

# LIQUID ASSETS

## CLASSICS

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### HENDRICK'S CUCUMBER MARTINI

*Hendrick's Gin, St. Germain, Fresh Cucumber, Dash of Lime Juice, Mint \$14*

### SPENCER'S MANHATTAN EST. 1874

*Bulleit Rye Whiskey, Sweet Vermouth, Bitters, Maraschino Cherry \$14*

### CLEVELAND OLD FASHIONED

*Cleveland Underground Black Cherry Bourbon, Muddled Maraschino Cherry, Orange, Sugar, Club Soda, Bitters \$13*

## MODERN CLASSICS

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### 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 with an Orange Slice \$12*

## ICE COLD DRAFT BEER

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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

## ICE COLD BOTTLED BEER

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

## SOFT DRINKS

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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*

### PUMPKIN PIE MARTINI

*Stoli Vanil, Rum Chata, White Crème de Cacao, Pumpkin Spice \$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, Limoncello, Sour Mix, Fresh Lime \$14*

### APPLE PEAR MARTINI

*Absolut Pears, Pear Nectar, Apple Cider, Cinnamon Simple Syrup, Cinnamon-Sugar Rime \$13*

### SPARKLING COSMO

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

### FIG FLOWER\*

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

### MAPLE WHISKEY SOUR

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

### LOLAILO RED SANGRIA

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

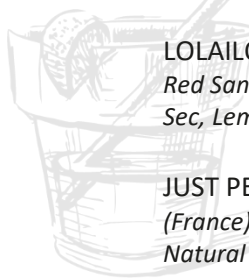
### JUST PEACHY BUBBLY

*(France) A Clean Sparkling Wine Infused with All-Natural Peach Flavor \$11*

### MANHATTANS, MARTINIS AND COSMOS

*Limit 2 per person (for your own good)*

*A valid and current driver's 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

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CHAMPAGNE, Veuve Clicquot, Brut, Yellow Label

Glass \$18 / #204 Bottle \$79

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

ROSE, Domaine Péllehaut, Gascony `21

Glass \$12 / #36 Bottle \$44

With its coral pink hue, this wine is fresh and fruity. Flavors of red currant, raspberry and white peach

POUILLY FUISSE, Chateau Vitallis `22

Glass \$16 / #29 Bottle \$64

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, Ch. Ste Michelle, Saint M, Germany `20

Glass \$12 / #7 Bottle \$42

Scents of lime and orange flower on this off-dry Riesling, accenting flavors of savory apple and preserved yellow peach

SAUVIGNON BLANC, Kim Crawford, New Zealand `22

Glass \$12 / #11 Bottle \$44

Fresh and juicy with vibrant acidity and a lengthy finish. Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit.

CHARDONNAY, William Hill, Central Coast `21

Glass \$11 / #16 Bottle \$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 / #20 Bottle \$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, Friuli `22

Glass \$11 / #1 Bottle \$39

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

PINOT GRIGIO, Maso Canali, Trentino `21

Glass \$12 / #3 Bottle \$45

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

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

## RED WINE

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COTES DU RHONE, La Renjardiere `21

Glass \$12 / #56 Bottle \$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 #11, Caymus

Glass \$16 / #50 Bottle \$64

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

CHIANTI SUPERIORE, Organic, Villa Monti `19

Glass \$12 / #65 Bottle \$48

*Certified Organic* Ruby red color, with delicious fruity and floral aromas, with a pleasant structure and tannic density, leading to a balanced and persistent finish.

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, Sean Minor, 4 Bears, Central Coast `21

Glass \$12 / #96 Bottle \$45

medium bodied with aromas of floral components, red fruit and dark cherries. On the palate, luscious flavors of dark cherry, strawberry and violets, combine with subtle layers of spice.

MERLOT, Emmolo, Caymus Family, Napa Valley `20

Glass \$16 / #90 Bottle \$64

Sweet spice and rosemary are layered onto ripe cherries and dried apricot. Entry on the palate is soft, leading into a balance of rich flavors and lively fruit with a smooth, long finish

CABERNET SAUVIGNON, BV, Beaulieu Vineyards, Napa `19

Glass \$16 / #82 Bottle \$64

Fresh, direct and focused, with red currant and cherry coulis notes, dotted with savory, floral and tobacco accents. Judicious toast lets the fruit play out, and there's solid energy throughout.

