



## MENUS

### DINNER MENU

#### SUSHI

##### SWEET POTATO ROLL

\$17

Tempura Sweet Potato, Cream Cheese, Avocado

##### VOLCANO

\$22

Tempura Shrimp, Cucumber, Cream Cheese, Crab Salad

##### SPICY TUNA\*

\$23 Gluten-free Options Available

#1 Ahi Tuna, Avocado, Serrano

##### HAMACHI\*

\$26 Gluten-free Options Available

Tuna, Salmon, Mango, Crunchy Garlic Relish

##### KING KONG\*

\$19

Warm Spicy Scallops, Crab, Avocado, Cucumber, Togarashi

##### SURF & TURF\*

\$24

Filet Mignon, Tempura Shrimp, Cream Cheese, Scallion

HAWAII FIVE – O\*

\$23

Spicy #1 ahi tuna, crab, avocado, scallion, tobiko

## **APPETIZERS & SALADS**

CHEESE STUFFED BUTTER ROLLS

\$15

SMOKED TROUT DIP

\$20 Gluten-free Options Available  
Everything Seasoning, Crostini

CHICKEN MEATBALLS

\$18

Sweet Chili BBQ, Pickled Vegetables, Candied Almonds

CHILLED JUMBO SHRIMP

\$25 Gluten-free Options Available  
Cocktail Sauce, Remoulade

AHI TUNA TARTARE\*

\$23

Sesame, Yuzu Ponzu, Crostini

QUESO & GUACAMOLE

\$19

Chorizo Pico De Gallo, Roasted Poblano, Warm Tortilla Chips

TODAY'S SOUP

\$11

CAESAR

\$13 Gluten-free Options Available  
Romaine Lettuce, Croutons, Parmesan Crisps, Creamy Anchovy Dressing

## HOUSE

\$13 Gluten-free Options Available

Mixed Greens, Campari Tomatoes, Bacon, Jack Cheese, Croutons, House Vinaigrette

## TWENTY-NINE

\$14 Gluten-free Options Available

Avocado, Cornbread Croutons, Dates, Goat Cheese, Tomato, Mustard Vinaigrette

## CITRUS SALAD

\$13 Gluten-free Options Available

Hearts Of Palm, Almonds, Goat Cheese, Golden Balsamic Dressing

## ROASTED CHICKEN

\$22 Gluten-free Options Available

Avocado, Cornbread Croutons, Dates, Goat Cheese, Tomato, Mustard Vinaigrette

## THAI STEAK SALAD \*

\$26

Pineapple Marinated Tenderloin, Mango, Peanuts, Lo Mein, Sesame Vinaigrette

## CHOPPED SALAD

\$19 Gluten-free Options Available

Smoked Bacon, Salami, Egg, Onion, Mozzarella, Sweet & Sour Dressing

## SHRIMP WEDGE

\$24 Gluten-free Options Available

Iceberg, Tomato, Avocado, Tarragon, Louie Sauce

## **SANDWICHES**

Served With French Fries

### HUDSON 29 CHEESEBURGER \*

\$19 Gluten-free Options Available

Ground Daily, American Cheese, Sweet Pickle Mayonnaise, LTO

### CRISPY BUTTERMILK CHICKEN

\$19

Pickle Kale Slaw, Tomato, Havarti, Poppy Seed Bun

**BLACK BEAN BURGER**

\$17 Gluten-free Options Available  
white cheddar, kale, pickled onions, roasted tomato aioli

**BLACKENED FISH SANDWICH**

\$23 Gluten-free Options Available  
Cabbage Slaw, Pickled Red Onion, Remoulade, Poppy Seed Bun

**FRENCH DIP\***

\$25 Gluten-free Options Available  
Thinly Sliced Prime Rib, French Roll, Swiss, Horseradish Cream, Au Jus

**HOUSE SPECIALTIES**

**WOOD GRILLED SALMON\***

\$44  
Couscous, Raisins, Almonds, Cucumber, Radish, Citrus Vinaigrette

**SEARED SCALLOPS\***

\$51 Gluten-free Options Available  
Beets, Avocado, Hearts of Palm, Campari Tomatoes, Balsamic

