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

pair with
CHILLED VEGETABLES *gf/v*
9

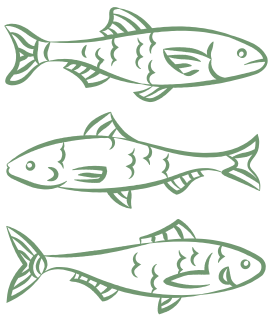
SALADS

TOMATO *gf/v*
heirloom tomatoes, marinated feta, red onion, bell pepper, red wine vinaigrette
19

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

GOLDEN BEET *gf/v*
avocado, apple, spiced pistachios, herb yogurt
18

PARMESAN GEM *gf*
sicilian white anchovies, jamón, oreganata breadcrumbs
17



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

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
19

TODAY'S OYSTERS* *gf*
6 ea

JUMBO SHRIMP *gf* COCKTAIL
harissa cocktail sauce
7 ea

TURKISH FLATBREAD

SPICY LAMB SAUSAGE
tomato sauce, feta
19

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

MUSHROOM *v*
caramelized onion, havarti, garlic
16

Starters

CARAMELIZED ONION BREAD *v* ~ 15
havarti, asiago, evoo, herb labneh

LAMB MEATBALLS ~ 20
harissa stewed tomato sauce, crumbled feta

LOADED HUMMUS *gf* ~ 28
pomegranate braised lamb, green tahini

CALAMARI ~ 25
olive tapenade, lemon garlic aioli

ZUCCHINI *v* ~ 13
crispy fried, yogurt dressing

ROASTED CAULIFLOWER *gf/v* ~ 19
sweet onion tahini, chili relish, dates

CHARRED OCTOPUS *gf* ~ 29
bell pepper vinaigrette, onion, cilantro pesto, espelette

OPEN FIRE ROASTED SHELLFISH PLATTER* *gf*

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

SMALL ~ 75 LARGE ~ 145

MAINS

LOBSTER SPAGHETTI ~ 65
sweet garlic tomato sauce, parmigiano reggiano, calabrian chili

TRUFFLE AGNOLOTTI *v* ~ 39
ricotta, parmigiano reggiano, fresh shaved truffles

SNAPPER *gf* ~ 53
blistered tomatoes, artichoke, roasted garlic & eggplant, cilantro pesto

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

SEA BASS *gf* ~ 62
heirloom tomato broth, fennel confit, citrus labneh

FROM THE HEARTH

LAMB RACK *gf* ~ 66
roasted squash, green olives, pine nuts, preserved lemon jus

SWORDFISH *gf* ~ 45
marinated olives, pine nuts, confit potatoes, cilantro, tomato sauce

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

8 OZ FILET* *gf* ~ 65
grilled broccolini, escarole, pearl onions, romesco, za'atar butter

16 OZ RIBEYE* *gf* ~ 71
hearth roasted peppers, zucchini, red onions, lemon gremolata, aged balsamic

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

Vegetables

ROSEMARY POTATOES *v*
roasted garlic lemon aioli
16

BRUSSELS SPROUTS *gf/v*
mushrooms, jamón, manchego
17

CURRIED CARROTS *gf/v*
pumpkin seeds, herbed labneh
15

GRILLED BROCCOLINI *gf/v*
escarole, pearl onions, romesco, manchego
14

ROASTED SQUASH *gf/v*
golden raisin, pine nuts, labneh
15

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 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.
**If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

MITCH BRUMELS, *Executive Chef* FTL FL TRAVIS CUSACK, *General Manager*

2200 N. Ocean Blvd. | Ft. Lauderdale, Florida 33305 | 754.778.7188 | CameronMitchell.com

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

pair with
CHILLED VEGETABLES *gf/v*
9

SALADS

TOMATO *gf/v*
heirloom tomatoes, marinated feta, red onion, bell pepper, red wine vinaigrette
19

