

DEL MAR

FORT LAUDERDALE 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

pair with chilled vegetables for \$8

Gluten-Free and Vegetarian Options Available

TURKISH FLATBREAD

SPICY LAMB SAUSAGE

\$19

tomato sauce, feta

TOMATO & OLIVE

\$17

Vegetarian Options Available
artichoke, garlic, labneh

MUSHROOM

\$15

Vegetarian Options Available
caramelized onion, havarti, garlic

COLD

TODAY'S OYSTERS*

\$5 each.

Gluten-Free Options Available

JUMBO SHRIMP COCKTAIL

\$7 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*

\$18

Gluten-Free Options Available
orange, radish, pickled red onions, cilantro

OPEN FIRE ROASTED SHELLFISH PLATTER*

SMALL FOR \$75 | LARGE FOR \$145

Gluten-Free Options Available
south african lobster tail, scallops, prawns, clams, mussels, garlic, lemon

SALADS

TOMATO

\$19

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

\$17

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

PARMESAN GEM

\$17

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

STARTERS

CARAMELIZED ONION BREAD

\$15

Vegetarian Options Available
havarti, asiago, evoo, herb labneh

CHARRED OCTOPUS

\$29

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

CALAMARI

\$24

olive tapenade, lemon garlic aioli

LAMB MEATBALLS

\$19

harissa stewed tomato sauce, crumbled feta

ZUCCHINI

\$13

Vegetarian Options Available
crispy fried, yogurt dressing

ROASTED CAULIFLOWER

\$18

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

LOADED HUMMUS

\$27

Gluten-Free Options Available
pomegranate braised lamb, green tahini

MAINS

LOBSTER SPAGHETTI

\$64

sweet garlic tomato sauce, parmigiano reggiano, calabrian chili

TRUFFLE AGNOLOTTI

\$38

Vegetarian Options Available
ricotta, parmigiano reggiano, fresh shaved truffles

SNAPPER

\$52

Gluten-Free Options Available
blistered tomatoes, artichoke, roasted garlic & eggplant, cilantro pesto

SALMON*

\$48

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

SEA BASS

\$62

Gluten-Free Options Available
heirloom tomato broth, fennel confit, citrus labneh

FROM THE HEARTH

LAMB RACK*

\$65

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

\$39

Gluten-Free Options Available
curried carrots, pumpkin seeds, za'atar

8 OZ FILET*

\$65

Gluten-Free Options Available
grilled broccolini, escarole, cipollini onions, romesco, za'atar butter

16 OZ RIBEYE*

\$71

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

\$15

Gluten-Free and Vegetarian Options Available

roasted garlic lemon aioli

BRUSSELS SPROUTS

\$17

Gluten-Free and Vegetarian Options Available

mushrooms, jamón, manchego

CURRIED CARROTS

\$15

Gluten-Free and Vegetarian Options Available

pumpkin seeds, herbed labneh

GRILLED BROCCOLINI

\$14

Gluten-Free and Vegetarian Options Available

escarole, cipollini, romesco, manchego

ROASTED SQUASH

\$15

Gluten-Free and Vegetarian Options Available

golden raisin, pine nuts, labneh

BRUNCH

BRUNCH

JERUSALEM BAGEL*

\$16

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

LOBSTER SCRAMBLE*

\$32

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*

\$23

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, tomato chutney, serrano ham

SHAKSHUKA*

\$21

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, breakfast sausage, syrup

YOGURT & FRUIT

\$14

Gluten-Free and Vegetarian Options Available
seasonal fruit, greek yogurt, pomegranate molasses, mint

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

pair with chilled vegetables for \$8
Gluten-Free and Vegetarian Options Available

TURKISH FLATBREAD

SPICY LAMB SAUSAGE

\$19

tomato sauce, feta

TOMATO & OLIVE

\$17

Vegetarian Options Available
artichoke, garlic, labneh

MUSHROOM

\$15

Vegetarian Options Available
caramelized onion, havarti, garlic

COLD

TODAY'S OYSTERS*

\$5 each.