**RIGATONI BOLOGNESE**

\$32  
Slow Braised Beef Ragu, Parmigiano Reggiano

**SHANGHAI SEA BASS**

\$57  
Sesame Sticky Rice, Wild Mushrooms, Bok Choy, Ginger Garlic Broth

**PAN FRIED FISH**

\$36  
Ritz Cracker Crust, French Fries, Remoulade, Cole Slaw

**GERBER FARMS CHICKEN**

\$33 Gluten-free Options Available

Half Roasted Chicken, Roasted Corn & Avocado, Natural Jus

**CENTER CUT FILET\***

\$60 Gluten-free Options Available

Grilled Beef Tenderloin, Herb Butter, Marinated Campari Tomatoes and Feta

**RIBEYE\***

\$59

USDA Prime Marinated Ribeye, Loaded Baked Potato

**ST. LOUIS BBQ RIBS**

\$39

French Fries, Coleslaw, BBQ Sauce

**SIDES**

ROASTED CORN & AVOCADO

\$7 Gluten-free Options Available

TOMATOES & FETA

\$8 Gluten-free Options Available

LOADED BAKED POTATO

\$9 Gluten-free Options Available

FRENCH FRIES

\$6 Gluten-free Options Available

COUSCOUS SALAD

\$9

**LUNCH MENU**

**SUSHI**

SWEET POTATO ROLL

\$17

Tempura Sweet Potato, Cream Cheese, Avocado

VOLCANO

\$22

Tempura Shrimp, Cucumber, Cream Cheese, Crab Salad

SPICY TUNA\*

\$23 Gluten-free Options Available

#1 Ahi Tuna, Avocado, Serrano

HAMACHI\*

\$26 Gluten-free Options Available

Tuna, Salmon, Mango, Crunchy Garlic Relish

KING KONG\*

\$19

Warm Spicy Scallops, Crab, Avocado, Cucumber, Togarashi

SURF & TURF\*

\$24

Filet Mignon, Tempura Shrimp, Cream Cheese, Scallion

HAWAII FIVE – O\*

\$23

Spicy #1 ahi tuna, crab, avocado, scallion, tobiko

**APPETIZERS & SALADS**

CHEESE STUFFED BUTTER ROLLS

\$15

SMOKED TROUT DIP

\$20 Gluten-free Options Available

Everything Seasoning, Crostini

CHICKEN MEATBALLS

\$18

Sweet Chili BBQ, Pickled Vegetables, Candied Almonds

CHILLED JUMBO SHRIMP

\$25 Gluten-free Options Available  
Cocktail Sauce, Remoulade

AHI TUNA TARTARE\*

\$23  
Sesame, Yuzu Ponzu, Crostini

QUESO & GUACAMOLE

\$19  
Chorizo Pico De Gallo, Roasted Poblano, Warm Tortilla Chips

TODAY'S SOUP

\$11

CAESAR

\$13 Gluten-free Options Available  
Romaine Lettuce, Croutons, Parmesan Crisps, Creamy Anchovy Dressing

HOUSE

\$13 Gluten-free Options Available  
Mixed Greens, Campari Tomatoes, Bacon, Jack Cheese, Croutons, House Vinaigrette

CITRUS SALAD

\$13 Gluten-free Options Available  
Hearts Of Palm, Almonds, Goat Cheese, Golden Balsamic Dressing

ROASTED CHICKEN

\$22 Gluten-free Options Available  
Avocado, Cornbread Croutons, Dates, Goat Cheese, Tomato, Mustard Vinaigrette

THAI STEAK SALAD \*

\$26  
Pineapple Marinated Tenderloin, Mango, Peanuts, Lo Mein, Sesame Vinaigrette

