

First Course Sat & Sun Brunch 11-3pm

Local Peeko Oysters On The Half Shell

shallot mignonette & cocktail sauce 22 1/2 doz/44 doz

Page Clam Chowder

local clams, bacon, potatoes & cream 15

Charred Spanish Octopus

spicy nduja sausage, braised fennel & tomato confit w/roasted pepper vinaigrette 26

Crispy Fried Calamari

zucchini & yellow squash w/chipotle aioli & marinara 19

Sogno Tuscano Burrata

grilled peach, prosciutto & crustini w/balsamic glaze 24

Classic Caesar Salad

white anchovies & croutons w/shaved parmesan 18

_lacinato Kale Salad

julienne granny smith apples, roasted walnuts & manchego cheese w/lychee vinaigrette 21

Mediterranean Quinoa Salad

arugula, cherry tomato, cucumber, mixed olives & red onion w/feta cheese 22

(Add Chicken Breast \$15, Jumbo Shrimp \$18, or Salmon \$20 to any salad price)

Eggs

Brioche French Toast

fresh berry compote & maple syrup w/fresh cream 21

Omelette Du Jour

petite salad or hand-cut fries (add \$2 for egg whites) 23

Western Omelette

ham, peppers, onions, tomato & mozzarella w/home fries 24

Classic Eggs Benedict

canadian bacon, toasted english muffin, poached eggs & hollandaise w/home fries 25

Smoked Salmon benedict

smoked salmon, toasted english muffin, poached eggs, hollandaise & home fries 27

Crab Cake Benedict

crab cakes, toasted english muffin, poached eggs & hollandaise w/ home fries 28

fN.Y. Strip Steak & Eggs

2 fried eggs over sliced strip steak w/home fries 36

Main Course

Vegan Bowl

wild rice, delicata squash, broccoli, spinach, wild mushrooms, peppers, leeks & garlic (gluten-free) 27

Chicken Milanese

arugula, cherry tomato & red onion w/honey balsamic dressing 27

Gemelli, Sausage & Broccoli Rabe

italian sweet sausage, crushed red pepper, roasted garlic & olive oil w/parmesan 28

Garganelli Bolognese

slow cooked beef, veal, lamb & san marzano tomatoes w/parmesan 29

Jumbo Curry Shrimp

vermicelli noodle, julienne carrots, zucchini, squash, peppers & baby bok choy w/green curry sauce 37

Market Fish Of The Day

chefs preparation MP

fAll Natural Angus Burger

lettuce, tomato, pickle, toasted brioche bun & hand-cut fries: Add \$1 for vermont cheddar, swiss, american or blue cheese; Add \$2 each for bacon, grilled onions, mushrooms or avocado 22

Sides

apple wood smoked bacon 9

steamed broccoli 15

whole wheat toast 4

sautéed wild mushrooms 18

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

o Indicates Raw Item

o Contains Nuts

f Indicates cooked to your liking 20% Gratuity will be added to parties of 6 or more WIFI PASSWORD: pageguest

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First Course Lunch 11am-3pm

Local Peeko Oysters On The Half Shell

shallot mignonette & cocktail sauce 22 1/2 doz/44 doz

Crispy Fried Calamari

zucchini & yellow squash w/chipotle aioli & marinara 19

Page Clam Chowder

local clams, bacon, potatoes & cream 15

Steamed P.E.I Mussels

middle eastern sweet-sour turmeric sauce & crustini 23

Jumbo Lump Crab Cake

red endive, radish & cherry tomato salad w/arugula lemon aioli 28

Charred Spanish Octopus

spicy nduja sausage, leeks, eggplant, olives & tomato confit w/paprika vinaigrette 27

Classic Caesar Salad

white anchovies & croutons w/shaved parmesan 18

lacinato Kale Salad

julienne granny smith apples, roasted walnuts & manchego cheese w/lychee vinaigrette 21

