DEL MAR

COLUMBUS MENUS

DINNER

DIPS & SPREADS

served with house made pita

HUMMUS
$8 Gluten-Free and Vegetarian Options Available

ROASTED RED PEPPER
$9 Vegetarian Options Available

SPICY FETA
$9 Vegetarian Options Available

TZATZIKI
$8 Gluten-Free and Vegetarian Options Available

ARTICHOKE
$9 Gluten-Free and Vegetarian Options Available

LOADED HUMMAS
$24 Gluten-Free Options Available
pomegranate braised lamb, green tahini

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

TURKISH FLATBREAD

SPICY LAMB SAUSAGE
$17
tomato sauce, feta

TOMATO & OLIVE

$14 Vegetarian Options Available
artichoke, garlic, labneh

MUSHROOM
$15 Vegetarian Options Available
caramelized onion, havarti, garlic

PEPPERS & ONIONS
$15
asiago, harissa, herbs

SHRIMP
$19
basil pesto, calabrian chili, mozzarella

COLD

TODAY'S OYSTERS*
6pc for $28 Gluten-Free Options Available

JUMBO SHRIMP COCKTAIL
4pc for $24 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*
$16 Gluten-Free Options Available
orange, radish, pickled red onions, cilantro

OPEN FIRE ROASTED SHELLFISH PLATTER*
SMALL FOR $69 | LARGE FOR $130
Gluten-Free Options Available
south African lobster tail, scallops, prawns, clams, mussels, garlic, lemon

SALADS

TOMATO
$17 Gluten-Free and Vegetarian Options Available

heirloom tomatoes, marinated feta, red onion, bell pepper, red wine vinaigrette

MIXED GREENS
$14 Gluten-Free and Vegetarian Options Available
manchego cheese, marcona almonds, lemon evoo

GOLDEN BEET
$15 Gluten-Free and Vegetarian Options Available
avocado, apple, spiced pistachios, herb yogurt

PARMESAN GEM
$14 Gluten-Free Options Available
sicilian white anchovies, oreganata breadcrumbs

LEMON FETA
$13 Gluten-Free and Vegetarian Options Available
gem lettuce, scallion, mint, dill, lemon vinaigrette

STARTERS

CARAMELIZED ONION BREAD
$14 Vegetarian Options Available
havarti, asiago, evoo, herb labneh

BACON WRAPPED DATES
$15 Gluten-Free Options Available
manchego, lemon gremolata

LAMB MEATBALLS
$16
harissa stewed tomato sauce, crumbled feta

CALAMARI
$22
olive tapenade, lemon garlic aioli

ROASTED CAULIFLOWER
$16 Gluten-Free and Vegetarian Options Available
sweet onion tahini, chili relish, dates

BAKED FETA
$19 Vegetarian Options Available
apricot chili jam, candied walnuts

CHARRED OCTOPUS

$27 Gluten-Free Options Available
bell pepper vinaigrette, onion, cilantro pesto, espelette

ZUCCHINI
$14 Vegetarian Options Available
crispy fried, yogurt dressing

MAINS

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

GOAT CHEESE RAVIOLI
$31 Vegetarian Options Available
lemon butter, evoo, pistachio

SNAPPER
$49 Gluten-Free Options Available
blistered tomatoes, artichoke, roasted fennel, eggplant, cilantro

SALMON*
$47 Gluten-Free Options Available
roasted cauliflower, garlic, red grapes, cauliflower purée

SWORDFISH
$45 Gluten-Free Options Available
couscous, almonds, beets, harissa vinaigrette

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

SEA BASS
$59 Gluten-Free Options Available
heirloom tomato broth, fennel confit, citrus labneh

FROM THE HEARTH

14 OZ LAMB CHOPS*
$67 Gluten-Free Options Available
roasted squash, lamb reduction

8 OZ FILET*
$62 Gluten-Free Options Available

romesco, charred broccolini, manchego

10 OZ SKIRT STEAK
$52 Gluten-Free Options Available
za'atar fries, pepper relish

16 OZ RIBEYE*
$72 Gluten-Free Options Available
roasted peppers & zucchini, red wine aged balsamic

ROASTED CHICKEN
$36 Gluten-Free Options Available
spiced carrots, pistachio, onion jus