### CHOPPED SALAD

\$19 Gluten-free Options Available

Smoked Bacon, Salami, Egg, Onion, Mozzarella, Sweet & Sour Dressing

### SHRIMP WEDGE

\$24 Gluten-free Options Available

Iceberg, Tomato, Avocado, Tarragon, Louie Sauce

## LUNCH COMBOS

### SOUP AND SALAD

\$14 Gluten-free Options Available

Cup Of Today's Soup And Your Choice Of House, Caesar Or Citrus Salad

### TRIO

\$19 Gluten-free Options Available

Roasted Turkey Sandwich, Guacamole, Gouda With A Cup Of Today's Soup And Your Choice Of A House, Caesar or Citrus Salad

## SANDWICHES

Served With French Fries

### HUDSON 29 CHEESEBURGER \*

\$19 Gluten-free Options Available

Ground Daily, American Cheese, Sweet Pickle Mayonnaise, LTO

### CRISPY BUTTERMILK CHICKEN

\$19

Pickle Kale Slaw, Tomato, Havarti, Poppy Seed Bun

### BLACK BEAN BURGER

\$17 Gluten-free Options Available

white cheddar, kale, pickled onions, roasted tomato aioli

### BLACKENED FISH SANDWICH

\$23 Gluten-free Options Available

Cabbage Slaw, Pickled Red Onion, Remoulade, Poppy Seed Bun

FRENCH DIP\*

\$25 Gluten-free Options Available

Thinly Sliced Prime Rib, French Roll, Swiss, Horseradish Cream, Au Jus

**HOUSE SPECIALTIES**

TODAY'S OMELET

\$17 Gluten-free Options Available

Chef's Daily Selection Of The Freshest Ingredients

WOOD GRILLED SALMON\*

\$29

Couscous, Raisins, Almonds, Cucumber, Radish, Citrus Vinaigrette

RIGATONI BOLOGNESE

\$25

Slow Braised Beef Ragu, Parmigiano Reggiano

GERBER FARMS CHICKEN

\$25 Gluten-free Options Available

Half Roasted Chicken, Roasted Corn & Avocado, Natural Jus

GRILLED TENDERLOIN\*

\$30

Sliced Beef Tenderloin, Herbed Butter, Marinated Campari Tomatoes and Feta

ST. LOUIS BBQ RIBS

\$30

French Fries, Coleslaw, BBQ Sauce

**SIDES**

ROASTED CORN & AVOCADO

\$7 Gluten-free Options Available

TOMATOES & FETA

\$8 Gluten-free Options Available

COLE SLAW

\$6 Gluten-free Options Available

FRENCH FRIES

\$6 Gluten-free Options Available

COUSCOUS SALAD

\$9

BRUNCH MENU

BRUNCH

PINEAPPLE UPSIDE DOWN DONUTS

\$10

Caramel dipping sauce

BENEDICT\*

\$17

Two Poached Eggs, English Muffin, Canadian Bacon, Hollandaise, Simple Salad

QUICHE

\$14

Roasted Red Pepper, Tomato, Caramelized Onion, Spinach, Mozzarella, Citrus Salad

FRENCH TOAST

\$19

Cinnamon Swirl, Whipped Mascarpone, Melba Sauce, Pork Sausage, Maple Syrup

SHORT RIB HASH\*

\$19 Gluten-free Options Available

Two Poached Eggs, Pico De Gallo, Tomatillo Lime Sauce, Cotija

TODAY'S OMELET

\$17 Gluten-free Options Available

Chef's Daily Selection Of The Freshest Ingredients, Simple Salad

CITRUS SALMON SALAD\*

\$26 Gluten-free Options Available

Hearts Of Palm, Almonds, Goat Cheese, Golden Balsamic Dressing

**SIDES**

\$6

BREAKFAST POTATOES

Gluten-free Options Available

BACON

Gluten-free Options Available

PORK SAUSAGE

Gluten-free Options Available

FRESH FRUIT

Gluten-free Options Available

TOAST

**APPETIZERS & SALADS**

CHEESE STUFFED BUTTER ROLLS

\$15

SMOKED TROUT DIP

\$20 Gluten-free Options Available

Everything Seasoning, Crostini

CHICKEN MEATBALLS

\$18

Sweet Chili BBQ, Pickled Vegetables, Candied Almonds

CHILLED JUMBO SHRIMP  
\$25 Gluten-free Options Available  
Cocktail Sauce, Remoulade