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

GOLDEN BEET *gf/v*
avocado, apple, spiced pistachios, herb yogurt
18

PARMESAN GEM *gf*
sicilian white anchovies, jamón, oreganata breadcrumbs
17

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

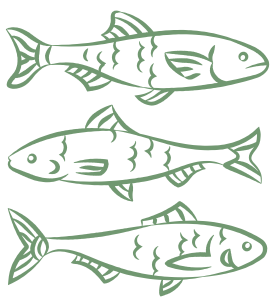
SIDES

ROSEMARY POTATOES *v* ~ 10

MACERATED FRUIT *gf/v* ~ 9

SPICED BACON *gf* ~ 8

JERUSALEM BAGEL, BUTTER & PRESERVES *v* ~ 7



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

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
19

TODAY'S OYSTERS* *gf*
6 ea

JUMBO SHRIMP *gf* COCKTAIL
harissa cocktail sauce
7 ea

TURKISH FLATBREAD

SPICY LAMB SAUSAGE
tomato sauce, feta
19

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

MUSHROOM *v*
caramelized onion, havarti, garlic
16

Starters

CARAMELIZED ONION BREAD *v* ~ 15
havarti, asiago, evoo, herb labneh

LAMB MEATBALLS ~ 20
harissa stewed tomato sauce, crumbled feta

CALAMARI ~ 25
olive tapenade, lemon garlic aioli

CINNAMON DATE BREAD *v* ~ 14
warm pull apart bread, orange icing, pistachio labneh butter

ROASTED CAULIFLOWER *gf/v* ~ 19
sweet onion tahini, chili relish, dates

LOADED HUMMUS *gf* ~ 28
pomegranate braised lamb, green tahini

ZUCCHINI *v* ~ 13
crispy fried, yogurt dressing

MEZZA PLATTER

your choice of

BEEF TENDERLOIN KABOB* ~ 28

CRISPY FALAFEL ~ 18

HEARTH GRILLED SHRIMP ~ 25

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

OPEN FIRE ROASTED SHELLFISH PLATTER* *gf*

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

SMALL ~ 75

LARGE ~ 145

MAINS

LAMB BURGER* *gf*
feta, roasted red pepper spread, arugula, za'atar fries
22

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

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

TRUFFLE AGNOLOTTI *v*
ricotta, parmigiano reggiano, fresh shaved truffles
39

SHRIMP SPAGHETTI
sweet garlic tomato sauce, parmigiano reggiano, calabrian chili
32

Brunch

JERUSALEM BAGEL* *gf/v*
6 min egg, avocado, heirloom tomato, tahini, hummus, arugula, fries
17

LOBSTER SCRAMBLE* *gf*
mascarpone, tomatoes, arugula, rosemary potato, lemon vinaigrette
33

MUSHROOM FRITTATA* *gf/v*
asiago, caramelized onions, hearth roasted peppers, avocado, arugula
19

SHAKSHUKA* *gf/v*
two harissa stewed eggs, roasted peppers, potatoes, feta, chives
21

TURKISH EGGS* *gf*
poached eggs, labneh, aleppo pepper, tomato chutney, serrano ham
20

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

FRENCH TOAST *v*
cinnamon orange swirl, mascarpone whipped, syrup, spiced bacon
19

SMOKED SALMON* *gf*
labneh spread, 6 min egg, tomato, cucumber, jerusalem bagel
23

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 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.
**If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

MITCH BRUMELS, *Executive Chef* FTL FL TRAVIS CUSACK, *General Manager*

2200 N. Ocean Blvd. | Ft. Lauderdale, Florida 33305 | 754.778.7188 | CameronMitchell.com

DEL MAR

COCKTAILS

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

OCEAN BOULEVARD MARGARITA
Milagro Reposado, Cointreau,
lime, citrus salt, Grand Marnier float
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
21

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

SPANISH G&T
Gin Mare, cucumber,
juniper, Fever-Tree
Mediterranean Tonic
19

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

PERONI 0.0
Non-Alcoholic Lager,
Italy 0.0%
6

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
Paso Robles, California
6oz 14 | *9oz* 21 | *btl* 56

By the Glass

CORAVIN

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

	6oz	*btl*
Darioush, Viognier, *Napa Valley, California*	32	128
Flowers, Pinot Noir, *Sonoma Coast, California*	36	144
Greppicaia, Superiore, *Bolgheri, Tuscany, Italy*	48	192
Caymus Vineyards, Cabernet Sauvignon, *Napa Valley, California*	45	180
Allegrini, Amarone Della Valpolicella Classico, *Veneto, Italy*	46	184

SPARKLING

	6oz	*btl*
Caposaldo, Prosecco, *Veneto, Italy*	13	52
Poema, Brut, Cava, *Catalonia, Spain*	12	48
Mionetto, Alcohol-Removed Sparkling, *Veneto, Italy*	12	48
Piper Sonoma, Brut Rosé, *North Coast, California*	16	64
Domaine Carneros, Brut, *Carneros, California*	20	80
Veuve Clicquot, "Réserve Cuvée," Brut, *Champagne, France*	33	132