CABERNET SAUVIGNON, Substance by Winemaker Charles

Smith, Columbia Valley `21

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

09/27/2023

**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

*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*

*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



# 3 COURSE "PRE-6" MENU

Nightly from 4:00-5:45

**\$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, Dried Cranberries, Gustare Cranberry Pear Balsamic Dressing* (\$4 supplement)

HOUSE SALAD 

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

SHORT RIB & FONTINA ARINCINI

*Tomato-Vodka Sauce, Shaved Parmesan, Herb Oil* (\$5 supplement)

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



## ENTRÉES

FIG & MASCARPONE RAVIOLI \$34

*Caramelized Shallots, Brown Butter, Pea Shoots*

HONEY MUSTARD SALMON \$44 

*Cranberry Compote, Roasted Potatoes, Asparagus*

DRUNKEN HALF CHICKEN \$38

*Rum & Brown Sugar Marinade, Garlic Mashed Potatoes, House Vegetable, Pan Gravy*

JUMBO SHRIMP SCAMPI \$39

*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 \$44

*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, Fresh Fruit, Whipped Cream*

BREAD PUDDING OF THE DAY

House Made Apple Cranberry Crumble

*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 5:45 | No other discounts apply to this menu. Pre-6 entrees cannot be split or shared | Love it or Leave it, no 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, Ritz Crumbs*

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*

STUFFED QUAHOG \$9  
*Ritz, Chorizo, Garlic, Red Pepper, Melted Butter*

COCONUT SHRIMP \$18  
*Mango aioli, toasted Coconut Flakes*

SHORT RIB & FONTINA ARINCINI \$17  
*Tomato-Vodka Sauce, Shaved Parmesan, Herb 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, Dried Cranberries,  
Gustare Cranberry Pear 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 \$16  
*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 / CRUMBLER  
BLEU \$2

CHEF'S CATCH OF THE DAY – ASK YOUR SERVER FOR  
TODAY'S SELECTION

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

*Gift Certificates Available | Take home a boxed set of our Signature Glassware*

## ENTRÉES

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### FIG & MASCARPONE RAVIOLI \$26

*Caramelized Shallots, Brown Butter, Pea Shoots*

### SOLE PICCATA \$29\* - CHICKEN PICCATA \$29 \*

*Lemon Butter, Capers, Shallots, Angel Hair*

### SCALLOP RISOTTO \$38

*Pan Seared Day Boat Scallops, Butternut & Bacon Risotto, Cider Glaze*

### HONEY MUSTARD SALMON \$34

*Cranberry Compote, Roasted Potatoes, Asparagus*

### 1.25 LB. ALASKAN KING CRAB LEGS \$78

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

### 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 \$29\*

*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*

### CAPE COD BEER BATTERED FISH & CHIPS \$28

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

### VEGAN RAVIOLI \$26

*Eggless Pasta with Roasted Carrots, String Beans, Cauliflower, Broccoli, Sweet Peas, Sweet Corn, Caramelized Onions, Red Peppers, Angela Mia Tomato Sauce assorted Seasonal Vegetables*

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

### BRAISED BONELESS SHORT RIBS OF BEEF \$34

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

### BUTTER POACHED FILET MIGNON \$44

*Grilled, Confit Garlic Mash, Asparagus, Cabernet Demi, Sweet Butter & Truffle EVOO*

### CONFIT DUCK LEGS \$36

*Maple Leaf Farm Duck, Butternut & Bacon Risotto, Sauté Spinach, Pineapple-Orange Glaze*

### DRUNKEN HALF CHICKEN \$28

*Rum & Brown Sugar, Confit Garlic Mashed Potatoes, House Vegetable, Pan Gravy*

### HONEY-DIJON MARINATED STEAK TIPS \$29

*Garlic Mashed Potatoes, Seasonal Vegetables*

## BURGERS

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### 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/Vegan Roll Available



## SIDES

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SWEET POTATO FRIES \$6

SAUTEED SPINACH WITH GARLIC \$8

CONFIT GARLIC MASHED POTATOES \$8

STEAMED ASPARAGUS \$7

RISOTTO OF THE DAY \$14

## SUBSTITUTIONS

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ASPARAGUS OR SAUTEED SPINACH \$4

RISOTTO OF THE DAY \$8

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.

