

# LIQUID ASSETS

## CLASSICS

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### SPENCER'S MANHATTAN EST. 1874

*Bulleit Rye Whiskey, Sweet Vermouth, Bitters, Maraschino Cherry / \$13*

### CLEVELAND OLD FASHIONED

*Cleveland Underground Black Cherry Bourbon, Muddled Maraschino Cherry, Orange, Sugar & Bitters / \$13*

## MODERN CLASSICS

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### PEAR TINI

*Absolute Juice – Pear & Elderflower Edition, Pear Nectar, Well Shaken / \$13*

### BIKINI MARTINI

*Malibu Coconut Rum, Tito's Vodka, Pineapple juice, Grenadine / \$13*

### HENDRICK'S CUCUMBER MARTINI

*Hendrick's Gin, St. Germain, Fresh Cucumber, Dash of Lime Juice, Mint / \$13*

### LEMON DROP

*Skyy Citron Infused Vodka, Vivere Limoncello, Sugar Rim / \$13*

### THE FRENCH MARTINI

*Soli Razberi, Chambord, Pineapple Juice and a Splash of Champagne / \$13*

### APEROL SPRITZ

*Aperol, Belussi Prosecco. Club Soda, Orange Slice / \$12*

## BOTTLED

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BUDWEISER / BUD LIGHT / COORS LIGHT / CORONA / CORONA LIGHT / GUINNESS / MICHELOB ULTRA / SAM ADAMS / SAPPORO / STELLA ARTOIS / MAGNER'S HARD CIDER

## NON-ALCOHOLIC

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BECK'S NA / O'DOUL'S NA / GINGER BEER / IBC ROOT BEER / SIERRA MIST / PEPSI / DIET PEPSI LEMONADE / ICED TEA / SODA / TONIC / JUICE

## SOMETHING NEW

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### BLOOD ORANGE MARGARITA

*Bribon Reposado Tequila, Bauchant Orange Liqueur, Monin Blood Orange, Sour Mix, Salt Rim / \$13*

### CAPE COD MULE

*Tito's Vodka, Lime Juice, Cranberry Juice, Ginger Beer, Fresh Mint, Served in A Copper Mug / \$12*

### FIG FLOWER

*Black Fig Vodka, Elderflower Liqueur, Splash Prosecco, Lemon Twist / \$13*

### WHALE, HELLO THERE

*Gray Whale Gin, Agave Syrup, Lemon Juice, Lime Juice, Mint Sprigs, on the Rocks / \$12*

### CAT 4

*Gosling's Black Seal Rum, Ginger Beer, Bauchant Orange Liqueur, Lime, on the Rocks / \$12*

### MERMAID WATER

*Captain Morgan's Spiced Rum, Malibu Rum, Blue Curacao, Pineapple Juice, Lime Juice / \$12*

### LOLAILO RED SANGRIA

*Red Sangria Infused with Assorted Fruit, Brandy Triple Sec, Lemon, Lime and Orange Garnish / \$12*

### JUST PEACHY BUBBLY

*(France) A Clean Sparkling Wine Infused with All-Natural Peach Flavor / \$9*

## DRAFT

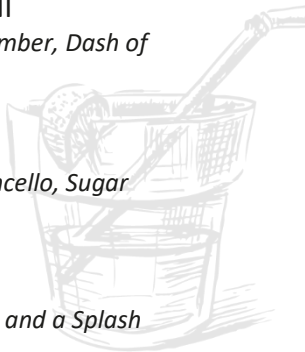
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CAPE COD RED AMBER ALE / CAPE COD BEER BEACH BLONDE ALE / CISCO BREWERS WHALE'S TALE PALE ALE / HOG ISLAND OUTERMOST IPA

## ADD-ONS

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BLEU CHEESE STUFFED OLIVES / \$1.50  
COCKTAIL SHRIMP / \$3



# WINE BY THE GLASS

## WHITE WINE

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CHAMPAGNE, Veuve Clicquot, Brut, Yellow Label

Flute \$16 / Bottle #204 \$74

Vibrant acidity framing hints of white cherry, biscuit, honey and candied lemon zest, with a lightly smoky finish

SPARKLING ROSE, Veuve DuVernay, Brut

Glass \$10 / Bottle \$39

Vibrant aromas expressing a delicate blend of floral and fruit-driven notes. Rich and full on the palate, extended finish of fruity notes, very light and refreshing finish showing clean minerality and citrus.

