

# SPIGA

*Cucina Italiana*

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## ***FAMILY MEAL SPECIALS***

### **Caesar Salad**

*Romaine, croutons, shaved parmesan, caesar dressing \$56 gfo*

### **Panzanella Salad**

*Mixed greens, hand-pulled mozzarella, Campari tomato, grilled crouton, shaved red onion, pesto-balsamic vinaigrette \$64 gfo*

### **Rigatoni Vodka**

*Sautéed pancetta, garlic, vodka tomato cream sauce \$100 gfo*

### **Spaghetti Amore**

*Grilled chicken, roasted red pepper, sun dried tomato cream sauce \$100 gfo*

### **Linguini Nero**

*Santa Barbara mussels, shrimp, clams, calamari, scallops, roasted red pepper, tomato, shallot, spicy sugo \$144*

### **Pappardelle Bolognese**

*Bolognese with veal, beef & pork, black pepper-crusting ricotta \$112 gfo*

### **Risotto Fungi**

*Wood oven-roasted wild mushroom, Parmesan, pinenuts, porcini jus \$100 gf*

### **Brasato di manzo**

*Slow braised short rib, polenta, sautéed seasonal vegetables \$140 gf*

### **Pollo parmigiana**

*Lightly Breaded & sautéed chicken, topped with provolone cheese, campanelle vodka pancetta cream sauce \$128*

**\*Each family size order serves 4 to 5 guests, packed in aluminum foil pans**

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\*These items may be served raw or undercooked, consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Not all ingredients are listed on the menu, before placing your order, please inform your server if a person in your party has a food allergy. While we offer gluten free (gf) or gluten free options (gfo), our kitchen is not gluten free  
12% service fee added to takeout orders. 3% CC service fee for orders of \$1000 or more.

# SPIGA

## Cucina Italiana

### • Starters & Salads •

#### COZZE MARINARA

Mussels, roasted garlic, shallot, rosemary, basil, concasse tomato, tuscan butter vino bianco \$21 gfo

#### POLPO ALLA GRIGLIA

Grilled octopus, calabrian chili, romesco, green olive, charred lemon \$22 gf

#### BURRATA

Prosciutto, country olive mix, crostini, campari tomato \$17 gfo

#### CALAMARI DI "SPIGA"

Crispy calamari, arugula, lemon-caper vinaigrette, marinara sauce \$17

#### CARPACCIO DI MANZO

Thinly sliced aged beef tenderloin\*, arugula, mandarin, EVOO drizzel, shaved parmigiano reggiano \$18 gf

#### POLPETTE

Veal, pork & beef meatballs, Pecorino, creamy polenta \$16

#### GARLIC BREAD

Wood-fire garlic bread, EVOO \$8

#### ARTICHOKE

Grilled artichoke, sea salt, truffle essence, parmigiano reggiano, lemon aioli \$16 gf

#### AFFETTATO

Chef's choice of meats and cheeses, served with country bread & accoutrements \$29 gfo

#### BURRATA

Crostini, cured atlantic salmon, capers, red onion, EVOO, balsamic glaze \$17 gfo

#### GAMBERI LIMONE

Jumbo Shrimp, crushed tomato, garlic, lemon, shallot, sherry & tuscan butter \$19 gfo

#### INSALATA SPIGA

Mixed greens, salami, prosciutto, capers, red onion, roasted red pepper, Roma tomato, and pepperoncini, crushed pistachios, champagne vinaigrette 10/16 gf

#### INSALATA CAESAR

Hearts of romaine, house croutons, shaved parmesan, classic caesar dressing 9/14 gfo

#### ZUPPA DI GIORNO

Ask your server for today's selection \$12

#### INSALATA DI MERCATO

Chopped kale, mixed greens, onions, asparagus, heirloom baby tomato, sweet corn, roasted red pepper, herb vinaigrette, toasted pinenuts 9/14 gf

#### INSALATA PANZANELLA

Mixed greens, hand-pulled mozzarella, campari tomato, grilled crouton, shaved red onion, pesto-balsamic vinaigrette 10/16 gfo

#### CAPRESE THREE-WAY

Hand-pulled cilengene mozzarella, braised baby tomato & heirloom tomato with mozzarella, burrata with grilled Campari on the vine, drizzled with saba, torn basil 11/18 gf

#### BEET "RAVIOLI"

Golden & red beet stuffed with herbed goat cheese, lemon preserve, crushed pistachio, sherry vinaigrette 10/16 gf

