



## STACKS TO SHARE

- SEA SALT & HERB FRIED CALAMARI 17**  
Lemon-Roasted Red Pepper Coulis, Aji Amarillo Aioli & Garlic Shavings
- ☞ **CARAMELIZED SPANISH OCTOPUS 21**  
Smoked Pepper Vinaigrette, Arugula, Garlic - White Bean Salad & Chili Oil Espuma
- ☞ **SEARED JUMBO DIVER SCALLOPS\* 21**  
Blueberry Foam, Agrodolce Blueberries, Cabernet Reduction, Cherry Wood Smoke & Pea Tendrils
- ☞ **LAMB CARPACCIO\* 19**  
Arugula, Onion Jam, Shaved Reggiano & Boursin
- ☞ **NEW ORLEANS HOT POT 18**  
Clams, Mussels, Shrimp & Andouille Sausage in a Spicy Tomato Creole Broth
- TRUFFLE-SCENTED TUNA TARTARE\* 19**  
Truffle-Demi, Crispy Shallots, Chives, Cucumber, Shaved Truffles & Air Bread
- TOS DUET\* 23**  
2oz Seared Foie Gras, One Sea Scallop, Beach Mushrooms, Demi-Glace, Pea Tendrils & Huckleberry Jam

## SOUPS & SALADS

- CHEF'S SOUP OF THE DAY M.P.**
- SHE-CRAB SOUP 13**  
Blue Crab Bisque, Crème Fraîche & Chives
- TUNA NIÇOISE 17**  
2oz Grilled Tuna, Arugula, Watercress, Haricot Verts, Cured Egg Yolk Shaved, Grape Tomatoes, Smoked Tomato Purée, Olive Salad, Herbed Baby Potatoes, Dijon Vinaigrette & Air Bread
- ☞ **TOS HOUSE SALAD 14**  
Roasted Beets, Mint-Strawberries, Tangerine & Beet Vinaigrette, Frisée, Arugula, Pumpkin Seeds, and Crumbled Goat Cheese
- CAESAR SALAD 14**  
Baby Romaine Lettuce, Brioche Croutons, Parmesan Crisp & House Caesar Dressing
- ☞ **MISO GINGER GREENS 14**  
Baby Watercress, Romaine, Cabbage, Cucumber, Avocado, Red Onion, Carrot, Almonds & Miso Ginger Dressing
- ☞ **SEAWEED SALAD 6**  
Ogo & Wakame, Fresh Cucumber

## SUSHI BAR

- HAWAIIAN AHI POKE\* 16**  
Tuna, Sticky Rice, Avocado, Pineapple, Jalapeño, Seaweed Salad & Soy Glaze
- HAMACHI CRUDO\* 21**  
Thin-Sliced Hamachi Sashimi, Ponzu Sauce, Sprout Salad & Yuzu-Shiso Sorbet
- THE CRUNCH ROLL\* 23**  
Spicy Tuna, Spicy Crab, Asparagus, Cream Cheese, Panko-Fried, Aji Amerillo Aioli, Kabayaki Sauce & Scallions
- ☞ **THE FUNKY BUDDHA ROLL\* 24**  
Crab, Avocado, Cucumber - Inside Tuna, Salmon, Hamachi - Outside Spicy Red Pepper Curry Vinaigrette
- ITCHIBAN SUSHI ROLL\* 24**  
Shrimp Tempura, Crab, Cucumber - Inside Tuna, Avocado, Tobiko & Itchiban Sauce - Outside
- ☞ **JAPANESE VEGETABLE ROLL 19**  
Yamagobo, Kampyo, Cucumber & Asparagus - Inside Avocado, Sesame & Spicy GF Soy, Sambal Glaze - Outside
- SURF & TURF ROLL\* 28**  
Fresh Maine Lobster & Blue Crab, Asparagus - Inside Prime Beef Carpaccio, Micro Herbs, Yum Yum & Tonkatsu Sauce - Outside
- ☞ **FIRECRACKER ROLL\* 19**  
Spicy Tuna, Spicy Crab, Cucumber, Avocado, Spicy Aioli, Tobiko, Jalapeño & Sriracha
- J.B. ROLL\* 15**  
Smoked Salmon, Cream Cheese, Scallions, Kabayaki Sauce, and Everything Bagel Crust
- ☞ **TUNA TUNA TANGO ROLL\* 18**  
Inside - Hamachi, Jalapeño, Cucumber  
Outside - Tuna, Avocado & Thai Sweet Chili Sauce
- ☞ **THE MARCO ISLANDER ROLL\* 16**  
"A.K.A. THE BETTER CALI"  
Blue Crab, Avocado, Cucumber, Sesame & Tobiko
- THE DRAGON ROLL\* 24**  
Shrimp Tempura, Asparagus, Spicy Blue Crab & Cream Cheese, Avocado, Shredded Crab Stick, Crispy Beet Strings, Spicy Aioli & Kabayaki Sauce