ROSE, Jean-Luc Colombo, France `20

Glass \$10 / Bottle #36 \$39

Raspberry and watermelon flavors are zesty, edged by crushed mineral and salt as well as lingering, thirst-quenching acidity

RIESLING, *Eroica*, Ch. St. Michelle, Columbia Valley `19 Glass

\$11/ Bottle #7 \$44

Showcases the elegant purity of truly great Riesling. Sourced from cool climate vineyards, *Eroica* shows exuberant freshness with inviting stone fruit, citrus, and floral notes

SAUVIGNON BLANC, Kim Crawford `20

Glass \$11 / Bottle #11 \$42

aromas of pineapple, mango and peach. Ripe, tropical fruit flavors and a crisp, refreshing acidity and a long, clean finish.

CHARDONNAY, William Hill, Central Coast `20

Glass \$10 / Bottle #16 \$39

Fruit-forward and vibrant, featuring notes of ripe tree fruit, baked apple and citrus with a smooth, creamy mouthfeel.

CHARDONNAY, Rodney Strong, Chalk Hill, Sonoma `18

Glass \$11 / Bottle #20 \$42

Both creamy and crisp, with flavors of golden pear, vanilla, Meyer lemon and a hint of minerality on the long finish.

PINOT GRIGIO, Borgo Boschetto, Venezia Giulia `20

Glass \$10 / Bottle #1 \$39

An easy-drinking wine with fresh citrus fruit and crisp minerality that matches well with light meats and seafood.

PINOT GRIGIO, Maso Canali, Trentino `20

Glass \$11 / Bottle #3 \$42

Flavors of rich peach alongside delicate citrus notes, this is a dry white wine supported by bright acidity a lingering finish

## RED WINE

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COTES DU RHONE, La Renjardiere `19

Glass \$11 / Bottle #56 \$42

Full bodied but fresh, it highlights zippy blackberry and mulberry flavors edged by crushed peppercorns and graphite and finishes on softly gripping tannins

MALBEC, Red Schooner Voyage 10, the Caymus Family

Glass \$14 / Bottle \$56

Grapes for this Malbec are grown in Argentina and transported to Caymus. Red Schooner is known by the voyage from which it traveled. Dense, dark and supple. Scents of ripe plums and cherries, with flavors of French oak and soft tannins

SANGIOVESE, Villa Monti, Chianti `19

Glass \$11/ Bottle \$42 (made with organic grapes)

Soft tannins and delicate acidity keep a freshness on the palate. A slightly dense with a layer of chocolate cake and violets

PINOT NOIR, Boen, Russian River Valley `20

Glass \$12 / Bottle #94 \$48

Bing cherry, dark chocolate, toast, and a hint of smoke on the nose and palate. Fresh bright acidity gives it a lift and drives the boldness of this ripe wine slightly tannic wine

PINOT NOIR, Elouan, Oregon `19

Glass \$10 / Bottle \$39

Harmonious and elegant flavors of opulent plum, bright cherry, subtle earthiness and a hint of sweet tobacco united by soft and refined tannins.

MERLOT, Duckhorn, Napa `18

Glass \$14 / Bottle #89 \$56

Luxurious flavors of black plum, rhubarb crumble and chocolate-covered raspberry mingle with hints of graphite and clove on the long, vibrant finish

CABERNET SAUVIGNON, Austin Hope, Paso Robles `20

Glass \$16 / Bottle #69 \$64

Lavish powerful wine layered with juicy blackberry, ripe cherry, vanilla bean, and brown butter. It's full-bodied and rich, balanced by a touch of bright acidity and firm polished tannins

CABERNET SAUVIGNON, Liberty School, Paso Robles `20

Glass \$10 / Bottle \$39

Aromas of dark red fruit lead into a heavy palate of a lush blackberry-sauce flavor that is spiced with nutmeg and wrapped in smooth tannins

CABERNET SAUVIGNON, Beringer, Knight's Valley `19

Glass \$15 / Bottle #71 \$59

Warm baking spice with tones of lavender, wild sage, and mocha. Lively and well-balanced with vibrant acidity, chewy tannins, and a long, smooth, satisfying finish.



