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*
7

ARTICHOKE *gf/v*
9

Loaded Hummus

pomegranate braised lamb, green tahini *gf*
28

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
18

TODAY'S OYSTERS* *gf*
6 pc. ~ 30

JUMBO SHRIMP *gf* COCKTAIL
harissa cocktail sauce
4 pc. ~ 28

Starters

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

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

LAMB MEATBALLS ~ 20
harissa stewed tomato sauce, crumbled feta

CALAMARI ~ 25
olive tapenade, lemon garlic aioli

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

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

CHARRED OCTOPUS *gf* ~ 31
bell pepper vinaigrette, potato, cilantro pesto, espelette

ZUCCHINI *v* ~ 13
crispy fried, yogurt dressing

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
16

GOLDEN BEET *gf/v*
avocado, apple, spiced pistachios, herb yogurt
17

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

LEMON FETA *gf/v*
gem lettuce, scallion, mint, dill, lemon vinaigrette
14

OPEN FIRE ROASTED SHELLFISH PLATTER* *gf*

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

SMALL ~ 75 LARGE ~ 145

FLATBREADS

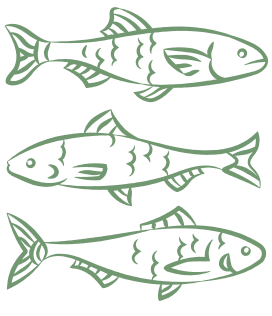
SPICY LAMB SAUSAGE
tomato sauce, feta
19

TOMATO & OLIVE *v*
artichoke, garlic, labneh
15

MUSHROOM *v*
caramelized onion, havarti, garlic
17

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

SHRIMP
basil pesto, calabrian chili, mozzarella
19



MAINS

LOBSTER SPAGHETTI ~ 66
sweet garlic tomato sauce, parmigiano reggiano, calabrian chili

GOAT CHEESE RAVIOLI *v* ~ 33
lemon butter, evoo, pistachio

SNAPPER *gf* ~ 54
blistered tomatoes, roasted fennel, eggplant, cilantro

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

SWORDFISH *gf* ~ 49
couscous, almonds, beets, harissa vinaigrette

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

SEA BASS *gf* ~ 64
heirloom tomato broth, fennel confit, labneh

FROM THE HEARTH

14 OZ LAMB CHOPS* *gf* ~ 66
roasted squash, lamb reduction

8 OZ FILET* *gf* ~ 67
romesco, charred broccolini, manchego

8 OZ SKIRT STEAK* *gf* ~ 56
za'atar fries, poblano chimichurri

16 OZ RIBEYE* *gf* ~ 73
roasted peppers & zucchini, red wine aged balsamic

ROASTED CHICKEN *gf* ~ 39
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
15

OLIVE CRUSHED POTATOES *gf/v*
olives, evoo
16

GRILLED BROCCOLINI *gf/v*
romesco, manchego
15

LEMON POTATOES *v*
citrus gremolata
14

ROASTED CARROTS *gf/v*
pistachio, pomegranate molasses
14

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

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**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.

PHILLIP LIESENFELD, *Executive Chef* NPLS FL DAVID LAMARCA, *General Manager*

494 Fifth Avenue South | Naples, Florida 34102 | 239.350.0134 | 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*
7

ARTICHOKE *gf/v*
9

Loaded Hummus

pomegranate braised lamb, green tahini *gf*
28

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
18

TODAY'S OYSTERS* *gf*
6 pc. ~ 30

JUMBO SHRIMP *gf* COCKTAIL
harissa cocktail sauce
4 pc. ~ 28

Starters

CINNAMON DATE BREAD *v* ~ 13
warm pull apart bread, orange icing, pistachio labneh butter