Sogno Tuscano Burrata

grilled peach, prosciutto & crustini w/balsamic glaze 24

Mediterranean Quinoa Salad

arugula, cherry tomato, cucumber, mixed olives & red onion w/feta cheese 22

(Add Chicken Breast \$16, Jumbo Shrimp \$18 or Salmon \$20 To Any Salad)

Sandwiches, Pasta & Seafood

Vegan Bowl

wild rice, delicata squash, broccoli, spinach, wild mushrooms, peppers, leeks & garlic (gluten-free) 27

Omelette Du Jour

petite salad or hand-cut fries (add \$2 for egg whites) 23

Tuna Salad Sandwich

lettuce, tomato, toasted brioche bun & hand-cut fries or salad 24

Jumbo Curry Shrimp

vermicelli noodle, julienne carrots, zucchini, squash, peppers & baby bok choy w/green curry sauce 37

Market Fish Of The Day

chefs preparation MP

Guajillo Chili Spiced Chicken Sandwich

lettuce tomato, bacon, cheddar cheese, whole wheat toast & hand cut fries w/persian spice aioli 24

Chicken Milanese

arugula, cherry tomato & red onion w/honey balsamic dressing 27

fAll Natural Angus Burger

lettuce, tomato, pickle, toasted brioche bun & hand-cut fries: Add \$1 for vermont cheddar, swiss, american or blue cheese; Add \$2 each for bacon, grilled onions, mushrooms or avocado 22

Grilled Steak Sandwich

sautéed mushroom, onions, peppers, smoked gouda, hand cut fries or salad w/chimichurri sauce 26

Gemelli, Sausage & Broccoli Rabe

italian sweet sausage, crushed red pepper, roasted garlic & olive oil w/parmesan 28

Garganelli Bolognese

slow cooked beef, veal, lamb & san marzano tomatoes w/parmesan 29

Sides

sautéed wild mushrooms 18

steamed broccoli 15

sautéed broccoli rabe, garlic & oil 16

parmesan truffle fries 15

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First Course Dinner 5PM

oLocal Peeko Oysters On The Half Shell <i>shallot mignonette & cocktail sauce</i>	22 1/2 doz/44 doz
oAhi Tuna Tartare <i>cucumber, jalapeño, seaweed & avocado w/pickled ginger-sesame dressing</i>	27
Spring Green Pea Soup <i>onions, leeks & coconut milk (vegan)</i>	16
Crispy Fried Calamari <i>zucchini & yellow squash w/chipotle aioli & marinara</i>	19
Charred Spanish Octopus <i>spicy nduja sausage, braised fennel & tomato confit w/roasted pepper vinaigrette</i>	26
Jumbo Lump Crab Cake <i>red endive, radish & cherry tomato salad w/arugula lemon aioli</i>	28
Classic Caesar Salad <i>white anchovies & croutons w/shaved parmesan</i>	18
_Lacinato Kale Salad <i>julienne granny smith apples, roasted walnuts & manchego cheese w/lychee vinaigrette</i>	21
Sogno Tuscano Burrata <i>grilled peach, prosciutto & crustini w/balsamic glaze</i>	24
_Duck & Pork Terrine <i>cranberries, pistachios, bacon, duck liver & cognac</i>	25
Charcuterie & Cheese Board <i>salami felino, lonzino, capocollo, new hampshire landaff raw cow's milk cheese, cabot clothbound cheddar, willoughby pasteurized cow's milk cheese, dates, gherkins w/mustarda fichi</i>	29