Wines by the glass are 6 oz Pour

05/20/2022

Vintages are correct at the time of printing

# 3 COURSE "PRE-6" MENU

Nightly from 4:00-6:00

\$34-42

## FIRST COURSE


NEW ENGLAND CLAM CHOWDER

HAND TOSSED CAESAR SALAD

*Garlic Croutons, Shaved Parmesan*

LOBSTER BISQUE

*Lobster Meat, Classic Cream Bisque, Sherry*  
(\$4 supplement)

PEAR, ARUGULA & ENDIVE SALAD 

*Gorgonzola, Toasted Almonds, Raspberries*  
*Gustare's, Raspberry Balsamic Dressing* (\$4 supplement)

HOUSE SALAD 

*Spring Mix, Tomato, Shaved Carrot, Onion, Dijon*  
*Vinaigrette*

SUN DRIED TOMATO, FONTINA & BASIL  
ARINCINI

*Basil Pesto Cream, Fried Arugula, Parmesan Ribbons*  
(\$3 Supplement)



## ENTRÉES

FIG & MASCARPONE RAVIOLI / \$34

*Caramelized Shallots, Brown Butter, Watercress*

HONEY MUSTARD SALMON / \$41 

*Cranberry Compote, Roasted Potatoes, Asparagus*

DRUNKEN HALF CHICKEN / \$36

*Dark Rum, Brown Sugar, Garlic, Seasonal Vegetable, Roast*  
*Garlic Mashed Potatoes Country Gravy*

SOLE PICCATA / \$38

*Lemon Butter, Capers, Shallots, Scallions, Angel Hair Pasta*

BAKED SEAFOOD TRIO / \$39

*Coastal Haddock, Sea Scallops, Jumbo Shrimp, Crumb*  
*Topping, Lemon Butter Sauce, Rice Blend, Seasonal*  
*Vegetable*

BRAISED BONELESS SHORT RIBS OF BEEF / \$42

*Garlic Mashed Potatoes, Caramelized Baby Carrots and*  
*Cipollini Onions, Cabernet Demi*

## DESSERTS

CLASSIC CRÈME BRULÉE 

*Vanilla Bean, Caramelized Sugar*

TIRAMISU

*Espresso soaked Vanilla Sponge, Mascarpone*  
*Cream, Cocoa Powder*

FLOURLESS CHOCOLATE CAKE 

*Fresh Raspberries, Vanilla Ice Cream, Whipped*  
*Cream*

KEY LIME PIE

*Graham Cracker Crust, Raspberry Coulis, Whipped*  
*Cream*

BREAD PUDDING OF THE DAY

WARM APPLE CRISP

*Vanilla Ice Cream, Caramel sauce*

GIFFORD'S ICE CREAM STAND

*Vanilla - Seasonal - Sorbet*



Guests must be seated and all orders placed in their **entirety** by 6:00 | No other discounts apply to this menu. Pre-6 entrees cannot be split or shared | Please no menu substitutions - Tax, gratuity, and beverages not included | Please make your server aware of any food allergies prior to ordering | There are health risks associated with eating raw or undercooked meat or shellfish | Please refrain from using Cell phones in public areas

# DINNER MENU

## A LA CARTE

### STARTERS

NEW ENGLAND CLAM CHOWDER  
Cup \$8 - Bowl \$12

BAKED ONION SOUP / \$10  
*Crisp Crouton, Swiss, Mozzarella*

BAKED LITTLENECK CLAMS CASINO / \$16  
*Bacon, Garlic Butter*

LOBSTER BISQUE / Cup \$10 - Bowl \$16  
*Lobster Meat, Classic Cream Bisque*

STUFFED QUAHOG / \$8  
*Ritz, Chorizo, Garlic, Red Pepper, Melted Butter*

LUMP CRAB CAKE / \$19  
*Apple, Radicchio, Micro Herb salad, Lemon Dijon Aioli, Chive oil*

BANG-BANG SHRIMP / \$18  
*Fried shrimp, spicy honey-buffalo sauce, scallions, grilled pineapple, cashews*

SUN DRIED TOMATO, FONTINA & BASIL  
ARINCINI / \$12  
*Basil Pesto Cream, Fried Arugula, Parmesan Ribbons*

