



MOTHER'S DAY BRUNCH

SUNDAY, MAY 14, 2023 | 10AM – 2PM

ADULTS \$55 | CHILDREN (5-12 YRS) \$18 | 5 & UNDER \$0

ACTION STATION

PRIME RIB | Au Jus, Creamy Horseradish

BAKED SALMON | Bearnaise

LEG OF LAMB | Rosemary Sauce, Mint Jelly

OMELET | Ham, Turkey Bacon, Bacon, Chicken Sausage, Cheddar Cheese, Swiss Cheese, Peppers, Onions, Mushrooms, Tomato, Spinach

COLD STATION

SEAFOOD | Shrimp, Jonah Crab Claw, Mussels

BAKERY | Breakfast Breads, Croissants, Muffins, Bagel, Assorted Dinner Rolls, Danish, Assorted Preserves

SEASONAL FRUIT | Cantaloupe, Honeydew, Pineapple, Watermelon, Berries

SALAD | Romaine, Arcadian Mix, Tomato, Onion, Cucumber, Olives, Feta, Croutons, Lemon Dressing, Ranch Dressing, Balsamic Dressing

CHEESE AND CHARCUTERIE | Cured Meats, Local and International Cheeses

SMOKED SALMON | Capers, Onions, Dill, Tomato, Hard Boiled Eggs

HOT STATION

EGGS BENEDICT | Ham, Poached Egg, Hollandaise Sauce, English Muffin

LELA'S MAC & CHEESE | Bacon, Chives

SPICY CHARRED BOK CHOY & MUSHROOMS

ROASTED TRICOLOR CARROTS & CHIMICHURRI

CORN CHOWDER

POTATO PUREE

APPLEWOOD SMOKED BACON

PORK SAUSAGE LINKS

ASSORTED DESSERTS STATION





SMALL PLATES

YOGURT PARFAIT 12

Greek Yogurt, Homemade Granola, Assorted Berries

STEEL CUT OATMEAL 12

Banana, Blueberries, Granola, Craisins, Honey

BOWL OF BERRIES 9

Raspberries, Blueberries, Blackberries

CEREAL 10

Cheerios, Raisin Bran, Frosted Mini Wheats, Rice Krispies, Served with Banana
Choice of Skim Milk, 2 % Milk or Whole Milk

ENTREES

TWO EGGS ANY STYLE 16

Hash Browns, Choice of Bacon or Sausage, Choice of Toast

CLASSIC EGGS BENEDICT 16

Ham, Poached Eggs, Hollandaise, Frisée, Hash Browns, English Muffin

STEAK & EGGS* 27

6 oz Coulotte Steak, Two Eggs Any Style, Hash Browns, Choice of Toast

LOX BAGEL 19

Smoked Salmon, Capers, Red Onion, Tomato, Cream Cheese, Mixed Greens, Plain Bagel

BUILD YOUR OWN OMELET 18

Choose 3: Ham, Sausage, White Cheddar, Mozzarella, Pepper, Onion, Spinach, Tomato, Hash Browns,
Choice of Toast

