

LIQUID ASSETS

CLASSICS

HENDRICK'S CUCUMBER MARTINI

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

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, Club Soda, Bitters \$13

MODERN CLASSICS

BLADE RUNNER MANHATTAN

Blade & Bow Bourbon, Giuseppe Carpano Vermouth, Luxardo Cherry \$15

PEAR TINI

Absolute Pears, Elderflower, Pear Nectar \$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

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 CIDER/ BECK'S NA/ O'DOUL'S NA

SOFT DRINKS

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

KENTUCKY LEMON DROP

Maker's Mark, Limencello, Sour Mix, Fresh Lime \$13

SPARKLING COSMO

Prosecco, Stoli-O, Triple Sec, Cranberry Juice, Orange Juice \$12

MERMAID WATER

Captain Morgan's Spiced Rum, Malibu Rum, Blue Curacao, Pineapple Juice, Lime Juice \$13

HAVANA BANANA

Rum Haven, Banana Liqueur, Pineapple Juice, Cranberry juice \$12

REFRESHER

Absolut Cucumber, Lemonade Club Soda \$11

FIG FLOWER

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

BLUE PEACH

Peach Schnapps, Blue Curacao, Sierra Mist, Lemonade \$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 \$10



*A valid and current drivers license or State ID card with photo is required to purchase alcohol. Any alcohol purchased at the OYI **cannot** leave the building. The OYI reserves the right to stop alcohol service at any time we deem necessary.*

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 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 .

POUILLY FUISSE, Chateau Vitallis `21

Glass \$15 / #29 Bottle \$59

Great concentration on the nose reflecting old vines. Intense aromas of dried fruits, Acacia nuts and honey. Very long in the mouth with elegant but ripe flavors, minerality and spiciness

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, Yealands, New Zealand `22

Glass \$12 / Bottle \$44

The delicious palate is layered with green tropical fruits and balanced with a refreshing crisp mineral finish.

CHARDONNAY, William Hill, Central Coast `20

Glass \$10 / Bottle #16 \$40

Ripe notes of honeydew melon, juicy pear and apple crumble. Backed by delicate hints of meyer lemon and nutmeg, smooth and well balanced, with crisp acidity and a creamy mouthfeel.

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, Borgo Boschetto `21

Glass \$10 / #1 Bottle \$39

An east drinking wine with fresh citrus fruit and melon with crisp minerality

PINOT GRIGIO, Maso Canali, Trentino `21

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 `20

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

Malbec, Red Schooner, Voyage #10, Caymus

Glass \$16 / #50 Bottle \$64

Grapes are grown in the Andes Mountains of Argentina, then chilled and transported by ocean voyage to Caymus, Red Schooner does not include a vintage date but is known by the voyage from which it traveled Strikingly smooth, with scents and flavors of dark fruit and fine, textural tannins.

SANGIOVESE, Villa Monti, Chianti `19

Glass \$12/ Bottle \$45 (*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

PINOT NOIR, *En Route*, Far Niente, Russian River Valley `19

Glass \$19 / #98 Bottle \$75

Fragrant dried rose petal and berry potpourri with darker raspberry preserve and blackberry flavors fill the midpalate, with clove and forest floor accents. This wine is opulent and silky start to end

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, BV, Napa `18

Glass \$15 / Bottle #82 \$59

offerings of dried cherry, plum and tobacco, the oak toasted and well-integrated into the mix. Expansive and full-bodied on the palate.

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

**wine list prices subject to change and correspond to the
current by the glass offerings**

05/01/2023



Wines by the glass are 6 oz Pour

ALCOHOL-FREE & LOW ALCOHOL COCKTAILS

ALCOHOL-FREE COCKTAILS \$11

RUM ALTERNATIVES

"NO"-JITO

CLEAN Rum Alternative, Simple Syrup, Mint, Lime, Club Soda

CLEAN & STORMY

CLEAN Rum Alternative, Ginger Beer, Lime Wedge

PAINLESS PUNCH

CLEAN Rum Alternative, Pineapple Juice, Orange Juice, Cream of Coconut, Maraschino Cherry

GIN ALTERNATIVES

FIRST LIGHT & TONIC

NEW LONDON LIGHT Gin Alternative & Tonic, Orange Slice

TEQUILA ALTERNATIVES

POMEGRANATE MEXICAN MULE

CLEAN Tequila Alternative, Simple Syrup, Lime juice, Pomegranate Juice, Ginger beer

SUNRISE & SHINE

CLEAN Tequila Alternative, Orange Juice, Grenadine, Orange Slice, Maraschino cherry