BAKED OYSTERS ROCKEFELLER / \$20  
*Spinach, Fennel, Pernod, Panko, Mornay Sauce*

FRIED POINT JUDITH CALAMARI / \$18  
*Butter, Garlic, Banana Peppers, Hot Cherry peppers*




### ICED + RAW

6 CAPE COD OYSTERS ON THE ½ SHELL / \$19  
*lemon, mignonette & cocktail sauce*

8 LITTLENECK CLAMS ON THE ½ SHELL / \$16  
*lemon & cocktail sauce*

5 JUMBO CHILLED SHRIMP / \$18  
*lemon & cocktail sauce*


### SALADS

PEAR, ARUGULA & ENDIVE SALAD / \$14   
*Gorgonzola, Toasted Almonds, Raspberries, Gustare Raspberry Balsamic Dressing*

HOUSE SALAD / \$9   
*Spring Mix, Tomato, Shaved Carrot, Onion, Radish, Dijon Vinaigrette*

CAESAR SALAD / Small \$10 – Large \$16  
*Romaine Hearts, Garlic Croutons, Homemade Dressing, Anchovies*

BLT WEDGE SALAD / \$14   
*Iceberg Wedge, Gorgonzola Dressing, Crumbled Bacon, Campari Tomatoes*

ZERO CARB CAESAR SALAD / \$26   
*Painted Hills Farm All-Natural Angus Beef, Melted Bleu Cheese*

#### ADD TO ANY SALAD:

*Shrimp \$15 / Steak Tips \$20 / Chicken \$10 / Salmon \$19  
Seared Scallops \$20 / Angus Burger \$10 / Impossible  
Burger \$10 / Crumbled Bleu \$2*



## ENTRÉES

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CARAMELIZED SCALLOPS / \$34   
*Basil Risotto, Strawberry Salsa, Balsamic Glaze*

HONEY MUSTARD SALMON / \$32   
*Cranberry Compote, Roasted Potatoes, Asparagus*

LOBSTER RAVIOLI / \$39  
*Blistered Tomatoes, Wilted Baby Spinach, Poached Lobster, Lobster-Sherry Cream Sauce*

CAPE COD BEER BATTERED FISH & CHIPS / \$28  
*Coastal Haddock, French fries, Cole Slaw, Tartar Sauce, Lemon wedge (malt vinegar on request)*

LUMP CRAB CAKE PLATTER / \$38  
*Lemon-Dijon Aioli, French Fries, Cole Slaw*

ROASTED PANKO HADDOCK / \$33  
*Butterflied Shrimp, Citrus Beurre Blanc, Roasted Potatoes, Asparagus*

BAKED SEAFOOD TRIO / \$29  
*Coastal Haddock, Sea Scallops, Jumbo Shrimp, Crumb Topping, Lemon Butter Sauce, Rice Blend, House Vegetable*

SOLE PICCATA / \$28  
*Lemon Butter, Capers, Shallots, Angel Hair*

BRAISED BONELESS SHORT RIBS OF BEEF / \$33  
*Garlic Mashed Potatoes, Caramelized Baby Carrots and Cipollini Onions, Cabernet Demi*

MAPLE LEAF FARM CONFIT DUCK LEGS / \$35  
*Parmesan Rainbow Fingerling Potatoes, Shaved Fennel, Orange & Watercress Salad, Gustare Honey Bell Dressing*

BUTTER & HERB POACHED CENTER CUT FILET MIGNON / \$41  
*Grilled, Roast Garlic Mashed Potatoes, Asparagus, Cabernet Demi, Watercress, Truffle Oil*

DRUNKEN HALF CHICKEN / \$26  
*Dark Rum, Brown Sugar, Garlic, Seasonal Vegetable, Roast Garlic Mashed Potatoes Country Gravy*


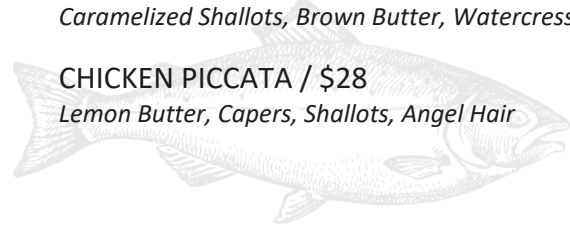
HONEY-DIJON MARINATED STEAK TIPS / \$28  
*Garlic Mashed Potatoes, Seasonal Vegetables* 