### • Pasta & Risotto •

Our pastas are handcrafted daily in house

#### RISOTTO TUTTO MARE

Arborio rice, mussels, baby clams, calamari, sea scallops, sautéed shrimp in tomato, white wine & saffron brodetto \$35 gf

#### RISOTTO FUNGHI

Wood oven-roasted wild mushroom, parmesan, pinenuts, porcini jus \$25 gf

#### BUCATINI ALL 'AMATRICIANA

Thicker-style spaghetti with sauteed crispy brown guanciale, onion, chili flakes, fresh tomato sauce \$25 gfo

#### PAPPARDELLE BOLOGNESE

Classic Bolognese with veal, beef & pork, black pepper-crusting ricotta \$28 gfo

#### LINGUINI NERO

Mussels, shrimp, clams, calamari, scallops, roasted red pepper, tomato, shallot, spicy sugo \$36

#### TAGLIATELLE GAMBERI

Jumbo sautéed shrimp, garlic, shallot, roma tomato, baby spinach, white wine-garlic butter sauce \$28 gfo

#### RAVIOLI AL BRASTO DI MANZO

Stuffed with short rib & roasted garlic herb goat cheese, wild mushrooms, short rib jus \$27

#### AGNOLOTTI ALLA CALIFORNIA

Half moon agnolotti stuffed with ricotta & spinach, shallot, prosecco cream sauce, garnished with prosciutto \$26

#### SPAGHETTI AMORE

Grilled chicken, roasted red pepper, sundried tomato cream sauce \$25 gfo

#### RIGATONI ALLA VODKA

Sauteed pancetta, garlic, vodka tomato cream sauce \$25 gfo

#### ACCOMPANIMENTS

\$10 Meat Sauce • \$9 Chicken • \$12 Salmon • \$4.50ea Meatball • \$26 5/6oz Lobster Tail • \$3ea Shrimp • \$10ea Seared Scallop • \$16 Beef Short Rib

### • Carne & Pesce •

**VITELLO PICCATA** Provimi veal, lightly sautéed in white wine, lemon, capers, butter, seasonal vegetables \$35

**BISTECCA** 12 OZ NY Strip Steak\*, grilled asparagus, mashed potatoes, peppercorn brandy cream sauce \$45 gfo

**POLLO ARROSTO** Lightly seared crispy skin chicken, roasted potato, seasonal vegetables, pan jus, charred lemon \$35 gfo

**FILETTO DI MAIALE "SALTIMBOCCA"** Oven roasted pork tenderloin wrapped w/ prosciutto, caramelized onions, spinach, provolone, sage pan jus \$35 gf

**BRANZINO** Grilled whole European bass, herb infused EVOO, seasonal vegetables, lentils \$42 gf

**GRIGLIATA DI PESCE (FOR TWO)** Grilled jumbo shrimp, lobster tail, salmon and sea scallops, calamari, potato, vegetables, rosemary-garlic vinaigrette \$99 gfo

**BRASTO DI MANZO** Slow braised beef short rib, polenta, sauteed seasonal vegetables \$35 gf

**TRANCIA DI SALMONE** Sesame-crusting atlantic salmon\*, EVOO drizzle, potato, seasonal vegetables \$35 gf

**GAMBERONI AL LA GRIGLIA** Grilled jumbo tiger prawns, extra virgin olive oil drizzle, fresh herb infusion, roasted potato, seasonal vegetables \$39 gfo

**POLLO PARMIGIANA** Lightly breaded & sauteed chicken, topped with provolone cheese, campanelle, vodka pancetta cream sauce \$32

**VITELLO TARTUFATA** Lightly seared provimi veal, mixed wild mushrooms, tuscan butter, cognac, truffle cream essence, seasonal vegetables \$38

**PESCE DEL GIORNO** Seasonal fish\* & vegetables mkt

### • Pizza •

#### Rosse

**SALSICCIA** San marzano DOP, sweet Italian sausage, fior di latte, caramelized onions, roasted peppers \$20

**POLPETTE** San marzano DOP, fior de latte, meatballs, basil, caramelized onions \$20

**BUFALINA** San marzano DOP, buffalo mozzarella, spicy calabrese salami, basil \$20

**MARGHERITA** San marzano DOP, fior de latte, EVOO, basil \$18

**PROSCIUTTO** San marzano DOP, prosciutto, arugula, fior di latte, shaved pecorino \$20

#### Bianco

**FICHI** Figs, prosciutto, arugula, parmigiano reggiano, goat cheese, Saba, EVOO \$20

**FUNGHI** Oven roasted wild mushrooms, gorgonzola, arugula, pinenuts, EVOO \$20

**GORGONZOLA** Fior de latte, gorgonzola, fresh pears, walnuts, honey, EVOO \$20

### • Panini's •

served till 3pm\*

**TRATTORIA BURGER** Hand-pulled mozzarella, crispy pancetta, sundried tomato mayo, lettuce, tomato, red onion, brioche \$18

