DEL MAR

Dinner

DIPS & SPREADS

served with house made pita

HUMMUS *gf/v*
8

ROASTED RED PEPPER *v*
9

SPICY FETA *v*
9

TZATZIKI *gf/v*
8

ARTICHOKE *gf/v*
9

Loaded Hummus

pomegranate braised lamb, green tahini *gf*
24

pair with
CHILLED VEGETABLES *gf/v*
8

COLD

SALMON CRUDO* *gf*
avocado, pickled fennel, scallion, lemon oil
18

YELLOWFIN TUNA TARTARE* *gf*
calabrian chili, cucumber, olive tapenade, green tahini
19

RED SNAPPER CEVICHE* *gf*
orange, radish, pickled red onions, cilantro
16

TODAY'S OYSTERS* *gf*
6 pc. ~ 28

JUMBO SHRIMP *gf* COCKTAIL
harissa cocktail sauce
4 pc. ~ 24

Starters

CARAMELIZED ONION BREAD *v* ~ 14
havarti, asiago, evoo, herb labneh

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

LAMB MEATBALLS ~ 16
harissa stewed tomato sauce, crumbled feta

CALAMARI ~ 22
olive tapenade, lemon garlic aioli

ROASTED CAULIFLOWER *gf/v* ~ 16
sweet onion tahini, chili relish, dates

BAKED FETA *v* ~ 19
apricot chili jam, candied walnuts

CHARRED OCTOPUS *gf* ~ 27
bell pepper vinaigrette, potato, cilantro pesto, espelette

ZUCCHINI *v* ~ 14
crispy fried, yogurt dressing

SALADS

TOMATO *gf/v*
heirloom tomatoes, marinated feta, red onion, bell pepper, red wine vinaigrette
17

MIXED GREENS *gf/v*
manchego cheese, marcona almonds, lemon evoo
14

GOLDEN BEET *gf/v*
avocado, apple, spiced pistachios, herb yogurt
15

PARMESAN GEM *gf*
sicilian white anchovies, oreganata breadcrumbs
14

LEMON FETA *gf/v*
gem lettuce, scallion, mint, dill, lemon vinaigrette
13

OPEN FIRE ROASTED SHELLFISH PLATTER* *gf*

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

SMALL ~ 69 LARGE ~ 130

FLATBREADS

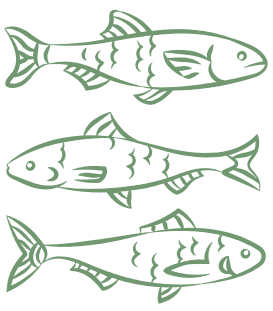
SPICY LAMB SAUSAGE
tomato sauce, feta
17

TOMATO & OLIVE *v*
artichoke, garlic, labneh
14

MUSHROOM *v*
caramelized onion, havarti, garlic
15

PEPPERS & ONIONS *v*
asiago, harissa, herbs
15

SHRIMP
basil pesto, calabrian chili, mozzarella
19



MAINS

LOBSTER SPAGHETTI ~ 60
sweet garlic tomato sauce, parmigiano reggiano, calabrian chili

GOAT CHEESE RAVIOLI *v* ~ 31
lemon butter, evoo, pistachio

SNAPPER *gf* ~ 49
blistered tomatoes, roasted fennel, eggplant, cilantro

SALMON* *gf* ~ 47
roasted cauliflower, garlic, red grapes, cauliflower purée

SWORDFISH *gf* ~ 46
couscous, almonds, beets, harissa vinaigrette

SCALLOPS* ~ 56
orzo, zucchini, walnuts, golden pepper purée

SEA BASS *gf* ~ 59
heirloom tomato broth, fennel confit, labneh

FROM THE HEARTH

14 OZ LAMB CHOPS* *gf* ~ 67
roasted squash, lamb reduction

8 OZ FILET* *gf* ~ 62
romesco, charred broccolini, manchego

8 OZ SKIRT STEAK* *gf* ~ 52
za'atar fries, poblano chimichurri

16 OZ RIBEYE* *gf* ~ 72
roasted peppers & zucchini, red wine aged balsamic

ROASTED CHICKEN *gf* ~ 36
spiced carrots, pistachio, onion jus

BRANZINO *gf* ~ 59
olive oil crushed potatoes, radicchio, frisée, lemon caper vinaigrette

