



Happy Hour

MENU

4PM - 6PM • TUESDAYS - SUNDAYS
ALL NIGHT ON MONDAYS!

Raw Bar

15% OFF All Caviar Jar Service

\$1 OFF All Oysters

\$3 OFF Snow Crab Claws

20% Off Appetizers

Dill Labneh - \$10.40

Roasted Dates - \$10.40

Bruschetta Tartine - \$10.40

Peppered Bacon - \$9.60

Crispy Maitake Mushrooms - \$11.20

Steak Sliders - \$21

House-Made Focaccia - \$10.40

RAW OYSTERS (GF) - EAST OR WEST COAST

\$3.50 each | \$36 per dozen

Raw Oysters are Served with Chile Cocktail Sauce, Lemon, Tabasco & Rhubarb Mignonette

JUMBO SHRIMP COCKTAIL (GF) | \$5 Each**SNOW CRAB CLAWS (GF) | \$8 Each**

Shrimp & Crab Claws are Served with Chile Cocktail Sauce, Lemon, Tabasco & Whole Grain Remoulade

CAVIAR SERVICE (GF)**INDIVIDUALLY SEALED 28 GRAM JARS****American Salmon \$35**

American Salmon Caviar has a delicate, pure flavor with a touch of sweetness and a pleasant, balanced brine that is not overly salty.

Paddlefish \$45

This caviar boasts a mild and earthy flavor profile, often described as smooth and buttery. It offers a delicate touch of brininess without being excessively salty.

Hackleback Sturgeon \$75

This caviar has a rich, buttery taste with a subtle nuttiness. A hint of sweetness balances the flavor, making it a mild choice for those new to caviar.

Imperial Russian Ossetra \$117

Imperial Ossetra is distinguished by its golden hue, which can range from light amber to a rich, luminous gold. This prized color, historically reserved for royalty, contributes to its exclusivity. Expect a buttery richness, complemented by nutty notes (often reminiscent of walnuts or hazelnuts), hints of caramel, and a delicate touch of brininess.

Caviar is served with Homemade Gluten Free Blinis, Egg White, Egg Yolk, Shallot, Chive & Crème Fraîche

CAVIAR TASTING BITES**Smoked Salmon Pave (GF) \$13**

Lightly Smoked Salmon Belly | Spanish Pave | Basil Cream | Salmon Caviar

Caviar Doughnut \$14

Fried Brioche Doughnut | Whipped Crème Fraîche | Dill | Preserved Rhubarb | Golden Whitefish Caviar

Lobster Blini (GF) \$16

Butter Poached Lobster | Crème Fraîche | Lumpfish Caviar

CAVIAR TASTING FLIGHT (GF) \$21

¼ ounce of Lumpfish Caviar, Golden Whitefish Caviar & Salmon Caviar served on Homemade Gluten-Free Blinis with Crème Fraîche & Chive.

CONSERVAS - INDIVIDUAL TINS**Faroe Island Salmon \$10****Smoked Mackerel \$10****Smoked Sardine \$10**

Served with Cornichons, Marinated Olives, Roasted Garlic & House Crackers

SixtyFour Wholesale Caviar

We exclusively serve Bemka Caviar on our menu. Now we are proud to offer our guests 16 different types of caviar at Wholesale Prices. Just ask your server for a Caviar Orders Guide to get started. Orders are placed Monday - Thursday for Overnight Delivery to SixtyFour Wine Bar & Kitchen.

Sippin' Sturgeon Caviar Club

Join today to experience new caviars paired with bubbles every month. Just ask your server to get you started. Members enjoy monthly perks, parties, raffles and discounts.

PARTIES OF 8 OR MORE WILL HAVE ALL ITEMS PLACED ON ONE CHECK WITH 20% GRATUITY ADDED.

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR POULTRY MAY INCREASE YOUR RISK OF A FOOD BORN ILLNESS.