BRANZINO
$59 Gluten-Free Options Available
olive oil crushed potatoes, radicchio, frisée, lemon caper vinaigrette

VEGETABLES

BUTTERNUT SQUASH
$14 Gluten-Free and Vegetarian Options Available
golden raisins, pine nuts

OLIVE CRUSHED POTATOES
$14 Gluten-Free and Vegetarian Options Available
olives, evoo

GRILLED BROCCOLINI
$12 Gluten-Free and Vegetarian Options Available
romesco, manchego

LEMON POTATOES
$12 Vegetarian Options Available
citrus gremolata

ROASTED CARROTS
$13 Gluten-Free and Vegetarian Options Available
pistachio, pomegranate molasses

LUNCH

DIPS & SPREADS

served with house made pita

HUMMUS
$8 Gluten-Free and Vegetarian Options Available

ROASTED RED PEPPER
$9 Vegetarian Options Available

SPICY FETA
$9 Vegetarian Options Available

TZATZIKI
$8 Gluten-Free and Vegetarian Options Available

ARTICHOKE
$9 Gluten-Free and Vegetarian Options Available

LOADED HUMMAS
$24 Gluten-Free Options Available
pomegranate braised lamb, green tahini

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

TURKISH FLATBREAD

served with gem salad, feta, citrus dressing

SPICY LAMB SAUSAGE
$20
tomato sauce, feta

TOMATO & OLIVE
$17 Vegetarian Options Available
artichoke, garlic, labneh

MUSHROOM
$18 Vegetarian Options Available
caramelized onion, havarti, garlic

PEPPERS & ONIONS

$18
asiago, harissa, herbs

SHRIMP
$22
basil pesto, calabrian chili, mozzarella

COLD

TODAY'S OYSTERS*
6pc for $28 Gluten-Free Options Available

JUMBO SHRIMP COCKTAIL
4pc for $24 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*
$16 Gluten-Free Options Available
orange, radish, pickled red onions, cilantro

MEZZA PLATTER

hummus, feta, gem lettuce, scallions, mint, dill, evoo, lemon, pita
your choice of

BEEF TENDERLOIN KABOB*
$27

CRISPY FALAFEL
$19

HEARTH GRILLED SHRIMP
$23

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

SALADS

Add to any salad
salmon* for $14 | chicken for $11 | shrimp for $18

TOMATO
$17 Gluten-Free and Vegetarian Options Available
heirloom tomatoes, marinated feta, red onion, bell pepper, red wine vinaigrette

MIXED GREENS
$14 Gluten-Free and Vegetarian Options Available
manchego cheese, marcona almonds, lemon evoo

GOLDEN BEET
$15 Gluten-Free and Vegetarian Options Available
avocado, apple, spiced pistachios, herb yogurt

PARMESAN GEM
$14 Gluten-Free Options Available
sicilian white anchovies, oreganata breadcrumbs

STARTERS

CARAMELIZED ONION BREAD
$14 Vegetarian Options Available
havarti, asiago, evoo, herb labneh

BACON WRAPPED DATES
$15 Gluten-Free Options Available
manchego, lemon gremolata

LAMB MEATBALLS
$16
harissa stewed tomato sauce, crumbled feta

CALAMARI
$22
olive tapenade, lemon garlic aioli

ROASTED CAULIFLOWER
$16 Gluten-Free and Vegetarian Options Available
sweet onion tahini, chili relish, dates

BAKED FETA

$19 Vegetarian Options Available
apricot chili jam, candied walnuts

CHARRED OCTOPUS
$27 Gluten-Free Options Available
bell pepper vinaigrette, onion, cilantro pesto, espelette

ZUCCHINI
$14 Vegetarian Options Available
crispy fried, yogurt dressing

MAINS

LAMB BURGER*
$19 Gluten-Free Options Available
feta, roasted red pepper spread, arugula, za'atar fries

SALMON
$39 Gluten-Free Options Available
roasted cauliflower, garlic, red grapes, cauliflower purée

JERUSALEM BAGEL*
$15 Gluten-Free and Vegetarian Options Available
6 min egg, avocado, heirloom tomato, tahini, hummus, arugula, fries

