

— RED WINE —

CABERNET

De Loach	6/22	Beringer	7/26
J. Lohr	8/30	Silverado	15 / 55
Robert Mondavi	42	Buehler	53
Trinchero, Mario	55	Joseph Phelps	55
Cuttings	55	Raymond, Reserve	58
Minor, Emily Cuvee	65	Clos Du Val	65
Jordan	70	Groth	82
Mount Veeder	85	Affinity, Robert Craig	96
Cakebread	105	Amino Michael	115
Caymus	125	Silverado Solo	135
Daou, Soul of Lion	170	Raymond, Generation	170
Joseph Phelps, Insignia	345	Far Niente	230
Opus One	399		

MERLOT

De Loach	6/22	Josh Cellars	8 / 30
Blackstone	8/30	Ferrari-Carano	10 / 38
Starmont	40	Thorn	48
Peju	52	Emmolo	60

RED BLEND

Conundrum	36	Venge	46
Prisoner	50	Taken	50
Jaysn Pahlmeyer	72		

PINOT NOIR

De Loach	6/22	Estancia	7 / 26
Emeritus	56		

— WHITE WINE —

CHARDONNAY

De Loach	6/22	J. Lohr	7/26
Ferrari-Carano	10 / 38	Jordan	54
Cakebread	62	Far Niente	90

SAUVIGNON BLANC

Robert Mondavi	6/22	Emmolo	8 / 30
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PINOT GRIGIO

Ruffino	6/22
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— SPARKLING & OTHER —

Freixenet, Brut	6	Moet Chandon, Ice	95
Moet Chandon, Brut	95	Veuve Clicquot, Demi Sec Champagne Mike's Choice	110
Moet Chandon, Rose	125	Ace of Spades, Brut	495
Dom Pérignon, Brut	295		

⚠️ WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol. Some menu items are cooked to order. Consuming raw undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Food and beverages served in this establishment may contain or come in contact with eggs, fish, milk, wheat, peanuts, tree nuts, shellfish, soy and gluten during preparation and/or serving. If you have a specific food allergy or special request, please ask to speak with a manager prior to ordering. Applicable state sales tax included in menu price on all alcoholic beverages. 18% automatic gratuity will be applied to all guest orders for the parties of 8 or more.