



## STACKS TO SHARE

### SEA SALT & HERB FRIED CALAMARI 19

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\* 23

Blueberry Foam, Agrodolce Blueberries, Cabernet Reduction, Cherry Wood Smoke & Pea Tendrils

### LAMB CARPACCIO\* 21

Arugula, Onion Jam, Shaved Parmigiano-Reggiano & Boursin

### NEW ORLEANS HOT POT 18

Clams, Mussels, Shrimp & Andouille Sausage in a Spicy Tomato Creole Broth

### YUZU-SCENTED TUNA TARTARE\* 21

Myer Lemon & Yuzu Emulsion, Sambal, Whipped Avocado, Jalapeño, Scallion & Chicharron Chips

### FOIE GRAS AU TORCHON 23

Cured Foie Gras Wrapped In Truffles, Seasonal Preserves, Hibiscus Gastrique, Micro Salad & Toast

## 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\* 18

Tuna, Sticky Rice, Avocado, Pineapple, Jalapeño, Seaweed Salad & Miso Ginger Glaze

### HAMACHI CEVICHE 22

Blood Orange & Aji Amarillo Leche de Tigre, Red Onion, Cilantro, Citrus Candy & Crisp Plantain

### THE CRUNCH ROLL\* 23

Spicy Tuna, Spicy Crab, Asparagus, Cream Cheese, Panko-Fried, Aji Amarillo Aioli, Kabayaki Sauce & Scallions

### SCORPION ROLL 26

Spicy Tuna, Shrimp Tempura & Avocado - Inside Tuna, Scorpion Sauce, Eel Sauce & Tempura Flake - Outside

### CARAMELIZED SALMON 24

Rice, Jalapeño, Cream Cheese - Inside Salmon Togarashi Sugar Torched, Eel 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\* 21

Spicy Tuna, Spicy Crab, Cucumber, Avocado, Spicy Aioli, Tobiko, Jalapeño & Sriracha

### J.B. ROLL\* 17

Smoked Salmon, Cream Cheese, Scallions, Kabayaki Sauce, and Everything Bagel Crust

### TUNA TUNA TANGO ROLL\* 19

Inside - Hamachi, Jalapeño, Cucumber Outside - Tuna, Avocado & Thai Sweet Chili Sauce

### THE DRAGON ROLL\* 25

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\* 44

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, Served with Cocktail Sauce

### SOCIETY SUSHI PLATTER\* 70

Tuna, Hamachi & Salmon Sashimi, Firecracker Roll, Dragon Roll & Hawaiian Ahi Poke

### THE OCEANIC PLATTER\* M.P.

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 \$6

### GRILLED KEY WEST SHRIMP 32

Large Wild Shrimp, Red Pepper Curry Sauce, Saffron-Chorizo Rice & Grilled Asparagus

### PISTACHIO CHILEAN SEA BASS 42

Tuscan Bean & Shrimp Ragout, Broken Olive Oil & Basil Purée

### THAI BASIL CHICKEN 32

Chicken Breast, Thai Basil Glaze, Lettuce Cups, Vegetarian Brown Fried Rice & Dipping Sauces

### THE SOCIETY SCAMPI 39

King Crab & Shrimp, Thai Basil Pesto, Garlic & Oil, Linguine, Spinach, Parmesan & Botarga

### CHAR SIU SNAPPER 38

Local Snapper, Chinese BBQ Sauce, Sesame, Hoisin Vegetable Stir-Fry & Sticky Rice

### MOROCCAN LAMB SHANK 37

Braised Moroccan Spiced Lamb Shank, Roasted Vegetables, Boursin Mashed Potatoes & Lamb Jus

### LOBSTER THERMIDOR M.P.

Blue Crab & Lobster Meat, Peppers, Herbs, Onions & Parmesan Cheese in a Sherry Cream. Boursin Mashed Potatoes & Asparagus

### POTATO-ENCRUSTED GROUPEL 41

Roasted Marble Potatoes, Haricots Verts & Pan Piccata Sauce

### 'PIER 39' CIOPPINO 42

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"\* 42

Shrimp-Forbidden Black Rice, Red Curry Vinaigrette & Mixed Melon Rind Slaw

### GORGONZOLA ENCRUSTED RIBEYE 63

18oz Prime Delmonico Ribeye, Melted Gorgonzola, Agrodolce Blueberries, Cabernet Reduction, Grilled Asparagus & Dauphinoise Potatoes

### LAND & SEA\* 53

Butter Poached King Crab, 6oz Filet Mignon, Dauphinoise Potatoes, Wild Forest Mushrooms, Pickled Mustard Seed & Demi-Glace

### SALMON OSCAR\* 37

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 34

8oz Line Caught Florida

### FLORIDA SNAPPER 32

9-10oz Line Caught / Species Vary. Based on best quality available

### FAROE ISLAND SALMON\* 29

7oz Sustainable Farm Raised in Faroe Islands

### YELLOWFIN TUNA\* 36

7oz Line Caught Atlantic

### CHILEAN SEA BASS M.P.

8oz Line Caught Deep Water Arctic

## In or Out of the Shell

### ULTIMATE KING CRAB M.P.

12oz Alaskan King Crab Meat De-Shelled, Butter Poached, Served with Clarified Butter

### U-10 JUMBO DIVER SCALLOPS 34

(4) Seared or Grilled / North Eastern Atlantic

### TWIN MAINE LOBSTER TAILS 46

Two 6oz Lobster Tails Broiled, Finished with Clarified Butter, Sea Salt and Served with Roasted Garlic Aioli

## From Dry Ground

### RESERVE 6oz FILET MIGNON\* 37

### 16oz PRIME NY. STRIP STEAK\* 53

### 18oz PRIME DELMONICO\* 58

"Boneless Ribeye"

## Upgrades

SEARED HUDSON VALLEY  
FOIE GRAS 2oz 21

6oz MAINE LOBSTER TAIL\* 23

BUTTER-POACHED KING CRAB MEAT\* 4oz 30

SHAVED TRUFFLES  
"SEASONAL VARIETIES" M.P.

