



THE GUILD HOUSE

MENUS

DINNER MENU

RAW

HAMACHI CRUDO*

\$23 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

\$19 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

GEM

\$15 Gluten-free & Vegetarian Options Available

Baby mustard and gem lettuce, parmesan, anchovy lemon dressing, garlic toast

ASPARAGUS

\$14 Gluten-free & Vegetarian Options Available

Green & white asparagus, pickled red onion, frisee, lemon vinaigrette, 6-minute egg,
leek crema, ricotta salata

SWEET CORN MILK ROLLS

\$8

Herbed local butter

CHEESE PLATE

\$21 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

\$20

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

\$42

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*

\$46 Gluten-free Options Available

English peas, baby carrots, parsnip purée, orange vinaigrette

CHICKEN

\$38 Gluten-free Options Available

Gerber's Farm chicken, local mushrooms, fava bean, potato purée, tarragon jus

LAMB BURGER*

\$23 Gluten-free Options Available

Feta, arugula, pickled shallots, roasted red pepper

BRANZINO

\$46 Gluten-free Options Available

Confit tomato, artichoke, caperberries, cauliflower purée, lemon-garlic butter

PORK*

\$35 Gluten-free Options Available

Duroc blade steak, sour apple cabbage, poached apricots, brown butter

SALMON*

\$43 Gluten-free Options Available

Couscous, pepper relish, garbanzo beans, marcona almond, citrus emulsion

SEA BASS*

\$52 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*

\$23 Gluten-free & Vegetarian 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

GEM

\$15 Gluten-free & Vegetarian Options Available

Baby mustard and gem lettuce, parmesan, anchovy lemon dressing, garlic toast

ASPARAGUS

\$14 Gluten-free & Vegetarian Options Available

Green & white asparagus, pickled red onion, frisee, lemon vinaigrette, 6-minute egg, leek crema, ricotta salata

CHOPPED CHICKEN SALAD

\$18 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 CORN MILK ROLLS

\$8

Herbed local 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

CHEESE BURGER*

\$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

CHICKEN

\$27 Gluten-free Options Available

Gerber's Farm chicken, local mushrooms, fava bean, potato puree, tarragon jus

CLUB

\$19

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*

\$23 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

GEM

\$15 Gluten-free & Vegetarian Options Available

Baby mustard and gem lettuce, parmesan, anchovy lemon dressing, garlic toast

ASPARAGUS

\$14 Gluten-free & Vegetarian Options Available

Green & white asparagus, pickled red onion, frisee, lemon vinaigrette, 6-minute egg, leek crema, ricotta salata

CHOPPED CHICKEN SALAD

\$18 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 CORN MILK ROLLS

\$8

Herbed local 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

\$16 Vegetarian Options Available

Fresh fruit, lemon curd, Ohio maple syrup, bacon

STEAK & EGGS*

\$23 Gluten-free Options Available

Fingerling potatoes, caramelized onions, toast and preserves

LOBSTER TOAST*

\$24 Gluten-free Options Available

buttered lobster, avocado, poached local eggs, hollandaise

PORK CHEEK HASH*

\$19 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

CHEESE BURGER*

\$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

CHICKEN

\$27 Gluten-free Options Available

Gerber's Farms chicken, local mushrooms, fava bean, potato purée, tarragon 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

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

ZUCCHINI BREAD

\$6 Vegetarian Options Available

Cardamom 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

\$16 Vegetarian Options Available

fresh fruit, lemon curd, Ohio maple syrup, bacon

STEAK & EGGS*

\$23 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*

\$24 Gluten-free Options Available

buttered lobster, avocado, poached local eggs, hollandaise

PORK CHEEK HASH*

\$19 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

\$13

Dark chocolate ice cream, black cherry compote, devils 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

\$15 for 1oz

BLANTON'S SINGLE BARREL SELECT

93 proof

\$30 for 1 oz.

E.H. TAYLOR BARREL SELECT

125 proof
\$30 for 1oz

WELLER ANTIQUE BARREL SELECT

107 proof
\$14 for 1 oz.

MIDDLE WEST SPIRITS OROSO WHEAT WHISKEY

125 proof
\$15 For 1 oz.

BEVERAGE MENU

HOUSE COCKTAILS

RUM

\$16

planteray pineapple rum, ron zacapa rum, aperol, pineapple, fresh lime

GIN

\$17

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

TEQUILA

\$18

Reposado, raw agave, pineapple, mezcal

BOURBON

\$18

Buffalo trace, velvet falernum and fresh grapefruit juice

RYE

\$18

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

VODKA

\$17

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

6 oz. for \$11 | Bottle for \$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 \$14 | Bottle for \$56

BRUT ROSÉ

Piper Sonoma, Sonoma, California

6 oz. for \$15 | Bottle for \$60

WHITE WINE BY THE GLASS

MOSCATO D'ASTI

Vietti, Piedmont, Italy

6 oz. for \$12 | 9 oz. for \$18 | Bottle for \$48

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 \$17 | 9 oz. for \$25 | Bottle for \$68

SANCERRE

Jacques Dumont, Loire, France

6 oz. for \$25 | 9 oz. for \$37 | Bottle for \$100

CHATEAU 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 \$17 | 9 oz. for \$25 | Bottle for \$68

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 \$90

Sancerre, Loire, France

VILLA MARIA

Bottle for \$44

"Cellar Selection," New Zealand

CLARENCE DILLON

Bottle for \$56

Clarendelle, Bordeaux Blanc, France

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

CAPTAIN'S LIST

SPARKLING WINES AND CHAMPAGNE

Listed from milder to stronger

CHAMPAGNE

Brut, Dom Pérignon, France

Bottle for \$400

CHAMPAGNE

Brut, Bollinger, "Spécial Cuvée," France

Bottle for \$210

CHAMPAGNE

Brut, Perrier Jouët, "Grand," Champagne, France

Bottle for \$136

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 \$160

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 Estate Vineyards, "Southing," Santa Rita Hills

Bottle for \$210

PINOT NOIR

Sea Smoke Estate Vineyards, "Ten," Santa Rita Hills

Bottle for \$235

BAROLO

Vietti, "Cerequio," Piedmont, Italy

Bottle for \$360

CABERNET SAUVIGNON

Stag's Leap Wine Cellars, "Artemis," Napa Valley, California

Bottle for \$160

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