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

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

CALAMARI ~ 25
olive tapenade, lemon garlic aioli

LAMB MEATBALLS ~ 20
harissa stewed tomato sauce, crumbled feta

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

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

ZUCCHINI *v* ~ 13
crispy fried, yogurt dressing

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
16

GOLDEN BEET *gf/v*
avocado, apple, spiced pistachios, herb yogurt
17

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

ADD TO ~ ANY SALAD ~
+ Salmon ~ 14 / + Chicken ~ 11*
+ Shrimp ~ 21

FLATBREADS

SPICY LAMB SAUSAGE
tomato sauce, feta
19

TOMATO & OLIVE *v*
artichoke, garlic, labneh
15

MUSHROOM *v*
caramelized onion, havarti, garlic
17

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

SHRIMP
basil pesto, calabrian chili, mozzarella
19

MEZZA PLATTER

your choice of

BEEF TENDERLOIN KABOB* ~ 29

CRISPY FALAFEL ~ 18

HEARTH GRILLED SHRIMP ~ 26

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
24

ROASTED CHICKEN *gf*
spiced carrots, pistachio, onion jus
39

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

8 OZ SKIRT STEAK* *gf*
za'atar fries, poblano chimichurri
56

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

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
16

LOBSTER SCRAMBLE* *gf*
mascarpone, tomatoes, arugula, lemon potatoes, lemon vinaigrette
32

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

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

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

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

SMOKED SALMON* *gf*
labneh spread, 6 min egg, tomato, cucumber, jerusalem bagel
22

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

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DEL MAR

SPRITZ

Beach Party
Aperol, pineapple,
lemon, strawberry,
sparkling rosé
18

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

COCKTAILS

5TH AVENUE MARGARITA
Milagro Reposado, orange,
peach, poblano
19

CUCUMBER REFRESHER
The Botanist,
pineapple, cucumber
18

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

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

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

OLD FASHIONED
Buffalo Trace, fig-infusion,
Angostura bitters
21

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

ESPRESSO MARTINI
Belvedere, espresso,
Cantera Negra Café, silky foam
19

PROOFLESS

GRAPEFRUIT
GINGER MOJITO
Giffard Pamplemousse,
muddled mint & lime
11

MARGARITA
Ritual Agave Alternative,
lime juice, citrus salt
12

FRAPPE
vigorously shaken with
brown sugar and cream
8

HEINEKEN 0.0
Non-Alcoholic Lager,
Netherlands 0.0%
8

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

CORAVIN

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

	6oz	*btl*
Patz & Hall, "Dutton Ranch," Chardonnay, *Russian River Valley, California*	32	128
Flowers, Pinot Noir, *Sonoma Coast, California*	32	128
Gaja Ca'Marcanda, "Magari," Toscana, *Bolgheri, Tuscany, Italy*	50	200
Caymus Vineyards, Cabernet Sauvignon, *Napa Valley, California*	47	188
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
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*
AIX, Coteaux d'Aix en Provence, Rosé, *Provence, France*	18	27	72
A to Z Wineworks, Riesling, *Oregon*	12	18	48
Big Salt, White Blend, *Oregon*	13	19	52
Bollini, Pinot Grigio, Vigneti delle Dolomiti, *Trentino, Italy*	13	19	52
Escarpment, Sauvignon Blanc, *Martinborough, New Zealand*	17	25	68
Pighin, Sauvignon Blanc, *Friuli, Italy*	13	19	52
Hubert Brochard, Sancerre, *Loire Valley, France*	22	33	88
Villa Sparina, Gavi di Gavi, *Piedmont, Italy*	14	21	56
Peyrassol, "Les Commandeurs," Blanc, *Provence, France*	19	28	76
Alexakis, Assyrtiko, *Crete, Greece*	12	18	48
Acolytes, Chardonnay, *Santa Barbara, California*	18	27	72
Sequoia Grove, Chardonnay, *Napa Valley, California*	22	33	88

