THE GUILD HOUSE

MENUS

DINNER MENU

RAW

HAMACHI CRUDO*

$22 *Gluten-free Options Available*
Radish, jalapeno, grapefruit, cilantro oil, aji amarillo

OYSTERS*

$19 *Gluten-free Options Available*
Pink peppercorn mignonette, Calamansi granita, chives

STEAK TARTARE*

$19 *Gluten-free Options Available*
Capers, egg yolk, dijon

MARKET

SEASONAL SOUP

Cup For $7 | Bowl For $10
Gluten-free & Vegetarian Options Available

OYSTER MUSHROOMS

$18 *Vegetarian Options Available*
Tempura fried, shishito pepper, tomato fondue, truffle aioli

BRUSSELS SPROUTS

$14 *Gluten-free & Vegetarian Options Available*
Caramelized onion, pecans, white cheddar, sweet mustard dressing

BEET SALAD

$14 *Gluten-free & Vegetarian Options Available*
Roasted baby beets, citrus, toasted quinoa, farm cheese, champagne vinaigrette

GEM

$15 *Gluten-free & Vegetarian Options Available*
Baby mustard and gem lettuce, parmesan, anchovy lemon dressing, garlic toast

SWEET POTATO ROLLS

$7
Local whipped butter

CHEESE PLATE

$20 *Gluten-free & Vegetarian Options Available*
Selection of artisan cheeses, crostini, fruits & almonds

APPETIZERS

LOCAL WAGYU*

$29 *Gluten-free Options Available*
Confit potatoes, Camembert Cheese, purple mustard vinaigrette

STUFFED POBLANO

$19
Rock shrimp, roasted corn, goat cheese, tomatillo lime dressing

BURRATA

$17 *Gluten-free & Vegetarian Options Available*
Sourdough Toast, avocado, pickled red onion, micro cilantro

DUMPLINGS

$18
Ginger, chicken & shrimp, bok choy, dashi broth

PORK CHEEKS

$19 *Gluten-free Options Available*
Tomato gravy, spaghetti squash, charred shishito pepper

LAMB CHOPS*

$29
Mongolian marinated, vegetable fried rice

PASTAS

RICOTTA GNOCCHI

$29 *Vegetarian Options Available*
Fava beans, roasted baby carrots, forest mushrooms

CAVATELLI

$ 29
duck confit, heirloom tomato, watercress, asiago

AGNOLOTTI

$41
Butter lobster, toasted garlic, tomato broth, basil, lemon crème fraîche

ENTRÉES

FILET*

$59 *Gluten-free Options Available*
Creamed spinach, baby carrot, potato gratin, natural reduction

SCALLOPS*

$44 *Gluten-free Options Available*
English peas, baby carrots, parsnip purée, orange vinaigrette

JOYCE FARMS CHICKEN

$38 *Gluten-free Options Available*
saddleberk bacon, potato purée, glazed root vegetables, brussels leaves, mustard jus

LAMB BURGER*

$ 21 *Gluten-free Options Available*
Feta, arugula, pickled shallots, roasted red pepper

HALIBUT

$48 *Gluten-free Options Available*
Sunchoke, king trumpet mushrooms, pickled fennel, truffled vinaigrette

PORK*

$35 *Gluten-free Options Available*
Duroc blade steak, sour apple cabbage, poached apricots, brown butter

SALMON*

$42 *Gluten-free Options Available*
Couscous, pepper relish, garbanzo beans, marcona almond, citrus emulsion

SEA BASS*

$51 *Gluten-free Options Available*
Lobster broth, carrots, leeks, radish, chili oil

SIDES

CUCUMBERS & TOMATOES

$ 6 *Gluten-free & Vegetarian Options Available*
Sherry crème fraiche

SHAGBARK GRITS

$8
pink peppercorn, shaved parmesan, egg yolk

HASSELBACK POTATOES

$9 *Vegetarian Options Available*
Caramelized onion aioli, fresh black truffle

CHARRED CARROTS

$7 *Gluten-free & Vegetarian Options Available*
bbq spiced grilled baby carrots, carrot honey, Alabama white sauce