MARGARITA ALL DAY

CLEAN Tequila, Monin Blood Orange, Sour Mix, Oj

WHISKEY ALTERNATIVES

CLEAN BUCK

Kentucky 74, Ginger Ale, Fresh Lime

SPIRITLESS SPIRE

Kentucky 74, Lemonade, Cranberry Juice

Lighten up your favorite cocktails with our selection of no Alcohol Spirit Alternatives including CLEAN Rum Alternative, CLEAN Tequila Alternative, CLEAN Gin Alternative, Kentucky 74 Whiskey Alternative, LYRE'S Coffee Originale and NEW LONDON Light Gin

LOW ALCOHOL COCKTAILS \$12

Faux-Groni

CLEAN Gin Alternative, Campari, Sweet Vermouth, Orange Slice

FRENCH 37.5

CLEAN Gin Alternative, Simple Syrup, Lemon Juice, Prosecco, Lemon Twist

MARTI-NO

CLEAN Gin Alternative, Dry Vermouth, Olive or Twist

OLD TIME

Spiritless Kentucky 74, Simple Syrup, Angostura Orange Bitters, Club Soda, Orange Peel

ALMOST AMARETTO SOUR

Kentucky 74, Amaretto Liqueur, Lemon Juice, Simple Syrup, Lemon Twist, Luxardo Cherry

LITE RUSSIAN

LYRE'S Coffee Originale, Vodka, Milk

ESPRESSO MARTIN-NO

Espresso, Vodka, LYRE'S Coffee Originale, White Crème de Cacao

As alcohol-free beverages mimic the taste of alcohol, they are available to those of legal drinking age only. If you need to avoid alcohol, please refrain from consuming anything on this page



3 COURSE "PRE-6" MENU

Nightly from 4:00-6:00

\$34-44

FIRST COURSE

NEW ENGLAND CLAM CHOWDER

HAND TOSSED CAESAR SALAD

Garlic Croutons, Shaved Parmesan

LOBSTER BISQUE

Lobster Meat, Classic Cream Bisque, Sherry
(\$3 supplement)

PEAR, ARUGULA & ENDIVE SALAD 

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

HOUSE SALAD 

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

LOBSTER & MOZZARELLA ARINCINI

Claw & Knuckle meat, Shredded Mozzarella, Saffron Aioli, Crispy Spiral Potato, Chive Oil (\$5 supplement)

We are happy to offer a basket of Ciabatta and house brown butter, Additional baskets are \$3



ENTRÉES

PEAR & GORGONZOLA PASTA PARCEL \$34

Anjou Pear & Gorgonzola Cream, Baby Spinach, Fresh Herbs, Parmesan Shavings, Crispy Potato Spirals

HONEY MUSTARD SALMON \$44 

Cranberry Compote, Roasted Potatoes, Asparagus

ROAST HALF CHICKEN \$36

Lemon, Ginger & Rosemary Marinade, Garlic Mashed Potatoes, House Vegetable, Pan Gravy

JUMBO SHRIMP SCAMPI \$38

*Lemon, Garlic and White Wine, Shrimp, Angel Hair Pasta, Blistered Grape Tomatoes and Baby Spinach **

SOLE PICCATA \$38 or CHICKEN PICCATA \$38

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

BAKED SEAFOOD TRIO \$41

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

BRAISED BONELESS SHORT RIBS OF BEEF \$43

Garlic Mashed Potatoes, Caramelized Baby Carrots and Baby Onions, Cabernet Demi, Crispy Potato Strings

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, Fresh Fruit, Whipped Cream

BREAD PUDDING OF THE DAY

PEACH COBBLER

Brown Sugar, Sponge Cake, Vanilla Ice Cream, Whipped Cream

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

MAPLE LEAF FARMS DUCK WING
DRUMMETTES \$17
*House Made Asian Barbecue Sauce, Sesame Seeds,
Scallions*

LUMP CRAB FRITTERS \$18
Spicy Aioli, Chive oil

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

COCONUT SHRIMP \$18
Mango aioli, toasted Coconut Flakes

LOBSTER & MOZZARELLA ARINCINI \$19
*Claw & Knuckle meat, Shredded Mozzarella, Saffron
Aioli, Crispy Spiral Potato, Chive Oil*

BAKED OYSTERS ROCKEFELLER \$20
Spinach, Fennel, Pernod, Ritz Cracker, Mornay Sauce

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

*We are happy to offer you a basket of
ciabatta & house butter complimentary.
An additional basket is \$3*


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 \$17
lemon & cocktail sauce