Gluten-Free Options Available

JUMBO SHRIMP COCKTAIL

\$7 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*

\$18

Gluten-Free Options Available
orange, radish, pickled red onions, cilantro

OPEN FIRE ROASTED SHELLFISH PLATTER*

Small for \$75 | Large for \$145

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

\$15

Vegetarian Options Available

havarti, asiago, evoo, herb labneh

CALAMARI

\$24

olive tapenade, lemon garlic aioli

LAMB MEATBALLS

\$19

harissa stewed tomato sauce, crumbled feta

ZUCCHINI

\$13

Vegetarian Options Available

crispy fried, yogurt dressing

ROASTED CAULIFLOWER

\$18

Gluten-Free and Vegetarian Options Available

sweet onion tahini, chili relish, dates

LOADED HUMMUS

\$27

Gluten-Free and Vegetarian Options Available

pomegranate braised lamb, green tahini

SALADS

Add to any salad

Salmon for \$13 | chicken for \$9 | shrimp for \$15

TOMATO

\$19

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

\$17

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

PARMESAN GEM

\$17

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

MEZZA PLATTER

Your choice of

BEEF TENDERLOIN KABOB*

\$28

CRISPY FILAFEL

\$18

HEARTH GRILLED SHRIMP

\$25

Hummus, feta, gem lettuce, scallions, mint, dill, evoo, lemon, pita

MAINS

LAMB BURGER*

\$22

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

HALF ROASTED CHICKEN

\$39

Gluten-Free Options Available
curried carrots, pumpkin seeds, za'atar

SHRIMP SPAGHETTI

\$31

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

\$38

Vegetarian Options Available
ricotta, parmigiano reggiano, fresh shaved truffles

SIDES

SPICED BACON

\$18

Gluten-Free Options Available

ROSEMARY POTATOES

\$10

Vegetarian Options Available

MACERATED FRUIT

\$9

Gluten-Free and Vegetarian Options Available

JERUSALEM BAGEL, BUTTER & PRESERVES

\$7

BRUNCH COCKTAILS

BLOODY MARY

\$16

Watershed vodka, spiced roasted tomato, marinated feta

CHAMPAGNE FEATURE

Half off glass pours & bottles

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

DESSERT

SWEETS

OLIVE OIL CAKE

\$16

seasonal fruit, pinenut streusel, whipped mascarpone, saba

BLUEBERRY TART

\$15

lemon, mascarpone whipped cream

TURKISH MOCHA TORTE

\$14

Gluten-Free Options Available

chocolate mousse, whipped cream, coffee crumble

BAKLAVA

\$15

pistachio walnut, ice cream

FROZEN GREEK YOGURT

\$12

orange marmalade, olive oil cake, honey, candied walnuts

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

\$600

ITALY

GRAPPA DI NONINO GRAPPA

\$18

GRAPPA DI SASSICAIA GRAPPA

\$35

PORTUGAL

GRAHAMS'S SIX GRAPES RUBY PORT

\$12

WARRES OTIMA 20YR PORT

\$20

MAYNARD'S 40YR PORT

\$25

SPAIN

LUSTAU EAST INDIA SOLERA SHERRY

\$12

NEW WORLD

FERRARI CARANO "EL DORADO NOIR" BLACK MUSCAT

\$15

ROYAL TOKAJI RED LABEL ASZÚ

\$23

INNISKILLIN ICEWINE

\$23

EARLY DINING MENU

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

STARTERS

Choice of:

HUMMUS

Gluten-Free and Vegetarian Options Available

SPICY FETA

Vegetarian Options Available

TZATZIKI

Gluten-Free and Vegetarian Options Available

TOMATO SALAD

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

MIXED GREENS SALAD

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

GOLDEN BEET SALAD

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

ENTRÉES

Choice of:

LOBSTER SPAGHETTI

\$64

sweet garlic tomato sauce, parmigiano reggiano, calabrian chili

SNAPPER

\$52 Gluten-Free Options Available

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

SALMON

\$56 Gluten-Free Options Available

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

HALF ROASTED CHICKEN

\$39 Gluten-Free Options Available

curried carrots, pumpkin seeds, za'atar

8 OZ FILET

\$65 Gluten-Free Options Available
grilled broccolini, escarole, cipollini onions, romesco, za'atar butter

16 OZ RIBEYE

\$71 Gluten-Free Options Available
hearth roasted peppers, zucchini, red onions, lemon gremolata, aged balsamic