AHI TUNA TARTARE\*  
\$23  
Sesame, Yuzu Ponzu, Crostini

QUESO & GUACAMOLE  
\$19  
Chorizo Pico De Gallo, Roasted Poblano, Warm Tortilla Chips

TODAY'S SOUP  
\$11

CAESAR  
\$13 Gluten-free Options Available  
Romaine Lettuce, Croutons, Parmesan Crisps, Creamy Anchovy Dressing

HOUSE  
\$13 Gluten-free Options Available  
Mixed Greens, Campari Tomatoes, Bacon, Jack Cheese, Croutons, House Vinaigrette

CITRUS SALAD  
\$13 Gluten-free Options Available  
Hearts Of Palm, Almonds, Goat Cheese, Golden Balsamic Dressing

ROASTED CHICKEN  
\$22 Gluten-free Options Available  
Avocado, Cornbread Croutons, Dates, Goat Cheese, Tomato, Mustard Vinaigrette

THAI STEAK SALAD \*  
\$26  
Pineapple Marinated Tenderloin, Mango, Peanuts, Lo Mein, Sesame Vinaigrette

CHOPPED SALAD

\$19 Gluten-free Options Available

Smoked Bacon, Salami, Egg, Onion, Mozzarella, Sweet & Sour Dressing

SHRIMP WEDGE

\$24 Gluten-free Options Available

Iceberg, Tomato, Avocado, Tarragon, Louie Sauce

**LUNCH COMBOS**

SOUP AND SALAD

\$14 Gluten-free Options Available

Cup Of Today's Soup And Your Choice Of House, Caesar or  
Citrus Salad

TRIO

\$21 Gluten-free Options Available

Roasted Turkey Sandwich, Guacamole, Gouda With A Cup Of Today's Soup And Your  
Choice Of A House, Caesar or Citrus Salad

**SUSHI**

SWEET POTATO ROLL

\$17

Tempura Sweet Potato, Cream Cheese, Avocado

VOLCANO

\$22

Tempura Shrimp, Cucumber, Cream Cheese, Crab Salad

SPICY TUNA\*

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Tuna, Salmon, Mango, Crunchy Garlic Relish

**KING KONG\***

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Warm Spicy Scallops, Crab, Avocado, Cucumber, Togarashi

**SURF & TURF\***

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Filet Mignon, Tempura Shrimp, Cream Cheese, Scallion

**HAWAII FIVE – O\***

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Spicy #1 ahi tuna, crab, avocado, scallion, tobiko