10 OZ SKIRT STEAK*
$52 Gluten-Free Options Available
za'atar fries, pepper relish

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

BRUNCH

BRUNCH

JERUSALEM BAGEL*
$15 Gluten-Free and Vegetarian Options Available
6 min egg, avocado, heirloom tomato, tahini, hummus, arugula, fries

LOBSTER SCRAMBLE*
$29 Gluten-Free Options Available
mascarpone, tomatoes, arugula, lemon potatoes, lemon vinaigrette

MUSHROOM FRITTATA*
$18 Gluten-Free and Vegetarian Options Available
asiago, caramelized onions, hearth roasted peppers, avocado, arugula

SMOKED SALMON*
$21 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

SHAKSHUKA*
$19 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

DIPS & SPREADS

served with house made pita

HUMMUS
$8 Gluten-Free and Vegetarian Options Available

ROASTED RED PEPPER
$9 Vegetarian Options Available

SPICY FETA
$9 Vegetarian Options Available

TZATZIKI
$8 Gluten-Free and Vegetarian Options Available

ARTICHOKE
$9 Gluten-Free and Vegetarian Options Available

LOADED HUMMAS

$24 Gluten-Free Options Available
pomegranate braised lamb, green tahini

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

TURKISH FLATBREAD

SPICY LAMB SAUSAGE
$17
tomato sauce, feta

TOMATO & OLIVE
$14 Vegetarian Options Available
artichoke, garlic, labneh

MUSHROOM
$15 Vegetarian Options Available
caramelized onion, havarti, garlic

PEPPERS & ONIONS
$15
asiago, harissa, herbs

SHRIMP
$19
basil pesto, calabrian chili, mozzarella

COLD

TODAY'S OYSTERS*
6pc for $28 Gluten-Free Options Available

JUMBO SHRIMP COCKTAIL
4pc for $24 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*
$16 Gluten-Free Options Available
orange, radish, pickled red onions, cilantro

OPEN FIRE ROASTED SHELLFISH PLATTER*
SMALL FOR $69 | LARGE FOR $130
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
$14 Vegetarian Options Available
havarti, asiago, evoo, herb labneh

BACON WRAPPED DATES
$15 Gluten-Free Options Available
manchego, lemon gremolata

LAMB MEATBALLS
$16
harissa stewed tomato sauce, crumbled feta

CALAMARI
$22
olive tapenade, lemon garlic aioli

ROASTED CAULIFLOWER
$16 Gluten-Free and Vegetarian Options Available
sweet onion tahini, chili relish, dates

BAKED FETA
$19 Vegetarian Options Available
apricot chili jam, candied walnuts

CHARRED OCTOPUS
$27 Gluten-Free Options Available
bell pepper vinaigrette, onion, cilantro pesto, espelette

ZUCCHINI

$14 Vegetarian Options Available
crispy fried, yogurt dressing

SALADS

Add to any salad
salmon* for $14 | chicken for $11 | shrimp for $18

TOMATO
$17 Gluten-Free and Vegetarian Options Available
heirloom tomatoes, marinated feta, red onion, bell pepper, red wine vinaigrette

GOLDEN BEET
$15 Gluten-Free and Vegetarian Options Available
avocado, apple, spiced pistachios, herb yogurt

MIXED GREENS
$14 Gluten-Free and Vegetarian Options Available
manchego cheese, marcona almonds, lemon evoo

PARMESAN GEM
$14 Gluten-Free Options Available
sicilian white anchovies, oreganata breadcrumbs

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

BRUNCH COCKTAILS

BLOODY MARY
$16
Watershed vodka, spiced roasted tomato, marinated feta

HUGO SPRITZ

$17
St-Germain Elderflower, Lillet Blanc, citrus, fresh mint

CHAMPAGNE FEATURE
Half off glass pours & bottles
Lanson, “Pere & Fils,” Brut, Champagne, France

DESSERT

SWEETS

TURKISH MOCHA TORTE
$16 Gluten-Free Options Available
coffee crumble, mascarpone, whipped cream

FROZEN GREEK YOGURT
$13 Gluten-Free & Vegetarian Options Available
orange marmalade, olive oil cake, candied walnuts