SWEETS

Choice of:

OLIVE OIL CAKE

seasonal fruit, pinenut streusel, whipped mascarpone, saba

TURKISH MOCHA TORTE

Gluten-Free Options Available
chocolate mousse, whipped cream, coffee crumble

BAKLAVA

pistachio walnut, ice cream

BEVERAGE MENU

COCKTAILS

SPANISH G&T

\$19

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

GOLDEN HOUR

\$18

Amaro Montenegro, Italicus, fresh lemon, Poema cava

OCEAN BOULEVARD MARGARITA

\$19

Milagro Reposado, Cointreau, lime, citrus salt, Grand Marnier float

OLD FASHIONED

\$21

Buffalo Trace, demerara, orange & Angostura bitters

SANGRIA BLANCA

apricot, blackberry, Assyriko white wine, Watershed Apple Brandy
\$17 for a Glass | \$62 for a Pitcher

ESPRESSO MARTINI

\$19

Ketel One, espresso, Cantera Negra Café, silky foam

DIRTY MARTINI

\$19

Tito's, house olive brine, stuffed olives

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, citrus salt

FRAPPE

\$8

vigorously shaken with brown sugar and cream

PERONI 0.0

\$6

Non-Alcoholic Lager, Italy | ABV 0.0%

MIONETTO

Alcohol-Removed Sparkling, Veneto, Italy
6oz. For \$12 | Bottle for \$48

LUMINARA

Alcohol-Removed Chardonnay, Napa Valley, California
6oz. For \$14 | 9 oz. For \$21 | Bottle for \$56

LUMINARA

Alcohol-Removed Cabernet Sauvignon, Paso Robles, California
6oz. 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

MYTHOS HELLENIC LAGER

\$8.50

5% ABV

European Lager, Greece

ESTRELLA DAMM LAGER

\$8.50

5.4% ABV

International Pale Lager, Spain

CORONA

\$6.50

4.6% ABV

Mexican Lager, Mexico City, Mexico

MICHELOB ULTRA

\$6.50

4.2% ABV

Light Lager, St. Louis, MO

WINES

BY THE GLASS

CORAVIN

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

6oz | Bottle

DARIOUSH, VIOGNIER

Napa Valley, California

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

FLOWERS, PINOT NOIR

Sonoma Coast, California

6 oz. For \$36 | Bottle for \$144

GREPPICAIA, SUPERIORE

Bolgheri, Tuscany, Italy

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

CAYMUS VINEYARDS, CABERNET SAUVIGNON

Napa Valley, California
6 oz. For \$45 | Bottle for \$180

ALLEGRINI, 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

MIONETTO, ALCOHOL-REMOVED SPARKLING

Veneto, Italy
6 oz. For \$12 | Bottle for \$48

PIPER SONOMA, BRUT ROSÉ

North Coast, California
6 oz. For \$16 | Bottle for \$64

DOMAINE CARNEROS, BRUT

Carneros, California
6 oz. For \$20 | Bottle for \$80

VEUVE CLICQUOT, "RESERVE CUVEE," BRUT

Champagne, France
6 oz. For \$33 | Bottle for \$132

WHITES

6oz | 9oz | bottle

A TO Z WINEWORKS, RIESLING

Oregon

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

BOLLINI, PINOT GRIGIO

Vigneti delle Dolomiti, Italy

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

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

LOUIS JADOT, CHABLIS

Burgundy, France

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

ACOLYTES, CHARDONNAY

Santa Barbara, California

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

ASSYRTIKO, ALEXAKIS

Greece

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

BIG SALT, WHITE BLEND

Oregon

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

SEQUOIA GROVE, CHARDONNAY

Napa Valley, California

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

REDS

6oz | 9oz | bottle

DAMILANO, BARBERA D' ASTI

Piedmont, Italy

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

BELLE GLOS, "LAS ALTURAS VINEYARD," 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

DRUMHELLER, MERLOT

Columbia Valley, Washington

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

DOS LUSÍADAS, "ELEIVERA"

Douro, Portugal

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

ANTINORI, CHIANTI CLASSICO, "PEPPOLI"