GF = GLUTEN FREE | GFO = GLUTEN FREE OPTIONAL | V = VEGAN | VO = VEGAN OPTIONAL

BRUNCH MENU

Sundays: 10am - 3pm

Build Your Own Cheese & Charcuterie Board

\$5 EACH

Irish Whiskey Cheddar | Claddagh Bo - Cow
Fenugreek Gouda | Marieke - Cow
Jalapeno Burnt End Sausage | LL Ranch - Pork
Finocchiona Fennel Sausage | Tempesta - Pork
5-Year Cheddar | Hook's - Cow

\$7 EACH

Mustard & Ale Cheese | Red Dragon - Cow
Cabra Romero Cheese | Montesino - Goat
Mortadella | Fra Mani - Pork
Black Pepper Pâté | Fabrique Delices - Pork

\$9 EACH

Truffle Toma | Point Reyes - Cow
Duck Prosciutto | Smoking Goose - Duck
Prosciutto | Busseto - Pork
Midnight Moon Gouda | Cypress Grove - Cow

Includes Seasonal Fruit & Assorted Crackers | Add Gluten Free Crackers +\$5 | Extra Crackers +\$5 | Honeycomb +\$4
Add Seasonal Jams +\$2 | Fully Loaded - Jams, Marcona Almonds, Olives, Sweet Droplet Peppers, Cornichons & Honeycomb +\$7

Appetizers

Labneh Parfait (GF) - Honey Infused Yogurt Strawberry Basil Marmalade Preserved Rhubarb Cardamom Oat Crumble	\$7
Roasted Dates (GF) - Prosciutto Herbed Goat Cheese Drop Pepper Jam	\$13
Bruschetta Tartine (GFO) - Herbed Goat Cheese Roasted Roma Tomatoes Balsamic Glaze Grilled Sourdough	\$13
Biscuits & Gravy (GF) - Burnt-End Sausage Gravy Cheddar Drop Biscuits Chive	\$11
Milk Bun Cinnamon Rolls - Cinnamon Syrup Cream Cheese Frosting	\$10
Breakfast Tostada (GF) - Potato & Onion Pave Chile Salsa Pickled Shallot Crème Fraîche Shaved Parmesan Poached Egg	\$13
Cocktail Platter (GF) - Chilled Jumbo Shrimp Snow Crab Claws Oysters Chile Cocktail Whole Grain Remoulade Rhubarb Mignonette Lemon	\$27
"Chicken" & Pancakes (GF) - Crispy Maitake Mushrooms Mini Scallion Pancakes Drop Pepper Jam	\$11

Salads, Soup & Sandwiches

Dill Chop (GF) - Roasted Plum Tomatoes Asparagus Lardon Pickled Shallot Garlic & Herb Breadcrumbs Hard Boiled Egg Cream Dill Dressing	\$13
SF House Salad (GF • VO) - Shaved Parmesan Olive Medley Cucumber Tomato Marcona Almond Greens Lemon Herb Vinaigrette	\$14
Lobster Bisque (GF) - Butter Poached Lobster Parsley	\$13
Breakfast Sandwich (GFO) - Fried Egg House Bacon Potato Wedges American Cheese Chile Ketchup Grilled Brioche	\$20
Mushroom Torta (GFO • VO) - Crispy Maitake Mole-Refried Beans Pickled Shallot Crème Fraîche Shredded Romaine Herb Focaccia	\$15
Grilled Ham & Cheese (GFO) - Seared Mortadella Fenugreek Gouda Drop Pepper Jam Black Garlic Aioli Arugula Herb Focaccia	\$15

Chicken (+\$6) | Shrimp (+\$10) | Tenderloin (+\$11) to any salad. Sandwiches come with a side of house-made chips or a side salad.

Entrees

Steak & Eggs (GFO) - Grilled 7oz Prime Ribeye Two Eggs Grilled Focaccia Potato Wedges	\$29
French Omelet (GF) - Soft Curd Crème Fraîche Lumpfish Caviar Chive Dressed Greens	\$24
Berries & Creme French Toast - Cinnamon Bread Pudding Creme Anglaise Macerated Berries Marcona Crumble	\$20
Short Rib Skillet (GF) - Braised Short Rib Caramelized Onions Potato Wedges Drop Peppers Hooks 5 Year Two Eggs	\$27
64 English Breakfast (GFO) - Jalapeno Burnt End Sausage Roasted Mushrooms Stewed Red Beans Grilled Sourdough Broiled Heirloom Tomatoes	\$24

Desserts

Lemon Meringue Posset (GF • V) - Lemon Custard Torched Meringue Cardamom Oat Crumble	\$10
Chocolate Almond Torte (GF) - Marcona Almond Thai-Tea Caramel Chantilly	\$13
Bourbon Bread Pudding - Bourbon Caramel Crème Anglaise	\$11

Sides

Grilled Sourdough (GFO)	\$4
Two Eggs (GF)	\$5
House Bacon (GF)	\$6
Side Salad (GF)	\$4
Potato Wedges (GF)	\$6
Potato Chips (GF)	\$3

Kid's Menu

For children 12 & under. \$9 each or complimentary with the purchase of any adult entree.
Includes choice of side: house-made chips or seasonal fruit.