AVOCADO TOAST 17

Avocado Spread, Two Eggs Any Style, Feta, Frisée, Multigrain Toast

BRIOCHE FRENCH TOAST 18

Whipped Cream, Berry Compote

CRAB CAKE BENEDICT 24

Poached Eggs, Hollandaise, Frisée, Hash Browns, English Muffin

BUTTERMILK PANCAKES 16

Maple Syrup | Add Chocolate Chip, Blueberry or Banana 2

SIDES

HASH BROWNS 6

APPLEWOOD SMOKED BACON 6

SAUSAGE 6

TURKEY BACON 6

TOAST 5

PASTRY BASKET 10

PLAIN GREEK YOGURT 6

NON-FAT YOGURT 6

SEASON FRUIT BOWL 7

BEVERAGES

STARBUCKS COFFEE 5

JUICE 5

ESPRESSO 4

LATTE | CAPPUCCINO 6

SELECTION OF TEAS 5

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness.*



LUNCH MENU

CRUDOS

A selection of Raw Dishes

AHI TUNA POKE* 18

Soy-Sesame Vinaigrette, Capers, Wasabi Mayo, Wonton Chips

SNAPPER CEVICHE* 19

Onion, Lime, Orange, Cilantro, Aji Amarillo

SALADS

LELA SIMPLE SALAD 11

Cherry Tomatoes, Shaved Parmesan, Lemon Vinaigrette

ROMAINE CAESAR SALAD 12

White Anchovy, Parmesan, Croutons

HEIRLOOM TOMATO & BURRATA 18

Basil Puree, Lela Lava Salt, Heirloom Tomato, Crostini

MEDITERRANEAN SALAD 18

Arcadian Greens, Frisee, Feta, Shaved Onion, Pepperoncini, Cherry Tomato, Cucumber, Kalamata, Sunflower Seeds, Red Wine & Herb Vinaigrette

ADD CHICKEN 9, ADD STEAK 14, ADD SHRIMP 11, ADD SALMON 14

SMALL PLATES

SOUP DU JOUR C 6/ B 10

Chef's Choice Soup of the Day

MEATBALL 12

Pork, Beef, Veal, Tomato Garlic Confit

CRAB CAKE 20

Corn, Chorizo, Tomato, Chive

LOBSTER DEILED EGGS 17

Pancetta, Tarragon Aioli, Trout Roe

MARGHERITA FLATBREAD 16

Pomodoraccio, Mozzarella, Basil

SANDWICHES/BURGER

**Choice of Greens or House Cut Fries*

WAYGU BURGER* 24

Gochujang, Gruyere, Romaine, Tomato, Gherkin

SMOKED SALMON CLUB 22

Arugula, Tomato, Onion, Dill Spread, Bacon

SEARED CHICKEN BLT 19

Swiss, Bacon, Tomato, Onion, Dressed Greens

HOUSE-MADE PASTAS

All of pastas are hand-made daily. Gluten Free Pasta available on request.

BOLOGNESE PAPPARDELLE 22

Veal, Beef, Pork, Tomato, Pecorino

STEAK TAGLIATELLINI 24

Beef Tips, Mushroom, Spinach, Gorgonzola cream

SHRIMP SCAMPI 23

Tagliatellini, Capers, Lemon Butter, White Wine, Garlic, Grilled Bread

BUCATINI FRUTTI DE MARE 31

Scallop, Calamari, Mussels, Shrimp, Tomato Confit

BUTTERNUT SQUASH RAVIOLI 26

Ricotta, Almond Sauce, Sage

LARGE PLATES

PAN SEARED SALMON* 36

Grilled Lemon, Creamed Leeks & Spinach

STEAK FRITES* 27

6oz Coulotte, House Cut Fries, Chimichurri, Garlic Aioli

FISH & CHIPS 24

Beer Battered Cod, Tartar Sauce, Coleslaw, House Cut Fries

SIDES

HOUSE CUT FRIES 9

SAUTEED ASPARAGUS 11

HONEY GINGER PETIT CARROTS 11

DESSERTS

CRÈME BRULÉE 10

APPLE TART A LA MODE 11

SEBASTIAN JOE'S LOCAL SORBETS 8

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HAPPY HOUR 4-6PM

\$2 OFF SPECIALTY COCKTAILS, BEER, WINE & \$3 OFF FOOD

FOOD

HOUSE CUT FRIES 9

Garlic Aioli

MEATBALL 12

Pork, Beef, Veal, Tomato Garlic Confit

STEAMED MUSSELS 21

Chorizo, Fennel, Jalapeño, Tomato Broth

SMOKED SALMON FLATBREAD 20

Chive & Goat Cheese, Crème Fraiche, Capers, Shaved Onions, Dill

LOBSTER DEVILED EGGS 17

Pancetta, Tarragon Aioli, Trout Roe

MARGHERITA FLATBREAD 16

Pomodorraccio, Mozzarella, Basil

COCKTAILS

THE NORTH COUNTRY GIRL 16

Crooked Water Old Hell Roaring Bourbon, Orange Bitters, Vanilla Bean Infused Syrup, Luxardo Cherry