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
João Portugal Ramos, "Vila Santa," Reserva Red, *Alentejo, Portugal*	14	21	56
Antinori, "Pèppoli," Chianti Classico, *Tuscany, Italy*	17	25	68
D.V. Catena, "Tinto Histórico," Red Blend, *Mendoza, Argentina*	16	26	64
Skaramuča, Plavac Mali, *Dalmatia, Croatia*	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

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% ~ 8.5

MYTHOS HELLENIC
LAGER
European Lager,
Greece
5% ~ 8.5

ESTRELLA
DAMM LAGER
International Pale Lager,
Spain
5.4% ~ 8

CORONA
Mexican Lager,
Mexico City, Mexico
4.6% ~ 6

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

DEL MAR

Sweets

TURKISH
MOCHA TORTE *gf*
coffee crumble,
mascarpone whipped
cream
14

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

Olive Oil Cake *v*
seasonal fruit, pine nut streusel,
whipped mascarpone, saba
17

BAKLAVA *v*
pistachio, walnut,
honey, ice cream
16

LEMON TART
shortbread crust,
blueberry sauce
17

Espresso Martini ~ 19
Belvedere, 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
CLARENDELLE AMBERWINE *Monbazillac* ~ 15
PÈRE MAGLOIRE V.S.O.P. *Calvados* ~ 14
CHÂTEAU D'YQUEM *Sauternes 375ml Bottle* ~ 600

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

Italy

GRAPPA DI NONINO ~ 18
GRAPPA DI SASSICAIA ~ 35
CANTINE COLOSI "PASSITO SICILIA" *Muscat* ~ 15
NOBLECUT LIMONCELLO ~ 14

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

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DEL MAR

Early Dining Menu

With the purchase of any Entrée ~ Please 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 ~ 66
sweet garlic tomato sauce,
parmigiano reggiano, calabrian chili

SNAPPER *gf* ~ 54
blistered tomatoes, roasted fennel,
eggplant, cilantro

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

ROASTED CHICKEN *gf* ~ 39
spiced carrots, pistachio,
onion jus

8 OZ FILET* *gf* ~ 67
romesco, charred broccolini,
manchego

16 OZ RIBEYE* *gf* ~ 73
roasted peppers & zucchini,
red wine aged balsamic

Sweets

Choice of

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

BAKLAVA
pistachio, walnut,
honey, ice cream

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

PHILLIP LIESENFELD, *Executive Chef* NPLS FL DAVID LAMARCA, *General Manager*

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DEL MAR

Wine by the Bottle

Whites

CHAMPAGNE

	btl
Lanson, "Rosé Label," Brut Rosé, *France*	155
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*	208
Charles Heidsieck, Blanc de Blancs, *France*	227
Leclerc Briant, "Réserve," Brut, *France*	152
Laurent Perrier, "Grand Siècle," Brut, *France*	518
Dom Pérignon, Brut, *France*	510

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
J Vineyards & Winery, Rosé, *Russian River Valley, California*	77
Barone Pizzini, "Animante," Franciacorta, Brut, *Lombardy, Italy*	100

ROSÉ

	btl
Argyle, *Willamette Valley, Oregon*	50
Figuière, "Méditerranée," *Provence, France*	46
M. Chapoutier, "Belleruche," *Rhône, France*	50
Susana Balbo, "Signature," *Mendoza, Argentina*	57
Gaia, "4-6h," *Péloponnèse, Greece*	43

Reds

PINOT NOIR

	btl
Joseph Faiveley, Bourgogne, *Burgundy, France*	115
Joseph Drouhin, Chorey Les Beaune, *Burgundy, France*	100
Volnay, Domaine Lucien Boillot, *Burgundy, France*	209
WillaKenzie Estate, *Willamette Valley, Oregon*	107
Calera, "Ryan Vineyard," *Mount Harlan, California*	205
Robert Sinskey, Los Carneros, *Napa Valley, California*	135
Brooks, "Janus," *Willamette Valley, Oregon*	123
EnRoute, "Les Pommiers," *Russian River Valley, California*	105
Domaine Serene, "Evenstad Reserve," *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

	btl
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
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