Kid's Omelet (GF) - Two Eggs, American Cheese
French Toast - Maple Syrup & Powdered Sugar
Grilled Cheese (GFO) - American Cheese, Sourdough
Pasta - Red Sauce -OR- Butter & Parmesan
Cheeseburger Sliders - American Cheese, Potato Buns

PARTIES OF 8 OR MORE WILL HAVE ALL ITEMS PLACED ON ONE CHECK WITH 20% GRATUITY ADDED. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR POULTRY MAY INCREASE YOUR RISK OF A FOOD BORN ILLNESS.

GF = GLUTEN FREE | GFO = GLUTEN FREE OPTIONAL | V = VEGAN | VO = VEGAN OPTIONAL

Build Your Own Cheese & Charcuterie Board

\$5 EACH

Irish Whiskey Cheddar | Claddagh Bo - Cow
 Fenugreek Gouda | Marieke - Cow
 Jalapeno Burnt End Sausage | LL Ranch - Pork
 Finocchiona Fennel Sausage | Tempesta - Pork
 5-Year Cheddar | Hook's - Cow

\$7 EACH

Mustard & Ale Cheese | Red Dragon - Cow
 Cabra Romero Cheese | Montesino - Goat
 Mortadella | Fra'Mani - Pork
 Black Pepper Pâté | Fabrique Delices - Pork

\$9 EACH

Truffle Toma | Point Reyes - Cow
 Duck Prosciutto | Smoking Goose - Duck
 Prosciutto | Busseto - Pork
 Midnight Moon Gouda | Cypress Grove - Cow

Includes Seasonal Fruit & Assorted Crackers | Add Gluten Free Crackers + \$5 | Extra Crackers + \$5
 Make it Fully Loaded - Jams, Marcona Almonds, Olives, Sweet Droplet Peppers, Cornichons & Honeycomb + \$7

Shareables

Dill Labneh (GFO) - Dill & Lemon Yogurt Sweet & Sour Carrots Marcona Almond Cucumber Grilled Pita	\$13
Roasted Dates (GF) - Prosciutto Herbed Goat Cheese Drop Pepper Jam	\$13
Bruschetta Tartine (GFO) - Herbed Goat Cheese Roasted Roma Tomatoes Balsamic Glaze Grilled Sourdough	\$13
Peppered Bacon (GF) - Fenugreek Gouda Preserved Rhubarb Crispy Pickled Shallot	\$12
Grilled Oysters (GF) - Morita Chile Butter Gluten Free Panko Fresh Lime	\$15
Short Rib Arancini (GF) - Caramelized Onion Black Garlic Aioli Parsley Parmesan	\$14
Crispy Maitake Mushrooms (GF & V) - Coconut Chili Crisp Dressed Greens	\$14
Potato Wedges (GF) - Shredded Potato Pave Black Garlic Aioli Chile Ketchup	\$11

Lunch Entrees

Lunch Entrees are served with your choice of house-made chips or side salad.

Gluten Free Bread Available Upon Request

Harissa Sausage - Harissa Glazed Jalapeno Beef Sausage Caramelized Onions Dijon Aioli Sausage Roll	\$15
Grilled Ham & Cheese - Seared Mortadella Fenugreek Gouda Drop Pepper Jam Black Garlic Aioli Arugula Herb Focaccia	\$15
Mushroom Torta (VO) - Crispy Maitake Mole-Refried Beans Pickled Shallot Crème Fraîche Romaine Herb Focaccia	\$15
Wagyu Pastrami - Celery Root Slaw Whole Grain Remoulade Onion Ciabatta	\$15
Grilled Tenderloin - Caramelized Onions Beef Fat Chimichurri Arugula Onion Ciabatta	\$15
Creamy Dill Chicken - Grilled Chicken Breast Roma Tomato Romaine Creamy Dill Dressing Onion Ciabatta	\$15
Smoked Salmon Roll - Pickled Shallot Romaine Dijon Aioli Sausage Roll	\$15