Vegetables

BUTTERNUT SQUASH *gf/v*
golden raisins, pine nuts
14

OLIVE CRUSHED POTATOES *gf/v*
olives, evoo
14

GRILLED BROCCOLINI *gf/v*
romesco, manchego
12

LEMON POTATOES *v*
citrus gremolata
12

ROASTED CARROTS *gf/v*
pistachio, pomegranate molasses
13

gf ~ gluten-free friendly upon request *v* ~ vegetarian upon request

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, sesame & wheat). We offer gluten-free friendly menus, however our kitchen is not completely gluten free. *10.22*

JEFF LINDEMEYER, *Executive Chef* COLS OHIO AUSTIN J. CRAWFORD, *General Manager*

4089 The Strand East | Columbus, OH 43219 | 614.918.9298 | CameronMitchell.com

DEL MAR

Lunch

DIPS & SPREADS

served with house made pita

HUMMUS *gf/v*
8

ROASTED RED PEPPER *v*
9

SPICY FETA *v*
9

TZATZIKI *gf/v*
8

ARTICHOKE *gf/v*
9

Loaded Hummus

pomegranate braised lamb, green tahini *gf*
24

pair with
CHILLED VEGETABLES *gf/v*
8

FLATBREADS

served with gem salad, feta, citrus dressing

SPICY LAMB SAUSAGE
tomato sauce, feta
20

TOMATO & OLIVE *v*
artichoke, garlic, labneh
17

MUSHROOM *v*
caramelized onion, havarti, garlic
18

PEPPERS & ONIONS *v*
asiago, harissa, herbs
18

SHRIMP
basil pesto, calabrian chili, mozzarella
22

COLS OHIO

JEFF LINDEMEYER
Executive Chef

AUSTIN J. CRAWFORD
General Manager

COLD

SALMON CRUDO* *gf*
avocado, pickled fennel, scallion, lemon oil
18

YELLOWFIN TUNA TARTARE* *gf*
calabrian chili, cucumber, olive tapenade, green tahini
19

RED SNAPPER CEVICHE* *gf*
orange, radish, pickled red onions, cilantro
16

TODAY'S OYSTERS* *gf*
6 pc. ~ 28

JUMBO SHRIMP COCKTAIL *gf*
harissa cocktail sauce
4 pc. ~ 24

Starters

CARAMELIZED ONION BREAD *v* ~ 14
havarti, asiago, evoo, herb labneh

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

LAMB MEATBALLS ~ 16
harissa stewed tomato sauce, crumbled feta

CALAMARI ~ 22
olive tapenade, lemon garlic aioli

ROASTED CAULIFLOWER *gf/v* ~ 16
sweet onion tahini, chili relish, dates

BAKED FETA *v* ~ 19
apricot chili jam, candied walnuts

CHARRED OCTOPUS *gf* ~ 27
bell pepper vinaigrette, potato, cilantro pesto, espelette

ZUCCHINI *v* ~ 14
crispy fried, yogurt dressing

SALADS

TOMATO *gf/v*
heirloom tomatoes, marinated feta, red onion, bell pepper, red wine vinaigrette
17

MIXED GREENS *gf/v*
manchego cheese, marcona almonds, lemon evoo
14

GOLDEN BEET *gf/v*
avocado, apple, spiced pistachios, herb yogurt
15

PARMESAN GEM *gf*
sicilian white anchovies, oreganata breadcrumbs
14

ADD TO
~ ANY SALAD ~
+ Salmon ~ 14 / + Chicken ~ 11*
+ Shrimp ~ 18

Mezza PLATTER

your choice of

BEEF TENDERLOIN KABOB* ~ 27 | CRISPY FALAFEL ~ 19 | HEARTH GRILLED SHRIMP ~ 23

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

MAINS

LAMB BURGER* *gf*
feta, roasted red pepper spread, arugula, za'atar fries
19

SALMON* *gf*
roasted cauliflower, garlic, red grapes, cauliflower purée
39

JERUSALEM BAGEL* *gf/v*
6 min egg, avocado, heirloom tomato, tahini, hummus, arugula, fries
15