Main Course

Vegan Bowl <i>wild rice, delicata squash, broccoli, spinach, wild mushrooms, peppers, leeks & garlic (gluten-free)</i>	27
Black Truffle Pappardelle <i>porcini mushroom bechamel w/shaved parmesan</i>	39
Gemelli, Sausage & Broccoli Rabe <i>italian sweet sausage, crushed red pepper, roasted garlic & olive oil w/parmesan</i>	28
Garganelli Bolognese <i>slow cooked beef, veal, lamb & san marzano tomatoes w/parmesan</i>	29
Jumbo Curry Shrimp <i>japanese sticky rice, julienne of carrot, chayote, red peppers & baby bok choy w/green curry sauce</i>	37
Thai Fishermen's Stew <i>shrimp, clams, mussels, monkfish & calamari w/cilantro-coconut-lime broth</i>	45
fTogarashi Spiced Tuna <i>black chinese rice, snow peas & mixed baby peppers w/cilantro-yuzu emulsion</i>	48
Murray's Herb Roasted Chicken <i>sunchoke puree & sautéed broccoli rabe w/truffled mushroom sauce</i>	36
L.I Cresnet Duck Breast & Leg Confit <i>moroccan couscous, baby carrots, cippolini onions w/peach-duck sauce</i>	46
fAllen Brothers Prime 12oz NY Strip <i>garlic mashed potatoes & grilled asparagus w/sauce au poivre</i>	49

Sides

sautéed wild mushrooms 18 6	broccoli rabe, garlic & oil 17	sautéed spinach 16
cheese mac-n-cheese 18	grilled asparagus 16	steamed broccoli 15

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White Wines By The Glass

Kabinett Riesling, Graff, Mosel, Germany '21	Glass/Bottle 15/56
Sauvignon Blanc, Tohu, Awatere Valley, Marlborough, New Zealand '22	15/56
Pinot Grigio, St. Michael-Eppan, Sudtirol, Alto Adige It '22	16/60
Chardonnay, Hess, Shirtail Ranches, Monterey, Ca '20.....	16/60
Pinot Gris, J Vineyards & Winery, Ca '22	16/60
Mâcon-Fuissé, Château Vitallis, Burgundy '21	17/64

Red Wines By The Glass

Malbec, Tilia, Mendoza, Arg '20	Glass/Bottle 15/56
Barbera D' Asti, Michele Chiarlo "Le Orme", Piedmont, It '20	15/56
Pinot Noir, Straight Shooter, Willamette Valley Oregon '21	16/60
Cabernet Sauvignon, Klinker Brick Winery, Lodi, Ca '19	16/60
Rioja Réserve, Lopez de Haro, Spain '16	16/60
Côtes Du Rhône, E.Guigal, Rhône Valley, Fr 18	17/64

Rosé

Channing Daughters, Rosé, North Fork, NY '22	Glass/Bottle 15/56
Aix, Coteaux D' Aix De Provence, Fr '22	17/64
Corey Creek, Syrah Rosé, North Fork, NY '20	50
Quivira Vineyards, Rosé, Dry Creek Valley, Sonoma, Ca '20	51
Sonoma Cutrer, Pinot Noir Rosé, Russian River Valley, Ca '20	53
The Vice, Pinot Noir Rosé, Napa Valley, Ca '19	49
Inazio Urruzola, Gatariako Txakolina, Spain '19	48
Pico Maccario, Rosato, Lavignone, Piedmont, It '20	47
Domaines Bunan, Mas de la Rouviere, Bandol, Fr '21	50
Sancerre Rosé, Fournier, Loire Valley, Fr '22	58
Vievite, Côtes de Provence, Fr '21	76
Flowers Vineyards & Winery, Pinot Noir Rosé, Sonoma, Ca '21	72

Champagne & Sparkling

Mionette, Prosecco, Veneto, It	
Louis Dumont, Champagne, Epernay, Fr	Glass/Bottle 16/60
Canard-Duchéne, Rosé Champagne, Ludes, Fr	22/75
J Vineyards, Brut Rosé, Russian River, Ca	Half Bottle 60
Piper Sonoma, Blanc de Blanc, Sonoma, Ca.N.V.	78
Taittinger Prestige Rosé Champagne, Reims, Fr	65
Canard-Duchéne, Rosé, Ludes, Fr	155
Nicolas Feuillatte, Champagne, Chouilly, Fr	1.5 L/180
Pol Roger, Champagne Reserve, Epernay, Fr	95
G.H. Mumm Grand Cordon, Champagne, Reims, Fr	Half Bottle 58/110
Veuve Cliquot, Champagne Yellow Label, Reims	140
Perrier-Jouet Grand Brut, Champagne, Epernay, Fr	155
Laurent-Perrier, Champagne Millésimé, Tours-sur-Marne, Fr '12	160
Bollinger, Champagne La Grande Année, Fr '07	195
.....	275