OLIVE OIL CAKE
$15
seasonal fruit, pine nut streusel, whipped mascarpone, saba

BAKLAVA
$15 Vegetarian Options Available
pistachio, walnut, honey, ice cream

LEMON TART
$14 Vegetarian Options Available
shortbread crust, blueberries, mascarpone whipped cream

AFTER DINNER COCKTAIL

GREECE

OUZO OF PLOMARI 1894 OUZO
$12

METAXA 7 STARS BRANDY
$11

SKINOS MASTIHA
$10

ITALY

ROMANA SAMBUCA
$11

GRAPPA DI NONINO
$18

NARDINI BIANCA
$9

BEN RYÉ, DONNAFUGATA ZIBBIBO
$20

AVERNA AMARO
$9

AMARO MONTENEGRO
$10

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

BEVERAGES

COCKTAILS

GRAMERCY MARGARITA

$20
Milagro Reposado, Cointreau, lime, citrus salt, Grand Marnier float

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

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

SANGRIA BLANCA
$17 for a Glass | $62 for a Pitcher
apricot, blackberry, Assyrtiko white wine, Watershed Apple Brandy

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

DIRTY MARTINI
$18
Tito's, house olive brine, stuffed olives

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

SPRITZ

BEACH PARTY
$19
Aperol, pineapple, lemon, strawberry, sparkling rosé

HUGO SPRITZ
$17
St-Germain Elderflower, Lillet Blanc, citrus, fresh mint

PROOFLESS

GRAPEFRUIT GINGER MOJITO
$11
Giffard Pamplemousse, muddled mint & lime

MARGARITA
$12

Ritual Agave Alternative, lime juice, orange, citrus salt

FRAPPE
$8
vigorously shaken with brown sugar and cream

ATHLETIC BREWING CO. UPSIDE DOWN
$7
Less than 0.5% ABV
Non-Alcoholic Golden Ale, Milford, CT

MIONETTO, ALCOHOL-REMOVED SPARKLING
Veneto, Italy
6 oz. for $12 | Bottle for $48

LUMINARA, ALCOHOL-REMOVED CHARDONNAY
Napa Valley, California
6 oz. for $14 | 9 oz. for $21 | Bottle for $56

LUMINARA, ALCOHOL-REMOVED CABERNET
Napa Valley, California
6 oz. for $14 | 9 oz. for $21 | Bottle for $56

BEER

CIGAR CITY JAI ALAI
$8.50
7.5% ABV
India Pale Ale, Tampa Bay, FL

PERONI NASTRO AZZURRO
$8.50
5.1% ABV
Lager, Italy

LOST COAST BREWERY TANGERINE WHEAT
$8
5.5%
American Wheat, California

ESTRELLA DAMM LAGER
$7.50
5.4%
International Pale Lager, Spain

COLUMBUS BREWING CO. SEASONAL CRAFT
$8.50
Columbus, OH

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.

PATZ & HALL, “DUTTON RANCH,” CHARDONNAY
Russian River Valley, California
6 oz. for $32 | Bottle for $128

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

CAYMUS VINEYARDS, CABERNET SAUVIGNON
Napa Valley, California
6 oz. for $50 | Bottle for $200

ALLEGRINI, AMARONE DELLA VALPOLICELLA CLASSICO
Veneto, Italy
6 oz. for $46 | Bottle for $184

SPARKLING

6oz | Bottle

CAPOSALDO, PROSECCO
Veneto, Italy
6 oz. for $14 | Bottle for $56

POEMA, BRUT, CAVA
Catalonia, Spain
6 oz. for $13 | Bottle for $52

PIPER SONOMA, BRUT ROSÉ

North Coast, California
6 oz. for $18 | Bottle for $72

DOMAINE CARNEROS, BRUT
Carneros, California
6 oz. for $21| Bottle for $84

VEUVE CLICQUOT, BRUT
Champagne, France
6 oz. for $35 | Bottle for $140

WHITES
6oz | 9oz | Bottle

BOLLINI, PINOT GRIGIO
Vigneti Delle Dolomiti , Italy
6 oz. for $14 | 9 oz. for $21 | Bottle for $56