Tuscany, Italy

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

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

Mendoza, Argentina

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

INTRINSIC, CABERNET SAUVIGNON

Columbia Valley, Washington

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

LASSEGUE, "LES CADRANS," SAINT ÉMILION GRAND CRU

Bordeaux, France

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

JUSTIN, CABERNET SAUVIGNON

Paso Robles, California

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

ARCANUM, TOSCANA, "II FAUNO," PROPRIETARY BLEND

Tuscany, Italy

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

QUILT, CABERNET SAUVIGNON

Napa Valley, California

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

ORIN SWIFT, "ABSTRACT," RED BLEND

California

6 oz. For \$29 | 9 oz. For \$43 | Bottle for \$116

BY THE BOTTLE

CHAMPAGNE

LANSON, "ROSE LABEL," BRUT ROSE

France

\$157

GOSSET, "GRAND ROSE," BRUT ROSE

France

\$203

RUINART, BLANC DE BLANCS

France

\$180

POMMERY, "APANAGE," BRUT

France

\$135

LAURENT PERRIER, "CUVEE ROSE," BRUT ROSE

France

\$210

CHARLES HEIDSIECK, BLANC DE BLANCS

France

\$227

PERRIER-JOUËT, "BELLE ÉPOQUE"

France

\$344

OTHER SPARKLING

PROSPER MAUFOUX, CREMANT DE BOURGOGNE, BRUT

Burgundy, France

\$50

ARGYLE, BRUT

Willamette Valley, Oregon

\$63

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

Alsace, France

\$54

SCHRAMSBERG, ROSÉ

Napa Valley, California
\$93

J VINEYARDS & WINERY, ROSÉ

Russian River Valley, California
\$70

BARONE PIZZINI, "ANIMANTE," FRANCIACORTA, BRUT

Lombardy, Italy
\$90

JANSZ, PREMIUM CUVÉE, BRUT

Tasmania, Australia
\$65

UNIQUE WHITES

PIEROPAN, SOAVE CLASSICO, ORGANIC GRAPES

Veneto, Italy
\$43

TERLATO, PINOT GRIGIO

Friuli, Italy
\$45

BRUNO GIACOSA, ROERO ARNEIS

Piedmont, Italy
\$86

FEUDI DI SAN GREGORIO, FALANGHINA

Campania, Italy
\$40

TRIMBACH, PINOT BLANC

Alsace, France
\$45

DOMAINE SIGALAS, ASSYRTIKO

Santorini, Greece

\$104

LAURENZ V., "SINGING," GRÜNER VELTLINER

Niederösterreich, Austria

\$47

KIM CRAWFORD, SAUVIGNON BLANC

Marlborough, New Zealand

\$45

NICHOLSON JONES, SAUVIGNON BLANC

Napa Valley, California

\$106

QUERCIABELLA, BIANCO, "BATÀR," TOSCANA

Tuscany, Italy

\$255

HAILSTONE, "32 DEGREES," SAUVIGNON BLANC

Napa Valley, California

\$135

STAGS' LEAP WINERY, VIOGNIER

Napa Valley, California

\$67

RUDI PICHLER, "RIED HOCHRAIN," GRÜNER VELTLINER, SMARAGD, WACHAU

Niederösterreich, Austria

\$140

FRITZ HAAG, "JUFFER," RIESLING, TROCKEN

Mosel, Grosses Gewächs, Germany

\$126

PIERRE SPARR, "SCHOENENBOURG," RIESLING GRAND CRU

Alsace, France

\$110

CHARDONNAY

DOMAINE LOUIS MOREAU, CHABLIS

Burgundy, France

\$77

DAVIS BYNUM, "RIVER WEST VINEYARD"

Russian River Valley, California

\$50

SIMONNET FEBVRE, CHABLIS

Burgundy, France

\$62

DROUHIN VAUDON, CHABLIS, PREMIER CRU

Burgundy, France

\$125

CHEVALIER DE LA CREE, MONTAGNY 1ER CRU

Burgundy, France

\$86

DARIOUSH

Napa Valley, California

\$145

FAR NIENTE

Napa Valley, California

\$120

PATZ & HALL, "DUTTON RANCH"