8 OZ SKIRT STEAK* *gf*
za'atar fries, poblano chimichurri
52

SHRIMP SPAGHETTI
sweet garlic tomato sauce, parmigiano reggiano, calabrian chili
29

Sweets

TURKISH MOCHA TORTE *gf* ~ 16
coffee crumble, mascarpone whipped cream

LEMON TART *v* ~ 14
shortbread crust, blueberry sauce

Olive Oil Cake *v*

seasonal fruit, pine nut streusel, whipped mascarpone, saba
15

FROZEN GREEK YOGURT *gf/v* ~ 13
orange marmalade, olive oil cake, candied walnuts

BAKLAVA *v* ~ 15
pistachio, walnut, honey, ice cream

gf ~ gluten-free friendly upon request *v* ~ vegetarian upon request

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, sesame & wheat). We offer gluten-free friendly menus, however our kitchen is not completely gluten free. *10.22*

DEL MAR

Brunch

DIPS & SPREADS

served with house made pita

HUMMUS gf/v
8

ROASTED RED PEPPER v
9

SPICY FETA v
9

TZATZIKI gf/v
8

ARTICHOKE gf/v
9

Loaded Hummus

pomegranate braised lamb, green tahini gf
24

pair with
CHILLED VEGETABLES gf/v
8

COLD

SALMON CRUDO* gf
avocado, pickled fennel, scallion, lemon oil
18

YELLOWFIN TUNA TARTARE* gf
calabrian chili, cucumber, olive tapenade, green tahini
19

RED SNAPPER CEVICHE* gf
orange, radish, pickled red onions, cilantro
16

TODAY'S OYSTERS* gf
6 pc. ~ 28

JUMBO SHRIMP gf COCKTAIL
harissa cocktail sauce
4 pc. ~ 24

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

BACON WRAPPED DATES gf ~ 15
manchego, lemon gremolata

CALAMARI ~ 22
olive tapenade, lemon garlic aioli

LAMB MEATBALLS ~ 16
harissa stewed tomato sauce, crumbled feta

ROASTED CAULIFLOWER gf/v ~ 16
sweet onion tahini, chili relish, dates

BAKED FETA v ~ 19
apricot chili jam, candied walnuts

ZUCCHINI v ~ 14
crispy fried, yogurt dressing

SALADS

TOMATO gf/v
heirloom tomatoes, marinated feta, red onion, bell pepper, red wine vinaigrette
17

MIXED GREENS gf/v
manchego cheese, marcona almonds, lemon evoo
14

GOLDEN BEET gf/v
avocado, apple, spiced pistachios, herb yogurt
15

PARMESAN GEM gf
sicilian white anchovies, oreganata breadcrumbs
14

ADD TO ~ ANY SALAD ~
+ Salmon ~ 14 / + Chicken ~ 11*
+ Shrimp ~ 18

FLATBREADS

SPICY LAMB SAUSAGE
tomato sauce, feta
17

TOMATO & OLIVE v
artichoke, garlic, labneh
14

MUSHROOM v
caramelized onion, havarti, garlic
15

PEPPERS & ONIONS
asiago, harissa, herbs
15

SHRIMP
basil pesto, calabrian chili, mozzarella
19

MEZZA PLATTER

your choice of

BEEF TENDERLOIN KABOB* ~ 27

CRISPY FALAFEL ~ 19

HEARTH GRILLED SHRIMP ~ 23

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 ~ 69

LARGE ~ 130

MAINS

LAMB BURGER* gf
feta, roasted red pepper spread, arugula, za'atar fries
19

ROASTED CHICKEN gf
spiced carrots, pistachio, onion jus
36

SALMON* gf
roasted cauliflower, garlic, red grapes, cauliflower purée
39

8 OZ SKIRT STEAK* gf
za'atar fries, poblano chimichurri
52

SHRIMP SPAGHETTI
sweet garlic tomato sauce, parmigiano reggiano, calabrian chili
29

