

LIQUID ASSETS

CLASSICS

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

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

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

NON-ALCOHOLIC

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

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

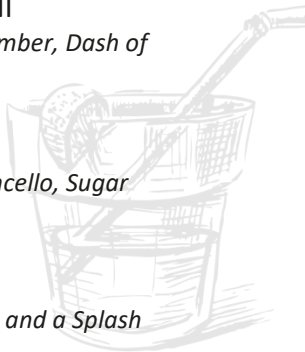
(France) A Clean Sparkling Wine Infused with All-Natural Peach Flavor / \$9

DRAFT

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

ADD-ONS

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



WINE BY THE GLASS

WHITE WINE

CHAMPAGNE, Veuve Clicquot, Brut, Yellow Label

Glass \$16 / Bottle #204 \$79

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, Domaine Pellehaut, Cotes de Gascogne, Vin de Pays, France `21

Glass \$11 / Bottle \$42

An intense, aromatic expression on the nose, with a bouquet of red fruits, strawberries and a floral touch. On the palate, it shows remarkable balance between the freshness and the aromatic splendour.

RIESLING, *Eroica*, Ch. St. Michelle, Columbia Valley `21

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 `21

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, Davis Bynum, RRV `18

Glass \$12 / Bottle \$45

Rich in pineapple, kiwi, tropical fruit and oak flavors, and brightened by crisp acidity. With a creamy, buttery texture

CHARDONNAY, Rodney Strong, Chalk Hill, Sonoma `19

Glass \$12 / Bottle #20 \$45

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

PINOT GRIGIO, La Fiera, Delle Venezie `21

Glass \$10 / Bottle \$39

The palate is dry, soft, and well balanced. It is a fresh and crisp wine, both floral and fruity; it expresses ripe peach and apple flavors with a subtle mineral finish.

PINOT GRIGIO, Maso Canali, Trentino `20

Glass \$12 / Bottle #3 \$45

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

RED WINE

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

MERLOT, Duckhorn, Napa `19

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, RESERVE, Liberty School, Paso Robles `18

Glass \$12 / Bottle \$45

fresh vanilla bean, black currants and a dash of smoke welcome you before each sip. Flavors of dark fruit, ripe cherry are subtly met by herbaceous notes and white pepper. Beautiful layered tannins.



Wines by the glass are 6 oz Pour

08/16/2022

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)



Gluten free

Gluten free

DESSERTS

CLASSIC CRÈME BRULEE

Vanilla Bean, Caramelized Sugar

TIRAMISU

Espresso soaked Vanilla Sponge, Mascarpone Cream, Cocoa Powder

FLOURLESS CHOCOLATE CAKE

Fresh Raspberries, Vanilla Ice Cream, Whipped Cream



Gluten free

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

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

CARAMELIZED SCALLOPS / \$36 
Basil Risotto, Strawberry Salsa, Balsamic Glaze

HONEY MUSTARD SALMON / \$33 
Cranberry Compote, Roasted Potatoes, Asparagus

LOBSTER PAPPARDELLE / \$39
Maine Lobster, Blistered Tomatoes Garden Peas, Sherry-Lobster Cream Sauce, Fresh Pappardelle

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 / \$29
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

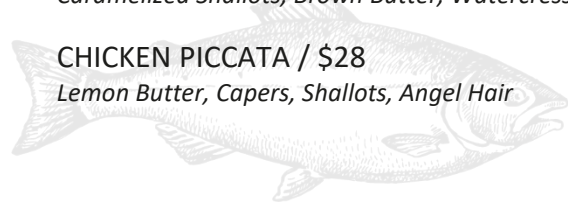
BUTTER & HERB POACHED CENTER CUT FILET MIGNON / \$41
Grilled, Roast Garlic Mashed Potatoes, Asparagus, Cabernet Demi, Watercress, Truffle Oil

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

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

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

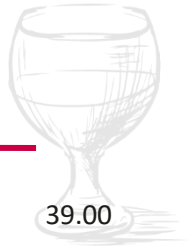


Please inform our staff prior to ordering of any food allergies you may have and we will kindly make accommodations when possible

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

200 Bellussi, Extra Dry, Veneto, Italy	39.00
201 Domaine Chandon, Brut, Library Dosage	
49.00	
203 Moet, Imperial	78.00
204 Veuve Clicquot, Yellow Label	79.00