**SPIGA BURGER** Roasted red pepper, caramelized balsamic onion, arugula, smoked provolone, brioche \$18

**CHICKEN PAILLARD** Mozzarella, smoked bacon, basil-pesto mayo, ciabatta \$18

**PROSCIUTTO AND BRIE** Thinly-sliced prosciutto, brie, fig jam, arugula, red onion, ciabatta \$18

**TOMATO MOZZARELLA** Hand-pulled mozzarella, beefstake tomato, basil pesto, balsamic, ciabatta \$18

**FUNGHI** Balsamic-marinated mushrooms, roasted red pepper, grilled red onion, wood oven-roasted Roma tomato, arugula, goat cheese spread, ciabatta \$18

**POLPETTE** House-made veal, pork and beef meatballs, fresh mozzarella, torn basil, charred onion, peppers, baguette \$18

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# WINE, BEER & COCKTAILS

**EMPRESS LEMON DROP**  
Gin, Elderflower, Fresh  
Lemon, Lavender \$16

**PEACH BELLINI**  
Prosecco, Chamboard,  
White Peach \$16

**SANTO FRIZZANTE**  
Vodka, Elderflower,  
Prosecco, Grapefruit \$15

**SPIGA MILANO**  
Kentucky Bourbon, Amaro,  
Sweet Vermouth \$18

**I.G.**  
Vodka, Grapefruit, Basil \$15

**GIALLO**  
Citroen Vodka, Limoncello,  
Lemon \$15

**SANGARITA**  
Tequila Blanco, Fresh Lime,  
Agave, Citronage, Red  
Sangria \$15

**SPIGA FASHIONED**  
Kentucky Bourbon, Aged  
Maple Syrup, Cherry,  
Bitters \$16

**ITALIAN MULE**  
Vodka, Lemoncello, Lemon  
Juice, Ginger Beer \$16

**SANGRIA**  
Red Wine, Strawberry,  
Citrus, Brandy \$12

## • WINES BY THE GLASS •

Glass / Terzo / Bottiglia

### *Bianco*

Dr Loosen Riesling Mosel, Ger 12 / 16 / 48  
Benvolio Pinot Grigio Friuli DOC, It 11 / 15 / 44  
Italo Cescon Pinot Grigio Veneto IGT, It 14 / 18 / 56  
Walnut Block Sauvignon Blanc Marlborough, Nz 13 / 17 / 52  
Emmolo Sauvignon Blanc Napa, Ca 15 / 19 / 60  
Banfi 'La Pettegola' Vermentino Toscana IGT, It 14 / 18 / 56  
Sean Minor Chardonnay Central Coast, Ca 11 / 15 / 44  
Antinori Bramito del Cervo Chardonnay Umbria IGT, It 14/18/56  
Stuhlmuller Chardonnay, Alexander Valley, Ca 15 / 19 / 60

### *Rosso*

Stefano Farina Dolcetto di Diano d'Alba DOCG, It 12 / 16 / 48  
Gainey Vineyard Merlot Santa Ynez Valley, Ca 13 / 17 / 52  
Piattelli Reserva Malbec-Tannat Cafayate, Argentina 13 / 17 / 52  
Gran Conti Montepulciano d'Abruzzo, It 12 / 16 / 48  
Ancient Peaks Zinfandel Paso Robles, Ca 14 / 18 / 56  
Victoria Sangiovese Toscana IGT, It 13 / 17 / 52  
Tommasi Valpolicella Classico Superiore DOC, It 14 / 18 / 56  
Juggernaut Cabernet Sauvignon Alexander Valley 14 / 18/ 56  
Povero Barbera d'Asti DOCG, It 14 / 18/ 56  
Banfi Chianti Superiore DOCG, It 14 / 18 / 56  
Franco Serra "Langhe" Nebbiolo, It 15 / 19 / 60  
The Essence Of Oregon Pinot Noir, Or 14 / 19 / 56  
Laurelwood Pinot Noir Willmette Valley, Or 18 / 24 / 72  
Elizabeth Rose 'Chockablock' Blend Napa, Ca 20 / 26 / 74  
Fannti Poggio Torto Super Tuscan IGT, It 18 / 24 / 72  
Terroir Cabernet Sauvignon Napa, Ca 22 / 29 / 88  
Far Niente Post & Beam Cabernet Napa, Ca 24 / 32 / 96