## THE OYSTER & RAW BAR

- ☞ **OYSTERS & CLAMS - SEASONAL\* - M.P.**  
The Oyster Society Offers Daily Selections of Cold-Water Seasonal Oysters and Clams  
Please Ask Your Server For Daily Offerings
- ☞ **CHEF'S DOZEN\* 40**  
Chef's Daily Selection of 4 Oyster Varietals "3 Per" Accompanied with Daily Unique Sauces.
- BAKED OYSTER PLATTER 18**  
(2)CASINO - Garlic, Bacon, Red Peppers & Cheese  
(2)ROCKEFELLER - Spinach, Bacon, Onion & Pernod Cream  
(2)SPANIARD - Chorizo, Herbs & Manchego Cheese
- ☞ **(4) JUMBO WILD SHRIMP 19**  
Wild-Caught White Shrimp  
Chilled w/ Cocktail Sauce
- SOCIETY SUSHI PLATTER\* 65**  
Tuna, Hamachi & Salmon Sashimi, Firecracker Roll, Dragon Roll & Hawaiian Ahi Poke
- ☞ **THE OCEANIC PLATTER\* 180**  
Dozen Clams & Dozen Oysters on the Half-Shell, Steamed 1 1/2Lb Lobster, 8 Key West Shrimp, 1 1/4 Lb King Crab & Hawaiian Ahi Poke
- TOS CAVIAR SERVICE\* M.P.**  
1oz Caviar Selection of the Day.  
House Crème Fraîche, Accoutrements "Chopped - Egg, Shallots, Chives & Capers," & French Blini

## Chef's specialties

ADD SOUP, CAESAR OR SEASONAL SALAD \$8

- ☞ **GRILLED KEY WEST SHRIMP 29**  
Large Wild Shrimp, Red Pepper Curry Sauce, Saffron-Chorizo Rice & Grilled Asparagus
- ☞ **PISTACHIO CHILEAN SEA BASS 40**  
Tuscan Bean & Shrimp Ragout, Broken Olive Oil & Basil Purée
- COQ AU VIN 29**  
Roasted & Braised Chicken Thighs, Cipollini Onion, Wild Mushrooms, Baby Carrots, Thyme, Roasted Marble Potatoes, Bacon & Red Wine Demi
- THE SOCIETY SCAMPI 39**  
King Crab & Shrimp, Thai Basil Pesto, Garlic & Oil, Linguine, Spinach, Parmesan & Botarga
- CHAR SIU SNAPPER 37**  
Local Snapper, Chinese BBQ Sauce, Sesame, Hoisin Vegetable Stir-Fry & Sticky Rice
- MOROCCAN LAMB SHANK 37**  
Braised Moroccan Spiced Lamb Shank, Roasted Vegetables, Sun-dried Tomato Cous Cous & Lamb Jus
- ☞ **LOBSTER THERMIDOR MP**  
Blue Crab & Lobster Meat, Peppers, Herbs, Onions & Parmesan Cheese in a Sherry Cream. Boursin Mashed Potatoes & Asparagus
- ☞ **POTATO-ENCRUSTED GROUPEL 38**  
Roasted Marble Potatoes, Haricot Verts & Pan Piccata Sauce
- ☞ **'PIER 39" CIOPPINO 39**  
Clams, Mussels, Shrimp, Crab, Fish, Scallop & Squid in a Roasted Tomato Broth
- SEARED DIVER SCALLOPS\* 38**  
Butternut Squash & Mascarpone Ravioli, Toasted Pecans, Sage, Carrot & Beet Purée, Vanilla Bean Beurre Blanc
- ☞ **SEA SALT & ASH TUNA "RARE"\* 39**  
Shrimp-Forbidden Black Rice, Red Curry Vinaigrette & Mixed Melon Rind Slaw
- ☞ **PRIME NY. STRIP STEAK\* 58**  
16oz House-Cut Prime NY Strip Steak, Boursin Mashed Potatoes, Broccolini, Black Garlic Aioli, Roasted Cipollini Purée & Sherry Peppercorn Sauce
- LAND & SEA\* 50**  
Butter Poached King Crab, 6oz Filet Mignon, Dauphinoise Potatoes, Wild Forest Mushrooms, Pickled Mustard Seed & Demi-Glace
- ☞ **SALMON OSCAR\* 35**  
Blue Crab Stuffed Faroe Island Salmon, Boursin Mashed Potatoes, Grilled Asparagus & Béarnaise Foam