ROASTED BROCCOLINI

$9 *Gluten-free & Vegetarian Options Available*
Miso Vinaigrette, chili crunch

FRENCH FRIES

$6 *Vegetarian Options Available*

LUNCH MENU

RAW

HAMACHI CRUDO*

$22 Gluten-free Options Available
Radish, jalapeno, grapefruit, cilantro oil, aji amarillo

OYSTERS*

$19 Gluten-free Options Available
Pink peppercorn mignonette, Calamansi granita, chives

STEAK TARTARE*

$19 Gluten-free Options Available
Capers, egg yolk, dijon

GREENS

BEET SALAD

$14 Gluten-free & Vegetarian Options Available
Roasted baby beets, citrus, toasted quinoa, farm cheese, champagne vinaigrette

GEM
$15 Gluten-free & Vegetarian Options Available
Baby mustard and gem lettuce, parmesan, anchovy lemon dressing, garlic toast

CHOPPED CHICKEN SALAD

$17 Gluten-free Options Available
Dates, roasted corn, tomatoes, asparagus, blue cheese, cabernet buttermilk dressing

APPETIZERS

SEASONAL SOUP

Cup for $7 | bowl for $10
Gluten-free & Vegetarian Options Available

OYSTER MUSHROOMS

$18 Vegetarian Options Available
Tempura fried, shishito pepper, tomato fondue, truffle aioli

BRUSSELS SPROUTS

$14 Gluten-free & Vegetarian Options Available
Caramelized onion, pecans, white cheddar, sweet mustard dressing

SWEET POTATO ROLLS

$7
Local whipped butter

LOCAL WAGYU*

$29 Gluten-free Options Available
Confit potatoes, Camembert Cheese, purple mustard vinaigrette

BURRATA

$17 Gluten-free & Vegetarian Options Available
Sourdough toast, avocado, pickled red onion, micro cilantro

DUMPLINGS

$18
Ginger, chicken & shrimp, bok choy, dashi broth

ENTRÉES

FARMER MARKET OMELET*

$18 Gluten-free & Vegetarian Options Available
rosemary ham, red pepper, caramelized onion, black radish farm cheese, served with seasonal fruit, toast and preserves

CHEESEBURGER*

$19 Gluten-free Options Available
Sakura Farms wagyu, Bankston cheese, tomato jam, dijonnaise

LAMB BURGER*

$21 Gluten-free Options Available
Feta, arugula, pickled shallots, roasted red pepper

JOYCE FARMS CHICKEN

$27 Gluten-free Options Available
saddleberk bacon, potato purée, glazed root vegetables, brussels leaves, mustard jus

CLUB

$18
Roasted turkey, ham, bacon, aged cheddar, aioli, whole wheat

RICOTTA GNOCCHI

$29 Vegetarian Options Available
Fava beans, roasted baby carrots, forest mushrooms

SEA BASS CROQUETTE

$19
Crispy fried, house greens, pickled shallots, radish, lemon aioli

SALMON

$28 Gluten-free Options Available
Couscous, pepper relish, garbanzo beans, marcona almond, citrus emulsion

SKIRT STEAK*

$31 Gluten-free Options Available
sakura farms, cauliflower purée, roasted cauliflower, arugula, pickled fresno chimichurri

SIDES

CUCUMBERS AND TOMATOES

$ 6 Gluten-free & Vegetarian Options Available
Sherry crème fraiche

FRENCH FRIES

$ 6 Vegetarian Options Available

SHAGBARK GRITS

$8
pink peppercorn, shaved parmesan, egg yolk

HASSELBACK POTATOES

$9 Vegetarian Options Available
Caramelized onion aioli, fresh black truffle

CHARRED CARROTS

$7 Gluten-free & Vegetarian Options Available
bbq spiced grilled baby carrots, carrot honey, Alabama white sauce

ROASTED BROCCOLINI

$9 Gluten-free & Vegetarian Options Available
Miso Vinaigrette, chili crunch

BRUNCH MENU

RAW

HAMACHI CRUDO*

$22 Gluten-free Options Available
Radish, jalapeno, grapefruit, cilantro oil, aji amarillo

OYSTERS*

$19 Gluten-free Options Available
Pink peppercorn mignonette, Calamansi granita, chives

