DEL MAR

NAPLES 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 Gluten-Free and Vegetarian Options Available

TZATZIKI

$7 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*

$18 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

$16 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
havarti, asiago, EVOO, herb labneh

CHARRED OCTOPUS

$31 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

BACON WRAPPED DATES

$15 Gluten-Free Options Available
manchego, lemon gremolata

MAINS

LOBSTER SPAGHETTI

$66
sweet garlic tomato sauce, parmigiano reggiano, calabrian chili

TRUFFLE AGNOLOTTI

$37 Vegetarian Options Available
ricotta, parmigiano reggiano, fresh shaved truffles

SNAPPER

$54 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

$64 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

$47 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 *

$67 Gluten-Free Options Available
grilled broccolini, escarole, pearl onions, romesco, za'atar butter

16 OZ RIBEYE*

$73 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

$16 Gluten-Free and Vegetarian Options Available
mushrooms, jamón, manchego

CURRIED CARROTS

$14 Gluten-Free and Vegetarian Options Available
pumpkin seeds, herbed labneh

GRILLED BROCCOLINI

$15 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

$8 Gluten-Free and Vegetarian Options Available

TZATZIKI

$7 Gluten-Free and Vegetarian Options Available

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

TURKISH FLATBREAD

SPICY LAMB SAUSAGE

$18
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*

$18 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
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

BACON WRAPPED DATES

$15 Gluten-Free Options Available
Manchego, lemon gremolata

SALADS

add salmon for $13, chicken for $9, or shrimp for $15*

TOMATO

$19 Gluten-Free and Vegetarian Options Available
heirloom tomatoes, marinated feta, red onion, bell pepper, red wine vinaigrette

MIXED GREENS

$16 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

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

Your choice of:

BEEF TENDERLOIN KABOB*

$29

CRISPY FALAFEL

$18

HEARTH GRILLED SHRIMP

$26

MAINS

LAMB BURGER

$24 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

$37 Vegetarian Options Available
ricotta, parmigiano reggiano, fresh shaved truffles

BRUNCH

JERUSALEM BAGEL*

$16 Gluten-Free 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*

$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 *

$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, 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

DESSERT

SWEETS

OLIVE OIL CAKE

$17
seasonal fruit, pinenut streusel, whipped mascarpone, saba

BLUEBERRY TART

$17
lemon, mascarpone whipped cream

TURKISH MOCHA TORTE

$14 Gluten-Free Options Available
chocolate mousse, whipped cream, coffee crumble

BAKLAVA

$16
pistachio walnut, ice cream

GREEK YOGURT SUNDAE

$13
orange marmalade, olive oil cake, honey, candied walnuts

BEVERAGES

COCKTAILS

SPANISH G&T

$19
Gin Mare, cucumber, juniper, Fever-Tree Mediterranean Tonic

GOLDEN HOUR

$18
Amaro Montenegro, Italicus, fresh lemon, Poema cava

CUCUMBER REFRESHER

$18

The Botanist, pineapple, cucumber

5TH AVENUE MARGARITA

$18

Milagro Reposado, tropical orange, peach, poblano whisper

OLD FASHIONED

$21

Buffalo Trace, fig-infusion, Angostura bitters

SANGRIA BLANCA

$17 for a glass | $62 for a pitcher

apricot, blackberry, Assyrtiko white wine, Watershed Apple Brandy

ESPRESSO MARTINI

$19

Belvedere, espresso, Cantera Negra Café, silky foam

DIRTY MARTINI

$19

Tito's, house olive brine, feta stuffed olives

SPRITZ

BEACH PARTY

$18

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, citrus salt

FRAPPE

$8
vigorously shaken with brown sugar and cream

HEINEKEN 0.0

$8
Non-Alcoholic Lager, Netherlands | 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

$8.5
5.1% ABV
Lager, *Italy*

MYTHOS HELLENIC LAGER

$8.50
5% ABV
European Lager, *Greece*

ESTRELLA DAMM LAGER

$8
5.4% ABV
International Pale Lager, *Spain*

CORONA

$6
4.6% ABV
Mexican Lager, Mexico City, Mexico

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.
6oz | Bottle

CHARDONNAY, PATZ & HALL, "DUTTON RANCH"