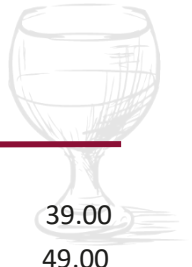
Separate checks may not be requested unless arranged at the time of the reservation. A maximum of 4 credit cards per table

For your pleasure our Chef would be happy to split plates at an additional 8 dollars

A Voluntary 20% Gratuity added to parties of 6 or more

# WINE

## BY THE BOTTLE



### CHAMPAGNE & SPARKLING WINES

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200 Bellussi Prosecco, 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 `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	45.00
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 `21	40.00
17 Chardonnay, Goldschmidt, Singing Tree, Russian River Valley `21	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
29 Pouilly-Fuisse, Chateau Vitallis `22	64.00
30 Vouvray, Domaine Vincent Careme `19	48.00
32 Burgundy, Montagny, 1er Cru, Les Chaniots `20	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	44.00

08/07/2023

*Vintages and prices subject to change based on market availability.*

## RED WINE – OLD WORLD REDS

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50 Malbec, Red Schooner, Voyage #10, Caymus	69.00
51 Malbec, Salentein Reserva `21	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 Gigondas, Domaine des Pasquiers `21	69.00
64 Barolo, Massolino, DOCG, Piedmont `17	74.00
65 Chianti Superiore, Organic, Villa Monti `19	48.00
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

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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	
76 Cabernet Sauvignon, Alexander Valley Vineyards `19	59.00
77 Cabernet Sauvignon, Crown Point, Relevant Red, Santa Barbara `19	59.00
78 Cabernet Sauvignon, Napanook, Dominus Estate, Napa Valley `18	100.00
78.5 Cabernet Sauvignon, Napanook Dominus Estate, Napa Valley `18	135.00
79 Cabernet Sauvignon, Paul Hobbs, Cross Barn, Napa `17	½ bottle 68.00
80 Cabernet Sauvignon, Caymus, Napa `20	85.00
81 Cabernet Sauvignon, Quilt, Joe Wagner, Napa `19	120.00
82 Cabernet Sauvignon, BV, Napa `19	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 `21	45.00



## RED WINE - MERLOT

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87 Merlot, Hourglass, Blueline Estate, Napa `16	79.00
88 Merlot, Northstar, Columbia Valley `19	54.00
89 Merlot, Duckhorn, Napa `20	78.00
90 Merlot, Emmolo, Napa Valley `19	74.00

## RED WINE – PINOT NOIR

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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	45.00
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 `21	79.00
100 Pinot Noir, Obsidian Wine Co, Poseidon Estate, Carneros `20	64.00
101 Pinot Noir, Flowers, Sonoma Coast `21	79.00

## 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
107 Cab-Shiraz, Penfolds Bin 389, South Australia `20	69.00
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	74.00
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
117 Zinfandel, Cedarman Vineyard, Turley Wine Cellars, Howell Mt. `21	90.00
118 Zinfandel, Gehricke, Russian River Valley `16	58.00



## 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
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
135 Silver Oak, Cabernet Sauvignon, Alexander Valley `18	135.00
136 Louis Martini, Cabernet Sauvignon, Lot 1, Napa Valley `13	295.00
137 Backstage Winery, Cabernet Sauvignon, Napa Valley `12	125.00
138 Rodney Strong, Rockaway Single Vineyard Cabernet Sauvignon, Alexander Valley `10	140.00
139 Obsidian Wine Company, Half Mile, Red Hills, Lake County `19	115.00
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
157 Caymus Vineyards, Cabernet Sauvignon Special Selection `13	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.*

08/07/2023