Kids Menu

ages 10 & under

- Kids Pasta 12
e.v.o.o., butter or tomato sauce
- Kid Pasta Bolognese 14
meat sauce & parmesan
- All Natural Chicken Fingers 16
hand-cut fries
- Grilled Sliced Chicken Breast 15
choice of green salad, caesar or fries
- f Grilled Kid Salmon 20
steamed broccoli
- f 4 oz All Natural Cheese Burger 14
american cheese & hand-cut fries

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Desserts

Bella Dolce Gelato Duo 10
assorted flavors

Bella Dolce Sorbet Duo 10
assorted flavors

Pistachio Biscotti (DF) 8

Vanilla Bean Panna Cotta (GF) 12
mixed berry compote, roasted pistachios

Dark Chocolate Olive Oil Cake (GF) 14
vanilla bean gelato, black cherry yuzu sauce
(contains almonds)

Basque 14
strawberry-rhubarb compote

Cheesecake 15
mango lime curd

Coconut Layer Cake
Desserts By Arina Rudneva
Coffee & Tea

Harney & Sons Assorted Teas 4.5

Dark Roast Drip Coffee 5

Espresso 6

Cappuccino or Latte 7

Speciality Coffee Drinks

Irish Coffee 12
irish whisky, coffee & whipped cream

Italian Coffee 12
amaretto, coffee & whipped cream

Caribbean Coffee 12
spiced rum, coffee & whipped cream

Mexican Coffee 13
tequila, tia maria, coffee & whipped cream

French Coffee 13
grand marnier, courvoisier, coffee & whipped cream

Bar Menu

Parmesan Truffle Fries 15 6

Cheese Mac & Cheese 18

smoked gouda, cheddar, grana padana, manchego, blue cheese & american cheese

Fried Tri-Color Cauliflower 14 All

sun-dried tomato aioli

Natural Chicken Tenders 16

hand-cut fries & honey mustard

Spicy Buffalo Chicken Wings 19

celery & blue cheese

Crispy Fried Calamari 17

fried shishito peppers w/chipotle aioli & marinara

Fried Jumbo Shrimp 20

arugula & sriracha aioli

All Natural Angus Burger 24

lettuce, tomato, pickle & hand-cut fries: Add \$1 for vermont cheddar, swiss, american or blue cheese; Add \$2 each for bacon, grilled onions, mushrooms or avocado

Flat Bread Pizza

Margherita 10

Wild Mushroom & Truffle Oil 12

Prosciutto, Fig & Gorgonzola 15

Italian Sweet Sausage 13

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Specialty Cocktails

House-Made Shrub Spritz

mock tail 9

The Lawsuit

crop cucumber vodka, pineapple juice & st germain 18

Naked & Famous

mezcal, chartreuse & aprerol 18

Spicy Prickly Pear Margarita

silver tequila, jalapeño & spicy salt rim 18

Bourbon Stinger

Bourbon, fernet branca, lemon juice & simple syrup 18

"The Judy Grapefruit Cosmo"

