

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

MAPLE WHISKEY SOUR

Maker's Mark, Lemon, Lime, Orange juices, Maple Syrup, Orange Bitters \$13

PEAR TINI

Absolute Pears, Elderflower, Pear Nectar \$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

Stoli Razberi, Chambord, Pineapple Juice and a Splash of Champagne \$13

APEROL SPRITZ

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



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

PUMPKIN PIE MARTINI

Stoli Vanil, Rum Chata, White Crème de Cacao, Pumpkin Spice \$13

AMARETTO-ORANGE MARGARITA

Blanco Tequila, Amaretto, Orange Juice, Lime Juice, Salt rimmed glass, orange slice \$13

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 \$10

ADD-ONS

BLEU CHEESE STUFFED OLIVES / \$1.50

DRAFT

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

BOTTLED

BUDWEISER /BUD LIGHT / COORS LIGHT / CORONA / CORONA LIGHT/ GUINNESS / MICHELOB ULTRA / SAM ADAMS/ SAPPORO / STELLA ARTOIS / DOWN EAST CRANBERRY PUMPKIN BLEND CIDER /BECK'S NA / O'DOUL'S NA

MOCKTAILS

SHIRLEY GINGER

Ginger Beer, Club Soda, Lime Juice, Grenadine \$8

VIRGIN CUCUMBER GIMLET

Club Soda, Muddled Cucumber, Lime Juice, Simple Syrup \$8

WINE BY THE GLASS

WHITE WINE

CHAMPAGNE, Veuve Clicquot, Brut, Yellow Label
Flute \$18 / Bottle #204 \$79

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

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

Glass \$11 / Bottle \$42

An intense nose of red fruits, violets and roses. A mix of fruity freshness and roundness on the palate .

CHENIN BLANC, Old Vine Reserve Ken Forrester, Stellenbosch `19

Glass \$11 / #6 Bottle \$39

Ripe on the nose with warm apricot, lemon pudding and honeyed florals, it is dry, full-bodied and creamy with ripe stone fruit and citrus, with good mouthfeel and a long finish

RIESLING, *Saint M*, Dr Loosen, Pfalz, Germany `20

Glass \$11/ #7 Bottle \$42

Vibrant nose of lychee nut, mint, honeyed mineral, and other exotic citrus nuances. Bright, medium-bodied, off-dry, and beautifully balanced on the palate

SAUVIGNON BLANC, Kim Crawford, New Zealand `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, William Hill, Central Coast `20

Glass \$10 / Bottle #16 \$39

aromas of green apple and apricot. On the palate, ripe tree fruit notes blend with fresh citrus and bright tropical flavors, culminating in a long, lingering finish

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

Shiraz-Cab, Red Schooner Transit no.2, the Caymus Family

Glass \$15 / #111 Bottle \$59

Bold yet nuanced, featuring scents and flavors of dark fruit, black pepper, leather and vibrant raspberries.

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 `21

Glass \$13 / #94 Bottle \$49

Overflowing aromas of sun-ripened cherries, eucalyptus, sweet plums, and hints of cola nut and white pepper. The palate is complex and rich, packed with dark fruit flavors of bramble and blackberry

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, Substance by Winemaker Charles Smith, Columbia Valley `18

Glass \$12 / #85 Bottle \$45

Depth and layer upon layer, black cassis, dark cherry, tobacco leaf, and morels. Then, pushes on to a full palate, that is savory, mineral-driven and earthbound. Smooth, long, compelling



Wines by the glass are 6 oz Pour
10/01/2022

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

Goat's Cheese, Craisins, Toasted Almonds, Cranberry & Apple Dressing (*\$4 supplement*)

HOUSE SALAD

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

SHORT RIB, WILD MUSHROOM, FONTINA ARINCINI \$12

Shaved Parmesan, Crisp Arugula, Tomato Cream Sauce (*\$3 Supplement*)



ENTRÉES

FIG & MASCARPONE RAVIOLI \$34

Caramelized Shallots, Brown Butter, Watercress

HONEY MUSTARD SALMON \$41

Cranberry Compote, Roasted Potatoes, Asparagus

DRUNKEN HALF CHICKEN \$26

Sour Mash Bourbon, Brown Sugar, Garlic, Seasonal Vegetable, Maple Mashed Sweet Potato, 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 Baby Onions, Cabernet Demi

DESSERTS

CLASSIC CRÈME BRÛLÉE

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



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

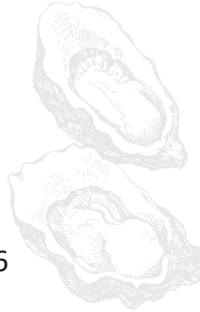
STUFFED QUAHOG \$8
Ritz, Chorizo, Garlic, Red Pepper, Melted Butter

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

SHORT RIB, WILD MUSHROOM, FONTINA ARINCINI \$12
Shaved Parmesan, Crisp Arugula, Tomato Cream Sauce

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
Goat's Cheese, Craisins, Toasted Almonds, Cranberry & Apple 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, Shaved Parmesan, Anchovies on request

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

ZERO CARB CAESAR SALAD \$26
Painted Hills Farm All-Natural Angus Beef Burger OR the Impossible Plant based Burger, Melted Bleu Cheese over Romaine hearts, Homemade Dressing, Shaved Parmesan