Create Your Own Perfect Lunch Pairing by Picking Two Entrees with Chips or Side Salad for \$21

Salads, Soup & Sides

Lobster Bisque (GF) - Butter & Herb Lobster Parsley	\$13
Dill Chop (GF) - Roasted Tomatoes Asparagus Lardon Pickled Shallot Garlic & Herb Breadcrumbs Creamy Dill Dressing	\$13
SF House (GF & VO) - Shaved Parmesan Olive Medley Cucumber Cherry Tomato Marcona Almond Lemon Herb Vinaigrette	\$13

Add Grilled Chicken Breast (+\$6) | Grilled Shrimp (+\$10) | Tenderloin (+\$11)

Desserts

Lemon Meringue Posset (GF & V) - Lemon Custard Torched Meringue Cardamom Oat Crumble	\$10
Chocolate Almond Torte (GF) - Marcona Almond Thai-Tea Caramel Chantilly	\$13
Bourbon Bread Pudding - Bourbon Caramel Crème Anglaise	\$11

Kid's Menu

For children 12 & under. \$9 each or complimentary with the purchase of any adult entree. Includes choice of side: house-made chips or seasonal fruit.

Grilled Cheese (GFO) - American Cheese, Sourdough	Cheeseburger Sliders - American Cheese, Potato Buns
Pasta - Red Sauce -OR- Butter & Parmesan	Grilled Chicken Sliders - Ranch

PARTIES OF 8 OR MORE WILL HAVE ALL ITEMS PLACED ON ONE CHECK WITH 20% GRATUITY ADDED. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR POULTRY MAY INCREASE YOUR RISK OF A FOOD BORN ILLNESS.

GF = GLUTEN FREE | GFO = GLUTEN FREE OPTIONAL | V = VEGAN | VO = VEGAN OPTIONAL

Monday - Saturday: 4pm - 9pm | Sunday: 3pm - 8pm

Build Your Own Cheese & Charcuterie Board

\$5 EACH

Irish Whiskey Cheddar | Claddagh Bo - Cow
 Fenugreek Gouda | Marieke - Cow
 Jalapeno Burnt End Sausage | LL Ranch - Pork
 Finocchiona Fennel Sausage | Tempesta - Pork
 5-Year Cheddar | Hook's - Cow

\$7 EACH

Mustard & Ale Cheese | Red Dragon - Cow
 Cabra Romero Cheese | Montesino - Goat
 Mortadella | Fra'Mani - Pork
 Black Pepper Pâté | Fabrique Delices - Pork

\$9 EACH

Truffle Toma | Point Reyes - Cow
 Duck Prosciutto | Smoking Goose - Duck
 Prosciutto | Busseto - Pork
 Midnight Moon Gouda | Cypress Grove - Cow

Includes Seasonal Fruit & Assorted Crackers | Add Gluten Free Crackers + \$5 | Extra Crackers + \$5
 Make it Fully Loaded - Jams, Marcona Almonds, Olives, Sweet Droplet Peppers, Cornichons & Honeycomb + \$7

Shareables

Dill Labneh (GFO) - Dill & Lemon Yogurt Sweet & Sour Carrots Marcona Almond Cucumber Grilled Pita	\$13
Roasted Dates (GF) - Prosciutto Herbed Goat Cheese Drop Pepper Jam	\$13
Bruschetta Tartine (GFO) - Herbed Goat Cheese Roasted Roma Tomatoes Balsamic Glaze Grilled Sourdough	\$13
Peppered Bacon (GF) - Fenugreek Gouda Preserved Rhubarb Crispy Pickled Shallot	\$12
Grilled Oysters (GF) - Morita Chile Butter Gluten Free Panko Fresh Lime	\$15
Short Rib Arancini (GF) - Caramelized Onion Black Garlic Aioli Parsley Parmesan	\$14
Crispy Maitake Mushrooms (GF & V) - Coconut Chili Crisp Dressed Greens	\$14
Potato Wedges (GF) - Shredded Potato Pave Black Garlic Aioli Chile Ketchup	\$11