STEAK TARTARE*

$19 Gluten-free Options Available
Capers, egg yolk, dijon

GREENS

BEET SALAD

$14 Gluten-free & Vegetarian Options Available
Roasted baby beets, citrus, toasted quinoa, farm cheese, champagne vinaigrette

GEM

$15 Gluten-free & Vegetarian Options Available
Baby mustard and gem lettuce, parmesan, anchovy lemon dressing, garlic toast

CHOPPED CHICKEN SALAD

$17 Gluten-free Options Available
Dates, roasted corn, tomatoes, asparagus, blue cheese, cabernet buttermilk dressing

APPETIZERS

SEASONAL SOUP

$7 | $10 Gluten-free & Vegetarian Options Available

OYSTER MUSHROOMS

$18 Vegetarian Options Available
Tempura fried, shishito pepper, tomato fondue, truffle aioli

BRUSSELS SPROUTS

$14 Gluten-free & Vegetarian Options Available
Caramelized onion, pecans, white cheddar, sweet mustard dressing

SWEET POTATO ROLLS

$7
Local whipped butter

LOCAL WAGYU*

$29 Gluten-free Options Available
Confit potatoes, Camembert Cheese, purple mustard vinaigrette

BURRATA

$17 Gluten-free & Vegetarian Options Available
Sourdough toast, avocado, pickled red onion, micro cilantro

DUMPLINGS

$18
Ginger, chicken & shrimp, bok choy, dashi broth

BRUNCH

SIMPLY EGGS*

$17 Gluten-free & Vegetarian Options Available
two eggs any style, fingerling potatoes, chicken apple sausage, served with toast and preserves

BENEDICT

$17 Vegetarian Options Available

Two poached eggs, toasted english muffin, cure 81 ham, house made hollandaise

PANCAKES

$15 Vegetarian Options Available
Fresh fruit, lemon curd, Ohio maple syrup, bacon

STEAK & EGGS*

$22 Gluten-free Options Available
Fingerling potatoes, caramelized onions, toast and preserves

LOBSTER TOAST*

$23 Gluten-free Options Available
buttered lobster, avocado, poached local eggs, hollandaise

PORK CHEEK HASH*

$18 Gluten-free Options Available
poached eggs, sweet potato, root vegetables, caramelized onions, mornay

FARMERS MARKET OMELET

$18
rosemary ham, red pepper, caramelized onion, black radish farm cheese
Served with seasonal fruit, toast and preserves

LATKE ROYALE*

$19
cold smoked salmon, dill crème fraîche
Add caviar + $20

ENTRÉES

CHEESEBURGER*

$19 Gluten-free Options Available
Sakura Farms wagyu, Bankston cheese, tomato jam, dijonnaise

LAMB BURGER*

$21 Gluten-free Options Available
Feta, arugula, pickled shallots, roasted red pepper

JOYCE FARMS CHICKEN

$37 Gluten-free Options Available
saddleberk bacon, potato purée, glazed root vegetables, brussels leaves, mustard jus

RICOTTA GNOCCHI

$29 Vegetarian Options available
Fava beans, roasted baby carrots, forest mushrooms

SALMON*

$28 Gluten-free Options Available
Couscous, pepper relish, garbanzo beans, marcona almond, citrus emulsion

SEA BASS CROQUETTE

$19
Crispy fried, house greens, pickled shallots, radish, lemon aioli

SKIRT STEAK*

$31 Gluten-free Options Available
sakura farms, cauliflower purée, roasted cauliflower, arugula, pickled fresno chimichurri

SIDES

CUCUMBERS AND TOMATOES

$ 6 Gluten-free & Vegetarian Options Available
Sherry crème fraiche

FRENCH FRIES

$6 Vegetarian Options Available

SHAGBARK GRITS

$8
pink peppercorn, shaved parmesan, egg yolk

HASSELBACK POTATOES

$9 Vegetarian Options Available

Caramelized onion aioli, fresh black truffle

CHARRED CARROTS

$7 Gluten-free & Vegetarian Options Available
bbq spiced grilled baby carrots, carrot honey, Alabama white sauce