CHARDONNAY

	btl
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

INTERESTING WHITES

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

INTERESTING REDS

	btl
Bruno Giacosa, Nebbiolo d'Alba, *Piedmont, Italy*	92
Poggio al Tesoro Il Sergio, *Bolgheri, Italy*	90
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 Alto Moncayo, Garnacha, *Campo de Borja, Spain*	120
Château 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 Père 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
Rodney Strong, "Symmetry," *Sonoma Coast, California*	160
San Simeon, "Stormwatch Estate Reserve," Red Blend, *Paso Robles, California*	160
Stags' Leap Winery, Petite Sirah, *Napa Valley, California*	98

Captain's List

SPARKLING

	btl
Blanc de Blancs, Michelle Forget, Premier Cru, *Ludes, France, 2020*	155
Perrier-Jouet, "Belle Époque," *Champagne, France, 2016*	345
Brut Rosé, Billecart-Salmon, *Champagne, France, NV*	215
Brut, Billecart-Salmon, Reserve, *Champagne, France, NV*	132

WHITES

	btl
Riesling, Trimbach, "Cuvée Frédéric Émile," *Alsace, France, 2019*	112
Grand Cru Classé, Château Couhins, *Pessac-Leognan, France, 2023*	100
Sauvignon Blanc, Simon Family Estate, "Golden Ore," *Napa Valley, California, 2021*	189
Chardonnay, Fantesca Estate, *Russian River Valley, Sonoma, 2020*	157
Chardonnay, Arista, *Russian River Valley, California, 2021*	160

REDS

	btl
Barolo, Daniele Conterno, Bussia Riserva, *2022*	211
Pinot Noir, Kosta Browne, "Gap's Crown Vineyard," *Sonoma Coast, California, 2022*	285
Vosne-Romanée, Caroline Parent, *Burgundy, France, 2023*	324
Cabernet Sauvignon, Simon Family Estate, Reserve, *Napa Valley, California, 2021*	311
Malbec, Bodega Catena Zapata, "Argentino Vineyard," *Mendoza, Argentina, 2022*	230
Cabernet Franc, Jarvis, Cave Fermented, "Estate Grown," *Napa Valley, California, 2021*	330
Bolgheri Sassicaia, Tenuta San Guido, "Sassicaia," *Tuscany, Italy, 2023*	512
Bodegas Vega Sicilia, "Unico," Ribera del Duero, *Castilla Y León, Spain, 2015*	1100
Cabernet Sauvignon, Caymus Vineyards, "Special Selection," *Napa Valley, California, 2020*	412
Cabernet Sauvignon, Silver Oak, *Napa Valley, California, 2020*	322

REDS

	btl
Cabernet Sauvignon, Alpha Omega, *Napa Valley, California, 2022*	330
Cabernet Sauvignon, Ghost Block, "Estate," *Oakville, California, 2022*	160
Cabernet Sauvignon, Burgess Cellars, Reserve, "Hillside Vineyards," *Napa Valley, California, 2014*	216
Cabernet Sauvignon, Far Niente, *Napa Valley, California, 2023*	235
Duckhorn, "The Discussion," *Napa Valley, California, 2020*	375
Cabernet Sauvignon, Celani Family Vineyards, *Mount Veeder, Napa Valley, California, 2019*	312
Cabernet Sauvignon, Shafer, "Hillside Select," *Stags' Leap District, Napa Valley, California, 2021*	687
Opus One, *Napa Valley, California, 2022*	800
Quintessa, *Rutherford, California, 2022*	478
Barolo, Roberto Voerzio, "La Morra," *Piedmont, Italy, 2019*	850
Cabernet Sauvignon, Anakota, "Helena Dakota Vineyard," *Knights Valley, California, 2019*	375
Cabernet Sauvignon, Carpe Vinum, "Reisacher Vineyard," *Knights Valley, California, 2018*	238
Red, Joseph Phelps, "Insignia," *Napa Valley, California, 2022 & 2023*	685
Cabernet Sauvignon, Hailstone Vineyards, "The Proprietor's Reserve," *Howell Mountain, California, 2019*	319
Corral 120, Gran Reserva, *Rioja, Spain, 1976*	435
Cabernet Sauvignon, Paul Hobbs, "To Kalon Vineyard," *Napa Valley, California, 2017*	900
Cabernet Sauvignon, Hundred Acre, "Morgan's Way," *Napa Valley, California, 2022*	1200
Cabernet Sauvignon, Hundred Acre, "Ark," *Napa Valley, California, 2023*	1200
Cabernet Sauvignon, Hundred Acre, "Wraith," *Napa Valley, California, 2022*	1200