WHITES

	6oz	*9oz*	*btl*
A to Z Wineworks, Riesling, *Oregon*	12	18	48
Bollini, Pinot Grigio, Vigneti delle Dolomiti, *Trentino, Italy*	13	19	52
Escarpment, Sauvignon Blanc, *Martinborough, New Zealand*	17	25	68
DAOU, Sauvignon Blanc, *Paso Robles, California*	13	19	52
Hubert Brochard, Sancerre, *Loire Valley, France*	22	33	88
Villa Sparina, Gavi di Gavi, *Piedmont, Italy*	14	21	56
AIX, Coteaux d'Aix en Provence, Rosé, *Provence, France*	18	27	72
Louis Jadot, Chablis, *Burgundy, France*	21	31	84
Big Salt, White Blend, *Oregon*	13	19	52
Alexakis, Assyrtiko, *Crete, Greece*	12	18	48
Acolytes, Chardonnay, *Santa Barbara County, California*	18	27	72
Sequoia Grove, Chardonnay, *Napa Valley, California*	22	33	88

Wine Availability is Subject to Change

REDS

	6oz	*9oz*	*btl*
Damilano, Barbera d'Asti, *Piedmont, Italy*	14	21	56
Belle Glos, "Las Alturas," Pinot Noir, *Santa Lucia Highlands, California*	20	30	80
Résonance, Pinot Noir, *Willamette Valley, Oregon*	24	36	96
Drumheller, Merlot, *Columbia Valley, Washington*	15	23	60
Dos Lusíadas, "Eleivera," *Douro, Portugal*	14	21	56
Antinori, "Pèppoli," Chianti Classico, *Tuscany, Italy*	17	25	68
D.V. Catena, "Tinto Histórico," Red Blend, *Mendoza, Argentina*	17	25	68
Intrinsic, Cabernet Sauvignon, *Columbia Valley, Washington*	14	21	56
Lassègue, "Les Cadrans," Saint Émilion Grand Cru, *Bordeaux, France*	19	28	76
Justin, Cabernet Sauvignon, *Paso Robles, California*	14	21	56
Arcanum, "II Fauno," Toscana, *Tuscany, Italy*	21	31	84
Quilt, Cabernet Sauvignon, *Napa Valley, California*	24	36	96
Orin Swift, "Abstract," Red Blend, *California*	29	43	116

BEER

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

PERONI NASTRO AZZURRO
Lager, *Italy*
5.1% ~ 8.5

MYTHOS HELLENIC LAGER
European Lager, *Greece*
5.0% ~ 8.5

ESTRELLA DAMM LAGER
International Pale Lager,
Spain
5.4% ~ 8.5

CORONA
Mexican Lager,
Mexico City, Mexico
4.6% ~ 7

MICHELOB ULTRA
Light Lager, *St. Louis, MO*
4.2% ~ 6.5

DEL MAR

Sweets

BLUEBERRY TART
lemon, mascarpone whipped cream
15

TURKISH MOCHA TORTE *gf*
chocolate mousse, whipped cream, coffee crumble
15

Olive Oil Cake
seasonal fruit, pine nut streusel, whipped mascarpone, saba
16

BAKLAVA
pistachio walnut, ice cream
15

FROZEN GREEK YOGURT
orange marmalade, olive oil cake, honey, candied walnuts
12

Espresso Martini ~ 19
Ketel One, espresso, Cantera Negra Café, silky foam

AFTER DINNER

Greece

OUZO OF PLOMARI 1894 *Ouzo* ~ 14
METAXA 7 STARS *Brandy* ~ 11
KLEOS *Mastiha* ~ 13

France

CHÂTEAU SUDUIRAUT *Sauternes* ~ 25
PÈRE MAGLOIRE V.S.O.P. *Calvados* ~ 14
CHÂTEAU D'YQUEM *Sauternes 375ml Bottle* ~ 600

Italy

GRAPPA DI NONINO ~ 18
GRAPPA DI SASSICAIA ~ 35

Portugal

GRAHAMS'S SIX GRAPES *Ruby Port* ~ 12
WARRE'S OTIMA 20YR *Port* ~ 20
MAYNARD'S 40YR *Port* ~ 25

Spain

LUSTAU EAST INDIA SOLERA ~ 12

New World

FERRARI CARANO
"EL DORADO NOIR" *Black Muscat* ~ 15
ROYAL TOKAJI RED LABEL *Aszú* ~ 23
INNISKILLIN *Icewine* ~ 23

gf ~ gluten-free friendly upon request

2200 N. Ocean Blvd. | Ft. Lauderdale, Florida 33305 | 754.778.7188 | CameronMitchell.com

DEL MAR

Early Dining Menu

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

STARTERS

Choice of

HUMMUS *gf/v*

SPICY FETA *v*

TZATZIKI *gf/v*

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

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

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

MAINS

Choice of

LOBSTER SPAGHETTI ~ 65
sweet garlic tomato sauce,
parmigiano reggiano, calabrian chili

