



## RAW BAR

|   |                                   |
|---|-----------------------------------|
| <b>RAW OYSTERS</b> *  | <b>14.00</b>                      |
| W&H MIGNONETTE SAUCE, HORSERADISH   |                                   |
| <b>SHRIMP COCKTAIL</b>  | <b>17.00</b>                      |
| COCKTAIL SAUCE  |                                   |
| <b>CRAB LOUIS</b>   | <b>18.00</b>                      |
| BLUE CRAB, AVOCADO, & CUCUMBER  |                                   |
| <b>TUNA POKE</b> *  | <b>14.00</b>                      |
| SUSHI GRADE TUNA, GINGER, CUCUMBER, SESAME  |                                   |
| <b>W&amp;H LOBSTER COCKTAIL</b>   | <b>21.00</b>                      |
| REMOULADE, COCKTAIL SAUCE   |                                   |
| <b>SEAFOOD TOWER</b> *  | <b>SMALL 70.00 / LARGE 110.00</b> |
| MAINE LOBSTER, JUMBO SHRIMP, OYSTERS, MUSSELS, BLUE CRAB, SWEET PEPPER, COCKTAIL SAUCE, MIGNONETTE, REMOULADE |                                   |

## APPETIZERS

|   |              |
|---|--------------|
| <b>BLUE CRAB CAKES</b>  | <b>18.00</b> |
| SWEET CORN SALSA, REMOULADE   |              |
| <b>FILET TIPS</b>   | <b>12.00</b> |
| SEASONED WITH BLACK TRUFFLE, WILD MUSHROOMS, GARLIC, HERBED CROSTINI        |              |
| <b>FRIED ATLANTIC CALAMARI</b>  | <b>16.00</b> |
| PEPPADEWS, PECORINO CHEESE, SRIRACHA AIOLI                                  |              |
| <b>BUTTON MUSHROOMS</b>   | <b>15.00</b> |
| STUFFED WITH CRAB, OVEN-ROASTED, TOPPED WITH TRUFFLE OIL                    |              |
| <b>BEEF CARPACIO</b> *  | <b>16.00</b> |
| ARUGULA, PINE NUTS, PARMESAN CHEESE, FINISHED WITH TRUFFLE OIL              |              |
| <b>FRIED SHRIMP</b>   | <b>17.00</b> |
| JUMBO SHRIMP BREADED WITH HERB PANKO, SERVED WITH COCKTAIL AND TARTAR SAUCE |              |
| <b>MUSSELS DIAVOLO</b>  | <b>14.00</b> |
| PEI MUSSELS, CHILIES, TOMATOES, GARLIC                                      |              |
| <b>SEARED HUDSON VALLEY FOIE GRAS</b>                                       | <b>19.00</b> |
| FIG JAM, HERBED CROSTINI  |              |

## SOUPS & SALADS

|   |              |
|---|--------------|
| <b>NEW ENGLAND CLAM CHOWDER</b>   | <b>7.50</b>  |
| <b>FRENCH ONION SOUP</b>  | <b>9.00</b>  |
| <b>CLASSIC CAESAR SALAD</b>   | <b>10.00</b> |
| ROMAINE HEARTS, PARMIGIANO REGGIANO, WHITE ANCHOVIES, HERBED CROUTONS                                 |              |
| <b>W&amp;H STEAKHOUSE SALAD</b>   | <b>9.00</b>  |
| SPRING MIX, TOMATO, RED ONION, CHOPPED EGG, HERBED CROUTONS, CHOICE OF DRESSING                       |              |
| <b>WEDGE OF ICEBERG</b>   | <b>10.00</b> |
| CRISP SMOKED BACON, CRUMBLER BLEU CHEESE, ONION, TOMATO   |              |
| <b>BURRATA WITH TOMATO</b>  | <b>10.00</b> |
| FRESH TOMATO, CREAMY BURRATA, BALSAMIC DRIZZLE  |              |
| <b>ARUGULA &amp; PROSCIUTTO</b> *   | <b>9.50</b>  |
| CRISP PROSCIUTTO, BABY ARUGULA, WALNUTS, GOAT CHEESE CRUMBLES, RASPBERRY VINAIGRETTE                  |              |
| <b>CHOP CHOP</b>  | <b>11.00</b> |
| CHOPPED ROMAINE, ICEBERG, TOMATO, RED ONION, GREEN OLIVES, CUCUMBER, BLEU CHEESE, ITALIAN VINAIGRETTE |              |

