

# 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 (add truffle aioli \$3)

**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**  
Sautéed 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

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

### ACCOMPANIMENTS

\$10 Meat Sauce • \$9 Chicken • \$12 Salmon • \$4.50ea Meatball • \$26 5/6oz Lobster Tail • \$3ea Shrimp • \$10 Scallop • \$16 Short Rib • \$12 Lamp Chop • \$20 5oz Steak

### • 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

**PAPPADELLE 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**  
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**  
Sautéed pancetta, garlic, vodka tomato cream sauce \$25 gfo

### • 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

★ **SPECIALS: PESCE DEL GIORNO / CIOPPINO / OSSO BUCO / LAMB CHOPS / VEAL CHOPS** (Mkt price, limited availability)

### • Pizza •

#### Rosse

cauliflower crust +\$6

**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 9/ 12/ 36  
Benvolio Pinot Grigio Friuli DOC, It 9/ 12/ 36  
Italo Cescon Pinot Grigio Veneto IGT, It 12/ 16/ 48  
Walnut Block Sauvignon Blanc Marlborough, Nz 11/ 14/ 44  
Emmolo Sauvignon Blanc Napa, Ca 11/ 14/ 44  
Banfi 'La Pettegola' Vermentino Toscana IGT, It 12/ 16/ 48  
Sean Minor Chardonnay Central Coast, Ca 10/ 13/ 40  
Antinori Bramito del Cervo Chardonnay Umbria IGT, It 12/ 16/ 48  
Stuhlmuller Chardonnay, Alexander Valley, Ca 13/ 17/ 52

### *Rosso*

Carletto Montepulciano d'Abruzzo, It 11/ 14/ 44  
Poggiotondo Sangiovese Toscana IGT, It 10/ 13/ 40  
'18 Antonelli San Marco Montefalco Rosso,DOC It 12/ 16/ 48  
Tommasi Valpolicella Classico Superiore DOC, It 13/ 17/ 52  
Paitin 'Langhe' Nebbiolo - Starda DOC, It 13/ 17/ 52  
Michele Chiarlo Le Orme Barbera d'Asti DOCG, It 13/ 17/ 52  
'18 Villa Puccini Chianti Reserva DOCG, It 13/ 17/ 52  
Fannti Poggio Torto Super Tuscan IGT, It 15/ 20/ 60  
Piattelli Reserva Malbec-Tannat Cafayate, Argentina 11/ 14/ 44  
Lyric Pinot Noir Santa Barbara County, Ca 13/ 17/ 52  
Butler Hill Pinot Noir Willamette Valley, Or 15/ 20/ 60  
OZV Old Vine Zinfandel Lodi, Ca 12/ 16/ 48  
Gainey Vineyard Merlot Santa Ynez Valley, Ca 12/ 16/ 48  
'18 Borne of Fire Cabernet Columbia Valley, Wa 12/ 16/ 48  
Juggernaut Cabernet Alexander Valley, Ca 14/ 18/ 56  
Chappeller Mtn Cuvee Cabernet Blend Napa, Ca 16/ 21/ 64  
Far Niente Post & Beam Cabernet Napa, Ca 24/ 32/ 96

### *Rose*

Tormaresca Calafuria Pugila IGT 12/ 16/ 48

### *Sparkling*

Michele Chiarlo Nivole Moscato d'Asti DOCG, It 9 / 42  
NV Ruffino Prosecco DOC, It 9 / 42  
Ruffino Rose Prosecco DOC, It 10 / 48  
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 \$120  
NV Ruinhart Rose, Fr \$169  
NV Krug Grand Cuvee Brut Champagne, Fr \$380  
'12 Dom Perignon Brut Champagne, Fr \$475

### *Italy*

'23 Scarpetta Pinot Grigio Delle Venezie IGT \$40  
'21 Terlato Pinot Grigio Friuli Coli Orientali \$48  
'21 Broglia 'La Meirana Gavi di Gavi DOCG \$52  
'20 Alois Lageder Pinot Grigio Dolomiti IGT \$54  
'22 Jerman Pinot Grigio, Venezia \$60  
'20 Feudi di San Gregorio Greco di Tufo \$60  
'21 Vietti Roero Arneis DOCG \$62  
'20 Cabreo 'La Pierta' Chardonnay Toscana \$76

### *Chardonnay*

'21 Hanna Russian River, Ca \$48  
'22 Sonoma Cutrer Russian River, Ca \$52  
'22 Stags Leap Napa, Ca \$60  
'21 Flowers Sonoma Coast, Ca \$64  
'21 Camille & Laurent Schaller Chablis Burgundy, Fr \$64  
'21 ZD Chardonnay Napa, Ca \$68  
'19 Grgich Hills Napa, Ca \$72  
'22 Rombauer Napa, Ca \$85  
'20 Paul Hobbs Russian River, Ca \$88  
'21 Far Niente Napa, Ca \$92  
'21 Chateau Montelena Napa, Ca \$150

