

# 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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### 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

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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*

### 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

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BLEU CHEESE STUFFED OLIVES / \$2

## 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

## BOTTLED

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

## MOCKTAILS

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### 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

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CHAMPAGNE, Veuve Clicquot, Brut, Yellow Label

Glass \$18 / Bottle #204 \$79

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

ROSE, Domaine Pella Haut, 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 \$12 / #6 Bottle \$44

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 \$12 / Bottle #11 \$44

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 \$11 / Bottle #16 \$40

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

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COTES DU RHONE, La Renjardiere `19

Glass \$12 / Bottle #56 \$45

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 \$16 / #111 Bottle \$64

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

SANGIOVESE, Villa Monti, Chianti `19

Glass \$12/ Bottle \$44 (*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 \$16 / Bottle #89 \$64

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  
10/09/2022

Vintages are correct at the time of printing

WINE LIST PRICES SUBJECT TO CHANGE AND CORRESPOND  
TO THE CURRENT BY THE GLASS OFFERINGS

# 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

*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 \$36

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

SOLE PICCATTA \$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 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*

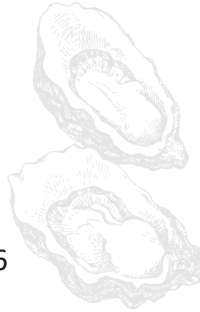
STUFFED QUAHOG \$8  
*Ritz, Chorizo, Garlic, Red Pepper, Melted Butter*

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

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### 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

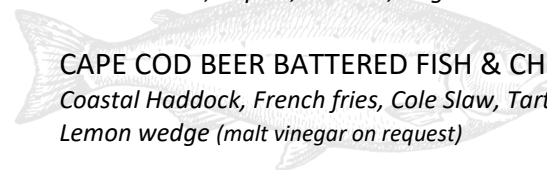
Caramelized Shallots, Brown Butter, Watercress

### 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

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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

\*Gluten free pasta available upon request

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

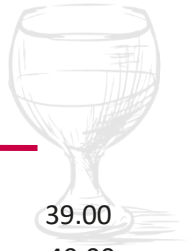


Please inform our staff prior to ordering of any food allergies you may have and we will kindly make accommodations when possible

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

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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
205 Bailly Lapierre, Brut Reserve	49.00

### WHITE WINE

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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	44.00
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	44.00
13 Sauvignon Blanc, Duckhorn, Napa Valley `21	52.00
14 Pinot Gris, Chemistry by Chehalem, Willamette Valley `19	42.00
16 Chardonnay, William Hill, Central Coast `20	40.00
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, Avernem, Willamette Valley `18	44.00
28 Chardonnay, Bramito della Sala, Antinori `17	49.00
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

10/11/2022

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## RED WINE – OLD WORLD REDS

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50 Malbec, Red Schooner, Voyage 10, Caymus	69.00
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	45.00
57 Saint Julien, Chateau du Glana `18	85.00
58 Margaux, Chateau Les Barraillots `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

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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	59.00
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	½ bottle 68.00
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 `18	85.00
84 Cabernet Sauvignon, Chateau Buena Vista, Napa `18	65.00
85 Cabernet Sauvignon, Substance by Winemaker Charles Smith, Columbia Valley `18	45.00

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## RED WINE - MERLOT

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87 Merlot, Hourglass, Blueline Estate, Napa `16	79.00
88 Merlot, Clarendon Hills, Brookman, Australia `05	100.00
89 Merlot, Duckhorn, Napa `19	64.00
90 Merlot, Emmolo, Napa Valley `19	59.00

## RED WINE – PINOT NOIR

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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

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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	69.00
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



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## 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 `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	129.00
132 Anderson's Conn Valley, Cabernet Sauvignon Reserve, Napa Valley `08	125.00
133 Anderson's Conn Valley, Cabernet Sauvignon Reserve, Napa Valley `06	160.00
134 Anderson's Conn Valley, Cabernet Sauvignon Reserve, Napa Valley `03	125.00
135 Silver Oak, Cabernet Sauvignon, Alexander Valley `18	145.00
136 Louis Martini, Cabernet Sauvignon, Lot 1, Napa Valley `13	300.00
137 Backstage Winery, Cabernet Sauvignon, Napa Valley `12	125.00
138 Rodney Strong, Rockaway Single Vineyard Cabernet Sauvignon, Alexander Valley `10	140.00
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	195.00
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	480.00
147 Caymus, Cabernet Sauvignon, Napa Valley `20	Ltr 140.00
148 Concha y Toro, Don Melchor, Cabernet Sauvignon, Chile `05	170.00
149 Concha y Toro, Don Melchor, Cabernet Sauvignon, Chile `04	150.00
150 Concha y Toro, Don Melchor, Cabernet Sauvignon, Chile `00	150.00
151 Austin Hope Winery, Reserve Cabernet Sauvignon, Paso Robles `20	160.00
152 Duckhorn, Merlot, Three Palms Vineyard, Napa Valley `19	150.00
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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10/11/2022