## STEAKS

|                            |              |                                  |              |
|----------------------------|--------------|----------------------------------|--------------|
| <b>RESERVE ANGUS</b>       |              | <b>RESERVE BONE-IN ANGUS</b>     |              |
| <b>RIBEYE   16 OZ</b>      | <b>31.00</b> | <b>RIBEYE   18 OZ FRENCHED</b>   | <b>44.00</b> |
| <b>N.Y STRIP   14 OZ</b>   | <b>31.00</b> | <b>KANSAS CITY STRIP   18 OZ</b> | <b>46.00</b> |
| <b>FILET MIGNON   8 OZ</b> | <b>32.00</b> | <b>FILET MIGNON   14 OZ</b>      | <b>45.00</b> |

## SIGNATURE CUTS FOR TWO

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| <b>PORTERHOUSE   40 OZ * 88.00</b>   |
| <b>TOMAHAWK RIBEYE   40 OZ * 93.00</b><br>WELL MARBLED FOR PEAK FLAVOR   |
| <b>CHATEAUBRIAND   16 OZ * 64.00</b><br>BÉARNAISE SAUCE AND BOUQUETIÈRE  |
| <b>THE WILLIAM &amp; HENRY STEAK   22 OZ * 58.00</b><br>40-DAY DRY AGED BONE-IN RIBEYE<br>OUR #1 CHOICE WET AGED FOR 20 DAYS THEN DRY AGED FOR 20 DAYS TO OUR SPECIFICATIONS |

## TOPPINGS & SAUCES - 3.00 EACH

|  |   |
|--|---|
| ARTISANAL BLEU CHEESE • BLACKENED • AU POIVRE            | BÉARNAISE • HORSERADISH CRÈME FRAÎCHE • DIANE • |
| BROILED GARLIC   | PEPPERCORN                                      |
| OSCAR STYLE - ASPARGUS, BÉARNAISE, ¼ LB BLUE CRAB - 9.00 | GARLIC AND CHILIES • HOUSEMADE GRAVY            |

## CHOPS & SUCH

|   |              |
|---|--------------|
| <b>LAMB RACK   20 OZ</b>                              | <b>39.00</b> |
| OVEN ROASTED, SERVED WITH MINT CHUTNEY                |              |
| <b>ROASTED BREAST OF CHICKEN</b>                      | <b>26.00</b> |
| ASPARGUS, CIPOLLINI ONIONS, WILD MUSHROOMS, PAN SAUCE |              |
| <b>DOUBLE THICK PORK RIB CHOP   14 OZ</b>             | <b>28.00</b> |
| BONE-IN PORK RIB CHOP WITH ROASTED RED PEPPER SALSA   |              |

## SEAFOOD

|   |                     |
|---|---------------------|
| <b>WHOLE MAINE LOBSTER</b>                                  | <b>MARKET PRICE</b> |
| DRAWN BUTTER  |                     |
| <b>FAROE ISLAND SALMON</b>                                  | <b>28.00</b>        |
| HONEY, GARLIC   |                     |
| <b>AHI TUNA</b>   | <b>28.00</b>        |
| LEMON, TOASTED SESAME OIL, SOY SAUCE, HOT PICKLED GINGER    |                     |
| <b>CHILEAN SEA BASS</b>                                     | <b>38.00</b>        |
| LEMON BUTTER, LEMON ZEST, CRACKED BLACK PEPPER, WHOLE CAPER |                     |
| <b>SHRIMP DE JONGHE</b>                                     | <b>26.00</b>        |
| OVER ANGEL HAIR PASTA                                       |                     |
| <b>LOBSTER FRA DIAVOLO</b>                                  | <b>28.00</b>        |
| OVER LINGUINI, TOMATO, GARLIC, CHILIES                      |                     |

