



EASTER BRUNCH

SUNDAY, APRIL 9, 2023

ADULTS \$49 | CHILDREN (5-12 YRS) \$18 | 5 & UNDER \$0

ACTION STATION

PEPPERED PRIME RIB | Au Jus, Creamy Horseradish

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

MAPLE BOURBON GLAZED HAM

COLD STATION

SEAFOOD | Shrimp, Jonah Crab Claw, Mussels

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

FRESH 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

DEVILED EGGS | Pancetta

HOT STATION

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

GREEN BEAN CASSEROLE | Mushroom Sauce

BRUSSELS SPROUTS | Bacon, Onion, Balsamic Glaze

CHICKEN & WILD RICE SOUP

HONEY GINGER PETIT CARROT

POTATO PUREE

BACON

PORK SAUSAGE LINKS

ASSORTED DESSERTS STATION

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



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

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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

Pomodorraccio, 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 BRULEE 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 DEVEILED 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

Pomodorraccio, 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

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|--|----|
| 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

PROPRIETARY WHITE WINES

Chardonnay, Ramey, 'Ritchie Vineyard', Russian River Valley, California 125

Domaine du Vieux Télégraph, Châteauneuf-du-Pape Blanc, Rhône Valley, France 125

Chardonnay, Château Montelena, Napa Valley, California 135

Chardonnay, Paul Hobbs, 'Ellen Lane Estate', Sonoma County, California 165

Chardonnay, Louis Latour, Meursault, Burgundy, France 195

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

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|--|-----|
| 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

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|---|-----|
| 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

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|---|-----|
| 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, 'Lyndenbhurst', 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

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|---|-----|
| 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

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

MERLOT

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

CABERNET SAUVIGNON

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|--|-----|
| 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

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|---|----|
| 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

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|--|------|
| 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

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

OTHER WHITES

| | |
|------------------------------------|----|
| Pinot Blanc, Hugel, Alsace, France | 65 |
|------------------------------------|----|