grapefruit vodka, pink grapefruit juice & pomplemousse 18

Aged Rum

Flora De Cana

18yr, Centenario Gold, Nicaragua 23

Gosling's

Family Reserve Old Rum, Bermuda 26

Appleton

15yr, Reserve, Jamaica 24

Estate Ron

Centenario, Guatemala 32

Zacapa XO

Tequila

Casa Dragones

Reposado, San Miguel de Allende 32

C en ten ar io

Reposado 24 / Añejo 32

Jose Cuervo Dela Familia

Reposado 26 / Reserva Extra Añejo 34

Cincoro

Añejo 42

Don Julio 1942

Extra Añejo 46

Siete Leguas

Reposado 22 Añejo 28

Tres Generations

Reposado 22 / Añejo 28

Clase Azul

Reposado 35

Komos

Reposado Rosa 28, Cristalino Añejo 38

Maestro Dobel 50

Cristalino Extra Añejo 44

Mezcal

Mezcal Amarás

Reposado Espadin 21

Mezcal Amarás

Logia Azul 44

Espiritu Lauro

Reposado Artesanal 23

Bozal Single Maguey

Joven, Santa Ana del Rio 19

Single Malt & Blended Scotch

Laphroaig 10 yr

Islay 22

Oban 14 yr

west highlands 26

The Macallan 12yr

sherry oak cask, highland 23

Lagavulin 16yr

islay 28

Glenmorangie 10yr

highland 22

The Balvenie 14yr

Caribbean rum casks 26

The Macallan 18yr

double cask, highland 55

Johnnie Walker Blue

blended scotch 55

Single Batch Bourbon

Gentleman Jack

80 proof, tennssee 18

Buffalo Trace

90 proof, kentucky 21

Whistle Pig "Piggyback" Rye

aged 6yr, 96 proof, kentucky 18

Widow Jane

aged 12yr, 99 proof, NY 18

Blanten's

93 proof, the original 26

Hudson Whiskey

Baby Bourbon, NY 18

Basil Hayden's

80 proof, kentucky 22

Larceny

92 proof, kentucky 18

Michter's Small Bach

Rye, Bourbon & Whisky 18

Angel's Envy

86.6 proof, port wine finish, kentucky 22

Reserve White Wines

Chablis Grand Cru " Valmur", J. Moreau & Fils, Burgundy, Fr '18	120
Saint-Aubin 1er Cru, Olivier Leflaive, "Champlots" Burgundy, Fr '16	135
Chassagne Montrachet, Balland-Curtet, Burgundy, Fr '20	165
Meursault, Domaine Dubuet-Monthelie, Burgundy, Fr '18	175
Pauillac, Blanc de Lynch-Bages, Bordeaux, Fr '19	175
Jermann, Were Dreams, Venezia, It '17	155
Chardonnay, Kistler "Les Noisetiers" Sonoma Coast, Ca '21	Half Btl 70/135
Chardonnay, Far Niente, Napa Valley, Ca '19	165
Chardonnay, Pahlmeyer, Napa Valley, Ca '21	220
Chardonnay, Grgich Hills Estate, Napa Valley, Ca '13	1.5L 245