SNAPPER *gf* ~ 53
blistered tomatoes, artichoke,
roasted garlic & eggplant, cilantro pesto

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

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

8 OZ FILET* *gf* ~ 65
grilled broccolini, escarole, pearl onions,
romesco, za'atar butter

16 OZ RIBEYE* *gf* ~ 71
hearth roasted peppers, zucchini, red onions,
lemon gremolata, aged balsamic

Sweets

Choice of

OLIVE OIL CAKE
seasonal fruit, pine nut streusel,
whipped mascarpone, saba

BAKLAVA
pistachio walnut,
ice cream

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

MITCH BRUMELS, *Executive Chef* FTL FL TRAVIS CUSACK, *General Manager*

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
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.
**If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

2200 N. Ocean Blvd. | Ft. Lauderdale, Florida 33305 | 754.778.7188 | CameronMitchell.com

DEL MAR

Wine by the Bottle

Whites

CHAMPAGNE

	btl
Lanson, "Rosé Label," Brut Rosé, *France*	157
Gosset, "Grand Rosé," Brut Rosé, *France*	203
Ruinart, Blanc de Blancs, *France*	180
Pommery, "Apanage," Brut, *France*	135
Laurent Perrier, "Cuvée Rosé," Brut Rosé, *France*	210
Charles Heidsieck, Blanc de Blancs, *France*	227
Perrier-Jouët, "Belle Époque," *Champagne, France*	344

OTHER SPARKLING

	btl
Prosper Maufoux, Crémant de Bourgogne, Brut, *Burgundy, France*	50
Argyle, Brut, *Willamette Valley, Oregon*	63
Pierre Sparr, Crémant d'Alsace, Brut, "Réserve," *Alsace, France*	54
Schramsberg, Rosé, *Napa Valley, California*	93
J Vineyards & Winery, Rosé, *Russian River Valley, California*	70
Barone Pizzini, "Animante," Brut, Franciacorta, *Lombardy, Italy*	90
Jansz, Premium Cuvée, Brut, *Tasmania, Australia*	65

ROSÉ

	btl
Argyle, *Willamette Valley, Oregon*	50
Figuière, "Méditerranée," *Provence, France*	46
Whispering Angel, *Provence, France*	50
Gaia, "14-18h," *Péloponnèse, Greece*	43

CHARDONNAY

	btl
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 Crée, 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 Chevalières, *Meursault, Burgundy, France*	252
Domaine J.A. Ferret, Pouilly Fuissé, *Burgundy, France*	150

UNIQUE WHITES

	btl
Pieropan, Soave Classico, *Veneto, Italy*	43
Terlato, Pinot Grigio, Friuli Colli Orientali, *Friuli-Venezia Giulia, 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

Reds

PINOT NOIR

	btl
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, *Los 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

	btl
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

	btl
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
Château 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
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, *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 Gratez, "Testametta," Toscana, *Tuscany, Italy*	238
Antinori, "Guado al Tasso," Bolgheri Superiore, *Tuscany, Italy*	323
Château Lassègue, Bordeaux, Saint-Emilion Grand Cru, *Bordeaux, France*	143
Rodney Strong, "Symmetry," *Sonoma Coast, 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

	btl
Brut, Laurent-Perrier, "Grand Siècle Grande Cuvée," *Champagne, France, NV*	390
Brut, Dom Pérignon, *Champagne, France, 2015*	510
Brut, Piper-Heidsieck, "Rare," *Champagne, France, 2013*	375
Blanc de Blancs, J. Schram, *Napa Valley, California, 2016*	284
Riesling, Trimbach, "Cuvée Frederic Emile," *Alsace, France, 2017*	225
Chassagne 1er Cru, Louis Latour, "Cailleret," *Burgundy, France, 2020*	370
Puligny-Montrachet, 1er Cru, Louis Latour, "Sous le Puits," *Burgundy, France, 2023*	313
Bourgogne Blanc, Domaine Leflaive, *Burgundy, France, 2022*	311

