

LIQUID ASSETS

CLASSICS

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

BLADE RUNNER MANHATTAN

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

APEROL SPRITZ

Aperol, Belussi Prosecco, Club Soda with an Orange Slice \$12

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

ICE COLD DRAFT

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

BUDWEISER / BUD LIGHT / COORS LIGHT / CORONA CORONA LIGHT / GUINNESS / MICHELOB ULTRA / SAM ADAMS / STELLA ARTOIS / DOWN EAST CIDER / CAPE COD BEER SUMMER 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

BUBBLES

JUST PEACHY BUBBLY

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

AVISSI PROSECCO

Non-Vintage Sparkling Wine from Italy. The name "Avisi" comes from the delightful fizzy sound the bubbles make as they rise in the glass \$12

CHAMPAGNE, Veuve Clicquot, Brut, Yellow Label

The signature champagne of the House. Dominated by Pinot Noir, it offers the perfect balance of structure and finesse \$18 Flute

SOMETHING NEW

BLOOD ORANGE MARGARITA

Bribon Reposado Tequila, Bauchant Orange Liqueur, Monin Blood Orange, Sour Mix, Salt Rim \$13

BLUEBERRY GIN & TONIC

Muddled Blueberries, Simple Syrup, Bombay Gin, Tonic Water \$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

FIG FLOWER

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

LOLAILO RED SANGRIA

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

PEACH MARGARITA

Bribon Reposado Tequila, Peach Schnapps, Peach Nectar, Sour Mix, Salted Rim, \$13

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



WINE BY THE GLASS

WHITE WINE

CHAMPAGNE, Veuve Clicquot, Brut, Yellow Label

Flute \$18 / #204 Bottle \$89

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

ROSE, Domaine Pellehaut, 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, Bex, Nahe Germany `21

Glass \$12 / Bottle \$45

aromas of orange blossom, lime and white grapefruit followed by mouthwatering flavors of lime and mandarin orange. BEX finishes with mineral and citrus zest highlights.

SAUVIGNON BLANC, Astrolabe, New Zealand `23

Glass \$14 / Bottle \$52

Balanced and vibrant with fresh aromas and flavors of apples and tropical fruits, with a fine layers of fresh herbs and minerality interwoven. Juicy and salivating as the wine touches the palate.

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, Diatom, Santa Barbara `23

Glass \$14 / Bottle \$52

#7 Wine Spectator Top 10 Wine Values of 2023

Medium-bodied palate balances generous, exotic fruits and a touch of textural grip with bright waves of acidity, finishing long and flavorful

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

RED WINE

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

RED BLEND, Educated Guess, Roots Run Deep Winery, Napa `19

Glass \$14 / Bottle \$52

Merlot, Petite Syrah, Cabernet

This Napa Valley Red Wine Blend is rich, textured, and complex with flavors of berries, red currants, and chocolate. Hints of toasted herbs, dark fruit compote and cocoa notes are interwoven with supple tannins for a long finish.

RED BLEND, Red Schooner, Transit No. 2, Caymus, Australia

Glass \$18 / #111 Bottle \$69

A blend of Grenache, Shiraz and Mataro with a small amount of Cabernet Sauvignon. A lovely expression of an Australian red blend, with aromas and flavors of black fruit, savory spices, and oaky notes.

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, Belle Glos, Las Alturas Vineyard, Santa Lucia Highlands `21

Glass \$18 / #93 Bottle \$69

Dark in the glass, it begins with black cherry, toasty caramel and cola aromas. The palate is hefty and heavy, carrying ripe berry but also tart red-plum-skin flavors, as licorice adds 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 \$18 / #82 Bottle \$70

Juicy and bright strawberry preserves, black raspberry, black cherry, and cola, supported by delicate hints of mint, mocha and dark chocolate. The Tannins are smooth and round offering a plush texture

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

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

05/01/24

Wines by the glass are 6 oz pour

ALCOHOL-FREE & LOW ALCOHOL

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



3 COURSE "PRE-6" MENU

Nightly from 4:00-5:45

\$35-\$45

FIRST

NEW ENGLAND CLAM CHOWDER

Chopped Clams, Red Bliss Potato, Onions, Butter, Cream

HAND TOSSED CAESAR SALAD

Romaine Hearts, Garlic Croutons, Homemade Dressing, Shaved Parmesan, Anchovies on request

LOBSTER BISQUE

Lobster Meat, Classic Cream Bisque, Sherry (\$4 supplement)

PEAR, ARUGULA & ENDIVE SALAD

Crumbled Goat Cheese, Toasted Almonds, Raspberries, Raspberry Balsamic Dressing made with Gustare Vinegar (\$5 supplement)

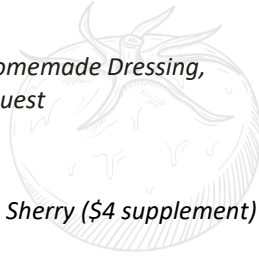
HOUSE SALAD

Spring Mix, Grape Tomato, Shaved Carrot, Red Onion, Cucumber, Dijon Vinaigrette

LOBSTER & FONTINA ARINCINI

Arrabiata Sauce, Shaved Parmesan, Herb Oil (\$6 supplement)