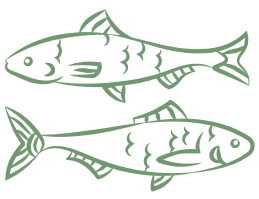
SIDES

LEMON POTATOES v ~ 10

MACERATED FRUIT gf/v ~ 9

SPICED BACON gf ~ 8

JERUSALEM BAGEL, BUTTER & PRESERVES v ~ 7



Brunch

JERUSALEM BAGEL* gf/v
6 min egg, avocado, heirloom tomato, tahini, hummus, arugula, fries
15

LOBSTER SCRAMBLE* gf
mascarpone, tomatoes, arugula, lemon potatoes, lemon vinaigrette
29

FRENCH TOAST v
cinnamon orange swirl, mascarpone whipped, syrup, spiced bacon
18

SHAKSHUKA* gf/v
two harissa stewed eggs, roasted peppers, potatoes, feta, chives
19

MUSHROOM FRITTATA* gf/v
asiago, caramelized onions, hearth roasted peppers, avocado, arugula
18

YOGURT & FRUIT gf/v
seasonal fruit, greek yogurt, pomegranate molasses, mint
14

SMOKED SALMON* gf
labneh spread, 6 min egg, tomato, cucumber, jerusalem bagel
21

gf ~ gluten-free friendly upon request v ~ vegetarian upon request

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, sesame & wheat). We offer gluten-free friendly menus, however our kitchen is not completely gluten free. *10.22*

JEFF LINDEMEYER, *Executive Chef* — COLS OHIO — AUSTIN J. CRAWFORD, *General Manager*

4089 The Strand East | Columbus, OH 43219 | 614.918.9298 | CameronMitchell.com

DEL MAR

COCKTAILS

DIRTY MARTINI
Tito's, house olive brine, stuffed olives
19

GRAMERCY MARGARITA
Milagro Reposado, orange, peach, poblano
20

SANGRIA BLANCA
apricot, blackberry, Assyrtiko white wine, Watershed Apple Brandy
17 *glass* | 62 *pitcher*

ESPRESSO MARTINI
Ketel One, espresso, Cantera Negra Café, silky foam
19

OLD FASHIONED
Buffalo Trace, demerara, orange & Angostura bitters
20

GOLDEN HOUR
Amaro Montenegro, Italicus, fresh lemon, Poema cava
18

SPANISH G&T
Gin Mare, cucumber, juniper, Fever-Tree Mediterranean Tonic
17

SPRITZ

Beach Party
Aperol, pineapple, lemon, strawberry, sparkling rosé
19

Hugo Spritz
St-Germain Elderflower, Lillet Blanc, citrus, fresh mint
17

PROOFLESS

GRAPEFRUIT GINGER MOJITO
Giffard Pamplemousse, muddled mint & lime
11

MARGARITA
Ritual Agave Alternative, lime juice, orange, citrus salt
12

FRAPPE
vigorously shaken with brown sugar and cream
8

ATHLETIC BREWING CO. UPSIDE DOWN
Non-Alcoholic Golden Ale, *Milford, CT*
<0.5% ~ 7

MIONETTO
Alcohol-Removed Sparkling *Veneto, Italy*
6oz 12 | *btl* 48

LUMINARA
Alcohol-Removed Chardonnay *Napa Valley, California*
6oz 14 | *9oz* 21 | *btl* 56

LUMINARA
Alcohol-Removed Cabernet *Napa Valley, California*
6oz 14 | *9oz* 21 | *btl* 56

By the Glass

COASTAL SELECTIONS

Exceptional wines by the glass, inspired by the coast.