ROASTED BROCCOLINI

$9 Gluten-free & Vegetarian Options Available
Miso Vinaigrette, chili crunch

BREAKFAST MENU

PASTRIES

BUTTERMILK FRITTERS

$7 Vegetarian Options Available
whipped ricotta, house made strawberry preserves, lemon zest, local honey

CROISSANT

$5 Vegetarian Options Available
fresh baked

Pumpkin BREAD

$6 Vegetarian Options Available
House Made, Chai Butter

TOAST AND PRESERVES

$4 Vegetarian Options Available

BREAKFAST

SIMPLY EGGS*

$17 Gluten-free & Vegetarian Options Available
two eggs any style, fingerling potatoes, chicken apple sausage, served with toast and preserves

BENEDICT

$17 Vegetarian Options Available
Two poached eggs, toasted english muffin, cure 81 ham, house made hollandaise

PANCAKES

$15 Vegetarian Options Available
fresh fruit, lemon curd, Ohio maple syrup, bacon

STEAK & EGGS*

$22 Gluten-free Options Available
fingerling potatoes, caramelized onions, toast and preserves

YOGURT PARFAIT

$10 Gluten-free & Vegetarian Options Available
chia pudding, greek yogurt, seasonal fruit, sunflower granola

LOBSTER TOAST*

$23 Gluten-free Options Available
buttered lobster, avocado, poached local eggs, hollandaise

Pork cheek HASH*

$18 Gluten-free Options Available
poached eggs, sweet potato, root vegetables, caramelized onions, mornay

LATKE ROYALE*

$19
cold smoked salmon, dill crème fraîche
Add caviar +20

OMELET

CREATE YOUR OWN *

$18 Gluten-free & Vegetarian Options Available
eggs: regular, egg whites, egg beaters
proteins: ham, bacon, sausage
garnishes: tomato, mushroom, bell peppers, arugula, caramelized onion
cheeses: cheddar, swiss, goat cheese, ricotta
served with seasonal fruit, toast and preserves

SIDES

EGG*

$4 Gluten-free & Vegetarian Options Available

SHAGBARK GRITS

$8
pink peppercorn, shaved parmesan, egg yolk

BACON

$5 Gluten-free Options Available

BREAKFAST SAUSAGE

$5 Gluten-free Options Available

CHICKEN APPLE SAUSAGE

$5 Gluten-free Options Available

FINGERLING POTATOES

$5 Gluten-free & Vegetarian Options Available

SEASONAL FRUIT

$6 Gluten-free & Vegetarian Options Available

DESSERT MENU

DESSERTS

POPPY CAKE

$11 Gluten-free Options available
Lemon curd, blackberry mousse, lavender cream, pistachio, berries

CHOCOLATE TORTE

$11 Gluten-free Options available
Flourless cake, chocolate ganache, peanut butter praline, vanilla tuille

CARAMELIZED BANANA

$10

Graham layers, brown sugar rum soak, banana jam, ganache, cocoa crumble

CARROT CAKE

$9

cream cheese icing, carrot anglaise, pecan crumble, candied carrot ribbons

CHOCOLATE CHERRY SUNDAE

$12

Dark chocolate ice cream, black cherry compote, devil's food cake, cherry granita

DESSERT COCKTAILS

ESPRESSO MARTINI

$16

Wheatley Vodka, freshly brewed espresso, Averna, Kahlua

ESPRESSO NO-TINI

$10

Lyre's Coffee Originale, fresh espresso, brown sugar, cinnamon

DESSERT WINE

DOW'S OLD TAWNY

$12

WARRE'S OTIMA 10

$9

COCKBURN'S FINE RUBY

$10

GRAHAM'S 30 FINE TAWNY

$26

CHATEAU ROUMIEU

$17

AFTER DINNER SPIRITS

AVERNA AMARO

$10

CASTAREDE ARMAGNAC

$11

WATERSHED NOCINO

$10

AMARO MONTENEGRO

$10

SINGLE MALTS

DALMORE 12 YR

$13

DALWHINNIE 15 YR

$14

GLENMORANGIE 10 YR

$17

LAGAVULIN 16 YR

$23

LAPHROAIG 10 YR

$14

OBAN 14 YR

$26

GLENFIDDICH 12 YR

$17

HIGHLAND PARK 12 YR

$12

WHISKIES

ANGEL'S ENVY

$16

ANGEL'S ENVY RYE

$26

WHISTLEPIG PIGGYBACK RYE

$15

WHISTLEPIG 10 YR

$20

WHISTLEPIG 12 YR

$26

WHISTLEPIG 15 YR

$40

WOODFORD RESERVE DOUBLE OAK

$16

EXCLUSIVE BARREL PICKS

ANGEL'S ENVY SINGLE BARREL

100 proof
$30 for 2 oz.