PURPLE BULLET 16

Bourbon, Lemon Juice, Blackberries, Honey Ginger Syrup, Angostura Bitters, Flamed Orange, Rosemary

THE GRAND MARAIS 14

Vodka, Cointreau, Blood Orange Purée, Orange Wheel

THE BOTANICAL 15

Bombay Sapphire Gin, Lillet Blanc, Aperol, Grapefruit Peel, Prosecco

LELA SPRITZ 13

Aperol, Prosecco, Sparkling Water, Bitters, Dehydrated Orange

PALOMA 14

Milagro Blanco Tequila, Lime Juice, Grapefruit Juice, Club Soda, Grapefruit, Salt

KIR ROYALE 12

Crème de Cassis, Prosecco, Blackberries, Mint

ESPRESSO MARTINI 16

Stoli Vanil, Godiva Chocolate, Kahlúa, Espresso, Chocolate Shavings

BEER

Draft Beer	8
Bud Light	6
Michelob Ultra	6
Miller Lite	6
Corona	7
Amstel Light	7
Heineken	7
Heineken Zero	7
Surly Furious	8
Guinness Draught	8
Loon Juice	8
White Claw	7

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CRUDOS

A selection of Raw Dishes

AHI TUNA POKE* 18

Soy-Sesame Vinaigrette, Capers, Wasabi Mayo, Wonton Chips

SNAPPER CEVICHE* 19

Onion, Lime, Orange, Cilantro, Aji Amarillo

SCALLOP CARPACCIO* 21

Olive Oil, Yuzu, Preserved Lemon, Espelette

SALADS

LELA SIMPLE SALAD 11

Cherry Tomatoes, Shaved Parmesan, Lemon Vinaigrette

ROMAINE CAESAR SALAD 12

White Anchovy, Parmesan, Croutons

HEIRLOOM TOMATO & BURRATA 18

Basil Puree, Lela Lava Salt, Heirloom Tomato, Crostini

MEDITERRANEAN SALAD 18

Arcadian Greens, Frisee, Feta, Shaved Onion, Pepperoncini, Cherry Tomato, Cucumber, Kalamata, Sunflower Seeds, Red Wine & Herb Vinaigrette

ADD CHICKEN 9, ADD STEAK 14, ADD SHRIMP 11, ADD SALMON 14

SMALL PLATES

SOUP DU JOUR C 6/ B 10

Chef's Choice Soup of the Day

MEATBALL 12

Pork, Beef, Veal, Tomato Garlic Confit

CRAB CAKE 20

Corn, Chorizo, Tomato, Chive

PAN SEARED SCALLOPS 22

Corn & Gorgonzola Crème, Arugula, Pancetta, Orange Gastrique

LOBSTER DEVILED EGGS 17

Pancetta, Tarragon Aioli, Trout Roe

STEAMED MUSSELS 21

Chorizo, Fennel, Jalapeno, Tomato Broth

MARGHERITA FLATBREAD 16

Pomodorraccio, Mozzarella, Basil

SMOKED SALMON FLATBREAD 20

Chive & Goat Cheese Crème Fraiche, Capers, Shaved Onions, Dill

HOUSE-MADE PASTAS

All of pastas are hand-made daily. Gluten Free Pasta available on request.