Russian River Valley, California
6oz. for $32 | Bottle for $128

PINOT NOIR, FLOWERS

Sonoma Coast, California
6oz. for $32 | Bottle for $128

TOSCANA, GAJA CA'MARCANDA, "MAGARI," BOLGHERI

Tuscany, Italy
6oz. for $50 | Bottle for $200

CABERNET SAUVIGNON, CAYMUS VINEYARDS

Napa Valley, California
6oz. for $47 | Bottle for $188

AMARONE DELLA VALPOLICELLA CLASSICO DOCG, ALLEGRINI

Veneto, Italy
6oz. for $46 | Bottle for $184

SPARKLING

6oz | bottle

CAPOSALDO, PROSECCO

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

POEMA, CAVA

Penedes, Spain
6oz. for $12 | Bottle for $48

DOMAINE CARNEROS, BRUT

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

VEUVE CLICQUOT, "RESERVE CUVEE"

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
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
6oz. for $18 | 9oz. 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

LOUIS JADOT, CHABLIS

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

LINCOURT, CHARDONNAY

Santa Rita Hills, California
6oz. for $13 | 9oz. for $19 | Bottle for $52

ACOLYTES, CHARDONNAY

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

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

RÉSONANCE, PINOT NOIR

Willamette Valley, Oregon
6oz. for $24 | 9oz. for $36 | Bottle for $95

PINOT NOIR, BELLE GLOS, “LAS ALTURAS VINEYARD”

Santa Lucia Highlands, California
6oz. for $20 | 9oz. for $30 | Bottle for $80

RED BLEND, BODEGA CANTENA ZAPATA, “D.V. CANTENA TINTO HISTÓRICO”

Mendoza, Argentina
6oz. for $16 | 9oz. for $24 | Bottle for $64

JOÃO PORTUGAL RAMOS, “VILA SANTA,”

Reserva Red, Alentejo, Portugal
6 oz. for $14 | 9 oz. for $21 | Bottle for $56

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

LASSEGUE, “LES CADRANS,” SAINT ÉMILION GRAND CRU,

Bordeaux, France
6 oz. for $19 | 9 oz. for $28 | Bottle for $76

CABERNET SAUVIGNON, JUSTIN

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

RED BLEND, ORIN SWIFT, “ABSTRACT,” SYRAH

California
6oz. for $29 | 9oz. for $43 | Bottle for $117

BY THE BOTTLE

CHAMPAGNE

LANSON, “ROSE LABEL,” BRUT ROSE

France
$155

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
$208

CHARLES HEIDSIECK, BLANC DE BLANCS

France
$227

LECLERC BRIANT, “RESERVE,” BRUT

France
$152

LAURENT PERRIER, “GRAND SIECLE,” BRUT

France
$518

DOM PÉRIGNON, BRUT

France
$510

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

J VINEYARDS & WINERY, ROSÉ

Russian River Valley, California
$77

BARONE PIZZINI, “ANIMANTE,” FRANCIACORTA, BRUT

Lombardy, Italy
$100

INTERESTING WHITES

PIEROPAN, SOAVE CLASSICO, ORGANIC GRAPES

Veneto, Italy
$43

TERLATO, PINOT GRIGIO

Friuli, Italy
$40

FEUDI DI SAN GREGORIO, FALANGHINA

Campania, Italy
$57

TRIMBACH, PINOT BLANC

Alsace, France
$57

LAURENZ V., “SINGING,” GRÜNER VELTLINER

Niederösterreich, Austria
$47

KIM CRAWFORD, SAUVIGNON BLANC

Marlborough, New Zealand
$57

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
$107

QUINTA DO CRASTO, WHITE

Douro, Portugal
$73

RUDI PICHLER, “RIED HOCHRAIN,” GRÜNER VELTLINER, SMARAGD, WACHAU

Niederösterreich, Austria
$140

FRITZ HAAG, “JUFFER,” RIESLING, TROCKEN

Mosel, Grosses Gewächs, Germany
$155

PIERRE SPARR, “SCHOENENBOURG,” RIESLING GRAND CRU

Alsace, France
$110

ASSYRTIKO, WINE ART ESTATE, "PLANO," MIKROCHORI

Drama, Greece
$43

CHARDONNAY

Domaine Louis Moreau, Chablis
Burgundy, France
$77

DAVIS BYNUM, “RIVER WEST VINEYARD”