## SIGNATURE SIDES

|                                   |              |                                       |             |
|-----------------------------------|--------------|---------------------------------------|-------------|
| <b>GRILLED ASPARAGUS</b>          | <b>11.00</b> | <b>WHIPPED POTATOES</b>               | <b>8.00</b> |
| PARMIGIANO, LEMON VINAIGRETTE     |              |                                       |             |
| <b>CREAMED SPINACH</b>            | <b>8.00</b>  | <b>LOADED POTATO GNOCCHI</b>          | <b>9.00</b> |
|                                   |              | BACON, CHEDDAR, SCALLIONS             |             |
| <b>PARMESAN "TATER FLATS"</b>     | <b>8.00</b>  | <b>BRUSSELS SPROUTS</b>               | <b>9.00</b> |
|                                   |              | PROSCIUTTO, GARLIC BALSAMIC           |             |
| <b>WILD MUSHROOMS WITH GARLIC</b> | <b>8.00</b>  | <b>CIPOLLINI ONIONS AND MUSHROOMS</b> | <b>8.00</b> |
| <b>SPICY BROCCOLINI</b>           | <b>8.00</b>  |                                       |             |

Rare Cool Red Center | Medium Rare Warm Red Center | Medium Warm Pink Center | Medium-Well Slight Pink Center | Well-Done No Pink, Cooked Throughout

GLUTEN FREE OPTIONS ARE AVAILABLE UPON REQUEST  
 A 20% GRATUITY WILL BE ADDED TO PARTIES OF SEVEN OR MORE.  
 A 20% GRATUITY WILL BE ADDED TO TABLES WITH THREE OR MORE SEPARATE CHECKS.  
 \* CONSUMING RAW OR UNDERCOOKED STEAK, SALMON, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
 \* CONTAINS NUTS

## WINES BY THE GLASS

| <b>SPARKLING</b>   | <b>GLASS / BOTTLE</b> |
|--|-----------------------|
| <b>MONT MARCAL</b><br>CAVA BRUT RESERVE, SPAIN           | 10.00/40.00           |
| <b>VEUVE CLICQUOT</b><br>YELLOW LABEL BRUT, FRANCE NV    | 25.00/100.00          |
| <b>ARGYLE</b><br>ROSÉ BRUT, WILLAMETTE VALLEY, OREGON NV | 18.00/72.00           |