## FRESH & SIMPLE

### Fresh Cut Daily

AVAILABLE: SEARED, GRILLED, OR BLACKENED  
- FINISHED WITH OLIVE OIL AND SEA SALT

- ☞ **THE DAILY CATCH M.P.**  
Chef's selection of fish of the day
- ☞ **WILD FLORIDA GROUPEL 32**  
8oz Line Caught Florida
- ☞ **FLORIDA SNAPPER 31**  
9-10oz Line Caught / Species Vary. Based on best quality available
- ☞ **FAROE ISLAND SALMON\* 29**  
7oz Sustainable Farm Raised in Faroe Islands
- ☞ **YELLOWFIN TUNA\* 33**  
7oz Line Caught Atlantic
- ☞ **CHILEAN SEA BASS M.P.**  
8oz Line Caught Deep Water Arctic
- ☞ **ULTIMATE KING CRAB M.P.**  
12oz Alaskan King Crab Meat De-Shelled, Butter Poached
- ☞ **U-10 JUMBO DIVER SCALLOPS 32**  
(4) Seared or Grilled / North Eastern Atlantic
- ☞ **TWIN MAINE LOBSTER TAILS 44**  
Two 6oz Lobster Tails Broiled

### In or Out of the Shell

### From Dry Ground

- ☞ **RESERVE 6OZ FILET MIGNON\* 34**
- ☞ **16OZ PRIME NY. STRIP STEAK\* 52**
- ☞ **18OZ PRIME DELMONICO\* 54**  
"Boneless Ribeye"

## Upgrades

SEARED HUDSON VALLEY  
FOIE GRAS 2oz 21

6oz MAINE LOBSTER TAIL\* 21

BUTTER-POACHED KING CRAB MEAT\* 4oz 25

SHAVED TRUFFLES  
'SEASONAL VARIETIES' M.P.

OSCAR-STYLE BLUE CRAB  
& BÉARNAISE FOAM 10

## SAUCES \$3

- ☞ **BÉARNAISE FOAM - TARRAGON HOLLANDAISE SAUCE**
- ☞ **BEURRE MONTE - LEMON BUTTER**
- ☞ **VANILLA BEAN BEURRE BLANC - VANILLA & BUTTER**
- ☞ **PAN PICCATA SAUCE - CAPERS, LEMON CREAM SAUCE**
- ☞ **DEMI-GLACE - VEAL REDUCTION**
- ☞ **SPICED CABERNET REDUCTION**
- ☞ **SHERRY PEPPERCORN**