FIG & MASCARPONE RAVIOLI / \$24  
*Caramelized Shallots, Brown Butter, Watercress*

CHICKEN PICCATA / \$28  
*Lemon Butter, Capers, Shallots, Angel Hair*



## BURGERS

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8OZ. DOMESTIC PASTURE RAISED ANGUS BURGER / \$18  
*Painted Hills Farm All-Natural Beef, Toasted Brioche Roll, Lettuce, Tomato, Onion, French Fries, Kosher Pickle*

THE "IMPOSSIBLE" BURGER / \$18  
*6oz 100% plant-based Burger, Toasted Brioche Roll, lettuce, tomato, onion, pickle, French fries*

ADD:  
*Swiss | American | Cheddar | Sautéed Onions \$1  
Bacon \$1.50 | Sautéed Mushrooms \$1.50  
Gorgonzola \$2  
Gluten Free Roll/ Vegan Roll available*

## SIDES

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SWEET POTATO FRIES \$6  
SAUTÉED SPINACH WITH GARLIC \$8  
ROAST GARLIC MASHED POTATOES \$6  
STEAMED ASPARAGUS \$7  
RISOTTO OF THE DAY \$12  
SUBSTITUTE ASPARAGUS OR SAUTÉED SPINACH \$3  
SUBSTITUTE RISOTTO FOR \$6  
SUBSTITUTE SWEET POTATO FRIES \$3

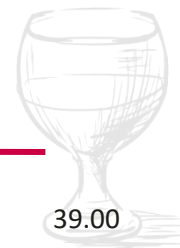


Please inform our staff prior to ordering of any food allergies you may have and we will kindly make accommodations when possible

For your pleasure our Chef would be happy to split plates at an additional 5 dollars  
A Voluntary 18% Gratuity added to parties of 6 or more

# WINE

## BY THE BOTTLE



### CHAMPAGNE & SPARKLING WINES

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200 Bellussi, Extra Dry, Veneto, Italy	39.00
201 Mistinguett, Brut, Cava	
39.00	
203 Moet, Imperial	74.00
204 Veuve Clicquot, Yellow Label	74.00

### WHITE WINE

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01 Pinot Grigio, Borgo Boschetto `20	39.00
02 Albariño, La Caña, Spain `20	42.00
03 Pinot Grigio, Maso Canali, Trentino `20	42.00
04 Chenin Blanc, Viognier, Pine Ridge `20	36.00
05 Moscato, Bella Sera, Puglia	
36.00	
06 Chenin Blanc, Ken Forrester, Old Vine Reserve, Stellenbosch `19	38.00
07 Reisling, Ch. Ste Michelle, Dr. Loosen, "Eroica", Columbia Valley `19	44.00
08 Gavi di Gavi, La Caplanna `20	39.00
11 Sauvignon Blanc, Kim Crawford, New Zealand `21	42.00
13 Sauvignon Blanc, Duckhorn, Napa Valley `20	45.00
14 Pinot Gris, Chemistry by Chehalem, Willamette Valley `19	39.00
15 Chardonnay, Groth, Napa Valley `19	49.00
16 Chardonnay, William Hill, Central Coast `20	36.00
17 Chardonnay, Goldschmidt, Singing Tree, Russian River Valley `18	44.00
20 Chardonnay, Rodney Strong, Chalk Hill `18	42.00
22 Chardonnay, Rombauer, Carneros `19	58.00
25 Chardonnay, Hamilton Russell Vineyards, South Africa `17	59.00
27 Chardonnay, Avernien, Willamette Valley `18	44.00
28 Chardonnay, Bramito della Sala, Antinori `17	44.00
29 Pouilly-Fuisse, Chateau Vitallis `19	49.00
30 Vouvray, Domaine Vincent Careme `19	44.00
31 Burgundy, Corton-Charlemagne, Grand Cru, Louis Latour `14	190.00
32 Burgundy, Montagny, 1er Cru, Les Chaniots `18	52.00
33 Puligny Montrachet, Domaine Jomain `18	120.00
34 Burgundy, Chardonnay, Philippe Colin `18	59.00
36 Rosé, Jean-Luc Colombo, France `20	39.00