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



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



ENTRÉES

FIG & MASCARPONE RAVIOLI \$35

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 \$41

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

SOLE PICCATA \$39 or CHICKEN PICCATA \$39

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

BAKED SEAFOOD TRIO \$43

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

BRAISED BONELESS SHORT RIBS OF BEEF \$45

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

KEY LIME PIE

Graham Cracker Crust, Fresh Fruit, Whipped Cream

BREAD PUDDING OF THE DAY

HOUSE MADE PEACH COBBLER

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 | 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 | Sorry no separate checks
Please refrain from using Cell phones in public areas

DINNER MENU

A LA CARTE

STARTERS

NEW ENGLAND CLAM CHOWDER

Cup \$8 - Bowl \$12

Chopped Clams, Red Bliss Potato, Onions, Butter, Cream

BAKED ONION SOUP \$12

Caramelized Onion, Cabernet, Ciabatta Crouton, Swiss, Mozzarella

BAKED LITTLENECK CLAMS CASINO \$17

Bacon, Garlic Butter, Ritz Crumbs

LOBSTER BISQUE Cup \$12 - Bowl \$18

Lobster Meat, Classic Cream Bisque

MAPLE LEAF FARMS DUCK WING

DRUMMETTES \$18

House Made Sweet Heat Sticky Sauce, Scallions

STUFFED QUAHOG \$9

Stuffed with Chorizo, Green and Red Pepper, Clams, Onions, Garlic, Ritz Crumb, Melted Butter

BANG BANG SHRIMP \$20

Honey Ginger Pepper Glaze, Scallions, Grilled Pineapple, Toasted Cashews

LOBSTER & FONTINA ARINCINI \$18

Arabiata Sauce, Herb Oil, Shaved Parmesan

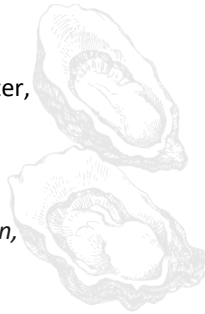
BAKED OYSTERS ROCKEFELLER \$22

Spinach, Pernod, Ritz Cracker, Mornay Sauce

FRIED POINT JUDITH CALAMARI \$19

Butter, Garlic, Banana Peppers, Hot Cherry Peppers
-Side Marinara \$2

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



ICED + RAW

6 EAST DENNIS OYSTERS ON THE ½ SHELL \$19

lemon, pink peppercorn mignonette, cocktail sauce 

8 CLAMS ON THE ½ SHELL \$18

lemon & cocktail sauce 

5 JUMBO CHILLED SHRIMP \$17

lemon & cocktail sauce 

Additional Raw Bar Items Available with Minimum Order

SALADS

PEAR, ARUGULA & ENDIVE SALAD / \$16

Crumbled Goat Cheese, Toasted Almonds, Raspberries, Raspberry Balsamic made with Gustare Vinegar

HOUSE SALAD \$9

Spring Mix, Grape Tomato, Shaved Carrot, Red Onion, Cucumber, 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 \$22 / CHICKEN \$10 / SALMON \$20 / 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



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

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, Basil Parmesan Risotto, Grilled Pineapple Salsa

HONEY MUSTARD SALMON \$35

Cranberry Compote, Roasted Potatoes, Asparagus

1.25 LB. ALASKAN KING CRAB LEGS \$82

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

LOBSTER PAPPARDELLE \$42

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 \$31*

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

BAKED SEAFOOD TRIO \$33

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

CAPE COD BEER BATTERED FISH & CHIPS \$29

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

VEGAN RAVIOLI \$27

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

VEGAN RISOTTO \$27

Risotto with Seasonal Vegetable finished with EVOO

BRAISED BONELESS SHORT RIBS OF BEEF \$36

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

BUTTER POACHED FILET MIGNON \$46

8oz. Center Cut Choice Filet, Grilled, Confit Garlic Mash, Asparagus, Cabernet Demi, Sweet Butter & Truffle EVOO

CONFIT DUCK LEGS \$36

Maple Leaf Farm Duck, Basil Parmesan Risotto, Sauté Spinach, Grilled Pineapple Salsa

DRUNKEN HALF CHICKEN \$28

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

HONEY-DIJON MARINATED STEAK TIPS \$32

Garlic Mashed Potatoes, Seasonal Vegetables

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 \$1 |
Sautéed Onions \$1 | Bacon \$2
Sautéed Mushrooms \$1.50
Gorgonzola \$2
Gluten Free/Vegan Roll Available



SIDES

SWEET POTATO FRIES \$6

SAUTEED SPINACH WITH GARLIC \$9

CONFIT GARLIC MASHED POTATOES \$8

STEAMED ASPARAGUS \$7

RISOTTO OF THE DAY \$14

SUBSTITUTIONS

ASPARAGUS \$4

RISOTTO OF THE DAY \$8

SWEET POTATO FRIES \$3

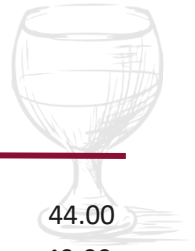
**Gluten free pasta available upon request, please allow for extra time to prepare.*