## WHITE

|   |             |
|---|-------------|
| <b>WITHER HILLS</b><br>SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND, 2017<br>JUICY LIME AND GRAPEFRUIT, WITH LINGERING FINISH  | 9.00/36.00  |
| <b>DR. WAGNER OCKFENER BOCKSTEIN</b><br>RIESLING KABINET, MOSEL, GERMANY 2016<br>MINERAL, RED APPLE, LIME AND PETROL ON THE NOSE,<br>MEDIUM BODIED WITH A BALANCED FINISH OF ACID AND SUGAR                       | 12.00/48.00 |
| <b>GAIERHOF</b><br>PINOT GRIGIO, TRENTO, ITALY 2017<br>AROMAS OF PEACH AND JASMINE, WITH A LUSH MOUTHFEEL AND COMPLEX FINISH  | 11.00/44.00 |
| <b>CHATEAU GRAVILLE-LACOSTE</b><br>SÉMILLON /SAUVIGNON BLANC, BORDEAUX, FRANCE 2016<br>GRAPEFRUIT, KIWI AND HINTS OF FRESHLY CUT GRASS, CLEAN AND TANGY STYLE   | 14.00/56.00 |
| <b>ST. INNOCENT</b><br>PINOT BLANC FREEDOM HILL VINEYARD,<br>WILLAMETTE VALLEY, OREGON 2015<br>FAINT HINTS OF CARAMEL WITH APPLE AND PEAR, WITH A PLEASING, MINERALLY<br>MOUTHFEEL                                | 15.00/60.00 |
| <b>TABLAS CREEK PATELIN DE TABLAS BLANC</b><br>WHITE RHONE BLEND PASO ROBLES, CALIFORNIA 2016<br>PEACH, PEAR, AND MANGO FLAVORS THAT ARE SUCCULENT, MOUTH WATERING FINISH THAT<br>SOFTENS INTO A CREAMY RICHNESS. | 16.00/64.00 |
| <b>SCHLOSS GOBELSBURG</b><br>GRUNER VELTLINER, KAMPTAL, AUSTRIA 2017<br>TASTE OF TART CITRUS AND PEARS WITH BROWN SPICES AND A HINT OF WHITE PEPPER   | 13.00/52.00 |
| <b>DOMAINE SAVARY</b><br>CHABLIS, BURGUNDY, FRANCE 2017<br>CLASSIC CHABLIS SHOWCASING MINERALITY AND CITRUS NOTES   | 17.00/68.00 |
| <b>TALBOTT LOGAN</b><br>CHARDONNAY, SANTA LUCIA, CALIFORNIA 2015<br>RIPE PEAR, APPLE AND CITRUS, HINTS OF VANILLA, CREAMY TEXTURE<br>WITH A LONG EXPLOSIVE FINISH   | 18.00/72.00 |

## RED

|   |             |
|---|-------------|
| <b>ARGYLE</b><br>PINOT NOIR, WILLAMETTE VALLEY, OREGON 2016<br>DARKER FRUIT PROFILE, SAVORY SPICE AND DELICATE FLORAL ACCENTS, SILKY TEXTURE                        | 14.00/56.00 |
| <b>DOMAINE RENÉ ROSTAING LE VASSAL</b><br>RHONE BLEND, COTEAUX DU LANQUÉDOC, FRANCE 2013<br>SOFT, RIPE DARK RED FRUITS WITH HINTS OF LICORICE                       | 16.00/64.00 |
| <b>SCALA DEI</b><br>GARNATA, PRIORAT, SPAIN 2016<br>CHERRY AND RASPBERRY NOTES, UNDERLYING MINERAL HINTS, BRIGHT ACIDITY  | 13.00/52.00 |
| <b>AR GUENTOTA</b><br>MALBEC, MENDOZA ARGENTINA, 2013<br>INTENSE AND COMPLEX BOUQUET, WITH BLUEBERRY AND BLACKBERRY FRUIT,<br>WELL BALANCED ELEGANT AND LONG FINISH | 15.00/60.00 |
| <b>TREFETHEN</b><br>MERLOT NAPA VALLEY, CALIFORNIA 2015<br>DARK CHERRY AND PLUM, HINTS OF BLACK PEPPER, MUSHROOMS<br>AND CHOCOLATE, LUSH FULL FINISH                | 15.00/60.00 |
| <b>QUPÉ</b><br>SYRAH CENTRAL COAST, CALIFORNIA 2016<br>BLACKBERRY AND BLACK CURRANT, CLOVE AND LICORICE SPICE, SMOKY VANILLA MINERAL                                | 12.00/48.00 |
| <b>MICHAEL SHAPS</b><br>PETIT VERDOT CHARLOTTESVILLE, VIRGINIA 2015   | 18.00/72.00 |
| <b>CHATEAU GREYSAC</b><br>BORDEAUX, FRANCE 2014<br>SAVORY HERBS, EARTHINESS, TOBACCO LICORICE, BALANCED SILKY TANNINS   | 19.00/76.00 |
| <b>TEXTBOOK</b><br>CABERNET SAUVIGNON, NAPA, CALIFORNIA 2016<br>DARK CHERRY AND SPICED PLUM, LICORICE, MILD MINT, PIPE TOBACCO,<br>BALANCED TANNIN STRUCTURE        | 21.00/84.00 |