	6oz	*9oz*	*btl*
Escarpment, Sauvignon Blanc, *Martinborough, New Zealand*	19	28	76
Flowers, Pinot Noir, *Sonoma Coast, California*	29	43	116
Donnafugata, Etna Rosso, "Sul Vulcano," *Sicily, Italy*	24	36	96
Chateau Musar, Estate Rouge, *Bekka Valley, Lebanon*	36	54	144

SPARKLING

	6oz	*btl*
Caposaldo, Prosecco, *Veneto, Italy*	14	56
Poema, Brut, Cava, *Catalonia, Spain*	13	52
Piper Sonoma, Brut Rosé, *North Coast, California*	18	72
Domaine Carneros, Brut, *Carneros, California*	21	84
Lanson, "Pere & Fils," Brut, *Champagne, France*	31	124
Veuve Clicquot, Brut, *Champagne, France*	35	140

WHITES

	6oz	*9oz*	*btl*
Bollini, Pinot Grigio, *Vigneti delle Dolomiti, Italy*	14	21	56
A to Z, Riesling, *Oregon*	13	19	52
Pighin, Sauvignon Blanc, *Friuli, Italy*	13	19	52
Hubert Brochard, Sancerre, *Loire Valley, France*	24	35	96
Big Salt, White Blend, *Oregon*	13	19	52
Villa Sparina, Gavi di Gavi, *Piedmont, Italy*	15	22	60
AIX, Coteaux d'Aix en Provence, Rosé, *Provence, France*	19	28	76
Alexakis, Assyrtiko, *Crete, Greece*	13	19	52
Acolytes, Chardonnay, *Santa Barbara, California*	19	28	76
Sequoia Grove, Chardonnay, *Napa Valley, California*	25	37	100

REDS

	6oz	*9oz*	*btl*
Damilano, Barbera d'Asti, *Piedmont, Italy*	16	24	64
Belle Glos, "Las Alturas," Pinot Noir, *Santa Lucia Highlands, California*	21	31	84
Résonance, Pinot Noir, *Willamette Valley, Oregon*	25	37	100
Antinori, "Pèppoli," Chianti Classico, *Tuscany, Italy*	19	28	76
Dos Lusíadas, "Eleivera," *Douro, Portugal*	15	22	60
D.V. Catena, "Tinto Histórico," Red Blend, *Mendoza, Argentina*	18	27	72
Intrinsic, Cabernet Sauvignon, *Columbia Valley, Washington*	15	22	60
Arcanum, Toscana, "II Fauno," *Tuscany, Italy*	22	33	88
Quilt, Cabernet Sauvignon, *Napa Valley, California*	23	34	92
Orin Swift, "Abstract," Red, *California*	31	47	124

Wine Availability is Subject to Change

BEER

CIGAR CITY JAI ALAI
India Pale Ale, *Tampa Bay, FL*
7.5% ~ 8.5

PERONI NASTRO AZZURRO
Lager, *Italy*
5.1% ~ 8

LOST COAST BREWERY TANGERINE WHEAT
American Wheat, *California*
5.5% ~ 8.5

ESTRELLA DAMM LAGER
International Pale Lager, *Spain*
5.4% ~ 7.5

COLUMBUS BREWING CO. SEASONAL CRAFT
Columbus, OH ~ 8.5

MICHELOB ULTRA
Light Lager, *St. Louis, MO*
4.2% ~ 5.75

DEL MAR

Sweets

LEMON TART
shortbread crust,
blueberries, mascarpone
whipped cream
14

TURKISH
MOCHA TORTE *gf*
chocolate mousse,
whipped cream,
coffee crumble
16

Olive Oil Cake

seasonal fruit, pine nut streusel,
whipped mascarpone, saba
15

BAKLAVA
pistachio, walnut,
ice cream
15

FROZEN
GREEK YOGURT
orange marmalade,
honey, olive oil cake,
candied walnuts
13

AFTER DINNER

Greece

OUZO OF PLOMARI 1894 *Ouzo* ~ 12
METAXA 7 STARS *Brandy* ~ 11

Italy

ROMANA SAMBUCA ~ 11
GRAPPA DI NONINO ~ 18
NARDINI BIANCA ~ 9
BEN RYÉ, DONNAFUGATA *Zibbibo* ~ 20
AVERNA AMARO ~ 9
AMARO MONTENEGRO ~ 10
NOBLECUT LIMONCELLO ~ 14