BLANTON'S SINGLE BARREL SELECT

$30 for 1 oz.

OLD FORESTER "NEAR NORTH" SINGLE BARREL

100 proof
$18 for 2 oz.

MIDDLE WEST SPIRITS SHERRY CASK- FINISHED BOURBON

118 proof
$30 for 2 oz.

MIDDLE WEST SPIRITS OLOROSO WHEAT WHISKEY

125 proof
$30 for 2 oz.

BEVERAGE MENU

HOUSE COCKTAILS

RUM

$15
ron zacapa aged rum, amaro di angostura, calamansi lime juice, orgeat

GIN

$16
pear-infused watershed guild series, rosemary, honey, amaro montenegro

TEQUILA

$17
Reposado, raw agave, pineapple, mezcal

BOURBON

$17

Buffalo trace, velvet falernum and fresh grapefruit juice

RYE

$17

Cherry-infused Old Forester rye, black walnut bitters, tableside smoke

VODKA

$16

jasmine-rested high bank, amaro montenegro, aperol, bergamot, citrus

ROTATING SEASONAL COCKTAIL FOR TWO

$29

Served in glass portholes with seasonal infusions, these cocktails develop tableside.

ZERO PROOF

MIONETTO

11 | - |44

alcohol-removed sparkling wine, Veneto, Italy

ORANGE SPRITZ

$9

lyre's spiritless aperitif, Mionetto alcohol-removed sparkling wine

CITRUS GINGER

$10

seedlip grove 42, lime, candied ginger

BLACKBERRY SMASH

$9

blackberries, pomegranate, fresh citrus

ESPRESSO NO-TINI

$10

lyre's coffee originale, fresh espresso, brown sugar, cinnamon

GO BREWING

$7

non-alcoholic brew | pilsner or tropical IPA <0.5%

DRAFTS

$ 8.50

NORTH HIGH BREWING CO. PILSNER

SEASONAL DRAFT

ROTATING IPA

SPARKLING WINE BY THE GLASS

PROSECCO

Giuliana, Veneto Italy
6 oz. for $13 | Bottle for $52

BRUT ROSÉ

Piper Sonoma, Sonoma, California
6 oz. for $14 | Bottle for $56

WHITE WINE BY THE GLASS

GEWÜRZTRAMINER

Lucien Albrecht, Alsace, France
6 oz. for $13 | 9 oz. for $19 | Bottle for $52

PINOT GRIS

La Crema, Monterey, California
6 oz. for $12 | 9 oz. for $18 | Bottle for $48

SAUVIGNON BLANC

Wairau River, Marlborough, New Zealand
6 oz. for $16 | 9 oz. for $24 | Bottle for $64

SANCERRE

Jacques Dumont, Loire, France
6 oz. for $25 | 9 oz. for $37 | Bottle for $100

CHÂTEAU DE CAMPUGET

Costières-de-Nîmes, France
6 oz. for $14 | 9 oz. for $21 | Bottle for $56

VERMENTINO

Sella & Mosca, “La Cala,” Sardinia, Italy
6 oz. for $12 | 9 oz. for $18 | Bottle for $ 48

CHABLIS

Louis Jadot, Burgundy, France
6 oz. for $18 | 9 oz. for $27 | Bottle for $72

CHARDONNAY

Justin, Central Coast, California
6 oz. for $15 | 9 oz. for $22 | Bottle for $60

CHARDONNAY

Bezel by Cakebread, San Luis Obispo Coast, California
6 oz. for $18 | 9 oz. for $27 | Bottle for $72