Russian River Valley, California
$50

SIMONNET FEBVRE, CHABLIS

Burgundy, France
$84

DROUHIN VAUDON, CHABLIS, PREMIER CRU

Burgundy, France
$125

FAR NIENTE

Napa Valley, California
$150

DOMAINE J.A. FERRET, POUILLY FUISSÉ,

Burgundy, France
$150

DOMAINE DROUHIN, LOUIS LATOUR

Puligny-Montrachet, France
$315

XAVIER MONNOT, LES CHEVALIERES, MEURSAULT

Burgundy, France
$238

ROSÉ

ARGYLE

Willamette Valley, Oregon
$50

FIGUIERE, “MEDITERRANEE”

Provence, France
$46

M. CHAPOUTIER, “BELLERUCHE”

Rhône, France
$50

SUSANA BALBO, “SIGNATURE”

Mendoza, Argentina
$57

GAIA, “4-6H”

Péloponnèse, Greece
$43

PINOT NOIR

JOSEPH FAIVELEY, BOURGOGNE

Burgundy, France
$115

DOMAINE TOLLOT BEAUT, CHOREY LES BEAUNE

Burgundy, France
$135

VOLNAY, MAISON ROCHE DE BELLENE

Burgundy, France
$165

WILLAKENZIE ESTATE

Willamette Valley, Oregon
$107

CALERA, “RYAN VINEYARD”

Mount Harlan, California
$205

ROBERT SINSKEY, CARNEROS

Napa Valley, California
$135

BROOKS, “JANUS,”

Willamette Valley, Oregon
$123

ENROUTE, “LES POMMIERS”

Russian River Valley, California

$105

DOMAINE SERENE

Willamette Valley, Oregon
$210

WALT

Santa Rita Hills, California
$130

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
$110

FREEMARK ABBEY

Napa Valley, California

$150

RIBOLI FAMILY

Napa Valley, California
$166

CHATEAU 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

ZD WINES

Napa Valley, California
$165

DARIOUSH, “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

ROUND POND ESTATE

Rutherford, California
$171

O'SHAUGHNESSY

Howell Mountain, California
$215

J. DAVIES

Diamond Mountain District, California
$275

ANTICA, "MOUNTAIN SELECT"

Napa Valley, California
$156

CADE, "ESTATE"

Howell Mountain, California
$297

SIMON FAMILY ESTATE

Napa Valley, California
$283

NICHOLSON JONES, "STELZNER VINEYARD"

Stags Leap District, California
$251

PAUL HOBBS

Coombsville, California
$267

INTERESTING REDS

BRUNO GIACOSA, NEBBIOLO D'ALBA

Piedmont, Italy
$92

CHÂTEAU DU MOULIN-À-VENT

Beaujolais, France
$106

"2" SUPER TUSCAN BLEND

Paso Robles, California
$105

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

BODEGAS BORSAO, "CABRIOLA," GARNACHA

Zaragoza, Spain
$43

CHATEAU DE SAINT COSME

Côtes du Rhône, France

$53

MASSAYA, “GOLD RESERVE,” RED BLEND

Bekaa Valley, Lebanon
$165

BODEGAS TIERRA, “EL BELISARIO,” TEMPRANILLO

Rioja Alavesa, Spain
$171

IL POGGIONE, TOSCANA ROSSO

Tuscany, Italy
$66

HOCHAR PERE ET FILS, RED BLEND

Bekaa Valley, Lebanon
$96

BENMARCO, “EXPRESIVO,” RED BLEND

Mendoza, Argentina
$100

BEAULIEU VINEYARD, “TAPESTRY RESERVE,” RED BLEND

Napa Valley, California
$190

TERRA D’ORO, ZINFANDEL, DEAVER VINEYARD

California
$123

TORCICODA, PRIMITIVO

Salento, Italy
$60

BARONE RICASOLI, TOSCANA

Tuscany, Italy
$40

CARPINETO, BRUNELLO DI MONTALCINO

Tuscany, Italy
$145

SAN GIORGIO, “UGOLFORTE,” BRUNELLO DI MONTALCINO

Tuscany, Italy
$160

BIBI GRAETZ, “TESTAMATTA,” TOSCANA

Tuscany, Italy
$238

ANTINORI, BOLGHERI, SUPERIORE, “GUADO AL TASSO”