REDS

	btl
Brunello di Montalcino, Biondi Santi, *Tuscany, Italy, 2017*	466
Barbaresco, Gaja, "Sori Tildin," *Piedmont, Italy, 2021*	1775
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
Cabernet Sauvignon, Caymus Vineyard, "Special Selection," *Napa Valley, California, 2019*	485
Cabernet Sauvignon, Silver Oak, *Napa Valley, California, 2019*	335
Cabernet Sauvignon, Continuum, "Sage Mountain Vineyard," *Napa Valley, California, 2021*	620
Cabernet Sauvignon, Trefethen, "HaLo," *Oak Knoll District of Napa Valley, California, 2021*	438
Cabernet Sauvignon, Celani Family Vineyards, "Ardore," *Napa Valley, California, 2019*	410
Cabernet Sauvignon, Fortunate Son, "The Warrior," *Napa Valley, California, 2019*	700
Red, Joseph Phelps, "Insignia," *Napa Valley, California, 2019*	510
Cabernet Sauvignon, J. Davies, "Diamond Mountain Estate," *Napa Valley, California, 2022*	279
Cabernet Sauvignon, Shafer, "Hillside Select," *Napa Valley, California, 2021*	688
Hundred Acre, "Ark," *Napa Valley, California, 2022*	1432

2200 N. Ocean Blvd. | Ft. Lauderdale, Florida 33305 | 754.778.7188 | CameronMitchell.com

DEL MAR

Spirits

WHISKEY & BOURBON

1792 Small Batch, *Kentucky*
Angel's Envy, *Kentucky*
Baker's, *Kentucky*
Basil Hayden, *Kentucky*
Basil Hayden Toasted Barrel, *Kentucky*
Blanton's, *Kentucky*
Booker's, *Kentucky*
Buffalo Trace, *Kentucky*
Bulleit, *Kentucky*
Eagle Rare 10yr, *Kentucky*
E.H. Taylor Small Batch, *Kentucky*
Elijah Craig Barrel Proof, *Kentucky*
Elijah Craig Small Batch, *Kentucky*
Elijah Craig Toasted Barrel, *Kentucky*
Gentleman Jack, *Tennessee*
Horse Soldier, *Kentucky*
Jefferson's Ocean, *Kentucky*
Knob Creek, *Kentucky*
Maker's Mark, *Kentucky*
Maker's 46 French Oaked, *Kentucky*
Michter's Small Batch, *Kentucky*
Old Forester 1870, *Kentucky*
Old Forester 1920, *Kentucky*
Russell's Reserve 10yr, *Kentucky*
Traveler's, *Kentucky*
Woodford Reserve, *Kentucky*
Woodford Double Oak, *Kentucky*

SCOTCH

Balvenie 14yr Caribbean Cask
Balvenie 12yr Doublewood
Chivas 12yr
Chivas 18yr
Dalmore 12yr
Dalmore Portwood
Dewar's 18yr
Glenfiddich 12yr
Glenfiddich 18yr
Glenlivet 12yr
Glenlivet 15yr
Johnnie Walker Black
Johnnie Walker Blue
Johnnie Walker Gold
Johnnie Walker Green
Johnnie Walker Red
Laphroaig 10yr
Macallan 12yr
Macallan 15yr
Macallan 18yr
Macallan 25yr
Macallan Rare Cask
Oban 14yr

2200 N. Ocean Blvd.
Ft. Lauderdale, Florida 33305 | 754.778.7188
CameronMitchell.com

RYE

Angel's Envy Rye, *Kentucky*
Basil Hayden Dark Rye, *Kentucky*
Bulleit Rye, *Kentucky*
Michter's Straight Rye, *Kentucky*
Sazerac 6yr Rye, *Kentucky*
WhistlePig Piggyback 6yr Rye, *Vermont*
WhistlePig 10yr Rye, *Vermont*
WhistlePig 12yr Rye, *Vermont*
WhistlePig 15yr Rye, *Vermont*
Woodford Rye, *Kentucky*

ADDITIONAL WHISKEY

Canadian Club
Crown Royal
Jack Daniel's
Jameson
Jameson 18yr
Nikka Single Malt
Redbreast
Suntory Toki

TEQUILA & MEZCAL

Casamigos Añejo
Casamigos Blanco
Casamigos Mezcal
Casamigos Reposado
Clase Azul Añejo
Clase Azul Gold Ultra
Clase Azul Mezcal Durango
Clase Azul Plata
Clase Azul Reposado
Código Añejo
Código Blanco
Código Reposado
Código Reposado Rosa
Don Fulano Añejo
Don Fulano Blanco
Don Fulano Reposado
Don Julio 1942
Don Julio Añejo
Don Julio Blanco
Don Julio Reposado
Flecha Azul Añejo
Flecha Azul Blanco
Flecha Azul Reposado
Herradura Blanco
Ilegal Mezcal Joven
Komos Añejo Cristalino
Komos Añejo Riserva
Komos Extra Añejo
Komos Reposado Rosa
Lalo Blanco
Los Linderos Blanco
Los Linderos Reposado
Milagro Reposado
Patrón Silver
Rey Supremo Añejo
Rey Supremo Blanco
Rey Supremo Reposado