Dinner Entrees

Coffee Braised Short Rib (GF) - Coffee & Sage Demi Roasted Carrots Whipped Potato	\$31
King Salmon (GF) - Green Curry Velouté Herb Rice Coconut Chili Crisp Asparagus	\$37
Black Truffle Risotto (GF & VO) - Confit Mushroom Herb Risotto Shaved Black Truffle Pickled Shallot	\$31
Harissa Glazed Duck Breast (GF) - Dill Labneh Roasted Carrots Marcona Almond	\$26
Linguine alla Vodka (VO) - Creamy Guajillo Vodka Sauce Confit Mushrooms Asparagus Parmesan	\$23
Aussie A5 (GF) - 6oz Stone Axe Wagyu Sirloin Beef Fat Chimichurri Grilled Asparagus Spanish Pave	\$45

Salads, Soup & Sides

Lobster Bisque (GF) - Butter & Herb Lobster Parsley	\$13
Dill Chop (GF) - Roasted Tomatoes Asparagus Lardon Pickled Shallot Garlic & Herb Breadcrumbs Creamy Dill Dressing	\$13
SF House (GF & VO) - Shaved Parmesan Olive Medley Cucumber Cherry Tomato Marcona Almond Lemon Herb Vinaigrette	\$13

Add Grilled Chicken Breast (+\$6) | Grilled Shrimp (+\$10) | Tenderloin (+\$11)

Desserts

Lemon Meringue Posset (GF & V) - Lemon Custard Torched Meringue Cardamom Oat Crumble	\$10
Chocolate Almond Torte (GF) - Marcona Almond Thai-Tea Caramel Chantilly	\$13
Bourbon Bread Pudding - Bourbon Caramel Crème Anglaise	\$11

Kid's Menu

For children 12 & under. \$9 each or complimentary with the purchase of any adult entree. Includes choice of side: house-made chips or seasonal fruit.

Grilled Cheese (GFO) - American Cheese, Sourdough	Cheeseburger Sliders - American Cheese, Potato Buns
Pasta - Red Sauce -OR- Butter & Parmesan	Grilled Chicken Sliders - Ranch

PARTIES OF 8 OR MORE WILL HAVE ALL ITEMS PLACED ON ONE CHECK WITH 20% GRATUITY ADDED. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR POULTRY MAY INCREASE YOUR RISK OF A FOOD BORN ILLNESS.

GF = GLUTEN FREE | GFO = GLUTEN FREE OPTIONAL | V = VEGAN | VO = VEGAN OPTIONAL

THC Beverages - Limit of 10mg Per Guest

DRO Kush Berry THC Seltzer 5mg	\$12
DRO Grapefruit Lime Haze THC Seltzer 5mg	\$12
Recess Blood Orange CBD Sparkling Water 10mg	\$13
Recess Peach Ginger CBD Sparkling Water 10mg	\$13
Stiiizy Mango Delta-9 Seltzer 5mg	\$12
Stiiizy Strawberry Kiwi Delta-9 Seltzer 5mg	\$12

Non-Alcoholic Wines By The Glass

Hand on Heart Chardonnay - California	\$10
Hand on Heart Cabernet Sauvignon - California	\$11
Hand on Heart Rose - California	\$10
Hand on Heart Sauvignon Blanc - California	\$10
Codorniu Zero Brut - Spain	\$9

Signature Cocktails

Southern Charm Old-Fashioned - Buffalo Trace Bourbon Peach & Pecan Simple Bitters Orange Peel	\$16
OG Manhattan - Michter's Rye Antica Sweet Vermouth Bitters Luxardo Cherry	\$16
The Island Peel - Bacardi White Rum Banana Puree Lime Agave Pineapple Soda	\$14
Epecially Awake - Pearl Vanilla Vodka Kahlua Mr. Black Coffee Liqueur With or Without Baileys	\$15
Peach, Please - Pearl Vanilla Vodka Peach Puree Lemon Muddled Mint Sparkling Float	\$15
Lady Whistledown - Tito's Vodka Limoncello Lavender Simple Lemon Triple Sec Egg White	\$15
Bluegrass Mule - Michter's Sour Mash Blueberry Puree Lemon Ginger Beer Mint	\$14
Mango Diablo - Corazon Blanco Tequila Grand Marnier Mango Puree Jalapeno Simple Tajin	\$15
Strawberry Fields Fizz - Hendrick's Gin Limoncello Lemon Strawberry Basil Marmalade Tonic	\$15

Ask your server about making these cocktails with non-alcoholic spirits.