A TO Z, RIESLING
Oregon
6 oz. for $13 | 9 oz. for $19 | Bottle for $52

PIGHIN, SAUVIGNON BLANC
Friuli Venezia Giulia, Italy
6 oz. for $13 | 9 oz. for $19 | Bottle for $52

ESCARPMENT, SAUVIGNON BLANC
Martinborough, New Zealand
6 oz. for $19 | 9 oz. for $28 | Bottle for $76

HUBERT BROCHARD, SANCERRE
Loire Valley, France
6 oz. for $24 | 9 oz. for $35 | Bottle for $96

BIG SALT, WHITE BLEND
Oregon
6 oz. for $13 | 9 oz. for $19 | Bottle for $52

VILLA SPARINA, GAVI DI GAVI
Piedmont, Italy
6 oz. for $15 | 9 oz. for $22 | Bottle for $60

AIX, COTEAUX D'AIX EN PROVENCE, ROSE
Provence, France

6 oz. for $19 | 9 oz. for $28 | Bottle for $76

ALEXAKIS, ASSYRTIKO
Crete, Greece
6 oz. for $13 | 9 oz. for $19 | Bottle for $52

ACOLYTES, CHARDONNAY
Santa Barbara, California
6 oz. for $19 | 9 oz. for $28 | Bottle for $76

SEQUOIA GROVE, CHARDONNAY
Napa Valley, California
6 oz. for $25 | 9 oz. for $37 | Bottle for $100

REDS
6oz | 9oz | Bottle

DAMILANO, BARBERA D' ASTI
Piedmont, Italy
6 oz. for $16 | 9 oz. for $24 | Bottle for $64

BELLE GLOS, "LAS ALTURAS," PINOT NOIR
Santa Lucia Highlands, California
6 oz. for $21 | 9 oz. for $31 | Bottle for $84

RÉSONANCE, PINOT NOIR
Willamette Valley, Oregon
6 oz. for $25| 9 oz. for $37 | Bottle for $100

ANTINORI, "PEPPOLI," CHIANTI CLASSICO
Tuscany, Italy
6 oz. for $19 | 9 oz. for $28 | Bottle for $76

DOS LUSÍADAS, "ELEIVERA,"
Columbia Valley, Washington
6 oz. for $15 | 9 oz. for $22 | Bottle for $60

D.V. CATENA, "TINTO HISTÓRICO," RED BLEND
Mendoza, Argentina
6 oz. for $18 | 9 oz. for $27 | Bottle for $72

INTRINSIC, CABERNET SAUVIGNON
Columbia Valley, Washington
6 oz. for $15 | 9 oz. for $22 | Bottle for $60

ARCANUM, TOSCANA, “II FAUNO”
Tuscany, Italy
6 oz. for $22 | 9 oz. for $33 | Bottle for $88

QUILT, CABERNET SAUVIGNON
Napa Valley, California
6 oz. for $23 | 9 oz. for $34 | Bottle for $92

ORIN SWIFT, “ABSTRACT,” RED
California
6 oz. for $31 | 9 oz. for $47 | Bottle for $124