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. 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

200 Bellussi Prosecco, Extra Dry, Veneto, Italy	44.00
201 Domaine Chandon, Brut, Library Dosage	49.00
203 Moet, Imperial	80.00
204 Veuve Clicquot, Yellow Label	89.00
205 Bailly Lapierre, Brut Reserve	49.00

WHITE WINE

01 Pinot Grigio, Borgo Boschetto `22	39.00
02 Albariño, La Caña, Spain `21	45.00
03 Pinot Grigio, Maso Canali, Trentino `22	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, Bex, Germany `21	45.00
08 Gavi di Gavi, La Caplanna `22	45.00
10 Sauvignon Blanc, Joel Gott, California `21	39.00
11 Sauvignon Blanc, Kim Crawford, New Zealand `22	45.00
13 Sauvignon Blanc, Duckhorn, Napa Valley `21	54.00
14 Pinot Gris, Chemistry by Chehalem, Willamette Valley `19	45.00
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 `22	69.00
19 Chardonnay, Post & Beam, Far Niente, Carneros `22	70.00
20 Chardonnay, Rodney Strong, Chalk Hill `20	45.00
21 Chardonnay, Sean Minor, Sonoma Coast `21	52.00
22 Chardonnay, Rombauer, Carneros `22	70.00
24 Chardonnay, Jayson, Pahlmeyer, Napa `21	120.00
25 Chardonnay, Paul Hobbs, RRV `20	85.00
29 Pouilly-Fuisse, Chateau Vitallis `22	64.00
30 Vouvray, Vincent & Tania Careme, Spring Chenin Blanc `19	48.00
32 Burgundy, Montagny, 1er Cru, Les Chaniots `20	69.00
33 Puligny Montrachet, Justin Girardin, Grand Vin De Bourgogne `21	160.00
36 Rosé, Domaine Pellehaut, Cotes de Gascogne, Vin de Pays, France `21	44.00

01/25/2024

Vintages and prices subject to change based on market availability.

RED WINE - OLD WORLD REDS

50 Malbec, Wagner Family, Red Schooner, Voyage #10, Mendoza	69.00
51 Malbec, Salentein Reserva `21	49.00
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 `20	84.00
60 Saint Emilion, Chateau Simard, Grand Cru `15	85.00
61 Super Tuscan, Tenuta Di Arceno, Il Fauno `20	68.00
62 Sangiovese, Brunello di Montalcino, Capanna `14	79.00
63 Gigondas, Domaine des Pasquiers `21	69.00
64 Barolo, Massolino, DOCG, Piedmont `18	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

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, Jayson, Pahlmeyer, Napa `20	120.00
74 Cabernet Sauvignon, Favia Carbone, Napa Valley `18	120.00
75 Cabernet Sauvignon, Summers, Andriana'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	140.00
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, Stag's Leap, Oakville, Napa `19	110.00
82 Cabernet Sauvignon, Beaulieu Vineyard, "BV", Napa `19	70.00
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
86 Cabernet Sauvignon, Louis Martini, Napa `19	79.00

Vintages and prices subject to change based on market availability.

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	78.00
90 Merlot, Emmolo, Napa Valley `21	74.00

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, Head High, Sonoma `21	45.00
94 Pinot Noir, Böen, Russian River Valley `22	49.00
95 Pinot Noir, Paul Hobbs, Crossbarn, Sonoma Coast `18	64.00
96 Pinot Noir, Belle Glos, Clark & Telephone, Santa Maria Valley `21	69.00
97 Pinot Noir, Migration, Duckhorn Wine Company, Sonoma Coast `21	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

105 Cabernet, Petite Syrah, Pure Paso, J. Lohr, Paso Robles `20	60.00
106 Syrah, Fess Parker, The Big Easy, Santa Barbara `19	55.00
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 Red Blend, Jayson, Pahlmeyer, Napa `20	85.00
113 Red Blend, Leviathan, Andy Erikson, California `20	64.00
114 Zinfandel, Cabernet, Syrah, PS, Charbono, The Prisoner, Oakville `21	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	64.00



Vintages and prices subject to change based on market availability.

RESERVE LIST

Featuring rare, older and more mature wines from all over the world; some of which are next to impossible to find. Create a memory that will last long after the first or the final sip. These wines are typically smaller productions, and although we strive to maintain an accurate list, occasionally some selections will sell out.

120 Capanna, Brunello di Montalcino, Riserva `12	140.00
121 Giacomo Fenocchio, Barolo, Castellaro `19	120.00
126 Ornellaia, Bolgheri Superiore, Tuscany `04	350.00
127 Ornellaia, Bolgheri Superiore, Tuscany `05	350.00
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 Silver Oak, Cabernet Sauvignon, Napa `18	195.00
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 150.00
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	180.00
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	340.00
158 Paul Hobbs, Beckstoffer to Kalon Vineyard, Cabernet Sauvignon, Napa `14	500.00

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01/25/2024