Tuscany, Italy
$285

CONDADO DE HAZA, RIBERA DEL DUERO, CRIANZA

Castilla y León, Spain
$66

TINTO PESQUERA, RIBERA DEL DUERO, RESERVA

Castilla y León, Spain
$136

QUINTA DO CRASTO, “OLD VINES,” RESERVA

Douro, Portugal
$130

CHATEAU DE L’ ORANGERIE BORDEAUX SUPERIEUR,

Bordeaux, France
$50

RODNEY STRONG, “SYMMETRY,” MERITAGE

Alexander Valley, California
$160

SAN SIMEON, “STORMWATCH ESTATE RESERVE,” RED BLEND

Paso Robles, California, 2016
$160

STAGS’ LEAP WINERY, PETITE SIRAH

Napa Valley, California
$98

CAPTAIN’S LIST

SPARKLING

MICHELLE FORGET, BLANC DE BLANCS, PREMIER CRU

Ludes, France, 2020
$155

PERRIER-JOUET, “BELLE ÉPOQUE,”

Champagne, France, 2015
$345

BILLECART-SALMON, BRUT ROSE

Champagne, France, NV
$215

BILLECART-SALMON, BRUT, RESERVE

Champagne, France
$132

WHITES

TRUJILLO VINEYARDS, “MADELYN,” WHITE WINE CUVÉE

California, 2022
$63

TRIMBACH, RIESLING, “CUVEE FREDERIC ÉMILE”

Alsace, France, 2016
$221

CHATEAU COUHINS, GRAND CRU CLASSE

Pessac-Leognan, France, 2020
$100

SIMON FAMILY ESTATE, SAUVIGNON BLANC, “GOLDEN ORE”

Napa Valley, California
$189

FANTESCA ESTATE, CHARDONNAY

Russian River Valley, Sonoma, 2020
$157

ARISTA, CHARDONNAY

Russian River Valley, California, 2019
$160

REDS

DANIELE CONTERNO,

Barolo Bussia Riserva, 2016
$211

KOSTA BROWNE, PINOT NOIR, “GAP’S CROWN VINEYARD”

Sonoma Coast, California, 2021
$285

CAROLINE PARENT, VOSNE-ROMANEE

Burgundy, France, 2020
$324

SIMON FAMILY ESTATE, CABERNET SAUVIGNON, RESERVE

Napa Valley, California, 2021
$311

BODEGA CATENA ZAPATA, MALBEC, “ARGENTINO VINEYARD”

Mendoza, Argentina, 2021
$230

CAYMUS VINEYARDS, CABERNET SAUVIGNON, “SPECIAL SELECTION”

Napa Valley, California, 2019
$412

SILVER OAK, CABERNET SAUVIGNON

Napa Valley, California, 2018
$322

ALPHA OMEGA, CABERNET SAUVIGNON

Napa Valley, California, 2019
$330

GHOST BLOCK, CABERNET SAUVIGNON, “ESTATE”

Oakville, California, 2021
$160

BURGESS CELLARS, CABERNET SAUVIGNON, RESERVE, “HILLSIDE VINEYARDS”

Napa Valley, California, 2014
$216

FAR NIENTE, CABERNET SAUVIGNON

Napa Valley, California, 2021
$235

DUCKHORN, “THE DISCUSSION”

Napa Valley, California, 2017
$375

CELANI VINEYARDS, CABERNET SAUVIGNON, MOUNT VEEDER

Napa Valley, California, 2019
$312

SHAFER, “HILLSIDE SELECT,” CABERNET SAUVIGNON, STAGS’ LEAP DISTRICT

Napa Valley, California, 2019
$687

OPUS ONE

Napa Valley, California, 2021
$800

MARCHESI FUMANELLI, AMARONE DELLA VALPOLICELLA CLASSICO, RISERVA, “OCTAVIUS”

Veneto, Italy, 2017
$259

QUINTESSA

Rutherford, California, 2021
$478

ROBERTO VOERZIO, BAROLO, “LA MORRA”

Piedmont, Italy, 2019
$850

ANAKOTA, CABERNET SAUVIGNON, “HELENA DAKOTA VINEYARD”

Knights Valley, California, 2019
$375

CARPE VINUM, CABERNET SAUVIGNON, "REISACHER VINEYARD"

Knights Valley, California, 2018
$238

JOSEPH PHELPS, RED, “INSIGNIA”

Napa Valley, California, 2021
$685

HAILSTONE VINEYARDS, CABERNET SAUVIGNON, "THE PROPRIETOR'S RESERVE"

Howell Mountain, Napa Valley, California, 2019
$319

CORRAL 120, GRAN RESERVA,

Riojas, Spain, 1976
$435

MELANSON VINEYARD, CABERNET SAUVIGNON, "MATTHEW'S BLOCK"

Napa Valley, California, 2019
$243