Portugal

DOW'S WHITE *Port* ~ 8
GRAHAMS'S SIX GRAPES *Ruby Port* ~ 12
GRAHAM'S 30YR *Fine Tawny* ~ 26

Spain

LUSTAU EAST INDIA SOLERA ~ 12

Espresso Martini ~ 19

Ketel One, espresso,
Cantera Negra Café, silky foam

gf ~ gluten-free friendly upon request

4089 The Strand East | Columbus, OH 43219
614.918.9298 | CameronMitchell.com

DEL MAR

Wine by the Bottle

Whites

CHAMPAGNE

	btl
Nicolas Feuillatte, Blanc de Blancs, Brut, *France*	129
Lanson, "Rosé Label," Brut Rosé, *France*	171
Gosset, "Grand Rosé," Brut Rosé, *France*	215
Ruinart, Blanc de Blancs, *France*	262
Pommery, "Royal," Brut, *France*	172
Lanson, "Pere & Fils," Brut, *Champagne, France*	124
Laurent Perrier, "Cuvée," Brut Rosé, *France*	240
Charles Heidsieck, Blanc de Blancs, *France*	280
Dom Pérignon, Brut, *France*	585

OTHER SPARKLING

	btl
Clavelin, Crémant de Jura, "Brut-Comté," Brut, *Jura, France*	52
Argyle, Brut, *Willamette Valley, Oregon*	100
Pierre Sparr, Crémant d'Alsace, Brut, "Réserve," *Alsace, France*	55
J Vineyards & Winery, Rosé, *Russian River Valley, California*	81

ROSÉ

	btl
Pascal Jolivet, "Attitude," *Loire, France*	68
Argyle, *Willamette Valley, Oregon*	60
M. Chapoutier, "Belleruche," *Rhône, France*	60
Skouras, "Zoë," *Péloponnèse, Greece*	38

CHARDONNAY

	btl
Davis Bynum, "River West Vineyard," *Russian River Valley, California*	69
Simonnet-Febvre, Chablis, *Burgundy, France*	75
Drouhin-Vaudon, Chablis, Premier Cru, *Burgundy, France*	105
Talbott, "Sleepy Hollow Vineyard," *Santa Lucia Highlands, California*	95
Celani Family, *Napa Valley, California*	96
Patz & Hall, "Dutton Ranch," *Russian River Valley, California*	110
Far Niente, *Napa Valley, California*	160
Drouhin Vaudon, Chablis, "Réserve de Vaudon," *Burgundy, France*	58
Maison Louis Jadot, Meursault, *Burgundy, France*	190

INTERESTING WHITES

	btl
Pieropan, Soave Classico, *Veneto, Italy*	60
Terlato, Pinot Grigio, Friuli Colli Orientali, *Friuli-Venezia Giulia, Italy*	64
Feudi di San Gregorio, Falanghina, *Campania, Italy*	60
Trimbach, Pinot Blanc, *Alsace, France*	68
Laurenz V., "Singing," Grüner Veltliner, *Niederösterreich, Austria*	50
Kim Crawford, Sauvignon Blanc, *Marlborough, New Zealand*	64
Saint Clair Family Estate, "Dillons Point," Sauvignon Blanc, *South Island, New Zealand*	47
Château Musar Blanc, White, *Lebanon*	140
Stags' Leap Winery, Viognier, *Napa Valley, California*	78
Quinta do Crasto, White, *Douro, Portugal*	67
Pierre Sparr, "Schoenenbourg," Riesling Grand Cru, *Alsace, France*	95

Reds

PINOT NOIR

	btl
Joseph Faiveley, Bourgogne, *Burgundy, France*	72
WillaKenzie Estate, *Willamette Valley, Oregon*	96
Calera, "Ryan Vineyard," *Mount Harlan, California*	180
Robert Sinskey, Los Carneros, *Napa Valley, California*	130
EnRoute, "Les Pommiers," *Russian River Valley, California*	156
Domaine Serene, "Evenstad Reserve," *Willamette Valley, Oregon*	225
Walt, *Santa Rita Hills, California*	117
Dutton-Goldfield, "Dutton Ranch," *Russian River Valley, California*	99