## WHITES

### CHAMPAGNE AND SPARKLING

|   |        |
|---|--------|
| <b>MOÛT &amp; CHANDON CUVEE DOM PERIGNON</b><br>BRUT, FRANCE 2009 | 400.00 |
| <b>KRUG</b><br>GRAND CUVEE BRUT, FRANCE                           | 332.00 |
| <b>LAURENT PERRIER ROSE</b><br>BRUT, FRANCE                       | 147.00 |
| <b>ALMA</b><br>NEGRA BRUT MALBEC ROSE                             | 35.00  |
| <b>GRUET</b><br>BLANC DE BLANC BRUT, NEW MEXICO NV                | 28.00  |
| <b>MARENCO STREV</b><br>MOSCATO D'ASTI, ITALY                     | 25.00  |

### CHARDONNAY

|  |        |
|--|--------|
| <b>KISTLER</b><br>"LES NOISETIERS" SONOMA COUNTY, CALIFORNIA 2016  | 144.00 |
| <b>SHAFER</b><br>"RED SHOULDER RANCH" NAPA VALLEY, CALIFORNIA 2016 | 102.00 |
| <b>FAILLA</b><br>"KEEFER" SONOMA, CALIFORNIA 2015                  | 82.00  |
| <b>RAMEY</b><br>RUSSIAN RIVER SONOMA, CALIFORNIA 2015              | 78.00  |
| <b>SHEA</b><br>ESTATE YAMHILL-CARLTON, OREGON 2014                 | 65.00  |
| <b>TRUCHARD</b><br>CARNEROS, CALIFORNIA 2016                       | 63.00  |
| <b>PATZ AND HALL</b><br>"DUTTON RANCH" SONOMA, CALIFORNIA 2015     | 56.00  |
| <b>TALBOT</b><br>SLEEPY HALLOW VINEYARD, MONTEREY, CALIFORNIA 2013 | 52.00  |
| <b>ST INNOCENT</b><br>FREEDOM HILL, WILLAMETTE VALLEY, OREGON 2017 | 50.00  |
| <b>MACROSTIE</b><br>SONOMA, CALIFORNIA 2015                        | 35.00  |
| <b>FOXGLOVE</b><br>CALIFORNIA 2015                                 | 34.00  |
| <b>ARGYLE</b><br>WILLAMETTE VALLEY, OREGON 2015                    | 32.00  |

### OTHER WHITES

|  |       |
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| <b>ORIN</b><br>SWIFT MANNEQUIN WHITE BLEND, CALIFORNIA, 2016     | 60.00 |
| <b>HONIG</b><br>SAUVIGNON BLANC RESERVE CALIFORNIA, 2016         | 54.00 |
| <b>MICHAEL SHAPS</b><br>PETITE MANSANG, VIRGINIA 2016            | 50.00 |
| <b>PETER FRANUS</b><br>SAUVIGNON BLANC, CALIFORNIA 2017          | 47.00 |
| <b>HORTON</b><br>VINEYARDS VIOGNIER ORANGE COUNTY, VIRGINIA 2016 | 34.00 |
| <b>MINER</b><br>VIOGNIER CALIFORNIA, 2016                        | 32.00 |

## INTERNATIONAL WHITES

|   |        |
|---|--------|
| <b>DOMAINE VINCENT GIRARDIN</b><br>CHASSAGNA-MONTRACHET VIEILLES VIGNES,<br>BURGUNDY FRANCE 2015        | 148.00 |
| <b>DOMAINE HUBERT BOUZEREAU-GRUERE &amp; FILLES</b><br>MEURSULT "LES TILLET'S",<br>BURGUNDY FRANCE 2014 | 110.00 |
| <b>JJ PRUM "GRAACHER HIMMELREICH"</b><br>RIESLING KABINET, GERMANY 2016                                 | 68.00  |
| <b>PASCAL JOLIVET SANCERRE,</b><br>LOIRE, FRANCE 2017   | 50.00  |
| <b>REGIS MINET POUILLY-FUME VIEILLES VIGNES</b><br>LOIRE, FRANCE 2016                                   | 48.00  |
| <b>CHAMPALOU "LES FONDRAX" VOUVRAY</b><br>LOIRE, FRANCE 2017  | 47.00  |