Reserve Red Wines

Pinot Noir, Domaine Serene, Yamhill Cuveé, Willamette Valley, Or '17	135
Pinot Noir, Zena Crown Vineyard "Conifer" Eola- Amity Hills, Willamette valley, Or '18	150
Pinot Noir, Sea Smoke Cellars "Southing", Sta. Rita Hills, Ca '18	205
Pinot Noir, Williams Selyem, Sonoma Coast, Ca '19	225
Syrah, Plumpjack, Napa Valley, Ca '16	135
Zinfandel, Petite Sirah & Syrah, Orin Swift "8 Years In The Dessert", Ca '16	275
Isosceles, Justin, Paso Robles, Ca '17	165
Trilogy, Flora Springs, Napa Valley, Ca '16	180
Napanook, Dominus Estate, Napa Valley, Ca '20	195
Dominus, Napa Valley, Ca '06	420
Merlot, Mayacamas, Mt. Veeder, Napa Valley, Ca '16	125
Merlot, Pahlmeyer, Napa Valley, Ca '19	225
Cabernet Sauvignon, Newton "Unfiltered" Napa Valley, Ca '16	130
Cabernet Sauvignon, Goldschmidt Vineyards "Game Ranch", Oakville, Ca '16	180
Cabernet Sauvignon, Grgich Hills Estates, Napa Valley, Ca '10	230
Cabernet Sauvignon, Caymus Vineyards, Napa Valley, Ca '21	240
Cabernet Sauvignon, Staglin Family Vineyard "Salus", Napa Valley, Ca '16	240
Cabernet Sauvignon, Paul Hobbs, Napa Valley, Ca '16	260
Cabernet Sauvignon, Far Niente Winery, Oakville, Napa Valley, Ca '17/18	290
Cabernet Sauvignon, La Jota Vineyard, "Howell Mountain", Napa Valley, Ca '16	345
Cabernet Sauvignon, Peter Michael "Les Pavots", Knights Valley, Ca '14	410
Cabernet Sauvignon, Stag's Leap Wine Cellares "Fay" Napa Valley, Ca '18	310
Cabernet Sauvignon, Stag's Leap Wine Cellars, "S.L.V." Napa Valley, Ca '12	480
Cabernet Sauvignon, Heitz Cellar, "Martha's Vineyard", Napa Valley, Ca '05/ '09	375
Cabernet Sauvignon, Heitz Cellar, "Trailside Vineyard", Napa Valley, Ca '14	295
Cabernet Sauvignon, Château Montelena, Napa Valley, Ca '18	150
Cabernet Sauvignon, Château Montelena, "Estate" Napa Valley, Ca '07	430
Cabernet Sauvignon, Morlet Estate, St. Helena, Napa Valley, Ca '15	540
Cabernet Sauvignon, Frog's Leap, Rutherford, Napa Ca '15	1.5L 220
Cabernet Sauvignon, Grgich Hills Estates, Napa Valley, Ca '15	1.5L 360
Fixin 1er Cru, Domaine Pierre Gelin "Les Hervelets" Burgundy, Fr '17	170
Corton Grand Cru, Domaine Tollot-Beaunt, Burgundy, Fr '14	220
Morey-Saint-Denis 1er Cru, Domaine Odoul-Coquard, Burgundy, Fr '15	230
Amarone, Bertani, Veneto, It '10	295
Brunello di Montalcino, Poggio Antico Altero, Tuscany, It '17	175
Brunello di Montalcino, Il Palanzone "Le Due Porte" Tuscany, '15	325
Barbaresco, Ceretto, Piedmont, It '15	140
Barolo, Michele Chiarlo, Cannubi, Piedmont, It '17	240
Sondraia, Poggio al Tesoro, Bolgheri Superiore, It '16	160
Tignanello, Antinori, Tuscany, It '17	290
Guado Al Tasso, Bolgheri, Tuscany, It '18	330
Sassicaia, Tenuta San Guido, Bolgheri, Tuscany, It '14	430
Margaux, Du Château Margaux, Bordeaux, Fr '14	180
Saint-Julien, Château Talbot, Bordeaux, Fr '15	240
Pomerol, Château Certan, De May de Certan, Bordeaux, Fr 17	360
Saint-Estéphe, Cos D' Estournel, Bordeaux, Fr '15	600
Saint-Julien, Château Ducru-Beaucaillou, Bordeaux, Fr '01	750
Medoc, Château Palmer, Bordeaux, Fr '06	800