**SANDWICHES**

Served With French Fries

**HUDSON 29 CHEESEBURGER \***

\$19 Gluten-free Options Available

Ground Daily, American Cheese, Sweet Pickle Mayonnaise, LTO

**CRISPY BUTTERMILK CHICKEN**

\$19

Pickle Kale Slaw, Tomato, Havarti, Poppy Seed Bun

**BLACK BEAN BURGER**

\$17 Gluten-free Options Available

white cheddar, kale, pickled onions, roasted tomato aioli

**BLACKENED FISH SANDWICH**

\$23 Gluten-free Options Available

Cabbage Slaw, Pickled Red Onion, Remoulade, Poppy Seed Bun

**FRENCH DIP\***

\$25 Gluten-free Options Available

Thinly Sliced Prime Rib, French Roll, Swiss, Horseradish Cream, Au Jus

## **HOUSE SPECIALTIES**

### **WOOD GRILLED SALMON\***

\$29

Couscous, Raisins, Almonds, Cucumber, Radish, Citrus Vinaigrette

### **RIGATONI BOLOGNESE**

\$25

Slow Braised Beef Ragu, Parmigiano Reggiano

### **GERBER FARMS CHICKEN**

\$25 Gluten-free Options Available

Half Roasted Chicken, Roasted Corn & Avocado, Natural Jus

### **GRILLED TENDERLOIN\***

\$30

Sliced Beef Tenderloin, Herbed Butter, Marinated Campari Tomatoes and Feta

### **ST. LOUIS BBQ RIBS**

\$30

French Fries, Coleslaw, BBQ Sauce

## **SIDES**

### **ROASTED CORN & AVOCADO**

\$7 Gluten-free Options Available

### **TOMATOES & FETA**

\$8 Gluten-free Options Available

### **COLE SLAW**

\$6 Gluten-free Options Available

### **FRENCH FRIES**

\$6 Gluten-free Options Available

COUSCOUS SALAD

\$9

## DESSERT MENU

### DESSERT

\$12

TEXAS SHEET CAKE

double chocolate, vanilla bean ice cream

CARROT CAKE

cream cheese frosting, anglaise

BERRY COBBLER

Gluten-free Options Available

Streusel topping, vanilla bean ice cream

CHEF'S SEASONAL SELECTION

Gluten-free Options Available

### BRUNCH DRINK

\$17

ESPRESSO MARTINI

Ketel One, Frangelico, honey, Cantera Negra Café

## HAPPY HOUR MENU

MONDAY – FRIDAY 4-6 P.M., SATURDAY – SUNDAY 3-5 P.M.  
IN OUR BAR ONLY

## **SUSHI**

### CALIFORNIA ROLL

\$11

crab salad, avocado, cucumber, sesame

### TUNA & AVOCADO ROLL\*

\$10

#1 ahi spicy tuna

### SWEET POTATO ROLL

\$9

tempura sweet potato, cream cheese, avocado

## **APPETIZERS**

### GUACAMOLE

\$10

cilantro, warm tortilla chips

### CHORIZO CON QUESO

\$9

roasted poblano, pico de gallo, warm tortilla chips

### ST. LOUIS BBQ RIBS

\$12

House made BBQ sauce

## **WINE BY THE GLASS**

\$8

### RIESLING, TROCKEN

“50°,” Rheingau, Germany

### PINOT GRIGIO, LUNARDI

Veneto, Italy

CHARDONNAY, CAMBRIA

“Katherine’s Vineyard,” Santa Maria Valley, California

SAUVIGNON BLANC, EMMOLO

Napa Valley, California

PINOT NOIR, LA CREMA

Monterey, California

CABERNET SAUVIGNON, FRANCIS COPPOLA

Paso Robles, California

MALBEC, TAMARI

“Reserva,” Mendoza, Argentina

## **COCKTAILS**

\$9

BAJA MARGARITA

Milagro Reposado, serrano peppercorn agave, Amaro Nonino

SEVILLA SPRITZ

Tanqueray Sevilla, Aperol, Mionetto sparkling rosé

DAISY

Grey Goose, Lemon Juice, House-made Grenadine, Sparkling Wine

REVOLVER

Buffalo Trace, Coconut, Ron Zacapa, Peychaud’s and Angostura Bitters

## **BEVERAGE MENU**

### **COCKTAILS**

SPRITZ

\$14

Bombay Sapphire, bright citrus, peach infusion, cava

MARGARITA

\$16

Milagro Reposado, serrano peppercorn agave, Amaro Nonino

DAISY

\$16

Grey Goose, lemon juice, house-made grenadine, sparkling wine

BOURBON & HONEY

\$17

Buffalo Trace Bourbon, honey, fresh-squeezed grapefruit juice