BY THE BOTTLE

CHAMPAGNE

LANSON, “ROSE 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

CLAVELIN, CRÉMANT DE JURA, “BRUT-COMTÉ,” BRUT
Jura, France
$52

ARGYLE, BRUT
Willamette Valley, Oregon
$100

PIERRE SPARR, CRÉMANT D’ALSACE, BRUT, “RESERVE”
Alsace, France
$55

J VINEYARDS & WINERY, ROSÉ
Russian River Valley, California
$81

INTERESTING WHITES

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

CHATEAU 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

CHARDONNAY

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

FAR NIENTE
Napa Valley, California

$160

DROUHIN VAUDON, CHABLIS, “RÉSERVE DE VAUDON”
Burgundy, France
$58

MAISON LOUIS JADOT, MEURSAULT
Burgundy, France
$190

ROSÉ

PASCAL JOLIVET, “ATTITUDE”
Loire, France
$68

ARGYLE
Willamette Valley, Oregon
$60

M. CHAPOUTIER, “BELLERUCHE”
Rhône, France
$60

SKOURAS, "ZOË"
Péloponnèse, Greece
$38

PINOT NOIR

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

CANVASBACK BY DUCKHORN
Red Mountain, Washington
$96

EMBLEM
Napa Valley, California
$92

RIBOLI FAMILY
Napa Valley, California
$204

CHATEAU 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

PAHLMEYER, "JAYSON"
Napa Valley, California
$235

CADE, “ESTATE”
Howell Mountain, California
$275

INTERESTING REDS

NORTON, "PRIVADA FAMILY BLEND"
Mendoza, Argentina
$62

CHÂTEAU DU MOULIN-À-VENT
Beaujolais, France
$96

TENUTA DI ARCENO, CHIANTI CLASSICO
Tuscany, Italy
$75

DONNAFUGATA, “SUL VULCANO,” ETNA ROSSO
Sicily, Italy

$88

SALDO, ZINFANDEL
California
$80

OBERON, MERLOT
Napa Valley, California
$60

CHÂTEAU DE SAINT COSME
Côtes du Rhône, France
$99

CHATEAU MUSAR, RED
Bekaa Valley, Lebanon
$160

LOPEZ DE HEREDIA, “RESERVA”
Rioja, Spain
$140

ORIN SWIFT, "8 YEARS IN THE DESERT"
Napa Valley, California
$120

IL POGGIONE, ROSSO DI MOLTALCINO
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
$238

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

PERRIER-JOUET, “BELLE ÉPOQUE”
Champagne, France, 2014
$410

DOM PERIGNON, BRUT
Champagne, France, 2013
$585

TRIMBACH, RIESLING, “CUVÉE FREDERIC ÉMILE”
Alsace, France, 2014
$210

DOMAINE J.A. FERRET, POUILLY FUISSE
Burgundy, France, 2021, 1.5L
$230

MAISON LOUIS LATOUR, PULIGNY-MONTRACHET
Burgundy, France, 2021
$280

REDS

KOSTA BROWNE, PINOT NOIR
Santa Rita Hills, California, 2022
$262

BODEGA CATENA ZAPATA, MALBEC, “ARGENTINO VINEYARD”
Mendoza, Argentina,2021
$240

BIONDI SANTI, BRUNELLO DI MONTALCINO, “TENUTA GREPPO ANNATA”
Tuscany, Italy, 2017
$466

DARIOUSH, CABERNET FRANC
Napa Valley, California, 2019
$186

CAYMUS VINEYARDS, CABERNET SAUVIGNON, “SPECIAL SELECTION”
Napa Valley, California, 2019
$485

SILVER OAK, CABERNET SAUVIGNON
Napa Valley, California, 2019
$310

CONTINUUM BY MONDAVI, CABERNET SAUVIGNON, "SAGE MOUNTAIN VINEYARD"
Napa Valley, California, 2021
$620

BURGESS CELLARS, CABERNET SAUVIGNON, RESERVE, “HILLSIDE VINEYARDS”
Napa Valley, California, 2014
$267

FAR NIENTE, CABERNET SAUVIGNON
Napa Valley, California, 2021
$325

DUCKHORN, “THE DISCUSSION”
Napa Valley, California, 2019
$329

CELANI VINEYARDS, CABERNET SAUVIGNON, MOUNT VEEDER
Napa Valley, 2019
$262

FORTUNATE SON, CABERNET SAUVIGNON, “THE WARRIOR”
Napa Valley, California, 2019
$700

ANAKOTA, CABERNET SAUVIGNON, “HELENA DAKOTA VINEYARD”
Knights Valley, California, 2017
$270

CELANI FAMILY, CABERNET SAUVIGNON, “ARDORE”
Napa Valley, California
$410

JOSEPH PHELPS, RED, “INSIGNIA”
Napa Valley, California, 2019
$510

GRIEVE FAMILY WINERY, CABERNET SAUVIGNON, "DOUBLE EAGLE"
Napa Valley, California, 2021
$370

SPIRT LIST

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 1942
Dos Hombres Mezcal
Herradura Silver
Ilegal Reposado
Ilegal Mezcal
Lalo Blanco
Patrón Silver

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
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*
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 Walked Red
Johnnie Walker Blue
Lagavulin 16yr
Laphroaig 10yr
Macallan 12yr
Macallan 18yr
Macallan 25yr
Oban