SALADS

PEAR, ARUGULA & ENDIVE SALAD / \$14 
*Goat's Cheese, Toasted Almonds, Raspberries, Gustare
Raspberry Balsamic Dressing*

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

CAESAR SALAD Small \$10 – Large \$16
*Romaine Hearts, Garlic Croutons, Homemade
Dressing, Shaved Parmesan, Anchovies on request*

BLT WEDGE SALAD \$15
*Iceberg Wedge, Gorgonzola Dressing, Crisp Bacon,
Campari Tomatoes, Gorgonzola Crumbles*

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
Chef's Catch of the Day – Ask your server for today's
selection*

ENTRÉES

CARAMELIZED DIVER SCALLOPS \$36 
*Parmesan & Basil Risotto Mango-Pineapple Salsa,
Jalapeno-Lime Gastrique*

LUMP CRAB CAKE PLATTER \$34
Spicy aioli, French Fries, Cole Slaw

HONEY MUSTARD SALMON \$34 
Cranberry Compote, Roasted Potatoes, Asparagus


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

BUTTER POACHED SHUCKED LOBSTER \$39
Ritz Crumbs, Butter, Rice Blend, Chef's Vegetable

ROASTED PANKO HADDOCK \$34
Roasted Shrimp, Citrus Beurre Blanc, Roasted Potatoes, Asparagus

JUMBO SHRIMP SCAMPI \$28*
Lemon, Garlic and White Wine, Shrimp, Angel Hair Pasta, Blistered Grape Tomatoes and Baby Spinach

BAKED SEAFOOD TRIO \$31
Coastal Haddock, Sea Scallops, Jumbo Shrimp, Crumb Topping, Lemon Butter Sauce, Rice Blend, House Vegetable

1.25 LB. ALASKAN KING CRAB LEGS \$78 
Old Bay Seasoning, Roasted Potatoes, House Vegetable, Melted Butter

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

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

BRAISED BONELESS SHORT RIBS OF BEEF \$34
Garlic Mashed Potatoes, Caramelized Baby Carrots and Baby Onions, Cabernet Demi, Crispy Potato Spirals

BUTTER POACHED FILET MIGNON \$42
Grilled, Confit Garlic Mash, Asparagus, Cabernet Demi, Sweet Butter & Truffle EVOO

CONFIT DUCK LEGS
Maple Leaf Farm Duck, Parmesan-Basil Risotto, Sauté Spinach, Pineapple-Orange Glaze \$36

ROAST HALF CHICKEN \$26
Lemon, Ginger & Rosemary Marinade, Confit Garlic Mashed Potatoes, House Vegetable, Pan Gravy

HONEY-DIJON MARINATED STEAK TIPS \$29 
Garlic Mashed Potatoes, Seasonal Vegetables

SOLE PICCATA \$29* - CHICKEN PICCATA \$29 *
Lemon Butter, Capers, Shallots, Angel Hair

PEAR & GORGONZOLA PASTA PARCEL \$25
Anjou Pear & Gorgonzola Cream, Baby Spinach, Fresh Herbs, Parmesan Shavings, Crispy Potato Spirals

ASK YOUR SERVER ABOUT TONIGHT'S VEGAN OPTION

**Gluten free pasta available upon request, please allow for extra time to prepare.*

BURGERS

8OZ. DOMESTIC PASTURE RAISED ANGUS BURGER \$19
Painted Hills Farm All Natural Beef, Toasted Brioche Roll, Lettuce, Tomato, Onion, French Fries, Kosher Pickle

THE IMPOSSIBLE BURGER \$19
6oz. 100% Plant Based Burger, Toasted Brioche Roll, Lettuce, Tomato, Onion, French Fries, Kosher Pickle

ADD:

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

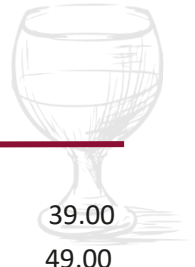
Please inform our staff prior to ordering of any food allergies you may have, and we will kindly make accommodations when possible

For your pleasure our Chef would be happy to split plates at an additional 5 dollars
A Voluntary 20% Gratuity added to parties of 6 or more

Hold a round of drinks for the Chef \$20

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
205 Bailly Lapierre, Brut Reserve	49.00