GRAPEFRUIT FRESCA

\$15

Ketel One Botanicals, grapefruit, Aperol, Cointreau, lime

GIMLET

\$15

Watershed Four Peel Gin, Lillet Blanc, Domaine de Canton

ESPRESSO MARTINI

\$16

Ketel One, Frangelico, honey, Cantera Negra Café

SMOKED OLD FASHIONED

\$19

Woodford Double Oaked, bourbon maple syrup, black walnut

**ZERO PROOF BEVERAGE**

FRENCH 0.0

\$10

Lyre's London Dry, ripe peaches, fresh lemon juice, Mionetto sidecar

SHAKEN ESPRESSO

\$9

vigorously shaken espresso, cream, vanilla foam

SPICY CUCUMBER REFRESHER

\$10

fresh pineapple, serrano agave, muddled cucumber, Fever-Tree ginger beer

**DRAUGHTS**

SCRIMSHAW

Pilsner, Fort Bragg, California | 4.4%

\$8

CBC

IPA, Columbus, OH | 6.3%

\$7.75

SEVENTH SON HUMULUS NIMBUS

Super Pale Ale, Columbus, OH | 6%

\$7.75

LOST COAST

Tangerine Wheat, Eureka, California | 5.5%

\$7.75

JACKIE O'S

Seasonal

\$8

**WINES BY THE GLASS**

**SPARKLING WINE**

BRUT, PROSECCO

Jeio by Bisol, "Superiore DOCG," Italy

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

MIONETTO

Alcohol-Removed Sparkling, Veneto, Italy  
6 oz. for \$11 | Bottle for \$44

BRUT

J Vineyards, "California Cuvée," California  
6 oz. for \$16 | Bottle for \$64

BRUT ROSÉ

Schramsberg, "Mirabelle," California  
6 oz. for \$21 | Bottle for \$84

CAVA, BRUT

Poema, Catalonia, Spain  
6 oz. for \$11 | Bottle for \$44

**WHITE WINE**

RIESLING

Left Foot Charley, "Le Caban," Old Mission Peninsula, Michigan  
6 oz. for \$14 | 9 oz. for \$21 | Bottle for \$56

ROSÉ

Brassfield, "Serenity," Lake County, California  
6 oz. for \$13 | 9 oz. for \$19 | Bottle for \$52

ALBARIÑO

Cru Winery, San Luis Obispo, California  
6 oz. for \$13 | 9 oz. for \$19 | Bottle for \$52

SAUVIGNON BLANC

Silverado, "Land Lane Ranch," Napa Valley, California  
6 oz. for \$12 | 9 oz. for \$18 | Bottle for \$48

SAUVIGNON BLANC

Kim Crawford, New Zealand

6 oz. for \$16 | 9 oz. for \$24 | Bottle for \$64

CHARDONNAY

Cambria, "Katherine's Vineyard," Santa Maria Valley, California  
6 oz. for \$12 | 9 oz. for \$18 | Bottle for \$48

CHENIN BLANC

Matanzas Creek, North Coast, California  
6 oz. for \$12 | 9 oz. for \$18 | Bottle for \$48

PINOT GRIGIO

Lunardi, Delle Venezie, Italy  
6 oz. for \$12 | 9 oz. for \$18 | Bottle for \$48

CHARDONNAY

The Vice, "Pickleball," Russian River Valley, California  
6 oz. for \$16 | 9 oz. for \$24 | Bottle for \$64

CHARDONNAY

Trefethen, Napa Valley, California  
6 oz. for \$18 | 9 oz. for \$27 | Bottle for \$72

CHARDONNAY

Stag's Leap, "Karia," Napa Valley, California  
6 oz. for \$24 | 9 oz. for \$36 | Bottle for \$96

**RED WINE**

PINOT NOIR

Cloudline Cellars, Oregon  
6 oz. for \$14 | 9 oz. for \$21 | Bottle for \$56

PINOT NOIR

Davis Bynum, Russian River, California  
6 oz. for \$16 | 9 oz. for \$24 | Bottle for \$64

## PINOT NOIR

Acolytes, Santa Barbara County, California  
6 oz. for \$18 | 9 oz. for \$27 | Bottle for \$72

## CABERNET SAUVIGNON

Intrinsic, Columbia Valley, Washington  
6 oz. for \$14 | 9 oz. for \$21 | Bottle for \$56

## RIOJA RESERVA

Cune, Rioja, Spain  
6 oz. for \$16 | 9 oz. for \$24 | Bottle for \$64

## ZINFANDEL

Zanon, Dry Creek Valley, California  
6 oz. for \$13 | 9 oz. for \$19 | Bottle for \$52

## CABERNET SAUVIGNON

Post & Beam, Napa Valley, California  
6 oz. for \$24 | 9 oz. for \$36 | Bottle for \$96