## REDS

### CABERNET SAUVIGNON

|  |        |
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| <b>JOSEPH PHELPS</b><br>INSIGNIA NAPA VALLEY, CALIFORNIA 2013                        | 475.00 |
| <b>HEITZ CELLARS</b><br>MARTHA'S VINEYARD NAPA, CALIFORNIA 2006                      | 338.00 |
| <b>BRYANT FAMILY DB4,</b><br>NAPA VALLEY, CALIFORNIA 2015                            | 315.00 |
| <b>PAHLMAYER</b><br>PROPRIETARY RED NAPA VALLEY, CALIFORNIA 2014                     | 310.00 |
| <b>EISELE</b><br>ALTAGRACIA NAPA VALLEY, CALIFORNIA 2015                             | 263.00 |
| <b>DUNN VINEYARDS</b><br>NAPA VALLEY, CALIFORNIA 2002                                | 225.00 |
| <b>ORIN SWIFT</b><br>MERCURY HEAD NAPA VALLEY, CALIFORNIA 2015                       | 210.00 |
| <b>LADERA</b><br>RESERVE "HOWELL MOUNTAIN" NAPA VALLEY, CALIFORNIA 2013              | 198.00 |
| <b>TREFETHEN</b><br>RESERVE CABERNET SAUVIGNON<br>NAPA VALLEY, CALIFORNIA 2012       | 190.00 |
| <b>SHAFER</b><br>STAGS LEAP DISTRICT ONE POINT FIVE<br>NAPA VALLEY, CALIFORNIA, 2015 | 180.00 |
| <b>SPOTTSWOOD</b><br>"LYNDENHURST" CALIFORNIA 2014                                   | 165.00 |
| <b>CAKEBREAD</b><br>NAPA VALLEY, CALIFORNIA 2014                                     | 154.00 |
| <b>JUSTIN ISOSCELES</b><br>PASO ROBLES, CALIFORNIA 2015                              | 153.00 |
| <b>CAYMUS</b><br>NAPA VALLEY, CALIFORNIA 2016  | 150.00 |
| <b>ELYSE</b><br>"MORISOL: VINEYARD" NAPA, CALIFORNIA 2013                            | 140.00 |
| <b>NEWTON UNFILTERED</b><br>NAPA VALLEY, CALIFORNIA 2014                             | 124.00 |
| <b>HEITZ CELLARS</b><br>NAPA VALLEY, CALIFORNIA 2013                                 | 110.00 |
| <b>PAUL HOBBS</b><br>"CROSSBARN" NAPA VALLEY, CALIFORNIA 2015                        | 91.00  |
| <b>CANVASBACK</b><br>RED MOUNTAIN COLUMBIA, WASHINGTON 2015                          | 72.00  |
| <b>WORTHY</b><br>SOPHIA'S CUVEE NAPA VALLEY, CALIFORNIA, 2012                        | 68.00  |
| <b>DUCKHORN DECOY</b><br>SONOMA, CALIFORNIA 2016                                     | 48.00  |

  

|   |        |
|---|--------|
| <b>MERLOT</b>   | 155.00 |
| <b>PAHLMAYER</b><br>NAPA VALLEY, CALIFORNIA 2014                  | 155.00 |
| <b>DUCKHORN</b><br>SONOMA COUNTY, CALIFORNIA 2015                 | 95.00  |
| <b>MINER</b><br>STAGECOACH VINEYARD, NAPA VALLEY, CALIFORNIA 2013 | 93.00  |
| <b>ROMBAUER</b><br>NAPA VALLEY, CALIFORNIA 2015                   | 85.00  |
| <b>FERRARI CARANO</b><br>CALIFORNIA 2014                          | 58.00  |