RED WINE BY THE GLASS

PINOT NOIR

Elouan, Oregon
6 oz. for $16 | 9 oz. for $24 | Bottle for $64

PINOT NOIR

Sea Sun, California
6 oz. for $12 | 9 oz. for $18 | Bottle for $48

CHIANTI CLASSICO

Castello di Gabbiano, “Riserva,” Tuscany, Italy
6 oz. for $ 16 | 9 oz. for $24 | Bottle for $64

MALBEC

Alta Vista, “Estate,” Mendoza, Argentina
6 oz. for $ 13 | 9 oz. for $19 | Bottle for $52

MERLOT

Drumheller, Columbia Valley, Washington
6 oz. for $ 13 | 9 oz. for $19 | Bottle for $52

RED BLEND

8 Years in the Desert, California
6 oz. for $ 26 | 9 oz. for $39 | Bottle for $104

CABERNET SAUVIGNON

Intercept, Paso Robles, California
6 oz. for $ 14 | 9 oz. for $21 | Bottle for $56

CABERNET SAUVIGNON

Clay Shannon, Lake County, California
6 oz. for $16 | 9 oz. for $24 | Bottle for $64

CABERNET SAUVIGNON

Rodney Strong, “Reserve,” Sonoma, California
6 oz. for $23 | 9 oz. for $34 | Bottle for $92

