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 $9
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

$16 Vegetarian Options Available
caramelized onion, havarti, garlic

COLD

TODAY'S OYSTERS*

$6 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*

$18 Gluten-Free Options Available
avocado, pickled fennel, scallion, lemon oil

RED SNAPPER CEVICHE*

$19 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

$18 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

$25
olive tapenade, lemon garlic aioli

LAMB MEATBALLS

$20
harissa stewed tomato sauce, crumbled feta

ZUCCHINI

$13 Vegetarian Options Available
crispy fried, yogurt dressing

ROASTED CAULIFLOWER

$19 Gluten-Free and Vegetarian Options Available
sweet onion tahini, chili relish, dates

LOADED HUMMUS

$28 Gluten-Free Options Available
pomegranate braised lamb, green tahini

MAINS

LOBSTER SPAGHETTI

$65
sweet garlic tomato sauce, parmigiano reggiano, calabrian chili

TRUFFLE AGNOLOTTI

$39 Vegetarian Options Available
ricotta, parmigiano reggiano, fresh shaved truffles

SNAPPER

$53 Gluten-Free Options Available
blistered tomatoes, artichoke, roasted garlic & eggplant, cilantro pesto

SALMON*

$49 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

$66 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, pearl 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

$16 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, pearl onions, romesco, manchego

ROASTED SQUASH

$15 Gluten-Free and Vegetarian Options Available

golden raisin, pine nuts, labneh

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

$9 Vegetarian Options Available

TZATZIKI

$8 Gluten-Free and Vegetarian Options Available

pair with chilled vegetables $9
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

$16 Vegetarian Options Available
caramelized onion, havarti, garlic

COLD

TODAY'S OYSTERS*

$6 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*

$18 Gluten-Free Options Available
avocado, pickled fennel, scallion, lemon oil

RED SNAPPER CEVICHE*

$19 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

$14 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

$25
olive tapenade, lemon garlic aioli

LAMB MEATBALLS

$20
harissa stewed tomato sauce, crumbled feta

ZUCCHINI

$13 Vegetarian Options Available
crispy fried, yogurt dressing

ROASTED CAULIFLOWER

$19 Gluten-Free and Vegetarian Options Available
sweet onion tahini, chili relish, dates

LOADED HUMMUS

$28 Gluten-Free Options Available
pomegranate braised lamb, green tahini

SALADS

add salmon for $13, chicken for $9, or shrimp $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

$18 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 FALAFEL

$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

$32
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

$39 Vegetarian Options Available
ricotta, parmigiano reggiano, fresh shaved truffles

BRUNCH

JERUSALEM BAGEL*

$17 Gluten-Free and Vegetarian Options Available
6 min egg, avocado, heirloom tomato, tahini, hummus, arugula, fries

LOBSTER SCRAMBLE*

$33 Gluten-Free Options Available
mascarpone, tomatoes, arugula, rosemary ~~potatoes~~ potato, lemon vinaigrette

MUSHROOM FRITTATA*

$19 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 *

$20 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

$19 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

SIDES

ROSEMARY POTATOES

$10 Gluten-Free and Vegetarian Options Available

SPICED BACON

$8 Gluten-Free Options Available

MACERATED FRUIT

$9 Gluten-Free and Vegetarian Options Available

JERUSALEM BAGEL, BUTTER & PRESERVES

$7 Vegetarian Options Available

BRUNCH COCKTAILS

BLOODY MARY

$16
Wheatley Vodka, spiced roasted tomato, marinated feta

CHAMPAGNE FEATURE

~ Half off glass pours & bottles ~
Veuve Clicquot, “Réserve Cuvée,”France

SWEETS

OLIVE OIL CAKE
$16
seasonal fruit, pinenut streusel, whipped mascarpone, saba

BLUEBERRY TART

$15
lemon, mascarpone whipped cream

TURKISH MOCHA TORTE
$15 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

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, Assyrtiko 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, 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

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*

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
6oz. For $36 | Bottle for $144

GREPPICAIA, SUPERIORE

Bolgheri, Tuscany, Italy
6oz. For $48 | Bottle for $192

CAYMUS VINEYARDS, CABERNET SAUVIGNON

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

ALLEGRINI, AMARONE DELLA VALPOLICELLA CLASSICO

Veneto, Italy

6oz. For $46 | Bottle for $184

SPARKLING

6oz | bottle

CAPOSALDO, PROSECCO

Veneto, Italy
6oz. For $13 | Bottle for $52

POEMA, BRUT, CAVA

Catalonia, Spain
6oz. For $12 | Bottle for $48

MIONETTO, ALCOHOL-REMOVED SPARKLING

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

PIPER SONOMA, BRUT ROSÉ

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

DOMAINE CARNEROS, BRUT

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

VEUVE CLICQUOT, “RESERVE CUVEE,” BRUT

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

WHITES

6oz | 9oz | bottle

A TO Z WINEWORKS, RIESLING

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

BOLLINI, PINOT GRIGIO

Vigneti delle Dolomiti, Italy
6oz. For $13 | 9oz. For $19 | Bottle for $52

ESCARPMENT, SAUVIGNON BLANC

Martinborough, New Zealand
6oz. For $17 | 9oz. For $25 | Bottle for $68

DAOU, SAUVIGNON BLANC

Paso Robles, California
6oz. For $13 | 9oz. For $19 | Bottle for $52

HUBERT BROCHARD, SANCERRE

Loire Valley, France
6oz. For $22 | 9oz. 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
6oz. For $18 | 9oz. For $27 | Bottle for $72

LOUIS JADOT, CHABLIS

Burgundy, France
6oz. For $21 | 9oz. For $31 | Bottle for $84

ACOLYTES, CHARDONNAY

Santa Barbara, California
6 oz. For $18 | 9 oz. For $27 | Bottle for $72

ASSYRTIKO, ALEXAKIS

Greece
6oz. For $12 | 9oz. 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
6oz. For $20 | 9oz. For $30 | Bottle for $80

RÉSONANCE, PINOT NOIR

Willamette Valley, Oregon
6oz. For $24 | 9oz. For $36 | Bottle for $96

DRUMHELLER, MERLOT

Columbia Valley, Washington
6oz. $15 | 9oz. 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
6oz. For $17 | 9oz. 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
6oz. For $18 | 9oz. 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
6oz. For $14 | 9oz. For $21 | Bottle for $56

ARCANUM, TOSCANA, “II FAUNO,” PROPRIETARY BLEND

Tuscany, Italy
6oz. For $21 | 9oz. For $31 | Bottle for $84

QUILT, CABERNET SAUVIGNON

Napa Valley, California
6oz. For $24 | 9oz. For $36 | Bottle for $96

ORIN SWIFT, “ABSTRACT,” RED BLEND

California
6oz. For $29 | 9oz. 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
$323

CHÂTEAU LASSÈGUE, BORDEAUX, SAINT-EMILION GRAND CRU

Bordeaux, France
$143

RODNEY STRONG, “SYMMETRY,” MERITAGE

Alexander Valley, California
$85

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 PUITS,” 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