### *Rose*

Tormaresca Calafuria Pugila IGT 12/ 16/ 48

### *Sparkling*

Marenco Strev Moscato D'Asti DOCG, It 13 / 52  
NV Ruffino Prosecco DOC, It 13 / 52  
Ruffino Rose Prosecco DOC, It 14 / 56  
NV Moet & Chandon Brut Imperial Champagne, Fr 187ml \$28

## • BOTTIGLIA BIANCO •

### *Sparkling*

NV Taittinger "La Francaise" Brut Champagne Fr \$96  
NV Moet & Chandon Brut Imperial Champagne, Fr \$110  
NV Veuve Clicquot, Fr \$130  
NV Ruinhart Rose, Fr \$169  
NV Krug Grand Cuvee Brut Champagne, Fr \$380  
'12 Dom Perignon Brut Champagne, Fr \$449

### *Italy*

'21 Terlato Pinot Grigio Friuli Coli Orientali \$54  
'20 Alois Lageder Pinot Grigio Dolomiti IGT \$54  
'21 Abazzia di Novacella Kerner Alto Adige DOC \$58  
'22 Jerman Pinot Grigio, Venezia \$60  
'21 Broglia 'La Meirana Gavi di Gavi DOCG \$62  
'21 Vietti Roero Arneis DOCG \$66  
'20 Feudi di San Gregorio Greco di Tufo \$80  
'20 Cabreo 'La Pierta' Chardonnay Toscana \$86

### *Chardonnay*

'22 Sonoma Cutrer Russian River, Ca \$62  
'22 Stags Leap Napa, Ca \$68  
'19 Antinori "Antica" Napa, Ca \$70  
'21 Hanna Russian River, Ca \$72  
'21 Camille & Laurent Schaller Chablis Burgundy, Fr \$74  
'21 ZD Chardonnay Napa, Ca \$80  
'22 Rombauer Napa, Ca \$85  
'20 Paul Hobbs Russian River, Ca \$98  
'21 Flowers Sonoma Coast, Ca \$100  
'19 Grgich Hills Napa, Ca \$110  
'21 Far Niente Napa, Ca \$120  
'21 Chateau Montelena Napa, Ca \$150  
'21 Sea Smoke Sta. Rita Hills, Ca \$180

### *Rose*

'21 Diora La Belle Fete Rose of Pinot Noir \$52  
'21 Il Poggione Brancato Rose IGT, It \$58  
'22 Rumors Cotes de Provence Rose, Fr \$68

### *Other Whites*

'22 Jules Taylor SB Marlborough, NZ \$50  
'21 Delille Chaleur Estate Blanc Columbia Valley, Wa \$58  
'20 Craggy Range SB Marlborough, NZ \$62  
'18 Cartuxa DOC Alentejo, Portugal \$68  
'22 Le Vallon des Demoiselles Sancerre Loire, Fr \$74  
'19 Stags Leap Viognier Napa, Ca \$75  
'22 Cloudy Bay SB Marlborough, Nz \$80  
'22 Quintessa Illumination SB Napa, Ca \$82  
'22 Darioush Viognier Napa, Ca \$130

## • BOTTIGLIA ROSSO •

### *Tuscany - Chianti*

'20 Cecchi Chianti Classico DOG \$60  
'19 Carpineto Chianti Classico DOCG \$68  
'20 San Felice 'Il Grigio' Chianti Classico Riserva DOCG \$72  
'19 Felsina 'Berardenga' Chianti Classico DOCG \$78  
'17 Basilica San Martino Chianti Classico Gran Selezione DOCG \$110