BOLOGNESE PAPPARDELLE 22

Veal, Beef, Pork, Tomato, Pecorino

STEAK TAGLIATELLINI 24

Beef Tips, Mushroom, Spinach, Gorgonzola cream

LOBSTER LINGUINI 36

Pancetta, Potato, Peas, Mushroom

SHRIMP SCAMPI 23

Tagliatellini, Grilled Bread, Capers, Lemon Butter, White Wine, Garlic

BUCATINI FRUTTI DE MARE 31

Scallop, Calamari, Mussels, Shrimp, Tomato Confit

BUTTERNUT SQUASH RAVIOLI 26

Ricotta, Almond Sauce, Sage

LARGE PLATES

WAYGU BURGER* 24

Gochujang, Gruyere, Romaine, Tomato, Gherkin

CHILEAN SEA BASS 38

Pork Belly Tomato Stew

PAN SEARED SALMON* 36

Grilled Lemon, Creamed Leeks & Spinach

ROASTED CHICKEN 29

Potato, Rosemary, Thyme Chicken Jus

PRIME STEAKS

USDA Prime Steaks. Choice of Demi-Glace or Brandy Peppercorn Sauce

PETIT BEEF TENDERLOIN* 6oz 48

NY STRIP* 12oz 69

COULOTTE* 8oz 34

RIB-EYE* 16oz 73

SIDES

HOUSE CUT FRIES 9

POTATO PUREE 9

SAUTEED MUSHROOMS 11

SAUTEED ASPARAGUS 11

HONEY GINGER PETIT CARROTS 11

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DESSERTS

- CRÈME BRULÉE 10
- CHOCOLATE MOLTEN CAKE A LA MODE 11
- MASCARPONE BERRY TART 10
- APPLE PANNA COTTA 10
- SEBASTIAN JOE'S LOCAL SORBETS 8

COCKTAILS

- KIR ROYALE 12
Crème de Cassis, Prosecco, Blackberries, Mint
- ESPRESSO MARTINI 16
Stoli Vanil, Godiva Chocolate, Kahlúa, Espresso, Chocolate Shavings

DESSERT WINE | 3 OZ SERVING

- Sauternes, Château Roûmieu-Lacoste, Bourdeaux, France 16
- Taylor Fladgate, Tawny 10 years, Portugal 15
- Taylor Fladgate, Tawny 20 years, Portugal 23

COGNAC | ARMAGNAC

- Courvoisier VS 13
- Hennessey VS 13
- Les Grands Assemblages | 20 Years 23
- Calvados | Toutain 15 Years 17

SCOTCH | BLENDED WHISKEY

- Glenmorangie 10 years 15
- Glenlivet 12 years 14
- Glenfiddich 15 years 20
- MaCallan 12 years 18

CORDIAL | RUM

- Amaretto Di Saronno 10
- Bailey's Irish Cream 10
- Grand Marnier 10
- Kahlúa 10
- Limoncello Tramonto 9
- Molinari Sambucca 9
- Rum | Zaya 15
- Rum | Flora de Cana 18 Years 18

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LATE NIGHT MENU

CRUDOS

AHI TUNA POKE* 18

Soy-Sesame Vinaigrette, Capers, Wasabi Mayo, Togarashi, Wonton Chips

SALADS

LELA SIMPLE SALAD 11

Cherry Tomato, Shaved Parmesan, Lemon Vinaigrette

ROMAINE CAESAR SALAD 12

White Anchovies, Shaved Parmesan, Croutons

SMALL PLATES

SOUP DU JOUR C 6/ B 10

Chef's Choice – Soup of the Day

MEATBALL 12

Pork, Beef, Veal, Tomato Garlic Confit

MARGHERITA FLATBREAD 16

Pomodoraccio, Mozzarella, Basil

SMOKED SALMON FLATBREAD 20

Chive & Goat Cheese Crème Fraiche, Capers, Shaved Onions, Dill

HOUSE CUT FRIES 9

Garlic Aioli

SANDWICHES

**Choice of Greens or House Cut Fries*

WAGYU BURGER* 24

Gochujang, Gruyere, Romaine, Tomato, Gherkin

SEARED CHICKEN BLT 19

Swiss, Bacon, Tomato, Onion, Dressed Greens

DESSERTS

CRÈME BRULEE 10

CHOCOLATE MOLTEN CAKE A LA MODE 11

SEBASTIAN JOE'S LOCAL SORBETS 8

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WINE LIST

WINES BY THE GLASS

SPARKLING

NV Arte Latino, Cava, Brut, Spain	12
NV La Marca, Prosecco, Brut, Veneto, Italy 187 ML	14
NV Ruffino, Moscato d'Asti, Piedmont, Italy	14
NV Baron de Seillac, Brut, France	15
NV La Vieille Ferme, Rosé, Brut, Côtes du Ventoux, France	15