Spiritless Beverages

Coke - Diet Coke - Sprite 12oz Can	\$3
Atypique Non-Alcoholic Red Sangria Sparkling Water	\$8
Atypique Non-Alcoholic Mojito Sparkling Water	\$8
Atypique Non-Alcoholic Margarita Sparkling Water	\$8
Coffee Regular or Decaf	\$4
Hot Tea Assorted Flavors	\$3
Lemonade or Iced Tea	\$4
Flavored Lemonade or Tea	\$6
Blueberry Guava Lychee Mango Peach	

Sparkling Wines By The Glass

Mionetto Prosecco - Italy	\$8
Codorniu Cava - Spain	\$8
Domaine Chandon Brut - California	\$12
Domaine Chandon Brut Rose - California	\$12
Moet & Chandon Brut - France	\$26
Moet & Chandon Brut Rose - France	\$27
Vietti Moscato d'Asti - Italy	\$12
Veuve Yellow Label Brut - France	\$39

Beer

Gruvi Non-Alcoholic Golden Ale	\$7
Gruvi Non-Alcoholic Juicy IPA	\$7
Penrose Helles Lager	\$9
Pollyanna Eleanor Porter	\$9
Penrose Taproom America IPA	\$9
Maplewood Son of Juice Hazy IPA	\$9
Old Irving Rotating Sour	\$10
Old Irving Della Kolsch	\$9
Big Sky Moose Drool Brown Ale	\$9
Seipp's Hefeweizen	\$8
Seipp's Extra Pale Pilsner	\$8
Beak & Skiff 1911 Original Hard Cider	\$8
Beak & Skiff 1911 Black Cherry Hard Cider	\$8
Beak & Skiff 1911 Seasonal Hard Cider	\$8

Spirits

Angel's Envy Bourbon - \$15
Buffalo Trace Bourbon - \$14
Bulleit Bourbon - \$14
Four Roses Single Barrel Bourbon - \$13
Michter's Bourbon - \$14
Hendricks Gin - \$15
Tanqueray Gin - \$12
Inverroche Gin - \$11
Bacardi Silver Rum - \$9
Captain Morgan Rum - \$10
Meyers Dark Rum - \$10
Dalmore 12 Scotch - \$19
Dalmore 14 Scotch - \$30
Dewar's White Label Scotch - \$12
Lagavulin 16 Scotch - \$36
21 Seeds Jalapeno Tequila - \$10
Corazon Blanco Tequila - \$11
Corazon Reposado Tequila - \$12
Belvedere Pure Organic Vodka - \$15
Kettle One Vodka - \$12
Tito's Vodka - \$10
Bulleit Rye Whiskey - \$14
Michter's Rye Whiskey - \$14
Michter's Sour Mash Whiskey - \$14
Sazerac Rye Whiskey - \$12

Sparkling Wine

COLLET 2014 ESPRIT COUTURE - CHAMPAGNE, FR	\$189.98
KRUG N/V GRAND CUVÉE - CHAMPAGNE, FR	\$229.98
DOM PERIGNON 2013 BRUT - CHAMPAGNE, FR	\$379.98
CRISTAL 2004 BRUT - CHAMPAGNE, FR	\$419.98
CRISTAL 2005 BRUT - CHAMPAGNE, FR	\$439.98

Grand Cru Wine Club

Join today to experience new, unique and hard to find wines. Three different membership levels with zero monthly subscriptions. Membership also saves you 10% on all retail to-go purchases, zero corkage fee, invite to our monthly pick-up party, entry into the Monthly Magnum Raffle and more. Just ask a server for details!

Whites

AMELIA 2019 CHARDONNAY - VALLE DEL LIMARI, CL	\$100.98
ROMBAUER 2022 PROPRIETOR SELECTION CHARDONNAY - CA	\$109.98
ZD 2019 RESERVE CHARDONNAY - CARNEROS, CA	\$118.98
PETER MICHAEL 2022 'L'APRES-MIDI' SAUVIGNON BLANC - KNIGHTS VALLEY, CA	\$116.98
ALBERT BICHOT 2022 'AUX QUARTS' POUILLY-FUISSE PREMIER CRU - MACONNAIS, FR	\$129.98
EISELE VINEYARDS 2016 SAUVIGNON BLANC - NAPA VALLEY, CA	\$154.98
PETER MICHAEL 2020 'MA BELLE-FILLE' CHARDONNAY - KNIGHTS VALLEY, CA	\$159.98
PETER MICHAEL 2023 'BELLE COTE' CHARDONNAY - KNIGHTS VALLEY, CA	\$170.98
PETER MICHAEL 2021 'MA BELLE-FILLE' CHARDONNAY - KNIGHTS VALLEY, CA	\$186.98
ALBERT BICHOT 2022 'LES CLOS' CHABLIS GRAND CRU - LONG-DEPAQUIT, FR	\$253.98
ALBERT BICHOT 2022 'MOUTONNE' CHABLIS GRAND CRU - MONOPOLE, FR	\$403.98