CABERNET SAUVIGNON

	btl
Canvasback by Duckhorn, *Red Mountain, Washington*	96
Emblem, *Napa Valley, California*	92
Freemark Abbey, *Napa Valley, California*	202
Riboli Family, *Napa Valley, California*	204
Château Montelena, *Napa Valley, California*	197
Chappellet, "Signature," *Napa Valley, California*	213
Hall, *Napa Valley, California*	160
Bodega Catena Zapata, "Nicolas," *Mendoza, Argentina*	220
Darioush, "Caravan," *Napa Valley, California*	140
Frank Family Vineyards, *Napa Valley, California*	127
Cakebread Cellars, *Napa Valley, California*	210
Shafer, "TD 9," *Stags Leap District, California*	170
Round Pond Estate, *Rutherford, California*	180
La Jota, *Howell Mountain, California*	440
Pahlmeyer, "Jayson," *Napa Valley, California*	235
Cade, "Estate," *Howell Mountain, California*	275
Caymus Vineyards, *Napa Valley, California*	158

INTERESTING REDS

	btl
Norton, "Privada Family Blend," *Mendoza, Argentina*	62
Château du Moulin-à-Vent, *Beaujolais, France*	96
Tenuta di Arceno, Chianti Classico, *Tuscany, Italy*	75
Saldo, Zinfandel, *California*	80
Oberon, Merlot, *Napa Valley, California*	60
Allegrini, Amarone della Valpolicella Classico, *Veneto, Italy*	190
Château de Saint Cosme, *Côtes du Rhône, France*	99
Lopez de Heredia, "Reserva," *Rioja, Spain*	140
Orin Swift, "8 Years in the Desert," *Napa Valley, California*	120
Celani Family Vineyards, "Tenacious," *Napa Valley, California*	144
Il Poggione, Rosso do Montalcino, *Tuscany, Italy*	78
Domaine Skouras, "Mega Oenos," *Skouras, Greece*	76
Beaulieu Vineyard, "Tapestry Reserve," Red Blend, *Napa Valley, California*	185
Barone Ricasoli, Toscana, *Tuscany, Italy*	60
Antinori, "Guado al Tasso," Bolgheri Superiore, *Tuscany, Italy*	380
San Giorgio, "Ugolforte," Brunello di Montalcino, *Tuscany, Italy*	138
Bibi Graetz, "Testamatta," Toscana, *Tuscany, Italy*	280
Bodegas Corral, Don Jacabo, Rioja Crianza, *Rioja, Spain*	40
Tinto Pesquera, Ribera del Duero, Reserva, *Castilla y León, Spain*	120
Rodney Strong, "Symmetry," *Sonoma Coast, California*	162
San Simeon, "Stormwatch Estate Reserve," Red Blend, *Paso Robles, California*	151
Stags' Leap Winery, Petite Sirah, *Napa Valley, California*	105

Captain's List

SPARKLING & WHITE WINE

	btl
Perrier-Jouët, "Belle Époque," *Champagne, France, 2014*	410
Brut, Dom Pérignon, *Champagne, France, 2013*	585
Riesling, Trimbach, "Cuvée Frédéric Émile," *Alsace, France, 2014*	210
Puligny-Montrachet, Maison Louis Latour, *Burgundy, France, 2021*	280