WHITES & ROSÉ

Riesling, Dr. L, Mosel, Germany	12
Rosé, Martin Ray, Santa Rosa, California	12
Rosé, Château d'Esclans, 'Whispering Angel', Côtes de Provence, France	16
Pinot Grigio, Tommasi, 'Le Rosse', Veneto, Italy	14
Sauvignon Blanc, Veramonte, Casablanca Valley, Chile	12
Sauvignon Blanc, Whitehaven, Marlborough, New Zealand	16
Chardonnay, Wente, 'Morning Fog', Central Coast, California	14
Chardonnay, Chahelam INOX, Willamette Valley, Oregon	16
Chardonnay, Frank Family Vineyard, Carneros, California	20

REDS

Pinot Noir, Firesteed, Oregon	13
Belle Glos, 'Clark & Telephone', Santa Barbara, California	20
Merlot, Hahn, California	10
Merlot, Decoy, Sonoma County, California	14
Cabernet Sauvignon, Lyeth, California	12
Cabernet Sauvignon, Smith & Hook, Central Coast, California	17
Cabernet Sauvignon, Justin, Paso Robles, California	22
Zinfandel, Seghesio, Sonoma County, California	15
Malbec, Catena, Mendoza, Argentina	12
Syrah, Saint Cosme, Côtes du Rhône, Rhône Valley, France	14
Tempranillo, El Vinculo Crianza, La Mancha, Spain	15

WHITE WINES BY THE BOTTLE

CHAMPAGNE & SPARKLING

NV Arte Latino, Cava, Brut, Spain	48
NV Baron de Seillac, Brut, France	52
NV La Vieille Ferme, Rosé, Brut, Côtes du Ventoux, France	55
NV Ruffino, Moscato d'Asti, Piedmont, Italy	58
NV La Marca, Prosecco, Brut, Veneto, Italy	60
NV Laurent Perrier, 'La Cuvée', Brut, Champagne, France	110
NV Veuve Clicquot, Brut, Champagne, France	135
2012 Dom Perignon, Brut, Champagne	375

ROSÉ & RIESLING

Rosé, Martin Ray, Santa Rosa, California	50
Rose, Château d'Esclans, 'Whispering Angel', Côtes de Provence, France	65
Riesling, Dr. L, Mosel, Germany	48
Riesling, Ravines Wines Cellars, Finger Lakes, New York	55
Riesling, Trimbach, Alsace, France	65

SAUVIGNON BLANC

Veramonte, Casablanca Valley, Chile	45
Whitehaven, Marlborough, New Zealand	52
Matanzas Creek Winery, Sonoma County, California	65
Cloudy Bay, Marlborough, New Zealand	78
Merry Edwards, Russian River, California	98

CHARDONNAY

Wente, 'Morning Fog', Central Coast, California	48
Chehalem Inox, Willamette Valley, Oregon	58
Duckhorn Chardonnay, Napa Valley, California	65
Frank Family Vineyard, Carneros, California	72
Grigich Hills Estate, Napa Valley, California	82

OTHER WHITES

Pinot Grigio, Tommasi, 'Le Rosse', Veneto, Italy	55
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PROPRIETARY WHITE WINES

Chardonnay, Ramey, 'Ritchie Vineyard', Russian River Valley, California	125
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Domaine du Vieux Télégraph, Châteauneuf-du-Pape Blanc, Rhône Valley, France	125
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Chardonnay, Château Montelena, Napa Valley, California	135
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Chardonnay, Paul Hobbs, 'Ellen Lane Estate', Sonoma County, California	165
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Chardonnay, Louis Latour, Meursault, Burgundy, France	195
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RED WINES BY THE BOTTLE