New World Reds

SOTER 2019 PINOT NOIR - YAMHILL-CARTON, OR	\$109.98
LEONETTI CELLARS 2017 MERLOT - WALLA WALLA, WA	\$134.98
LEONETTI CELLARS 2020 MERLOT - WALLA WALLA, WA	\$139.98
LEONETTI CELLARS 2021 MERLOT - WALLA WALLA, WA	\$139.98
NO GIRLS 2019 GRENACHE - WALLA WALLA, WA	\$171.98
P.MICHAEL 23 'LE CAPRICE' PINOT NOIR - FORT ROSS, CA	\$211.98
HORSEPOWER 2020 SYRAH - WALLA WALLA, WA	\$236.98
P.MICHAEL 2017 'MA DANSEUSE' PINOT NOIR - SONOMA, CA	\$271.98

International Reds

LA RIOJA ALTA 2015 GRAN RESERVA RIOJA - SPAIN	\$123.98
GHEDDO 2018 BAROLO DOCG - ITALY	\$125.98
ALLENDE 2016 GAMINDE RIOJA - SPAIN	\$132.98
ACHAVAL FERRER 2018 FINCA MIRADOR MALBEC - ARGENTINA	\$183.98

New Word Red Blends

OVERTURE 2021 - NAPA VALLEY, CA	\$241.98
PAHLMAYER 2018 PROPRIETARY RED - NAPA VALLEY, CA	\$249.98
QUINTESSA 2021 - RUTHERFORD, CA	\$319.98
DOMINUS 2018 - YOUNTVILLE, CA	\$369.98
DOMINUS 2019 - YOUNTVILLE, CA	\$449.98
DOMINUS 2020 - YOUNTVILLE, CA	\$469.98
OPUS ONE 2022 - OAKVILLE, CA	\$589.98
OPUS ONE 2014 - OAKVILLE, CA	\$687.98
DOMINUS 2018 - YOUNTVILLE, CA (1.5L)	\$799.98
HARLAN ESTATES 2021 - NAPA VALLEY, CA	\$2,147.98

New World Cabernet Sauvignons

SHAFER 2021 TD-9 - NAPA VALLEY, CA	\$114.98
ROMBAUER 2017 DIAMOND SELECT - NAPA VALLEY, CA	\$169.98
SEBASTIANI CHERRYBLOCK 2019 - SONOMA, CA	\$173.98
BOICH 2014 MOUNT VEEDER - NAPA VALLEY, CA	\$248.98
SPOTTSWOODE 2018 - NAPA VALLEY, CA	\$264.98
PETER MICHAEL 2019 'LES PAVOTS' - KNIGHTS VALLEY, CA	\$269.98
MAYACAMAS 2007 - MOUNT VEEDER, CA	\$278.98
DAVIS ESTATE 2017 PHASE V - CALISTOGA, CA	\$285.98
BUCCELLA 2020 - NAPA VALLEY, CA	\$317.98
CLIFF LEDE 2018 POETRY - NAPA VALLEY, CA	\$319.98
PETER MICHAEL 2022 'LES PAVOTS' - KNIGHTS VALLEY, CA	\$337.98
GAGNON-KENNEDY OLD FEDERAL BLOCK - NAPA VALLEY, CA	\$409.98
SHAFER 2019 HILLSIDE SELECT - NAPA VALLEY, CA	\$429.98
SHAFER 2021 HILLSIDE SELECT - NAPA VALLEY, CA	\$446.98
ALEJANDRO BULGHERONI 2021 - NAPA VALLEY, CA	\$487.98
HUNDRED ACRE 2017 'ARK VINEYARD' - ST. HELENA, CA	\$829.98