## SIDES

- VEGETABLE STIR-FRY & HOISIN GLAZE (SEASONAL) 10**
- LINGUINE POMODORO - TOMATO & BASIL 8**
- LOBSTER, CRAB & GNOCCHI CASSEROLE - TRUFFLE PARMESAN FONDUE 21**
- ☞ **GRILLED ASPARAGUS - BÉARNAISE FOAM 8**
- ☞ **BOURSIN MASHED POTATOES 8**
- ☞ **ROASTED MUSHROOMS, CIPOLLINI ONIONS & SMOKED BACON 10**
- ☞ **BUTTERNUT SQUASH RISOTTO - SAGE, PUMPKIN SEED OIL & PARMESAN 12**
- ☞ **COCONUT SCENTED RICE - COCONUT MILK, CILANTRO & LEMONGRASS 7**
- ☞ **ROASTED MARBLE POTATOES - GOLDEN BABY POTATOES, OLIVE OIL & HERBS DE PROVENCE 8**
- ☞ **DAUPHINOISE POTATOES - CREAM, SHALLOTS & CHEESE 9**
- ☞ **SAUTÉED SPINACH & ARTICHOKES - GARLIC & OIL 11**

**THE CLASSICS**

**MAI TAI 1944**

J.M. Rum Agricole, Rum, Gosling's Float, Lime, Ferrand Dry Curaçao, Orgeat, Pineapple Cordial

**LION'S TAIL\***

Old Forester Bourbon, Lemon Juice, St. Elizabeth Allspices, Eggs White, Angostura Bitters

**PISCO SOUR\***

Barsol Pisco, Lemon Juice, Egg White, Syrup, Floral Aromas

**SAZERAC**

Redemption Rye, Absinthe Mist, Sugar, Peychaud's Bitters, Orange, Ice Block

**REMEMBER THE MAINE**

WhistlePig 6 Rye, Martini & Rossi Sweet Vermouth, Cherry Heering, Absinthe

**OUR COCKTAIL DEN**

**ANITA'S SUNSET**

Tito's Vodka, T.O.S. Mix, Grapefruit Bitters, Lemon Juice, Champagne

**BLOODY ORANGE MARGARITA**

Lunazul Tequila, Lime Juice, Homemade Spiced Blood Orange Cordial

**BLACK WALNUT OLD FASHIONED**

Redemption Rye, St. Elizabeth Allspice, Maple Syrup, Black Walnut Bitters, Ice Block

**SOCIAL CRUSTA**

Camus Cognac, Solerno Blood Orange, Luxardo Maraschino, Lemon Juice, Champagne

**SIMPLE JOY**

Absolut Mandrin, House Grapefruit Cordial, St. Germain, Aperol, Lemon Juice, Angostura Bitters

**THE FIELD\***

Jasmine Green Tea Aviation Gin, Lavender and Rose Syrup, St. Germain, Egg White, Rose Buds

**SEASONAL INSPIRED**

**G.E.T.**

Beefeater Gin, House Orange & Coriander Cordial, Lemon Juice, Grapefruit Bitter, Elderflower Tonic

**KENTUCKY BLUSHES**

Old Forester Bourbon, House Pomegranate Cordial, Lemon, Ginger Beer, Angostura Bitters

**TOS HOUSE PUNCH**

Blume Marillen Apricot Eau de Vie, Leopold Apple & Peach Brandy, Giffard Crème de Peche, Luxardo Lemon Juice

**OAXACA SPRITZER**

Lunazul Tequila, Vida Mezcal, Aperol, Falernum, Lime, Orgeat, Ango Absinthe, Grapefruit Soda

**HAND-SHAKEN PINAPPLE DAQUIRI**

Plantation Pineapple Infused Rum, Lime Juice, Vanilla Pineapple Cordial

**DRAFT**

- BUD LIGHT** (St. Louis, MO) 4.2%
- STELLA ARTOIS** (Belgium - Pilsner) 5.2%
- YUENGLING** (Pennsylvania - Lager) 4.5%
- LOCAL DRAFT OF THE MONTH** (ask your server)
- REEF DONKEY APA** (Tampa, FL - American Pale Ale) 5.5%
- DRAFT OF THE MONTH** (ask your server)