New World Reds

Malbec, Catena, Meddoza, Arg '21	53
Malbec-Cabernet Sauvignon, Cocodrilo, Paul Hobbs, Mendoza, Arg '18	65
Shiraz, Suhru Wines, Matituck, NY '19	46
Merlot, Bedell Cellars, North Fork, NY '19	54
Cabernet Franc, Paumanok Vineyards, North Fork, NY '17	54
Zinfandel, Dashe, Dry Creek, Ca '17	58
Zinfandel, Turley "Old Vines" Cal '20	63
Zinfandel, Ridge, "East Bench, Dry Creek Valley, Ca '18	75
Shiraz, Mollydooker "The Boxer", McLaren Vale, Aus '21	65
Petite Sirah, Stags' Leap, Napa Valley, Ca '19	89
Pinot Noir, Argyle Winery, Willamette Valley, Or '21	58
Pinot Noir, Pali Wine Co., "Summit" Sta. Rita Hills, Ca '18	65
Pinot Noir, Talley Vineyards, Arroyo Grande, Ca '17	Half Btl ('18)45/78
Pinot Noir, Ken Wright Cellars, Yamhill-Carlton AVA Willamette, Or '21	85
Pinot Noir, Etude "Grace Benoist Ranch", Carneros, Ca '19	95
Merlot, Selene "Frediani Vineyard", Napa Valley, Ca '13	75
Merlot, Seven Hills Vineyard, Walla Walla Valley, Wa '14	90
Merlot, Matanzas Creek Winery, Sonoma County, Ca '21	110
Cabernet Sauvignon, Silverado Estate, Napa Valley, Ca '19	Half Bottle 60
Estate Red, Cabernet, Petit Verdot & Malbec, Klein Constantia Winery, South Africa '18	63
Cabernet Sauvignon, Escudo Rojo, Rothschild "Origine", Maipo Valley, Chile '19	65
Cabernet Sauvignon, Oberon, Napa Valley, Ca '21	66
Cabernet Sauvignon, Two hands "Sexy Beast", McLaren Vale, Aus '21	81
Cabernet Sauvignon, Burgess, "Hillside Vineyards, Napa Valley, Ca '15	84
Cabernet Sauvignon, Honig Vineyards & Winery, Napa Valley, Ca '19	88
Cabernet Sauvignon, Miner Family Winery, Napa Valley, Ca '17	91
Old World Reds	
Rioja Crianza, C.V.N.E., Spain '19	52
Rioja Gran Reserva, Viña Bujanda, Spain '14	68
Priorat, Mas de Subira, Vi de Guarda, Spain '16	75
Ribera Del Duero, Arzuaga, Crianza, Spain '18	84
Syrah, Château Maris, Minervois, Fr '18 (biodynamic/organic)	48
Morgon, Château De Pizay, Beajolais, Fr '18	51
Lussac, St. Emilion, Château Lyonnat, Bordeaux, Fr '15	Half Bottle ('19) 30/55
Etna Rosso, Nicosia "Lenza di Munti", Sicilia, It '18	55
Agliatico del Vulture, Sciumma, Basilicata, It '19	61
Taurasi, Donnachiara, Montefalcione, Campania, It '17	89
Rosso Di Montalcino, Altesino, Tuscany, It '20	60
Il Bruciato, Guado Al Tasso, Bolgheri, It '20	63
Chianti Classico, Castello Di Verrazzano, Tuscany, It '19	55
Chianti Classico Riserva, Badia Coltibuono, Tuscany, Tuscany, It '17	75
Chianti Classico Gran Selezione, Castello di Ama, Tuscany, It '17	95
Nebbiolo d'Alba, Prunotto, Occhetti Langhe, Piedmont, It '20	58
Dolcetto d'Alba, Pio Cesare, Piedmont, It '20	62
Barbara d'Alba, Marchesi Di Barolo "Peiragal", Piedmont, It '18	75
Barbaresco, Fontanabianca, Piedmont, It '20	86
Barolo, Pere Alessandro, Piedmont, It '17	78
Amarone delle Valpolicella, Classico, Cesari, Veneto, It '17	93
Mercurey, Domaine Belleville "Champ Ladoy" Burgundy, Fr '19	78
Chorey-Les-Beaune, Domaine Comte Senard, Burgundy, Fr '15	82
Volnay, Vincent Girardin "Les Vieilles Vignes", Burgundy, Fr '18	90
Crozes-Hermitage, M. Chapoutier "Petite Ruche", Rhône, Fr '19	58
Gigondas, Ogier, Dentellis, Rhône, Fr '18	75
Châteauneuf-du-Pape, Famille Perrin "Les Sinards", Rhône, Fr '18	98
Fronsac, Château La Vieille Cure, Bordeaux, Fr '18	75
Pomerol, Château De Sales, Bordeaux, Fr '17	115
Malbec, Salentein, La Pampa Estate, Mendoza, Arg '15	110
El Vinculo, "Paraje La Golosa" Gran Reserva, La Mancha, Spain '04	120