WHITE WINE

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	39.00
05 Moscato, Bella Sera, Puglia	
36.00	
06 Chenin Blanc, Ken Forrester, Old Vine Reserve, Stellenbosch `19	39.00
07 Reisling, Ch. Ste Michelle, Dr. Loosen, "Eroica", Columbia Valley `21	44.00
08 Gavi di Gavi, La Caplanna `20	39.00
10 Sauvignon Blanc, Joel Gott, California `20	39.00
11 Sauvignon Blanc, Kim Crawford, New Zealand `21	42.00
13 Sauvignon Blanc, Duckhorn, Napa Valley `20	49.00
14 Pinot Gris, Chemistry by Chehalem, Willamette Valley `19	39.00
15 Chardonnay, Groth, Napa Valley `20	49.00
16 Chardonnay, William Hill, Central Coast `20	39.00
17 Chardonnay, Goldschmidt, Singing Tree, Russian River Valley `20	44.00
20 Chardonnay, Rodney Strong, Chalk Hill `19	45.00
22 Chardonnay, Rombauer, Carneros `20	58.00
25 Chardonnay, Hamilton Russell Vineyards, South Africa `17	59.00
27 Chardonnay, Avernens, Willamette Valley `18	44.00
28 Chardonnay, Bramito della Sala, Antinori `17	44.00
29 Pouilly-Fuisse, Chateau Vitallis `20	59.00
30 Vouvray, Domaine Vincent Careme `19	48.00
32 Burgundy, Montagny, 1er Cru, Les Chaniots `18	59.00
33 Puligny Montrachet, Domaine Jomain `18	120.00
34 Burgundy, Chardonnay, Philippe Colin `18	59.00
36 Rosé, Domaine Pellehaut, Cotes de Gascogne, Vin de Pays, France `21	42.00

RED WINE – OLD WORLD REDS

50 Malbec, Luca, Old Vine Mendoza `18	59.00
51 Malbec, Q, Zuccardi, Malbec `19	45.00
52 Red Burgundy, Santenay 1er Cru, Dom. Jessiaume, Les Gravieres `17 69.00	
53 Barbera D'Asti, Renato Ratti, Piedmont `17	39.00
54 Red Burgundy Vignerons de Buxy Givry 1er Cru Clos Jus, `17	65.00
55 Chateauneuf du Pape, Dom. Du Vieux Lazaret `19	75.00
56 Côtes-du-Rhône, La Renjardiere `19	42.00
57 Saint Julien, Chateau Teynec `15	85.00
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	48.00
61 Super Tuscan, Tenuta Di Arceno, Il Fauno `17	65.00
62 Sangiovese, Brunello di Montalcino, Capanna `14	74.00
63 Primitivo, Il Pumo, San Marzano `17	45.00
64 Barolo, Massolino, DOCG, Piedmont `16	74.00
65 Primitivo di Manduria, Riserva, Anniversario 62, San Marzano `15	68.00
67 Amarone della Valpolicella, Classico, Serafini & Vidotto `15	69.00
68 Chianti-Sangiovese-Fontalloro, Felsina, Toscana `17 85.00	

RED WINE - CABERNET SAUVIGNON

69 Cabernet Sauvignon, Austin Hope, Paso Robles `20	64.00
70 Cabernet Sauvignon, Liberty School, Paso Robles `20	42.00
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, Napa `19	79.00
76 Cabernet Sauvignon, Alexander Valley Vineyards `19	49.00
77 Cabernet Sauvignon, Groth, Napa `17	85.00
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 `20	120.00
81 Cabernet Sauvignon, Quilt, Joe Wagner, Napa `19	59.00
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

87 Merlot, Hourglass, Blueline Estate, Napa `16	79.00
88 Merlot, Clarendon Hills, Brookman, Australia `05	100.00
89 Merlot, Duckhorn, Napa `18	59.00
90 Merlot, Emmolo, Napa Valley `19	59.00

RED WINE – PINOT NOIR

91 Pinot Noir, La Crema, Willamette Valley, Oregon `19	48.00
92 Pinot Noir, Mer Soleil, Santa Lucia Highlands `18	52.00
93 Pinot Noir, Sean Minor, Central Coast `19	39.00
94 Pinot Noir, Böen, Russian River Valley `19	48.00
95 Pinot Noir, Paul Hobbs, Crossbarn, Sonoma Coast `18	64.00
96 Pinot Noir, Belle Glos, Clark & Telephone `19	69.00
97 Pinot Noir, Migration, Duckhorn Wine Company, Sonoma Coast `18	55.00
100 Pinot Noir, Walt, Blue Jay Vineyard, Anderson Valley `18	69.00
102 Pinot Noir, Winderlea, Willamette Valley `19	54.00

OTHER REDS

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
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 `19	59.00
116 Zinfandel, Juvenile, Turley Wine Cellars, California `15	54.00
118 Zinfandel, Gehricke, Russian River Valley `16	54.00



Vintages subject to change based on market availability

RESERVE LIST

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
145 Groth Reserve Cabernet Sauvignon, Napa `18 195.00	
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
154 Caymus Vineyards, Cabernet Sauvignon, Special Selection `98 190.00	
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 `14	240.00
158 Paul Hobbs, Beckstoffer to Kalon Vineyard, Cabernet Sauvignon, Napa `14	500.00

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07/18/2022