### *Tuscany - Montalcino*

'21 Altesino Rosso di Montalcino DOC \$66  
'19 Fanti Rosso di Montalcino DOC \$68  
'18 Terra Rossa Rosso di Montalcino DOC \$70  
'21 Banfi Rosso di Montalcino DOC \$75  
'18 Eremys Brunello di Montalcino DOCG \$99  
'17 La Palazzetta Brunello di Montalcino DOCG \$110  
'13 Fanti 'Vallochio' Brunello DOCG \$132  
'18 Col di Orcia Brunello DOCG \$140  
'19 Argiano Brunello di Montalcino DOCG \$145  
'17 San Felice Campogiovanni Brunello di Montalcino DOCG \$148  
'16 Val di Suga Brunello di Montalcino DOCG \$165  
'18 Casanova di Neri Brunello DOCG \$180  
'18 Banfi Brunello DOCG \$185  
'15 Terra Rossa "Riserva" Brunello DOCG \$190  
'18 Casanova di Neri Tenuta Nuovo Brunello DOCG \$285  
'15 Banfi Brunello Riserva Poggio All Oro DOCG \$400

### *Tuscany - Super Tuscan*

'20 Luce della Vite 'Lucente' IGT \$75  
'21 Tenuta Ornellaia 'Le Volte' IGT \$82  
'17 Carpineto Vino Nobile di Montepulciano DOCG \$92  
'19 Le Pupille Pian di Fiora Riserva DOCG \$98  
'16 Basilica del Cortaccio Cabernet Sauvignon IGT \$99  
'20 Aia Vecchia Sor Ugo Bolgheri DOC \$110  
'19 Montepeloso 'Eneo' IGT \$115  
'16 Carpineto 'Farnito' IGT \$120  
'17 Valadorna Toscana IGT \$145  
'15 Avignonesi Desiderio Toscana IGT \$150  
'19 Banfi Summus IGT \$155  
'17 Frescobaldi Mormoreto IGT \$180  
'13 Avignonesi Capannelle 50&50 Toscana IGT \$220  
'20 Antinori Tignanello IGT \$280  
'20 Ornellaia Bolgheri DOC \$399  
'18 Tenuta San Guigo Sassicaia Bolgheri DOC \$450

### *Veneto*

'19 Cesari 'Mara' Valpolicella Ripasso DOC \$68  
'19 Tommasi Valpolicella Ripasso DOC \$70  
'16 Cesari 'Jema' Covina IGT \$98  
'19 Farina Amarone Classico DOCG \$116  
'18 Cesari Amarone Classico DOCG \$135  
'19 Allegrini Amarone Classico DOCG \$160  
'17 Zenato Amarone Classico DOCG \$162  
'16 Cesari 'Il Bosco' Amarone DOC \$205

### *Piemonte*

'20 Damilano Nebbiolo DOC \$60  
'21 Sandrone Dolcetto d'Alba DOC \$65  
'21 Pecchenino San Luigi Dolcetto di Dogliani DOCG \$68  
'21 Damilano Barbera d'asti DOCG \$72  
'20 Vietti 'Perbacco' Nebbiolo DOC \$83  
'19 Castello di Neive Barbaresco DOCG \$108  
'18 Ronchi Barbaresco DOCG \$110  
'19 Cantine Povero 'Poire' Barolo DOCG \$110  
'16 Stefano Farina Barolo DOCG \$118  
'18 Ca'Viola Caviot Barolo DOCG \$122  
'16 Brandini La Morra Barolo DOCG \$125  
'18 Palladino 'Serralunga' Barolo DOCG \$140  
'18 Vietti 'Castiglione' Barolo DOCG \$145  
'15 Monchiero 'Montanello' Barolo Riserva DOCG \$150  
'17 Gaja Dagromis Barolo DOCG \$200  
'11 Borgogno 'Cannubi' Barolo DOCG \$250  
'15 Gaja "Costa Russi" Barbaresco DOCG \$900

### *Other Italy/Portugal/Spain/South America*

'18 Fontanavecchia Aglianico del Tburno DOC \$56  
'19 Descendientes de Jose Palacios - Petalos de Bierzo \$65  
'19 Alta Mora Etna Rosso DOC \$68  
'20 Umberto Cesari Sangiovese Riserva Romagna DOC \$70  
'20 Fitapreta Antonio Macanita Alenjo, Portugal \$70  
'19 Spelt Montepulciano D'Abruzzo Riserva, It \$72  
'17 Paolo e Carlo Primitivo di Manduria Riserva DOC \$72  
'15 Colpetrone Montefalco Sagrantino DOCG \$72  
'20 Planeta Etna Rosso DOC \$86  
'17 Alvaro Palacios Les Terrasses Priorat, Spain \$94  
'19 Dominio de Pingus PSI, Spain \$96  
'18 Emilio Moro, Ribera del Duero Tempranillo, Spain \$100  
'18 Bodagas Roda Reserva Rioja, Spain DOC \$110