PINOT NOIR

Firesteed, Oregon	48
Belle Glos, 'Clark & Telephone', Santa Barbara, California	88
Flowers, Sonoma Coast, California	90
Archery Summit, 'Dundee Hills', Willamette Valley, Oregon	98
St. Innocent, 'Shae Vineyard', Willamette Valley, Oregon	125

ZINFANDEL

Seghesio, Sonoma County, California	60
Turley, 'Old Vines', Paso Robles, California	72
Rombauer, Napa Valley, California	85
Ridge, 'Three Valleys', Sonoma Creek, California	95

MERLOT

Hahn, California	48
Decoy, Sonoma County, California	65
Duckhorn, Napa Valley, California	110
Pahlmeyer, Napa Valley, California	140

CABERNET SAUVIGNON

Lyeth, California	48
Smith & Hook, Central Coast, California	63
Martin Ray, Napa Valley, California	68
Justin, Paso Robles, California	85
Stags' Leap, Napa Valley, California	92
Orin Swift, 'Palermo', Napa Valley, California	98
Stag's Leap Wine Cellars, 'Artemis', Napa Valley, California	138
Jordan, Alexander Valley, California	142
Robert Craig, 'Affinity', Napa Valley, California	158
Cabernet Sauvignon, Caymus, Napa Valley, California	190
Cabernet Sauvignon, Shafer, 'One Point Five', Stags Leap District, Napa Valley, California	210

WORLD REDS

Malbec, Catena, Mendoza, Argentina	55
Tempranillo, El Vinculo Crianza, La Mancha, Spain	60
Syrah, Saint Cosme, Côtes du Rhône, Rhône Valley, France	65
Syrah Blends, Orin Swift, 'Abstract', California	90
Blends, Orin Swift, 'The Prisoner', Napa Valley, California	120
Syrah Blends, Relentless Chafer, Napa Valley, California	198

PROPRIETARY RED WINES

Syrah, François et Fils, Côte Rotie, Rhône Valley, France	115
Amarone, Allegrini, Veneto, Italy	155
Sangiovese, Carpineto, Brunello di Montalcino, Tuscany, Italy	160
Sangiovese, Casanova di Neri, Brunello di Montalcino, Tuscany, Italy	168
Blends, Château Batailley, Pauillac, Bordeaux, France	190
Cabernet Sauvignon, Joseph Phelps, Napa Valley, California	225
Cabernet Sauvignon, Nickel & Nickel, 'State Ranch', Napa Valley, California	230
Cabernet Sauvignon, Silveroak, Napa Valley, California	255
Bordeaux Blends, The Mascot, by Harlan Estate, Napa Valley, California	295
Cabernet Sauvignon, Spottswoode, 'Lydenbhurst', Napa Valley, California	315
Cabernet Sauvignon, Caymus, 'Special Selection', Napa Valley, California	370
Cabernet Sauvignon, Spottswoode, Napa Valley, California	398

DESSERT, PORT & SHERRY WINES BY THE BOTTLES & GLASS

DESSERT WINES

Sauternes, Château Roûmieu-Lacoste, Bordeaux, France 375 ML	58
Sauternes, LaFleur Mallet, Bordeaux, France 750 ML	60

PORTO

Taylor Fladgate, Tawny 10 years, Portugal 3 oz serving	15
Taylor Fladgate, Tawny 20 years, Portugal 3 oz serving	23
Taylor Fladgate, Tawny 30 years, Portugal 3 oz serving	39

SHERRY

Emilio Lustau, Pedro Ximenez, Jerez, Spain 3 oz serving	10
Emilio Lustau, East India Solera, Jerez, Spain 3 oz Serving	12