New World Whites

Riesling, Empire Estate, Finger Lakes, NY '18	47
Pinot Gris, Ponzi Vineyards, Willamette Valley, Or '21	46
Pinot Blanc, St. Innocent, Freedom Hill Vineyard, Willamette Valley, Or '17	52
Semillon-Sauvignon Blanc, L'Ecole No41, Columbia Valley, Walla Walla, Wa '21	45
Albariño, Hendry Vineyard, Napa Valley, Ca '21	55
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, '22	65
Sauvignon Blanc, Frog's Leap, Rutherford, Napa Valley, Ca '21	66
Sauvignon Blanc, Orin Swift "Blanc Stare" Russian River Valley, Sonoma, Ca '22.....	69
Sauvignon Blanc, Cakebread Cellars, Napa Valley, Ca '21	72
Viognier, Penner-Ash Wine Cellars, Oregon '22	86
Chardonnay, Steele Wines, Lake County, Ca '17	Half Bottle 28
Chardonnay, Chateau Ste. Michelle "Canoe Ridge Estate" Columbia, Wa '19	51
Chardonnay, Paumanok, Barrel Fermented, Aquebogue, NY '16.....	53
Chardonnay, Wölffer Estate "Perle" The Hamptons, L.I. '21	65
Chardonnay, Palmer Vineyards "Old Roots" Aquebogue, NY '21	60
Chardonnay, Girard Winery, Carneros, Ca '21	60
Chardonnay, Mer Soleil Reserve, Santa Lucia Highlands, Monterey, Ca '21	64
Chardonnay, Brewer-Clifton, Sta. Rita Hills, Ca '17	73
Chardonnay, Clos Du Val, Napa Valley, Ca '19	75
Chardonnay, Patz & Hall, Sonoma, Ca '18	78
Chardonnay, Chalk Hill Estate, Chalk Hill, Ca '20	85
Chardonnay, Ramey, Russian River Valley, Ca '20	88
Chardonnay, Frank Family, Carneros, Ca '21	89

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Grüner Veltliner, Anton Bauer, Ried Gmirk" Wagram, Austria '21	48
Riesling Kabinett, Selbach-Oster, Mosel, Germany '19	52
Riesling, Hugel, Vin D' Alsace, Fr '19	56
Pinot Blanc, Blanck, Vin D' Alace, Fr '20	54
Albariño, Granbazan, Rias Baixas, Spain '21	52
Airén, Alejandro Fernandez, La Mancha, Spain '16.....	60
Assyrtiko, Manousakis Winery "Nostos", Crete, Greece '20.....	60
Pinot Grigio, Marco Felluga, Collio, It '20	48
Soave, Pieropan, Veneto, It '21	49
Vermentino, Poggio al Tesoro, Bolgheri, It '21.....	45
Vernaccia Di San Gimignano, Cappellai Sant Andrea, Tuscany, It '21.....	47
Falanghina, San Salvatore, Campania, It '21	49
Etna Bianco, Tenuta Delle Terre Nere, Sicilia, It '21.....	56
Chardonnay, Coppo "Costebianca", Piedmont, It '18.....	53
Bourgogne, Simonnet-Febvre, Burgundy, Fr '19	55
Pouilly Fuissé, Famille Vincent, Marie-Antoinette, Burgundy, Fr '21.....	68
Chablis, Albert Bichot, Burgundy, Fr '21	58
Rully, Maison Chanzy, "En Rosey" Burgundy, Fr '18.....	60
Crozes-Hermitage, Vidal-Vleury, Rhône Valley, Fr '16	63
Graves, Château de Chantrgrive "Caroline" Bordeaux, Fr '18.....	72
Sancerre, Hubert Brochard, Loire Valley, Fr '21	71
Pouilly Fumé, Ladoucette, Loire Valley, Fr '21	91
Chablis1er, Domaine de Chantemerle "Fourchaume" Burgundy, Fr '22.....	75
Roero Arneis, Bruno Giacosa, Piedmont, It '22	78
Gewürztraminer, J.Hofstätter "Kolbenhof" Alto Adige, Italy '17.....	84
Pinot Bianco, Terlano "Vorberg Riserva", Alto Adige, It '19	92
Gavi, La Scolca, "Black Label", Piedmont, It '19	95