- CORONA LIGHT**
- HEINEKEN**
- MICHELOB ULTRA**
- LAGUNITAS IPA**
- ISLAMORADA ALE (ISLAMORADA)**
- WOODCHUCK AMBER CIDER (GLUTEN FREE)**

- BUDWEISER**
- BUD LIGHT**
- MILLER LITE**
- BECK'S (NA)**
- CORONA**

**BOTTLES**

**CHAMPAGNE + SPARKLING**

- 001 FRANÇOIS MONTAND BRUT** 10  
*Blanc de Blancs, France (187ml)*
- 002 ZARDETTO PROSECCO BRUT** 12  
*Veneto (187ml)*
- 003 MOÛT & CHANDON BRUT** 25  
*Champagne (187ml)*
- 004 VEUVE CLICQUOT** 60  
*Yellow Label, Champagne, France (half bottle)*
- 005 SCHRAMSBERG VINEYARDS** 80  
*Blanc de Blancs, California*
- 006 PERRIER-JOUÛT** 170  
*Blason Rosé Brut, Champagne, France*
- 007 DRAPPIER** 90  
*Carte D'or, Champagne, France*
- 008 LOUIS ROEDERER CRISTAL** 370  
*Champagne, France*
- 009 JACQUESSON** 120  
*Extra Cuvée Brut 738, Champagne, France*
- 010 CHARLES LAFITTE** 10 38  
*Rosé Prestige, France*
- 011 SZIGETI, GUSTAV KLIMT** 60  
*Sekt Brut Blanc de Blancs, Burgenland, Austria*

**CHARDONNAY**

- 020 TRAMIN** 10 38  
*Südtirol Alto Adige, Italy, 2018/19*
- 021 CROSSBARN** 16 62  
*Sonoma Coast, CA, 2018/19*
- 023 CHARLES KRUG** 13 50  
*Carneros, California, 2018/19*
- 024 DOMAINE LOUIS MOREAU** 15 58  
*Petit Chablis, FR, 2019/20*
- 027 ROCHIOLI** 118  
*Russian River, CA, 2018/19*
- 028 FAILLA** 104  
*Chuy Vineyard, Sonoma, CA, 2017/18*
- 029 DOMAINE DROUHIN-VAUDON** 87  
*Chablis 1er Cru, Vaudon, FR, 2017/18*
- 030 LAURENT COGNARD** 85  
*Château De Buxy Montagny 1er Cru Les Bassets, FR, 2017/18*
- 031 JOSEPH DROUHIN** 72  
*Pouilly-Fuissé, FR, 2018/19*
- 032 MINER FAMILY** 57  
*Napa, CA, 2018/19*
- 033 ROMBAUER** 89  
*Carneros, Sonoma, CA, 2019/20*

**ROSÉ**

- 040 LACRIMAROSA** 46  
*Mastroberardino, Campania, 2019/20*
- 041 LE FIGUIER** 10 38  
*Provence, France, 2019/20*
- 042 CHÂTEAU LA GORDONNE** 55  
*Provence, La Chapelle, France, 2019/20*
- 043 WOLFFER ESTATE** 46  
*Long Island, NY, 2019/20*

**SAUVIGNON BLANC**

- 050 DOMAINE HUBERT BROCHARD** 16 62  
*Sancerre, Loire Valley, FR, 2019/20*
- 051 JERMAN** 12 46  
*Friuli-Venezia Giulia Italy, 2016/17*
- 052 OYSTER BAY** 10 38  
*Marlborough, New Zealand, 2019/20*
- 054 CLOUDY BAY** 68  
*Marlborough, New Zealand, 2020/21*
- 055 CAKEBREAD** 70  
*Napa, CA, 2019/20*
- 057 REGIS MINET** 66  
*Pouilly-Fumé, Loire Valley, FR, 2019/20*