CAPITAN'S WINE LIST

RED WINES BY THE BOTTLE

PINOT NOIR

Maison Roche de Bellene, 'Bellenos', Burgundy, France	58
Château de Chamilly, Burgundy, France	65
Domaine Carneros Estate, Carneros, California	80
Failla, Sonoma Coast, California	85
Capiaux, 'Widdoes Vineyards', Russian River Valley, California	92
Martinelli, 'Bella Vigna', Sonoma Coast, California	98
Fess Parker, 'Sanford & Benedict', Santa Rita Hills, California	135
Fess Parker, 'Clone 115', Santa Rita Hills, California	135
Pinot Noir, Domaine Jean Grivot, Vosne-Ramonee, Burgundy, France	168
Pinot Noir, Bouchard Père et Fils, 'Les Cailles', Nuits-Saint Georges, Burgundy, France	248

ZINFANDEL

Zinfandel Blend, Eight Years in the Dessert, California	82
Frank Family, Napa Valley, California	92
Ridge, 'Lytton Springs', Dry Creek Valley, California	110

MERLOT

Frog's Leap, Rutherford, California	95
Clos Beaugard, Pomerol, Bordeaux, France	90

CABERNET SAUVIGNON

Franciscan, Monterey County, California	58
Francis Coppola, 'Director's Cut', Alexander Valley, California	80
Kenwood, 'Jack London Vineyard', Sonoma Mountain, California	82
Faust, Napa Valley, California	110
Viña Cobos by Paul Hobbs, Bramare, 'Luján de Cuyo', Mendoza, Argentina	115
Paul Hobbs, 'Crossbarn', Napa Valley, California	122
Salus, Staglin Family Vineyard, 'Benchlands', Napa Valley, California	125
Cabernet Sauvignon, Round Pond, 'Kith & Kin', Napa Valley, California	132
Heitz Cellar, Napa Valley, California	150
Cabernet Sauvignon, Betz, 'Pere de Famille', Columbia, Washington	180

OTHER REDS

Bordeaux Blends, Ravines Wine Cellars, 'Maximilien', Finger Lakes, New York	68
Shiraz, Two Hands, 'Angels' Share', McLaren Vale, Australia	75
Blends, Betz Family Winery, 'The Untold Story', Columbia, Washington	87
Syrah, Hedges Family Estate, Benton City, Washington	90



PROPRIETARY RED WINES

Bordeaux Blends, The Mascot, by Harlan Estate, Napa Valley, California	295
Cabernet Sauvignon, Eisele Vineyard, 'Altagracia', Napa Valley, California	298
Cabernet Sauvignon, Dunn Vineyards, Howell Mountain, Napa Valley, California	298
Cabernet Sauvignon, Ulysses, Napa Valley, California	310
Staglin, Rutherford, Napa Valley, California	475
Bordeaux Blends, Continuum, Napa Valley, California	498
Bordeaux Blends, Joseph Phelps, 'Insignia', Napa Valley, California	550
Cabernet Sauvignon, Cliff Lede Vineyards, 'Poetry', Napa Valley, California	565
Cabernet Sauvignon, Dominus Estate, Napa Valley, California	685
Bordeaux Blends, Bond, 'St. Eden', by Harlan Estate, Napa Valley, California	1295
Bordeaux Blends, Bond, 'Quella', by Harlan Estate, Napa Valley, California	1295
Bordeaux Blends, Bond, 'Vecina', by Harlan Estate, Napa Valley, California	1295
Bordeaux Blends, Harlan Estate, Napa Valley, California	2395

WHITE WINES BY THE BOTTLE

CHARDONNAY

Clos Du Val, Carneros, California	70
Bethel Heights Estate, Eola-Amity Hills, Oregon	75
Treffethen Estate, Oak Knoll, Napa Valley, California	80
Robert Craig, 'Gap's Crown', Sonoma Coast, California	110
Chardonnay, Hyde de Villaine, Carneros, California	155

SAUVIGNON BLANC

Ferrari Carano, 'Fumé Blanc', North Coast, California	50
Matanzas Creek Winery, Sonoma County, California	65
Duckhorn, Napa Valley, California	75

RIESLING

Trefethen, Oak Knoll District, Napa Valley, California	62
Von Winning, Trocken Estate, Pfalz, Germany	68

OTHER WHITES

Pinot Blanc, Hugel, Alsace, France	65
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