Russian River Valley, California

\$85

CELANI FAMILY VINEYARDS

Napa Valley, California

\$123

LOUIS LATOUR

Puligny-Montrachet, France

\$235

XAVIER MONNOT, LES CHEVALIERES, MEURSAULT

Burgundy, France

\$252

DOMAINE J.A. FERRET, POUILLY FUISSE

Burgundy, France

\$150

TREFETHEN

Oak Knoll District of Napa Valley, California

\$60

ROSÉ

ARGYLE

Willamette Valley, Oregon

\$50

FIGUIERE, "MEDITERRANEE"

Provence, France

\$46

WHISPERING ANGEL

Provence, France

\$50

GAIA, "4-6H"

Péloponnèse, Greece

\$43

PINOT NOIR

FAIVELEY, BOURGOGNE

Burgundy, France
\$115

JOSEPH DROUHIN, CHOREY-LES-BEAUNE

Burgundy, France
\$126

WILLAKENZIE ESTATE

Willamette Valley, Oregon
\$80

CALERA, "RYAN VINEYARD"

Mount Harlan, California
\$107

ROBERT SINSKEY, CARNEROS

Napa Valley, California
\$135

REX HILL

Willamette Valley, Oregon
\$85

ENROUTE, "LES POMMIERS"

Russian River Valley, California
\$105

KOSTA BROWNE

Russian River Valley, California
\$105

DOMAINE SERENE, "EVENSTAD RESERVE"

Willamette Valley, Oregon
\$210

BREWER CLIFTON

Santa Rita Hills, California

\$100

MERRY EDWARDS, "OLIVET LANE"

Russian River Valley, California

\$215

DUTTON GOLDFIELD, "DUTTON RANCH"

Russian River Valley, California

\$125

CABERNET SAUVIGNON

CANVASBACK BY DUCKHORN

Red Mountain, Washington

\$57

EMBLEM

Napa Valley, California

\$60

FREEMARK ABBEY

Napa Valley, California

\$150

RODNEY STRONG, "BROTHERS"

Alexander Valley, California

\$105

CHÂTEAU MONTELENA

Napa Valley, California

\$194

M BY MICHAEL MONDAVI, "ANIMO"

Napa Valley, California

\$210

CHAPPELLET, "SIGNATURE"

Napa Valley, California
\$205

HALL

Napa Valley, California
\$143

CADE

Howell Mountain, California
\$303

CARAVAN

Napa Valley, California
\$140

FRANK FAMILY VINEYARDS

Napa Valley, California
\$96

CAKEBREAD CELLARS

Napa Valley, California
\$202

SHAFER, "TD 9"

Stags Leap District, California
\$190

CHIMNEY ROCK

Stags Leap District, California
\$194

ROUND POND ESTATE

Rutherford, California
\$171

O'SHAUGHNESSY

Howell Mountain, California

\$235

DARIOUSH

Napa Valley, California

\$270

FORTUNATE SON, "THE DREAMER"

Napa Valley, California

\$306

ANTINORI NAPA VALLEY, "TOWNSEND VINEYARD"

Atlas Peak, California

\$308

NICHOLSON JONES, "STELZNER VINEYARD"