## RED WINE – OLD WORLD REDS

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50 Malbec, Luca, Old Vine Mendoza `18	59.00
51 Malbec, Q, Zuccardi, Malbec `19	42.00
52 Red Burgundy, Santenay 1er Cru, Dom. Jessiaume, Les Gravieres `17 65.00	
53 Barbera D’Asti, Renato Ratti, Piedmont `17	39.00
54 Red Burgundy Vignerons de Buxy Givry 1er Cru Clos Jus, `15	65.00
55 Chateauneuf du Pape, Dom. Du Vieux Lazaret `18	65.00
56 Côtes-du-Rhône, La Renjardiere `19	42.00
57 Sangiovese, CS, Supremus Monte Antico, Toscana `15	54.00
58 Margaux, Chateau Siran `14	79.00
59 Closierie Des Lys, Merlot, Cab, Syrah, Languedoc `15	36.00
60 Barbera del Monferrato, Marchesi di Barolo `17	44.00
61 Super Tuscan, Tenuta Di Arceno, Il Fauno `17	59.00
62 Sangiovese, Brunello di Montalcino, Capanna `14	74.00
63 Primitivo, Il Pumo, San Marzano `17	39.00
64 Barolo, Massolino, DOCG, Piedmont `16	74.00
65 Primitivo di Manduria, Riserva, Anniversario 62, San Marzano `15	59.00
67 Amarone della Valpolicella, Classico, Serafini & Vidotto `15	69.00
68 Chianti-Sangiovese-Fontalloro, Felsina, Toscana `17 85.00	

## RED WINE - CABERNET SAUVIGNON

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69 Cabernet Sauvignon, Austin Hope, Paso Robles `20	64.00
70 Cabernet Sauvignon, Substance, Charles Smith, Columbia Valley `19	39.00
71 Cabernet Sauvignon, Beringer, Knight's Valley `19	59.00
72 Cabernet Sauvignon, Girard, Napa Valley `18	59.00
73 Cabernet Sauvignon, Orin Swift, Palermo, Napa `14	74.00
74 Cabernet Sauvignon, Molly Dooker, The Maitre 'D, McLaren Vale, Australia `16	54.00
75 Cabernet Sauvignon, Stags Leap, Oakville, Napa `18	79.00
76 Cabernet Sauvignon, Rodney Strong Reserve, Alexander Valley `14	75.00
77 Cabernet Sauvignon, Frog’s Leap, Rutherford, Napa Valley `17	70.00
78 Cabernet Sauvignon, Napanook, Dominus Estate, Napa Valley `18	119.00
78.5 Cabernet Sauvignon, Napanook Dominus Estate, Napa Valley `18 60.00	½ bottle
79 Cabernet Sauvignon, Paul Hobbs, Cross Barn, Napa `17	85.00
80 Cabernet Sauvignon, Caymus, Napa `18	120.00
81 Cabernet Sauvignon, Louis Martini, Sonoma `14	79.00
82 Cabernet Sauvignon, BV, Napa `18	55.00
83 Cabernet Sauvignon, Duckhorn, Napa `18 85.00	
84 Cabernet Sauvignon, Chateau Buena Vista, Napa `16	60.00
85 Cabernet Sauvignon, Pursuit, Napa `19	72.00

## RED WINE - MERLOT

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86 Merlot, J. Lohr, Los Osos, Paso Robles `17	39.00
87 Merlot, Hourglass, Blueline Estate, Napa `16	79.00
88 Merlot, Clarendon Hills, Brookman, Australia `05	85.00
89 Merlot, Duckhorn, Napa `18	59.00
90 Merlot, Emmolo, Napa Valley `17	59.00

## RED WINE - PINOT NOIR

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91 Pinot Noir, La Crema, Willamette Valley, Oregon `18	48.00
92 Pinot Noir, Mer Soleil, Santa Lucia Highlands `18	48.00
93 Pinot Noir, Sean Minor, Central Coast `19	39.00
94 Pinot Noir, Böen, Russian River Valley `19	48.00
95 Pinot Noir, Martinelli, Bella Vigna, Russian River Valley `14	75.00
96 Pinot Noir, Belle Glos, Los Alturas `19	59.00
97 Pinot Noir, Migration, Duckhorn Wine Company, Sonoma Coast `18	55.00
99 Pinot Noir, Calera, Jensen Vineyards `09	125.00
100 Pinot Noir, Walt, Blue Jay Vineyard, Anderson Valley `18	60.00
102 Pinot Noir, Archery Summit, Dundee Hills `17	65.00
103 Pinot Noir, Torii Mor, Olson Estate Vineyard, Dundee Hills 15	89.00