WHITE WINES BY THE BOTTLE

SPARKLING

DOMAINE CHANDON “ÉTOILE

Bottle for $79
Brut, California

MUMM

Bottle for $ 55
“Prestige,” Napa Valley, California

DOMAINE CARNEROS

Bottle for $64
Brut, Carneros, California

POL ROGER

Bottle for $150
Brut, Champagne, France

PIPER-HEIDSIECK

Bottle for $120
Brut, "Cuvée 1785," Champagne, France

SELECTED WHITES

PINOT GRIGIO

Bottle for $68
Terlato, Friuli Colli Orientali, Italy

CÔTES-DU-RHÔNE

Bottle for $56
M. Chapoutier, "Belleruche Blanc," Rhône, France

CROZES HERMITAGE

Bottle for $68
M. Chapoutier, “Petite Ruche,” Rhône, France

SAUVIGNON BLANC

PASCAL JOLIVET

Bottle for $80
Sancerre, Loire, France

VILLA MARIA

Bottle for $44
Cellar Selection," New Zealand

CLARENCE DILLON

Bottle for $56
Clarendelle, Bordeaux Blanc, France

FRANCIS FORD COPPOLA

Bottle for $36
"Diamond," California

CHARDONNAY

JOSEPH DROUHIN

Bottle for $54
Bourgogne Blanc, Burgundy, France

CELANI FAMILY VINEYARDS

Bottle for $96
Napa Valley, California

STAGS' LEAP WINERY

Bottle for $ 64
Napa Valley, California

POST & BEAM

Bottle for $120
Napa Valley, California

DIATOM

Bottle for $64
Santa Barbara County, California

RED WINE BY THE BOTTLE

PINOT NOIR

CLOUDLINE CELLARS

Bottle for $56
Willamette Valley, Oregon

CHANSON PERE & FILS

Bottle for $145
"Les Vergelesses," Burgundy, France

ROBERT SINSKEY

Bottle for $110
Carneros, California

SOKOL BLOSSER

Bottle for $90
“Estate Cuvée,” Dundee Hills, Oregon

STOLLER

Bottle for $48
Dundee Hills, Oregon

GARY FARRELL

Bottle for $116
“Russian River Selection,” Russian River Valley, California

BELLE GLOS

Bottle for $ 94
“Clark & Telephone,”California

MORE REDS

TEMPRANILLO

Bottle for $42
Bodegas Tridente, Castilla y León, Spain

RED BLEND

Bottle for $44
Hahn, “GSM,” California

MALBEC

Bottle for $46
Terrazas de los Andes, Reserva, Mendoza

SYRAH

Bottle for $72
Hitching Post, “Big Circle,” California

ZINFANDEL

Bottle for $46
St. Francis, "Old Vines," California

MERLOT

Bottle for $62
Ferrari-Carano, Sonoma County, California

ZINFANDEL

Bottle for $88
Grgich Hills, Napa Valley, California

SHIRAZ

Bottle for $55
d'Arenberg, "TheFootbolt," McLaren Vale, South Australia

PETITE SIRAH

Bottle for $60
Shannon Ridge, “High Elevation,” Lake County, California

RED

Bottle for $125
Orin Swift, “Machete,” California

RED

Bottle for $98
The Prisoner, Napa Valley, California

CABERNET + BLENDS

BEAULIEU VINEYARD

Bottle for $74
Napa Valley, California

DARIOUSH

Bottle for $120
"Caravan," Napa Valley, California

SEQUOIA GROVE

Bottle for $116
Napa Valley, California

OBERON

Bottle for $53
Napa Valley, California

OWEN ROE

Bottle for $90
Yakima Valley, Washington

DAOU

Bottle for $120
“Reserve,” Paso Robles, California

POST & BEAM

Bottle for $ 88
Napa Valley, California

TREFETHEN

Bottle for $140
Oak Knoll District, California

ANDREW WILL

Bottle for $155
"Ciel du Cheval Vineyard," Red Mountain, Washington

CAPTAIN'S LIST

SPARKLING WINES AND CHAMPAGNE

Listed from milder to stronger

CHAMPAGNE

Brut, Dom Pérignon, France
Bottle for $400

CHAMPAGNE

Brut, Charles Heidsieck, France
Bottle for $175

CHAMPAGNE

Brut, Bollinger, "Spécial Cuvée," France
Bottle for $210

CHAMPAGNE

Brut, Perrier Jouët, "Grand," Champagne, France
Bottle for $136

CHAMPAGNE

Brut, Veuve Clicquot, "Yellow Label," France
Bottle for $125

CHAMPAGNE

Brut, Veuve Clicquot, "La Grande Dame," France
Bottle for $300

CHAMPAGNE

Blanc de Blancs, Ruinart, France

Bottle for $ 215

WHITE WINES

Listed from milder to stronger

CHARDONNAY

Newton, "Unfiltered," Napa Valley, California|
Bottle for $110

CHARDONNAY

Louis Jadot, Meursault, Burgundy, France
Bottle for $150

RED WINES

Listed from milder to stronger

BARBARESCO

Angelo Gaja, Piedmont, Italy
Bottle for $725

ST. JOSEPH

E. Guigal, "Vignes de l'Hospice," Rhône, France
Bottle for $330

MERLOT

Pride Mountain Vineyards, “Vintner Select Cuvée,” Sonoma County, California
Bottle for $160

PINOT NOIR

Sea Smoke, Santa Rita Hills, California
Bottle for $250

BAROLO

Vietti, “Cerequio,” Piedmont, Italy
Bottle for $360

CABERNET SAUVIGNON

Stag's Leap Wine Cellars, "Artemis," Napa Valley, California|
Bottle for $160

CABERNET SAUVIGNON

Faust, Napa Valley, California
Bottle for $120

BOLGHERI

Superiore, Antinori, "Guado al Tasso," Tuscany, Italy
Bottle for $280

CABERNET SAUVIGNON

Caymus, Napa Valley, California
Bottle for $185

CABERNET SAUVIGNON

Celani Family, “Ardore,” Napa Valley, California
Bottle for $410

CABERNET SAUVIGNON

Mount Eden Vineyards, Santa Cruz Mountains, California
Bottle for $230

CABERNET SAUVIGNON

d'Arenberg, "The Coppermine Road," McLaren Vale, South Australia
Bottle for $149

GARNACHA

Bodegas Alto Moncayo, "Aquilon," Campo de Borja, Zaragoza, Spain
Bottle for $310

RED

Col Solare, Red Mountain, Washington

Bottle for $290

CABERNET SAUVIGNON

Joseph Phelps Vineyards, Napa Valley, California
Bottle for $199

RED

Joseph Phelps, “Insignia,” Napa Valley, California
Bottle for $750

JUMILLA

Bodegas El Nido, "Clio," Murcia, Spain
Bottle for $120

CABERNET SAUVIGNON

Chimney Rock Winery, Stags Leap District
Bottle for $220

CABERNET SAUVIGNON

Celani Family, Mount Veeder, California
Bottle for $262

CABERNET SAUVIGNON

Staglin, “Salus,” Rutherford, California
Bottle for $235