**AROMATIC WHITES**

- 061 RIESLING** 65  
*Stadt Krems, Grillenparz Reserve, Austria, 2015/16*
- 062 RIESLING** 11 42  
*Chateau Ste. Michelle, Columbia Valley, 2017/18*
- 063 GRÜNER VELTLINER** 55  
*Prager, Wachau, Austria, 2018/19*
- 065 VIOGNIER** 46  
*Miner Family, CA, 2018/19*
- 066 ALBARINO** 12 46  
*Pazo Das Bruxas, Rias Baixas, Spain, 2018/19*
- 067 ASSYRTIKO** 65  
*Argyros, Santorini, Greece, 2018/19*
- 068 GEWÜRZTRAMINER** 11 45  
*Maison Willm, Alsace, France, 2017/18*
- 069 WHITE BLEND** 55  
*Anima Negra, Quíbia, Mallorca, Spain, 2018/19*

**ITALIAN WHITES**

- 070 PINOT GRIGIO** 10 38  
*Tiefenbrunner, Alto Adige, 2018/19*
- 071 PINOT GRIGIO** 15 55  
*Livio Felluga, Friuli, 2018/19*
- 073 LANGHE ARNEIS** 56  
*Damilano, Piedmont, 2019/20*
- 075 SOAVE CLASSICO** 42  
*Suavia, Veneto, 2018/19*
- 076 VERMENTINO** 12 44  
*Argiolas, Costamolino, Sardegna, 2019/20*
- 077 FIANO DI AVELLINO** 49  
*Radici, Mastroberardino, Campania, 2019/20*
- 078 PECORINO** 48  
*Ferzo, Terre di Chieti, Abruzzo, 2018/19*

**PINOT NOIR + BURGUNDY**

- 100 BELLE GLOS** 18 70  
*Las Alturas, Santa Lucia Highlands, Wagner Family, 2018/19*
- 101 ERATH** 12 44  
*Resplendent, Oregon, 2018/19*
- 102 CRISTOM** 70  
*Mt. Jefferson, Willamette Valley, Oregon, 2018/19*
- 104 PONZI RESERVE** 110  
*Chehalem Mountains, Oregon, 2016/17*
- 105 FAILLA** 72  
*Sonoma Coast, California, 2018/19*
- 106 DUTTON ESTATE** 65  
*Karmen Isabella Vyd, Russian River, CA, 2015/16*
- 107 OCCIDENTAL WINES** 115  
*Sonoma Coast, CA, 2017/18*
- 108 PATZ & HALL** 75  
*Sonoma Coast, CA, 2016/17*
- 109 SANFORD** 75  
*St. Rita Hills, CA, 2017/18*
- 110 JOSEPH DROUHIN** 125  
*Côte de Nuits, France, 2016/17*
- 111 DOMAINE CHANZY** 16 62  
*Bourgogne, Les Fortunés, FR, 2018/19*
- 112 CHÂTEAU DE BEAUREGARD** 60  
*Morgon Grand Cras, Beaujolais, France, 2017/18*

*We are all mortal until the first kiss  
and the second glass of wine.*

*- Eduardo Galeano, Uruguayan Journalist*

**BORDEAUX**

- 201 CHÂTEAU LAPLAGNOTTE-BELLEVUE** 75  
*Saint Emilion Grand Cru, France, 2017/18*
- 202 SEGLA** 102  
*2nd Wine Rauzan-Ségla, Margaux, France, 2015/16*
- 204 CHÂTEAU PEYMARTIN** 90  
*Saint-Julien, France, 2015/16*
- 205 CHÂTEAU DE PARENCHÈRE** 46  
*Bordeaux Supérieur, France, 2017/18*
- 206 CLOS BEAUREGARD** 105  
*Pomerol, France, 2012/15/16*