REDS

	btl
Pinot Noir, Kosta Browne, *Santa Rita Hills, California, 2022*	262
Malbec, Bodega Catena Zapata, "Argentino Vineyard," *Mendoza, Argentina, 2021*	240
Brunello di Montalcino, Biondi Santi, "Tenuta Greppo Annata," *Tuscany, Italy, 2017 & 2018*	466
Cabernet Franc, Darioush, *Napa Valley, California, 2021*	186
Cabernet Sauvignon, Caymus Vineyards, "Special Selection," *Napa Valley, California, 2020*	485
Cabernet Sauvignon, Silver Oak, *Napa Valley, California, 2020*	310
Cabernet Sauvignon, Continuum by Mondavi, "Sage Mountain Vineyard," *Napa Valley, California, 2021*	620
Cabernet Sauvignon, Burgess Cellars, Reserve, "Hillside Vineyards," *Napa Valley, California, 2014*	267
Cabernet Sauvignon, Far Niente, *Napa Valley, California, 2021*	325
Duckhorn, "The Discussion," *Napa Valley, California, 2020*	329
Cabernet Sauvignon, Celani Family Vineyards, *Mount Veeder, Napa Valley, 2019*	262
Cabernet Sauvignon, Fortunate Son, "The Warrior," *Napa Valley, California, 2019*	700
Cabernet Sauvignon, Anakota, "Helena Dakota Vineyard," *Knights Valley, California, 2017*	270
Cabernet Sauvignon, Celani Family Vineyards, "Ardore," *Napa Valley, California, 2021*	410
Red, Joseph Phelps, "Insignia," *Napa Valley, California, 2019*	510
Cabernet Sauvignon, Grieve Family Winery, "Double Eagle," *Napa Valley, California, 2019*	370

4089 The Strand East | Columbus, OH 43219 | 614.918.9298 | CameronMitchell.com

DEL MAR

Spirits

WHISKEY & BOURBON

Angel's Envy, *Kentucky*
Bardstown Origin Series ***96 Proof,*** *Kentucky*
Bardstown Origin Series ***100 Proof,*** *Kentucky*
Basil Hayden, *Kentucky*
Basil Hayden 10yr, *Kentucky*
Booker's ***125 Proof,*** *Kentucky*
Buffalo Trace, *Kentucky*
Bulleit, *Kentucky*
Four Roses, *Kentucky*
Four Roses Small Batch Select, *Kentucky*
Knob Creek, *Kentucky*
Leather & Oak, *Ohio*
Michter's, *Kentucky*
Old Forester 1910, *Kentucky*
Old Forester 1920, *Kentucky*
Old Forester Single Barrel, *Kentucky*
Rowan's Creek, *Kentucky*
Toki Suntory, *Japan*
Uncle Nearest 1884, *Kentucky*
Weller Antique, *Kentucky*
Weller Special Reserve, *Kentucky*
Widow Jane 10yr, *Kentucky*
Willet Pot Still, *Kentucky*
Woodford Reserve, *Kentucky*
Woodford Double Oak, *Kentucky*

RYE

Angel's Envy Rye, *Kentucky*
Basil Hayden Dark Rye, *Kentucky*
Bulleit Rye, *Kentucky*
Michter's Rye, *Kentucky*
Leather & Oak, *Ohio*
Templeton Rye, *Iowa*
WhistlePig Piggyback, *Vermont*
WhistlePig 10yr Rye, *Vermont*
WhistlePig 12yr Rye, *Vermont*
WhistlePig 15yr Rye, *Vermont*
Willet Rye, *Kentucky*

SCOTCH

Aberlour 12yr
Chivas 12yr
Chivas 18yr
Dalmore 12yr
Glenfiddich 12yr
Glenlivet 12yr
Glenmorangie 10yr
Glenmorangie 12yr
Johnnie Walker Black
Johnnie Walker Red
Johnnie Walker Blue
Lagavulin 16yr
Laphroaig 10yr
Macallan 12yr
Macallan 18yr
Macallan 25yr
Oban

TEQUILA & MEZCAL

Avión 44 Extra Añejo
Casamigos Blanco
Casamigos Reposado
Casamigos Añejo
Casamigos Mezcal
Cincoro Añejo
Clase Azul Gold
Clase Azul Plata
Clase Azul Reposado
Clase Azul Añejo
Del Vida Mezcal
Don Julio Silver
Don Julio Reposado
Don Julio Añejo
Don Julio Rosado
Don Julio 1942
Dos Hombres Mezcal
Herradura Silver
Ilegal Reposado
Ilegal Mezcal
Lalo Blanco
Patrón Silver