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

Anjou Pear, Bacon & Herb Risotto, Gala Apple 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

BUTTER POACHED SHUCKED LOBSTER \$43

Ritz Crumbs, Butter, Rice Blend, Chef's Vegetable

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

1.25 LB. ALASKAN KING CRAB LEGS \$78

Old Bay Seasoning, Roasted Potatoes, House Vegetable, Melted Butter

BRAISED BONELESS SHORT RIBS OF BEEF \$33

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

MAPLE LEAF FARM DUCK LEGS \$35

Sweet Potato Mash, Sauteed Spinach, Star Anise Orange Jus

BUTTER POACHED FILET MIGNON \$41

Grilled, Confit Garlic Mash, Asparagus, Cabernet Demi, Watercress, Truffle-Herb Compound Butter

DRUNKEN HALF CHICKEN \$26

Sour Mash Bourbon, Brown Sugar, Garlic, Seasonal Vegetable, Maple Mashed Sweet Potato, 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

CAPE COD BEER BATTERED FISH & CHIPS \$28

Coastal Haddock, French fries, Cole Slaw, Tartar Sauce, Lemon wedge (malt vinegar on request)

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

*Gluten free pasta available upon request

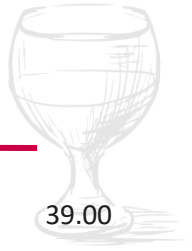
We are happy to offer you ciabatta & house butter complimentary, your additional basket is \$3

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 `21	39.00
02 Albariño, La Caña, Spain `21	45.00
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, Saint M, Germany `20	42.00
08 Gavi di Gavi, La Caplanna `20	39.00
10 Sauvignon Blanc, Joel Gott, California `21	39.00
11 Sauvignon Blanc, Kim Crawford, New Zealand `21	42.00
13 Sauvignon Blanc, Duckhorn, Napa Valley `21	49.00
14 Pinot Gris, Chemistry by Chehalem, Willamette Valley `19	42.00
16 Chardonnay, William Hill, Central Coast `20	39.00
17 Chardonnay, Goldschmidt, Singing Tree, Russian River Valley `20	48.00
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 `21	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	135.00
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, Red Schooner, Voyage 10, Caymus	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 du Glana `18	85.00
58 Margaux, Chateau Les Barrailots `18	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 `18	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
66 Chianti Classico, San Felice `20	49.00
67 Amarone della Valpolicella, Classico, Farina `18	74.00

RED WINE - CABERNET SAUVIGNON

69 Cabernet Sauvignon, Austin Hope, Paso Robles `20	64.00
70 Cabernet Sauvignon, Rodney Strong, Reserve, Alexander Valley `19	79.00
71 Cabernet Sauvignon, Beringer, Knight's Valley `19	59.00
73 Cabernet Sauvignon, Orin Swift, Palermo, Napa `14	85.00
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	135.00
78.5 Cabernet Sauvignon, Napanook Dominus Estate, Napa Valley `18	68.00 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	65.00
82 Cabernet Sauvignon, BV, Napa `18	65.00
83 Cabernet Sauvignon, Duckhorn, Napa	85.00 `18
84 Cabernet Sauvignon, Chateau Buena Vista, Napa `16	60.00
85 Cabernet Sauvignon, Substance by Winemaker Charles Smith, Columbia Valley `18	45.00

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 `19	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, Paul Hobbs, Sonoma, RRV `19	79.00
93 Pinot Noir, Sean Minor, Central Coast `20	39.00
94 Pinot Noir, Böen, Russian River Valley `21	49.00
95 Pinot Noir, Paul Hobbs, Crossbarn, Sonoma Coast `18	64.00
96 Pinot Noir, Belle Glos, Clark & Telephone, Santa Maria Valley `19	69.00
97 Pinot Noir, Migration, Duckhorn Wine Company, Sonoma Coast `18	55.00
98 Pinot Noir, En Route, Les Pommiers, RRV `19	79.00
100 Pinot Noir, Walt, Blue Jay Vineyard, Anderson Valley `18	69.00
101 Pinot Noir, Calera, DeVilliers, Vineyard, Mt. Harlan `17	110.00
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 `19	52.00
108 Cab-Merlot Blend, Pahlmeyer, Jayson, Napa `17	79.00
109 Shiraz, Grenache, Wallace, Barossa Valley `17	49.00
110 Shiraz, Cabernet Sauvignon, Ben Glaetzer, Anaperenna, Barossa Valley `09	110.00
111 Shiraz, Cabernet Sauvignon, Transit no.2, Caymus	59.00
112 Syrah, Novy, Gary's Vineyard, Santa Lucia Highlands `07	75.00
114 Zinfandel, Cabernet, Syrah, PS, Charbono, The Prisoner, Oakville `19	69.00
115 Zinfandel, Rombauer, Napa Valley `19	69.00
116 Zinfandel, Juvenile, Turley Wine Cellars, California `18	58.00
118 Zinfandel, Gehricke, Russian River Valley `16	58.00



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 `13	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 `20	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
151 Austin Hope Winery, Reserve Cabernet Sauvignon, Paso Robles `20	160.00
152 Duckhorn, Merlot, Three Palms Vineyard, Napa Valley `19	140.00
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

Vintages subject to change based on market availability

10/01/2022

Wine Spectator