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DEL MAR

Spirits

WHISKEY & BOURBON

Angel's Envy, *Kentucky*
Baker's, *Kentucky*
Basil Hayden, *Kentucky*
Basil Hayden 10yr, *Kentucky*
Blanton's, *Kentucky*
Buffalo Trace, *Kentucky*
Bulleit, *Kentucky*
Eagle Rare 10yr, *Kentucky*
E.H. Taylor Small Batch, *Kentucky*
E.H. Taylor Single Barrel, *Kentucky*
E.H. Taylor Rye, *Kentucky*
Gentleman Jack, *Tennessee*
Knob Creek, *Kentucky*
Michter's Small Batch, *Kentucky*
Olde St. Nick Cask Strength, "Summer Rye" *Kentucky*
Olde St. Nick Ancient Cask, "Immaculata" *Kentucky*
Rare Perfection 14yr, *Canada*
Rare Perfection 15yr, *Canada*
Stagg Barrel Proof, *Kentucky*
Woodford Reserve, *Kentucky*
Woodford Double Oak, *Kentucky*

SCOTCH

Auchentoshan Three Wood
Balvenie 14yr
Caol Ila 12yr
Chivas 18yr
Glenfiddich 12yr
Glengoyne 25yr
Glenlivet 12yr
Glenlivet 25yr
Glenmorangie 12yr
Glenmorangie 14yr
Glenmorangie 18yr
Johnnie Walker Gold
Johnnie Walker Black
Johnnie Walker Blue
Laphroaig 10yr
Macallan 12yr
Macallan 15yr
Macallan 18yr
Macallan 25yr
Oban

RYE

Angel's Envy Rye, *Kentucky*
Basil Hayden Dark Rye, *Kentucky*
Bulleit Rye, *Kentucky*
Knob Creek Rye, *Kentucky*
Michter's Straight Rye, *Kentucky*
Olde St. Nick Ancient Cask 8yr Rye, *Kentucky*
Sazerac Rye, *Louisiana*
WhistlePig Piggyback, *Vermont*
WhistlePig 10yr Rye, *Vermont*
WhistlePig 12yr Rye, *Vermont*

IRISH WHISKY

Jameson
Jameson 18yr
Redbreast
Slainte

TEQUILA & MEZCAL

G4 Blanco
G4 Reposado
Casamigos Blanco
Casamigos Reposado
Casamigos Añejo
Casa Dragones Blanco
Casa Dragones Joven
Clase Azul Plata
Clase Azul Reposado
Clase Azul Añejo
Clase Azul Gold Ultra
Don Julio Silver
Don Julio Reposado
Don Julio Añejo
Don Julio 1942
El Silencio *80 Proof Rare*
Ilegal Mezcal
Komos Añejo Cristalino
Komos Reposado Rosa
Lalo Blanco
Los Vecinos Mezcal
Ocho Blanco
Ocho Reposado
Patrón Silver
Tromba Blanco
Tromba Reposado