### *Pinot Noir*

'21 Hook & Ladder Russian River Valley, Ca \$68  
'21 LOLA Russian River Valley, Ca \$74  
'21 Belle Glos Las Alturas Monterey County, Ca \$80  
'22 Cristom Mt Jefferson Cuvee Willamette Valley, Or \$98  
'21 Goldeneye, Anderson Valley Mendocino, Ca \$100  
'20 Occidental Sonoma Coast, Ca \$105  
'19 Emeritus Pinot Noir Russian River Valley, Ca \$108  
'22 Enroute Russian River Valley, Ca \$115  
'19 Merry Edwards Sonoma Coast, Ca \$120  
'22 Flowers Pinot Noir Sonoma Coast, Ca \$125  
'22 Ken Wright Shea Vineyard Yamhill-Carlton, Or \$136  
'21 Sea Smoke Southing Sta. Rita Hills, Ca \$170  
'21 Kosta Browne Sta. Rita Hills, Ca \$200  
'21 Sea Smoke Ten Sta. Rita Hills, Ca \$200

### *Cabernet Sauvignon*

'18 Borne of Fire Cabernet Columbia Valley, Wa \$68  
'21 Obsidian Ridge Lake County, Ca \$70  
'21 Quilt Napa, Ca \$80  
'21 Hourglass HGIII Cabernet Blend Napa, Ca \$88  
'19 Chateau Boutisse Saint-Emilion Bordeaux, Fr \$92  
'20 Whitehall Lane Napa, Ca \$99  
'19 Vinyard 29 Cru Napa, Ca \$105  
'20 Darioush Caravan Cabernet Blend Napa, Ca \$115  
'21 Faust Napa, Ca \$120  
'19 Hall Napa, Ca \$120  
'21 Caymus California Cab, Ca \$125  
'19 Groth Napa, Ca \$136  
'21 Venge Silencieux Napa, Ca \$142  
'18 Grgich Hills Napa, Ca \$150  
'18 Antinori "Antica" Napa, Ca \$160  
'20 Cakebread Cellars Napa, Ca \$172  
'19 O'Shaughnessy Napa, Ca \$175  
'20 Stag's Leap Cabernet Artemis Napa, Ca \$180  
'15 Miner The Oracle Cabernet Blend Napa, Ca \$184  
'18 Silver Oak Alexander Valley, Ca \$188  
'19 Chimney Rock Stags Leap District, Ca \$192  
'19 Shafer One Point Five Stags Leap District, Ca \$196  
'21 Caymus Napa, Ca 1L \$200  
'19 Paradigm Oakville Napa, Ca \$210  
'17 Beringer "Steinhauer Ranch" Howell Mountain, Ca \$265  
'17 Ladera Reserve Howell Mountain, Napa, Ca \$265  
'20 Far Niente Napa, Ca \$272  
'18 Palmaz Vineyards Napa, Ca \$330  
'19 Darioush Cabernet Napa, Ca \$340  
'18 Harlan "The Mascot" Napa, Ca \$400  
'19 Continuum Red Blend Napa, Ca \$450  
'19 Colgin Jubilation Napa, Ca \$480  
'18 Quintessa Red Blend Rutherford, Napa, Ca \$500  
'19 Opus One Napa, Ca \$598

### *Other Red*

'21 Hahn Founder's GSM Central Coast, Ca \$56  
'18 Day Zinfandel Dry Creek Valley, Ca \$60  
'20 Chateau de Saint Cosme Cotes du Rhone, Fr\$66  
'20 Emmolo Merlot Napa, Ca \$68  
'19 Whitehall Lane Merlot Napa, Ca \$77  
'21 Turley Old Vine Zinfandel, Ca\$88  
'20 K Vitners Powerline Vineyard Syrah Walla Walla, Wa \$93  
'19 Stags' Leap Petite Sirah Napa, Ca \$108  
'20 Penfolds Bin 389 Cabernet-Shiraz, Au \$110  
'20 Lewis Alec's Blend Syrah/Merlot/Cab Napa \$131

## • BIRRA •

Peroni \$7.5

Four Peaks Kiltlifter \$7.5

Stella Artois \$7.5

Rotational IPA \$8

Corona \$7.5

Blue Moon \$7.5

Coors Light \$6.5

Michelob Ultra \$6.5