**ITALIAN REDS**

- 300 BARBERA D'ASTI** 45  
*Pico Maccario, Piemonte, 2017/18*
- 302 NEBBIOLO** 58  
*Langhe, Vietti "Perbacco", Piemonte, 2017/18*
- 303 BAROLO** 92  
*Damilano, Le Cinque Vigne, Piemonte, 2014/15*
- 304 BARBARESCO** 75  
*Castello di Neive, Piemonte, 2015/16*
- 305 CHIANTI CLASSICO GRAN SELEZIONE** 95  
*Badia A Passignano, Antinori, Tuscany, 2016/17*
- 306 CHIANTI CLASSICO** 12 44  
*Castello Di Bossi, Tuscany, 2016/17*
- 307 BRUNELLO DI MONTALCINO** 90  
*Castiglione Del Bosco, Tuscany, 2015/16*
- 308 BRUNELLO DI MONTALCINO** 165  
*Altesino Montosoli, Tuscany, 2014/15*
- 309 SUPER TUSCAN** 165  
*Tua Rita, Giusto dei Notri, Tuscany, 2016/17*
- 310 SUPER TUSCAN** 16 62  
*Antinori, Il Bruciato, Tuscany, 2016/17*
- 311 VALPOLICELLA RIPASSO** 60  
*Secondo Marco, Veneto, 2014/15*
- 312 CERASUOLO DI VITTORIA** 51  
*Planeta, Sicily, 2016/17*
- 313 ETNA ROSSO** 57  
*Pietradolce, Sicily, 2017/18*

**INTERESTING REDS**

- 400 RIOJA** 13 50  
*Finca Valpiedra, Cantos de Valpiedra, Spain, 2015/16*
- 401 DELILLE D2** 72  
*Columbia Valley, Washington, 2016/17*
- 402 DOMAINE DE LA JANASSE** 57  
*Côtes du Rhône, d'Argile, FR, 2017/18*
- 403 CHATEAU ST. COSME** 105  
*Châteauneuf-du-Pape, Rhône, FR, 2017/18*
- 404 DOURO** 48  
*Manoella Tinto, Portugal, 2018/19*
- 500 MERLOT** 10 38  
*Seven Falls, Wahluke Slope Washington, 2018/19*
- 503 SHIRAZ** 86  
*E&E Black Pepper, Barossa Valley, Australia, 2016/17*
- 504 MALBEC** 10 38  
*Graffigna Centenario, Argentina, 2018/19*
- 505 ZINFANDEL** 38  
*Grayson Cellars, CA, 2018/19*
- 506 CABERNET FRANC** 56  
*Lang & Reed, North Coast, CA, 2016/17*

**CABERNET + BLEND**

- 600 JUSTIN** 16 62  
*Paso Robles, CA, 2018/19*
- 601 WENTE** 11 42  
*Livermore Valley, CA, 2017/18*
- 602 HANNA WINERY** 72  
*Alexander Valley, CA 2015/16*
- 603 GIRARD WINERY** 64  
*Yountville, Napa 2017/18*
- 604 HEITZ CELLAR** 104  
*Napa 2014/15*
- 605 PRIEST RANCH** 90  
*Napa Valley, CA 2016/17*
- 607 STAG'S LEAP WINE CELLARS** 110  
*Artemis, Napa 2017/18*
- 609 CHARLES KRUG** 110  
*Generations, Napa 2016/17*
- 610 FAR NIENTE** 295  
*Oakville Estate Vineyard, Napa 2017/18*
- 611 NICKEL & NICKEL** 166  
*State Ranch, Napa Valley 2017/18*
- 612 O'SHAUGHNESSY** 136  
*Napa 2016/17*
- 614 BRYANT FAMILY VINEYARD** 250  
*DB4, Napa 2017/18*
- 615 OVERTURE BY OPUS ONE** 220  
*Napa NV*
- 616 GRACE FAMILY** 255  
*Blank Vineyard, Rutherford, Napa 2012/13*
- 617 SCHRADER** 130  
*Double Diamond, Oakville, Napa 2017/18*
- 619 TAKEN WINE CO.** 64  
*By "Phelps Family," Napa, CA 2017/18*
- 620 JUSTIN** 120  
*Isosceles, Paso Robles, 2017/18*
- 621 ORIN SWIFT** 110  
*Papillon, Napa, 2018/19*
- 622 ORIN SWIFT** 18 70  
*Abstract, California, 2019/20*
- 623 JOSEPH PHELPS** 120  
*Napa, California, 2016/17*