### PINOT NOIR

|  |        |
|--|--------|
| <b>DOMAINE SERENE</b><br>"EVENSTAD RESERVE"<br>WILLAMETTE VALLEY, OREGON 2014        | 165.00 |
| <b>MARTINELLI</b><br>ZIO TONY RANCH RUSSIAN RIVER, CALIFORNIA 2013                   | 125.00 |
| <b>BELLE GLOS</b><br>"CLARK & TELEPHONE VINEYARD"<br>NAPA VALLEY, CALIFORNIA 2016    | 114.00 |
| <b>KEN WRIGHT</b><br>SAVOYA VINEYARD, WILLAMETTE VALLEY, OREGON 2016                 | 108.00 |
| <b>CROWLEY</b><br>LA COLINA VINEYARD DUNDEE HILLS,<br>WILLAMETTE VALLEY, OREGON 2015 | 98.00  |
| <b>ARGYLE</b><br>"NUTHOUSE" WILLAMETTE VALLEY, OREGON 2015                           | 89.00  |
| <b>SHEA</b><br>ESTATE YAMHILL-CARLTON, OREGON 2013                                   | 83.00  |
| <b>FAILLA</b><br>SONOMA VALLEY, CALIFORNIA 2016                                      | 68.00  |
| <b>LEMELSON</b><br>"THEAS VINEYARD" WILLAMETTE VALLEY, OREGON 2015                   | 58.00  |
| <b>MACROSTIE</b><br>SONOMA COUNTY, CALIFORNIA 2014                                   | 49.00  |
| <b>DIORA</b><br>"LA PETITE GRACE" MONTEREY, CALIFORNIA 2015                          | 48.00  |

*William*  
**& HENRY**

### ZINFANDEL

|   |       |
|---|-------|
| <b>ROBERT BIALE</b><br>"BLACK CHICKEN" ZINFANDEL, CALIFORNIA 2016 | 90.00 |
| <b>RIDGE</b><br>PASO ROBLES, CALIFORNIA 2016                      | 69.00 |
| <b>FROG'S LEAP</b><br>NAPA VALLEY, CALIFORNIA 2016                | 58.00 |
| <b>SEGHEGIO</b><br>ZINFANDEL SONOMA, CALIFORNIA 2016              | 55.00 |
| <b>PETER FRANUS</b><br>NAPA VALLEY, CALIFORNIA 2014               | 53.00 |

### OTHER REDS AND BLENDS

|   |       |
|---|-------|
| <b>OJAI</b><br>SYRAH "ROLL RANCH" SANTA BARBARA, CALIFORNIA 2014                            | 84.00 |
| <b>ELYSE</b><br>PETITE SYRAH YORK CREEK VINEYARD,<br>NAPA VALLEY, CALIFORNIA 2012           | 68.00 |
| <b>TABLES CREEK</b><br>PATELIN DE TABLAS ROUGE RHONE BLEND,<br>PASO ROBLES, CALIFORNIA 2015 | 55.00 |
| <b>STOLPMAN</b><br>ESTATE SYRAH, CALIFORNIA 2016  | 54.00 |
| <b>MICHAEL SHAPS</b><br>CABERNET FRANC, CHARLOTTESVILLE, VIRGINIA 2015                      | 50.00 |
| <b>FERRARI CARANO</b><br>SIENA SONOMA COUNTY, CALIFORNIA 2015                               | 38.00 |

## FRENCH REDS

### BORDEAUX

|   |        |
|---|--------|
| <b>CHATEAU LYNCH BAGES</b><br>PAUILLAC 2012                   | 370.00 |
| <b>CHATEAU RAUZAN SEGLA</b><br>MARGAUX 2008                   | 275.00 |
| <b>CHATEAU TROTTE VIEILLE</b><br>SAINT-EMILION GRAND CRU 2006 | 205.00 |
| <b>CHATEAU TALBOT</b><br>SAINT-JULIEN 2014                    | 190.00 |
| <b>CHATEAU SOCIANDO-MALLET</b><br>HAUT MEDOC 2014             | 90.00  |
| <b>CHATEAU BEAU-SITE</b><br>SAINT-ESTEPHE 2013                | 75.00  |

