLOWER ^{gf/v} ~ 18
sweet onion tahini, chili relish, dates

LAMB MEATBALLS ~ 19
harissa stewed tomato sauce, crumbled feta

LOADED HUMMUS ^{gf} ~ 27
pomegranate braised lamb, green tahini

CHARRED OCTOPUS ^{gf} ~ 30
bell pepper vinaigrette, onion, cilantro pesto, espelette

CALAMARI ~ 24
olive tapenade, lemon garlic aioli

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

OPEN FIRE ROASTED SHELLFISH PLATTER* ^{gf}

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

SNAPPER ^{gf} ~ 53
blistered tomatoes, artichoke, roasted garlic & eggplant, cilantro pesto

SALMON* ^{gf} ~ 49
roasted cauliflower, garlic, red grapes, cauliflower purée, mustard vinaigrette

SEA BASS ^{gf} ~ 63
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} ~ 47
marinated olives, pine nuts, confit potatoes, cilantro, tomato sauce

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

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

BRANZINO ^{gf} ~ 59
olive oil crushed potatoes, radicchio, frisée, lemon caper vinaigrette

Vegetables

ROSEMARY POTATOES ^v
roasted garlic lemon aioli
15

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

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

GRILLED BROCCOLINI ^{gf/v}
escarole, pearl onions, romesco, manchego
15

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

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

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PHILLIP LIESENFELD, Executive Chef

NPLS FL

DAVID LAMARCA, General Manager

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

DEL MAR

Brunch

DIPS & SPREADS

served with house made pita

HUMMUS *gf/v*

7

ROASTED RED PEPPER *v*

8

SPICY FETA *v*

9

TZATZIKI *gf/v*

7

*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

16

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

17

PARMESAN GEM *gf*
sicilian white anchovies, jamón, oreganata breadcrumbs

16

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

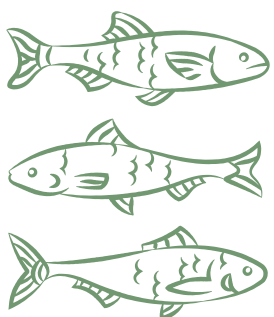
SIDES

ROSEMARY POTATOES *v* ~ 10

MACERATED FRUIT *gf/v* ~ 9

SPICED BACON *gf* ~ 8

JERUSALEM BAGEL, BUTTER & PRESERVES *v* ~ 7



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

17

TODAY'S OYSTERS* *gf*

5 ea

JUMBO SHRIMP COCKTAIL *gf*

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

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 ~ 24
olive tapenade, lemon garlic aioli

ZUCCHINI *v* ~ 13
crispy fried, yogurt dressing

LOADED HUMMUS *gf* ~ 27
pomegranate braised lamb, green tahini

LAMB MEATBALLS ~ 19
harissa stewed tomato sauce, crumbled feta

ROASTED CAULIFLOWER *gf/v* ~ 18
sweet onion tahini, chili relish, dates

BACON WRAPPED DATES *gf* ~ 15
manchego, lemon gremolata

MEZZA PLATTER

your choice of

BEEF TENDERLOIN KABOB* ~ 28
CRISPY FALAFEL ~ 18
HEARTH GRILLED SHRIMP ~ 25
hummus, feta, gem lettuce, scallions, mint, dill, evoo, lemon, pita

OPEN FIRE ROASTED SHELLFISH PLATTER* *gf*

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

SMALL ~ 75

LARGE ~ 145

MAINS

LAMB BURGER* *gf*
feta, roasted red pepper spread, arugula, za'atar fries

23

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

39

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

39

TRUFFLE AGNOLOTTI *v*
ricotta, parmigiano reggiano, fresh shaved truffles

36

SHRIMP SPAGHETTI
sweet garlic tomato sauce, parmigiano reggiano, calabrian chili

31

Brunch

JERUSALEM BAGEL* *gf/v*
6 min egg, avocado, heirloom tomato, tahini, hummus, arugula, fries

16

MUSHROOM FRITTATA* *gf/v*
asiago, caramelized onions, hearth roasted peppers, avocado, arugula

19

TURKISH EGGS* *gf*
poached eggs, labneh, aleppo pepper, tomato chutney, serrano ham

19

FRENCH TOAST *v*
cinnamon orange swirl, mascarpone whipped, syrup, spiced bacon

18

LOBSTER SCRAMBLE* *gf*
mascarpone, tomatoes, arugula, rosemary potato, lemon vinaigrette

32

SHAKSHUKA* *gf/v*
two harissa stewed eggs, roasted peppers, potatoes, feta, chives

21

YOGURT & FRUIT *gf/v*
seasonal fruit, greek yogurt, pomegranate molasses, mint

14

SMOKED SALMON* *gf*
labneh spread, 6 min egg, tomato, cucumber, jerusalem bagel

23

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DEL MAR

SPRITZ



Beach Party

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

Portuguese Spritz

Dow's white port, ginger, prosecco
17

5TH 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, <i>Russian River Valley, California</i>	32	128
Flowers, Pinot Noir, <i>Sonoma Coast, California</i>	36	144
Gaja Ca'Marcanda, "Magari," Toscana, <i>Bolgheri, Tuscany, Italy</i>	50	200
Caymus Vineyards, Cabernet Sauvignon, <i>Napa Valley, California</i>	47	188
Allegrini, Amarone Della Valpolicella Classico, <i>Veneto, Italy</i>	46	184

SPARKLING

	6oz	btl
Caposaldo, Prosecco, <i>Veneto, Italy</i>	13	52
Poema, Brut, Cava, <i>Catalonia, Spain</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
Bollini, Pinot Grigio, <i>Trentino, Italy</i>	13	19	52
D'Arenburg, Riesling, "The Dry Dam," <i>McLaren Vale, Adelaide Hills, Australia</i>	14	21	56
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
Alexakis, Assyrtiko, <i>Crete, Greece</i>	12	18	48
Big Salt, White Blend, <i>Oregon</i>	13	19	52
Louis Jadot, Chablis, <i>Burgundy, France</i>	21	31	84
Lincourt, Chardonnay, <i>Santa Rita Hills, California</i>	13	19	52
Acolytes, Chardonnay, <i>Santa Barbara, 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
João Portugal Ramos, "Vila Santa," Reserva Red, <i>Alentejo, 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>	16	26	64
Drumheller, Merlot, <i>Columbia Valley, Washington</i>	13	19	52
Lassègue, "Les Cadrans," Saint Émilion Grand Cru, <i>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

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

GRAHAM'S SIX GRAPES *Ruby Port* ~ 12

WARRE'S OTIMA 20YR *Port* ~ 20

MAYNARD'S 40YR *Port* ~ 25

Spain

LUSTAU EAST INDIA SOLERA ~ 12

New World

FERRARI CARANO

"EL DORADO NOIR" *Black Muscat* ~ 15

ROYAL TOKAJI RED LABEL *Aszú* ~ 23

INNISKILLIN *Icewine* ~ 23

gf ~ gluten-free friendly upon request



DEL MAR

Early Dining Menu

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

STARTERS

Choice of

ROASTED
RED PEPPER *v*

HUMMUS *gf/v*

SPICY FETA *v*

TZATZIKI *gf/v*

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

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

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

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

NPLS  FL

DAVID LAMARCA, General Manager

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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, Fantasca 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