## SYRAH

Boomtown, Columbia Valley, Washington  
6 oz. for \$14 | 9 oz. for \$21 | Bottle for \$56

## RED BLEND

Quilt, "Fabric of the Land," Napa Valley, California  
6 oz. for \$18 | 9 oz. for \$27 | Bottle for \$72

## CABERNET

Black Stallion, Napa Valley, California  
6 oz. for \$18 | 9 oz. for \$27 | Bottle for \$72

## RED

Orin Swift, "Eight Years in the Desert," California  
6 oz. for \$26 | 9 oz. for \$39 | Bottle for \$104

## **WINE BY THE BOTTLE**

### **SPARKLING**

BRUT

Domaine Carneros, Carneros, California  
\$68

BRUT

Taittinger, "La Française," Champagne, France  
\$125

BRUT

Veuve Clicquot, "Yellow Label," Champagne, France  
\$140

### **SAUVIGNON BLANC**

LOVEBLOCK

Marlborough, New Zealand  
\$52

ZANON

Dry Creek Valley, California  
\$48

HONIG

Rutherford, California  
\$44

### **CAKEBREAD CELLARS**

Napa Valley, California  
\$78

### **SELECTED WHITES**

WHITE

Conundrum, California  
\$49

RIESLING

Chateau Ste. Michelle & Dr. Loosen, "Eroica," Columbia Valley, Washington  
\$56

PINOT GRIGIO

Pighin, Friuli Grave, Italy  
\$42

PINOT GRIS

King Estate, "Signature," Oregon  
\$49

VIOGNIER

Miner, "Simpson Vineyard," California  
\$50

**CHARDONNAY**

BROWN ESTATE, "HOUSE OF BROWN"  
California  
\$56

CAST, "GHIANDA ROSE VINEYARD"

Mendocino County, California  
\$66

FAR NIENTE

Napa Valley, California  
\$140

CHALK HILL, "ESTATE"

Sonoma County, California  
\$90

GUST

Petaluma Gap, California  
\$64

HARTFORD COURT  
Russian River, California  
\$64

**MERLOT**

RUTHERFORD HILL  
Napa Valley, California  
\$72

DUCKHORN  
Napa Valley, California  
\$99

**PINOT NOIR**

CLOUDY BAY  
Marlborough, New Zealand  
\$74

ARGYLE  
Willamette Valley, Oregon  
\$62

ENROUTE  
Russian River Valley, California  
\$96

MEIOMI  
California  
\$58

SANFORD  
Santa Rita Hills, California  
\$88

**ZINFANDEL**

LODI, "THE SPECIALYST"

Napa Valley, California  
\$48

THE FEDERALIST

Dry Creek Valley, California  
\$66

**SELECT REDS**

CHIANTI CLASSICO

Castello di Volpaia, Tuscany, Italy, 2022  
\$52

BODEGAS MUGA

Rioja, Reserva, Spain  
\$68

PETITE SIRAH

Stags' Leap Winery, Napa, California  
\$84

RED

The Prisoner, Napa Valley, California  
\$105

**CABERNET + BLENDS**

JUSTIN

Paso Robles, California  
\$68

OWEN ROE, "GROWER'S GUILD"

Columbia Valley, Washington  
\$40

BENZIGER

Sonoma County, California  
\$55

BEAULIEU VINEYARD

Napa Valley, California  
\$70

HONIG

Napa Valley, California  
\$78

FRANCISCAN, "ESTATE"

Napa Valley, California  
\$54

BLACK STALLION, "TRANSCENDENT"

Napa Valley, California  
\$275

CAST, "PYRAMID VINEYARD"

Alexander Valley, California  
\$60

SEQUOIA GROVE

Napa Valley, California  
\$106

CAYMUS VINEYARDS

Napa Valley, California  
\$195

HESS, "LION TAMER"

Napa Valley, California  
\$76

HESS, "ALLOMI VINEYARD"

Napa Valley, California

\$72

OBERON

Napa Valley, California

\$55

CHIMNEY ROCK

Stags Leap District, California

\$158

CELANI FAMILY VINEYARDS, "ARDORE"

Napa Valley, California

\$410