### *Rose*

'21 Diora La Belle Fete Rose of Pinot Noir Monterey, Ca \$40  
'21 Il Poggione Brancato Rose IGT, It \$46  
'22 Rumors Cotes de Provence Rose, Fr \$48

### *Other Whites*

'22 Jules Taylor SB Marlborough, NZ \$40  
'20 Craggy Range SB Marlborough, NZ \$52  
'19 Stags Leap Viognier Napa, Ca \$59  
'22 Georges Pauchon Sancerre Loire, Fr \$62  
'22 Cloudy Bay SB Marlborough, Nz \$68  
'22 Quintessa Illumination SB Napa, Ca \$72  
'22 Darioush Viognier Napa, Ca \$130

## • BOTTIGLIA ROSSO •

### *Rosso*

'18 Antonelli San Marco Montefalco Rosso DOC \$48  
'18 Masi Serego Alghieri Possessioni Rosso del Veronese IGT \$52  
'21 Banfi Rosso di Montalcino DOC \$60  
'18 Terra Rossa Rosso di Montalcino DOC \$68

### *Tuscany - Chianti*

'18 Villa Puccini Chianti Reserva DOCG \$52  
'19 Carpineto Chianti Classico DOCG \$65  
'20 San Felice 'Il Grigio' Chianti Classico Riserva DOCG \$68  
'17 Basilica San Martino Chianti Classico Gran Selezione DOCG \$80

### *Tuscany - Montalcino*

'17 La Palazzetta Brunello di Montalcino DOCG \$85  
'18 Eremvs Brunello di Montalcino DOCG \$99  
'18 Col di Orcia Brunello DOCG \$115  
'19 Argiano Brunello di Montalcino DOCG \$120  
'17 San Felice Campogiovanni Brunello di Montalcino DOCG \$125  
'16 Val di Suga Brunello di Montalcino DOCG \$130  
'13 Fanti 'Valloccchio' Brunello DOCG \$132  
'15 Terra Rossa "Riserva" Brunello DOCG \$140  
'18 Casanova di Neri Brunello DOCG \$142  
'18 Banfi Brunello DOCG \$185  
'18 Casanova di Neri Tenuta Nuovo Brunello DOCG \$202  
'15 Banfi Brunello Riserva Poggio All Oro DOCG \$300

### *Tuscany - Super Tuscan*

'19 Le Pupille Pian di Fiora Riserva DOCG \$60  
'16 Basilica del Cortaccio Cabernet Sauvignon IGT \$65  
'20 Luce della Vite 'Lucente' IGT \$75  
'18 Carpineto Vino Nobile di Montepulciano DOCG\$78  
'21 Tenuta Ornellaia 'Le Volte' IGT \$80  
'21 Passi di Orma Bolgheri DOC \$86  
'16 Carpineto 'Farnito' IGT \$88  
'21 Montepeloso 'Eneco' IGT \$92  
'20 Aia Vecchia Sor Ugo Bolgheri DOC \$99  
'19 Banfi Summus IGT \$125  
'17 Frescobaldi Mormoreto IGT\$180  
'20 Antinori Tignanello IGT \$260  
'20 Ornellaia Bolgheri DOC \$399  
'18 Tenuta San Guigo Sassicaia Bolgheri DOC \$450

### *Veneto*

'19 Tommasi Valpolicella Ripasso DOC \$64  
'16 Acinum Valpolicella Ripasso DOC \$78  
'16 Cesari 'Jema' Corvina IGT \$88  
'19 Farina Amarone Classico DOCG \$99  
'18 Cesari Amarone Classico DOCG \$135  
'19 Allegrini Amarone Classico DOCG \$145  
'17 Zenato Amarone Classico DOCG \$162  
'16 Cesari 'Il Bosco' Amarone DOC \$205

### *Piemonte*

'19 Paitin Langhe Nebbiolo - Starda DOC \$52  
'18 Stefano Farina Dolcetto di Diano d'Alba DOCG \$56  
'20 Vietti 'Perbacco' Langhe Nebbiolo DOC \$65  
'20 Luigi Einaudi Dolcetto di Dogliani DOCG \$66  
'17 Piatin Barbera d'Alba Superiore Campolive DOC \$68  
'19 Ca'Viola 'Bricher' Barbera d'Alba DOC \$70  
'14 Luigi Voghera Barbaresco DOCG \$75  
'18 Luigi Voghera Barbaresco 'Basarin' DOCG \$80  
'19 Castello di Neive Barbaresco DOCG \$84  
'18 Ronchi Barbaresco DOCG \$88  
'19 Cantine Povero 'Poire' Borolo DOCG \$110  
'16 Stefano Farina Barolo DOCG \$95  
'18 Ca'Viola Caviot Barolo DOCG \$110  
'18 Palladino 'Serralunga' Barolo DOCG \$120  
'18 Vietti 'Castiglione' Barolo DOCG \$145  
'15 Monchiero 'Montanello' Barolo Riserva DOCG \$150  
'17 Gaja Dagromis Barolo DOCG \$250  
'11 Borgogno 'Cannubi' Barolo DOCG \$300  
'15 Gaja "Costa Russi" Barbaresco DOCG \$900