WHITE WINE

01 Pinot Grigio, Borgo Boschetto `21	39.00
02 Albariño, La Caña, Spain `21	45.00
03 Pinot Grigio, Maso Canali, Trentino `21	42.00
04 Chenin Blanc, Viognier, Pine Ridge `21	42.00
05 Moscato, Bella Sera, Puglia	36.00
06 Chenin Blanc, Ken Forrester, Old Vine Reserve, Stellenbosch `21	48.00
07 Riesling, Ch. Ste Michelle, Saint M, Germany `20	42.00
08 Gavi di Gavi, La Caplanna `21	39.00
10 Sauvignon Blanc, Joel Gott, California `21	39.00
11 Sauvignon Blanc, Kim Crawford, New Zealand `22	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	54.00
18 Chardonnay, Flowers, Sonoma Coast `21	69.00
20 Chardonnay, Rodney Strong, Chalk Hill `19	45.00
21 Chardonnay, Sean Minor, Sonoma Coast `21	52.00
22 Chardonnay, Rombauer, Carneros `21	64.00
25 Chardonnay, Paul Hobbs, RRV `20	85.00
27 Chardonnay, Avernens, 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, Vincent Girardin, Vieilles Vignes `21	135.00
34 Burgundy, Chardonnay, Philippe Colin `18	69.00
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	69.00
51 Malbec, Salentein Reserva `19	48.00
52 Red Burgundy, Santenay 1er Cru, Dom. Jessiaume, Les Gravieres `20	69.00
53 Saint Julien, Chateau Teynac `15	76.00
54 Red Burgundy Vignerons de Buxy Givry 1er Cru Clos Jus, `17	70.00
55 Chateauneuf du Pape, Dom. Du Vieux Lazaret `20	75.00
56 Côtes-du-Rhône, La Renjardiere `20	45.00
57 Saint Julien, Chateau du Glana `16	79.00
58 Margaux, Chateau Les Barraillots `18	79.00
59 Chianti Classico, Tenuta Tignanello, Marchese Antinori Riserva `19	72.00
60 Barbera del Monferrato, Marchesi di Barolo `17	48.00
61 Super Tuscan, Tenuta Di Arceno, Il Fauno `19	68.00
62 Sangiovese, Brunello di Montalcino, Capanna `14	74.00
63 Primitivo, Il Pumo, San Marzano `17	48.00
64 Barolo, Massolino, DOCG, Piedmont `17	74.00
65 Chianti Superiore, Organic, Villa Monti `19	45.00
66 Chianti Classico, San Felice `20	54.00
67 Amarone della Valpolicella, Classico, Farina `18	74.00
68 Fontalloro, Felsina, Toscana `17	85.00

RED WINE - CABERNET SAUVIGNON

69 Cabernet Sauvignon, Austin Hope, Paso Robles `21	69.00
70 Cabernet Sauvignon, Rodney Strong, Reserve, Alexander Valley `17	79.00
71 Cabernet Sauvignon, Beringer, Knight's Valley `19	69.00
73 Cabernet Sauvignon, Orin Swift, Palermo, Napa `14	75.00
74 Cabernet Sauvignon, Favia Carbone, Napa Valley `18	120.00
75 Cabernet Sauvignon, Summers, Andrianna's Cuvee, North Coast `18	59.00
76 Cabernet Sauvignon, Alexander Valley Vineyards `19	59.00
77 Cabernet Sauvignon, Crown Point, Relevant Red, Santa Barbara `19	100.00
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 `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

RED WINE - MERLOT

87 Merlot, Hourglass, Blueline Estate, Napa `16	79.00
88 Merlot, Northstar, Columbia Valley `19	54.00
89 Merlot, Duckhorn, Napa `20	64.00
90 Merlot, Emmolo, Napa Valley `19	69.00

RED WINE – PINOT NOIR

91 Pinot Noir, Ken Wright, Willamette Valley `20	52.00
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 `20	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, Flowers, Sonoma Coast `21	79.00

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
107 Cab-Shiraz, Penfolds Bin 389, South Australia `20	69.00
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
113 Red Blend, Leviathan, Andy Erikson, California `20	64.00
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
121 Giacomo Fenocchio, Barolo, Castellaro `19	120.00
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	135.00
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	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 `18	195.00
142 Robert Craig, Howell Mountain Cuvee, Bordeaux Blend `18	125.00
143 Fess Parker, Addendum Cabernet Sauvignon, Stags Leap District `17	160.00
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
155 Caymus Vineyards, Cabernet Sauvignon, Special Selection `15	240.00
157 Caymus Vineyards, Cabernet Sauvignon Special Selection `14	240.00
158 Paul Hobbs, Beckstoffer to Kalon Vineyard, Cabernet Sauvignon, Napa `14	500.00

Vintages and prices subject to change based on market availability.

05/01/2023