### RED BURGUNDY

|  |        |
|--|--------|
| <b>DOMAINE JOSEPH VOILLOT</b><br>VOLNAY VIEILLE VIGNES 2016  | 193.00 |
| <b>DOMAINE VINCENT GIRARDIN</b><br>POMMARD 2015              | 125.00 |
| <b>GOUGES</b><br>NUITS SAINT GEORGES "CARTAUX" 2014          | 120.00 |
| <b>XAVIER MONNOT</b><br>BEAUNE LES CENTS VIGNES 1ER CRU 2014 | 90.00  |

### RHONE

|   |        |
|---|--------|
| <b>DOMAINE DE LA JANASSE</b><br>CHATEAUNEUF-DU-PAPE 2015                                    | 150.00 |
| <b>DOMAINE DE LA CHARBONNIERE</b><br>CHATEAUNEUF-DU-PAPE<br>"CUVEE MOURRE DES PERDRIX" 2012 | 87.00  |
| <b>DOMAINE LES SANG DES CAILLOUX</b><br>VACQUEYRAS 2015                                     | 64.00  |

## ITALIAN REDS

|   |        |
|---|--------|
| <b>ISOLE E OLENA</b><br>CABERNET SAUVIGNON TUSCANY 2013               | 135.00 |
| <b>ALESSANDRO</b><br>RIVETTO BAROLO 2013                              | 95.00  |
| <b>PRODUTTORI DEL BARBARESCO</b><br>BARBARESCO, PIEDMONT 2015         | 80.00  |
| <b>BADIA A COLTIBUONO</b><br>RISERVA CHIANTI CLASSICO TUSCANY 2015    | 70.00  |
| <b>LA GIARETTA</b><br>AMARONE DELLA VALPOLICELLA CLASSICO VENATO 2015 | 63.00  |

## NEW ZEALAND & AUSTRALIA

|   |        |
|---|--------|
| <b>PURIRI HILLS</b><br>RESERVE BORDEAUX BLEND,<br>CLEVEDON, NEW ZEALAND 2009              | 110.00 |
| <b>JOHN DUVAL</b><br>PLEXUS GRENCH/SHIRAZ/MOUVEDRE<br>BOROSSA, AUSTRALIA 2014             | 75.00  |
| <b>D'ARENBERG</b><br>THE LAUGHING MAGPIE SHIRAZ/VIOGNIER,<br>MCLAREN VALE, AUSTRALIA 2012 | 58.00  |

## SOUTH AMERICA

|  |       |
|--|-------|
| <b>LUCA MALBEC</b><br>MENDOZA, ARGENTINA 2015                    | 67.00 |
| <b>SOPHENIA</b><br>SYNTHESIS MALBEC, ARGENTINA 2014              | 59.00 |
| <b>MENDEL</b><br>MALBEC ARGENTINA 2015                           | 55.00 |
| <b>CATENA</b><br>ALTA CABERNET SAUVIGNON MENDOZA, ARGENTINA 2014 | 50.00 |

## SPAIN

|   |        |
|---|--------|
| <b>CONVENTO SAN FRANCISCO</b><br>SPECIAL RIBERA DEL DUERO, SPAIN 2005 | 100.00 |
| <b>SCALA DEI</b><br>CARTOIXA PRIORAT, SPAIN 2014                      | 98.00  |
| <b>TINTO PASQUERA</b><br>CRIANZA RIBERO DEL DUERO, SPAIN 2014         | 65.00  |
| <b>MUGA</b><br>RESERVA SELECCION ESPECIAL RIOJA, SPAIN 2014           | 58.00  |
| <b>SIERRA CANTABRIA</b><br>RESERVA RIOJA UNICA, SPAIN 2013            | 50.00  |