Stags Leap District, California

\$251

UNIQUE REDS

PRUNOTTO, "OCCHETTI VINEYARD," NEBBIOLO, LANGHE

Piedmont, Italy

\$60

TENUTA DI ARCENO, CHIANTI CLASSICO

Tuscany, Italy

\$60

DONNAFUGATA, "SUL VULCANO," ETNA ROSSO

Sicily, Italy

\$105

DI MAJO NORANTE, "RAMITELLO," BIFERNO

Molise, Italy

\$46

OBERON, MERLOT
Napa Valley, California
\$76

CHATEAU DE SAINT COSME
Côtes du Rhône, France
\$53

MASSAYA, "GOLD RESERVE," RED BLEND
Bekaa Valley, Lebanon
\$165

IL POGGIONE, TOSCANA ROSSO
Tuscany, Italy
\$66

CHÂTEAU MUSAR, RED
Bekaa Valley, Lebanon
\$169

CELANI FAMILY VINEYARDS, "TENACIOUS"
Napa Valley, California
\$180

HOCHAR PÈRE ET FILS, RED BLEND
Bekaa Valley, Lebanon
\$96

TANNAT RESERVA, BODEGA GARZON
Maldonado, Uruguay
\$50

LAPOSTOLLE, CARMENÈRE, CUVÉE ALEXANDRE, APALTA
Colchagua Valley, Chile
\$76

BEAULIEU VINEYARD, "TAPESTRY RESERVE," RED BLEND

Napa Valley, California

\$190

DARIOUSH, SHIRAZ

Napa Valley, California

\$158

CARPINETO, BRUNELLO DI MONTALCINO

Tuscany, Italy

\$145

SAN GIORGIO, "UGOLFORTE," BRUNELLO DI MONTALCINO

Tuscany, Italy

\$160

FAUSTINO V, RIOJA RESERVA

Rioja, Spain

\$70

BIBI GRAETZ, "TESTAMATTA," TOSCANA

Tuscany, Italy

\$238

ANTINORI, BOLGHERI, SUPERIORE, "GUADO AL TASSO"

Tuscany, Italy

\$285

CHATEAU LASSEGUE, BORDEAUX, SAINT-EMILION GRAND CRU

Bordeaux, France

\$143

RODNEY STRONG, "SYMMETRY," MERITAGE

Alexander Valley, California

\$160

SAN SIMEON, "STORMWATCH ESTATE RESERVE," RED BLEND

Paso Robles, California

\$160

STAGS' LEAP WINERY, PETITE SIRAH

Napa Valley, California

\$98

TREFETHEN, "DRAGON'S TOOTH"

Oak Knoll District of Napa Valley, California

\$135

CAPTAIN'S LIST

SPARKLING & WHITES

LAURENT-PERRIER, "GRAND SIECLE GRANDE CUVEE," BRUT

Champagne, France, NV

\$390

DOM PERIGNON, BRUT

Champagne, France, 2015

\$510

PIPER-HEIDSIECK, "RARE," BRUT

Champagne, France, 2013

\$375

J. SCHRAM, BLANC DE BLANCS, SPARKLING

Napa Valley, California, 2016

\$284

TRIMBACH, "CUVEE FREDERIC EMILE," RIESLING

Alsace, France, 2017

\$225

LOUIS LATOUR, "CAILLERET," CHASSAGNE 1ER CRU

Burgundy, France, 2020

\$370

LOUIS LATOUR, "SOUS LE PUIITS," PULIGNY-MONTRACHET, 1ER CRU

Burgundy, France, 2023

\$313

DOMAINE LEFLAIVE, BOURGOGNE BLANC

Burgundy, France, 2022

\$311

REDS

BIONDI SANTI, BRUNELLO DI MONTALCINO

Tuscany, Italy, 2017

\$466

GAJA, "SORI TILDIN," BARBARESCO

Piedmont, Italy, 2021

\$1775

KOSTA BROWNE

Santa Rita Hills, California, 2022

\$256

MASSETO, "MASSETINO"

Tuscany, Italy, 2021

\$675

BODEGAS VEGA SICILIA, "UNICO," RIBERA DEL DUERO

Castilla y León, Spain, 2014

\$900

ANTINORI, "TIGNANELLO"

Tuscany, Italy, 2022

\$338

CAYMUS VINEYARD, "SPECIAL SELECTION," CABERNET SAUVIGNON

Napa Valley, California, 2019

\$485

SILVER OAK, CABERNET SAUVIGNON

Napa Valley, California, 2019
\$335

CONTINUUM, "SAGE MOUNTAIN VINEYARD," CABERNET SAUVIGNON

Napa Valley, California, 2021
\$620

TREFETHEN, "HALO," CABERNET SAUVIGNON

Oak Knoll District of Napa Valley, California, 2021
\$438

CELANI FAMILY VINEYARDS, "ARDORE," CABERNET SAUVIGNON

Napa Valley, California, 2019
\$410

FORTUNATE SON, "THE WARRIOR," CABERNET SAUVIGNON

Napa Valley, California, 2019
\$700

JOSEPH PHELPS, "INSIGNIA," RED

Napa Valley, California, 2019
\$510

J. DAVIES, "DIAMOND MOUNTAIN ESTATE," CABERNET SAUVIGNON

Napa Valley, California, 2022
\$279

SHAFER, "HILLSIDE SELECT," CABERNET SAUVIGNON

Napa Valley, California, 2019
\$688

HUNDRED ACRE, "ARK"

Napa Valley, California, 2022
\$1432