## OTHER REDS

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105 Cab-Merlot PS Blend, Hourglass III Napa `17	60.00
106 Syrah, Fess Parker, The Big Easy, Santa Barbara `18	48.00
108 Cab-Merlot Blend, Pahlmeyer, Jayson, Napa `17	79.00
110 Shiraz, Cabernet Sauvignon, Ben Glaetzer, Anaperenna, Barossa Valley `09	95.00
111 Shiraz, Bishop, Ben Glaetzer, Barossa Valley `16	59.00
112 Syrah, Novy, Gary's Vineyard, Santa Lucia Highlands `07	75.00
114 Zinfandel, Cabernet, Syrah, PS, Charbono, The Prisoner, Oakville `16	65.00
115 Zinfandel, Rombauer, Napa Valley `18	56.00
116 Zinfandel, Juvenile, Turley Wine Cellars, California `15	54.00
117 Zinfandel, Turley Wine Cellars, Cedarman Vineyard, Howell Mtn. `14	74.00
118 Zinfandel, Gehricke, Russian River Valley `16	54.00



*Vintages subject to change based on market availability*



## RESERVE LIST

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*Featuring rare, older and more mature wines from all over the world; some of which are next to impossible to find. Create a memory that will last long after the first or the final sip. These wines are typically smaller productions, and although we strive to maintain an accurate list, occasionally some selections will sell out.*

120 Capanna, Brunello di Montalcino, Riserva `12	130.00
126 Ornellaia, Bolgheri Superiore, Tuscany `04	295.00
127 Ornellaia, Bolgheri Superiore, Tuscany `05	295.00
128 Brunello De Montalcino, Castiglion Del Bosco `16	119.00
131 Col Solare, Cabernet Sauvignon, Red Mtn., Marchesi Antinore & Ch. Ste Michelle `14	110.00
132 Anderson's Conn Valley, Cabernet Sauvignon Reserve, Napa Valley `08	125.00
133 Anderson's Conn Valley, Cabernet Sauvignon Reserve, Napa Valley `06	140.00
134 Anderson's Conn Valley, Cabernet Sauvignon Reserve, Napa Valley `03	100.00
135 Silver Oak, Cabernet Sauvignon, Alexander Valley `17	125.00
136 Louis Martini, Cabernet Sauvignon, Lot 1, Napa Valley `13	250.00
137 Backstage Winery, Cabernet Sauvignon, Napa Valley `12	125.00
138 Rodney Strong, Rockaway Single Vineyard Cabernet Sauvignon, Alexander Valley `10	125.00
139 Pine Ridge, Stags Leap Cabernet Sauvignon, Napa `16	165.00
140 Beringer, Private Reserve, Cabernet Sauvignon, Napa Valley `12	150.00
141 BV Georges De Latour, Private Reserve Cabernet Sauvignon, Napa 160.00	
142 Robert Craig, Howell Mountain Cuvee, Bordeaux Blend `18 125.00	
144 J. Lohr, Signature Cabernet Sauvignon, Paso Robles `14	120.00
146 Opus One, Napa Valley `96	395.00
147 Caymus, Cabernet Sauvignon, Napa Valley `18	Ltr 140.00
148 Concha y Toro, Don Melchor, Cabernet Sauvignon, Chile `05	120.00
149 Concha y Toro, Don Melchor, Cabernet Sauvignon, Chile `04	120.00
150 Concha y Toro, Don Melchor, Cabernet Sauvignon, Chile `00	120.00
153 Drew Bledsoe, Doubleback Estate Reserve Cabernet Sauvignon `16	200.00
155 Caymus Vineyards, Cabernet Sauvignon, Special Selection `15	240.00
156 Caymus Vineyards, Cabernet Sauvignon, Special Selection `99	210.00
157 Caymus Vineyards, Cabernet Sauvignon Special Selection `13	240.00
158 Paul Hobbs, Beckstoffer to Kalon Vineyard, Cabernet Sauvignon, Napa `14	500.00

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*05/20/2022*