### *Other Italy/Portugal/Spain*

'15 Calabretta Nerello Mascalese Vigne Vecchie, It IGT \$52  
'18 Fontanavecchia Aglianico del Tburno, It DOC \$56  
'20 Umberto Cesari Sangiovese Riserva Romagna, It DOC \$70  
'19 Spelt Montepulciano D'Abruzzo Riserva, It \$72  
'17 Paolo e Carlo Primitivo di Manduria Reserva, It DOC \$72  
'15 Colpetrone Montefalco Sagrantino, It DOCG \$72  
'20 Planeta Etna Rosso, It DOC \$86

'20 Fitapreta Antonio Macanita Alenjo, Portugal \$70

'19 Descendientes de Jose Palacios - Petalos de Bierzo, Mencia, Spain \$65  
'17 La Capilla Crianza Ribera Del Duero, Tempranillo, Spain \$68  
'17 Alvaro Palacios Les Terrasses, Priorat, Spain \$94  
'16 Ramirez de la Piscina Reserva Rioja, Spain \$98

### *Pinot Noir*

'23 Lyric Pinot Noir Santa Barbara County, Ca\$52  
'22 Butler Hill Pinot Noir Willamette Valley, Or \$60  
'21 LOLA Russian River Valley, Ca \$64  
'21 Belle Glos Las Alturas Monterey County, Ca \$75  
'22 Cristom Mt Jefferson Cuvee Willamette Valley, Or \$80  
'21 Patricia Green Chehalem Mt. Willamette Valley, Or, \$85  
'20 Paul O'Brien Pinot Noir Willamette Valley, Or \$90  
'22 Sokol Blosser Kalita Vineyard Yamhill-Carlton, Or \$99  
'22 Flowers Pinot Noir Sonoma Coast, Ca \$105  
'22 Enroute Russian River Valley, Ca \$115  
'19 Merry Edwards Sonoma Coast, Ca \$120  
'19 Toil Pinot Noir Willamette Valley, Or \$126  
'21 Sea Smoke Southing Sta. Rita Hills, Ca \$150  
'21 Sea Smoke Ten Sta. Rita Hills, Ca \$200

### *Cabernet Sauvignon*

'21 Obsidian Ridge Lake County, Ca \$60  
'22 Hourglass HGIII Cabernet Blend Napa, Ca \$72  
'21 Quilt Napa, Ca \$80  
'19 Chateau Boutisse Saint-Emilion Bordeaux, Fr \$82  
'19 Vinyard 29 Cru Napa, Ca \$ 92  
'21 Venge Silencieux Napa, Ca \$96  
'20 Whitehall Lane Napa, Ca \$99  
'18 Hoopes Cabernet Sauvignon Napa Valley, Ca \$100  
'19 Hall Napa, Ca \$102  
'21 Faust Napa, Ca \$110  
'20 Darioush Caravan Cabernet Blend Napa, Ca \$115  
'21 Groth Napa, Ca \$118  
'21 Caymus California Cab, Ca \$125  
'18 Grgich Hills Napa, Ca \$134  
'20 Cakebread Cellars Napa, Ca \$140  
'21 O'Shaughnessy Napa, Ca \$155  
'20 Stag's Leap Cabernet Artemis Napa, Ca \$160  
'16 Miner The Oracle Cabernet Blend Napa, Ca \$160  
'21 Krupp Bros Cabernet Sauvignon (Stagecoach) Napa, Ca \$172  
'20 Silver Oak Alexander Valley, Ca \$180  
'19 Shafer One Point Five Stags Leap District, Ca \$188  
'17 Beringer "Steinhauer Ranch" Howell Mountain, Ca \$190  
'17 Ladera Reserve Howell Mountain, Napa, Ca \$265  
'19 Chimney Rock Stags Leap District, Ca \$192  
'21 Caymus Napa, Ca 750ml / 1L \$180 / \$200  
'19 Paradigm Oakville Napa, Ca \$210  
'20 Far Niente Napa, Ca \$270  
'19 Caymus 'Special Selection' Cabernet, Napa, Ca \$270  
'18 Palmaz Vineyards Napa, Ca \$330  
'19 Continuum Red Blend Napa, Ca \$330  
'19 Darioush Cabernet Napa, Ca \$340  
'19 Colgin Jubilation Bordeaux Red Blend Napa, Ca \$390  
'18 Harlan "The Mascot" Napa, Ca \$400  
'18 Quintessa Red Blend Rutherford, Napa, Ca \$400  
'19 Opus One Napa, Ca \$428

### *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, Syrah, Fr \$66  
'20 Emmolo Merlot Napa, Ca \$68  
'21 Goosecross Proprietary Red Blend. Napa, Ca \$76  
'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  
'20 J.L Chave Selection "Farconnet" Hermitage, Syrah, Rhone, Fr \$180

## • 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  
Lagunitas IPA \$7.5  
Bud Light \$6.5