OSCAR-STYLE BLUE CRAB  
& BÉARNAISE FOAM 12

## SAUCES \$3

- BEARNAISE 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

VEGETARIAN BROWN FRIED RICE 9

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. Rhum Agricole, Rum, Goslings Float, Lime, Pierre 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, Anjo Absinthe, Grapefruit Soda

### HAND-SHAKEN PINEAPPLE 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

<b>001 FRANÇOIS MONTAND BRUT</b>	<b>10</b>
Blanc de Blancs, France (187ml)	
<b>002 ZARDETTO PROSECCO BRUT</b>	<b>12</b>
Veneto (187ml)	
<b>003 MOËT &amp; CHANDON BRUT</b>	<b>25</b>
Champagne (187ml)	
<b>004 VEUVE CLICQUOT</b>	<b>60</b>
Yellow Label, Champagne, France (half bottle)	
<b>005 SCHRAMSBERG VINEYARDS</b>	<b>80</b>
Blanc de Blancs, California	
<b>006 PERRIER-JOUËT</b>	<b>170</b>
Blason Rosé Brut, Champagne, France	
<b>008 LOUIS ROEDERER CRISTAL</b>	<b>370</b>
Champagne, France	
<b>009 JACQUESSON</b>	<b>120</b>
Extra Cuvée Brut 738, Champagne, France	
<b>010 CHARLES LAFITTE</b>	<b>10 38</b>
Rosé Prestige, France	
<b>011 SZIGETI, GUSTAV KLIMT</b>	<b>60</b>
Sekt Brut Blanc de Blancs, Burgenland, Austria	

## CHARDONNAY

<b>020 TRAMIN</b>	<b>10 38</b>
Südtirol Alto Adige, Italy, 2020/21	
<b>021 CROSSBARN</b>	<b>16 62</b>
Sonoma Coast, CA, 2019/20	
<b>023 CHARLES KRUG</b>	<b>13 50</b>
Carneros, California, 2019/20	
<b>024 DOMAINE LOUIS MOREAU</b>	<b>15 58</b>
Petit Chablis, FR, 2019/20	
<b>027 ROCHIOLI</b>	<b>118</b>
Russian River, CA, 2018/19	
<b>028 FAILLA</b>	<b>104</b>
Chuy Vineyard, Sonoma, CA, 2017/18	
<b>029 DOMAINE DROUHIN-VAUDON</b>	<b>87</b>
Chablis 1er Cru, Vaudon, FR, 2017/18	
<b>030 LAURENT COGNARD</b>	<b>85</b>
Château De Buxy Montagny 1er Cru Les Bassets, FR, 2017/18	
<b>031 JOSEPH DROUHIN</b>	<b>72</b>
Pouilly-Fuissé, FR, 2018/19	
<b>032 MINER FAMILY</b>	<b>57</b>
Napa, CA, 2018/19	
<b>033 ROMBAUER</b>	<b>89</b>
Carneros, Sonoma, CA, 2019/20	

## ROSÉ

<b>040 LACRIMAROSA</b>	<b>46</b>
Mastroberardino, Campania, 2019/20	
<b>041 LE FIGUIER</b>	<b>10 38</b>
Provence, France, 2020/21	
<b>042 CHATEAU LA GORDONNE</b>	<b>55</b>
Provence, La Chapelle, France, 2019/20	
<b>043 WOLFFER ESTATE</b>	<b>46</b>
Long Island, NY, 2020/21	

## SAUVIGNON BLANC

<b>050 DOMAINE HUBERT BROCHARD</b>	<b>16 62</b>
Sancerre, Loire Valley, FR, 2019/20	
<b>051 JERMAN</b>	<b>12 46</b>
Friuli-Venezia Giulia Italy, 2017/18	
<b>052 OYSTER BAY</b>	<b>10 38</b>
Marlborough, New Zealand, 2020/21	
<b>054 CLOUDY BAY</b>	<b>68</b>
Marlborough, New Zealand, 2020/21	
<b>055 CAKEBREAD</b>	<b>70</b>
Napa, CA, 2020/21	
<b>057 REGIS MINET</b>	<b>66</b>
Pouilly-Fumé, Loire Valley, FR, 2019/20	

## AROMATIC WHITES

<b>061 RIESLING</b>	<b>65</b>
Stadt Krems, Grillenparz Reserve, Austria, 2015/16	
<b>062 RIESLING</b>	<b>11 42</b>
Chateau Ste. Michelle, Columbia Valley, 2020/21	
<b>063 GRÜNER VELTLINER</b>	<b>55</b>
Prager, Wachau, Austria, 2018/19	
<b>065 VIOGNIER</b>	<b>46</b>
Miner Family, CA, 2018/19	
<b>066 ALBARIÑO</b>	<b>12 46</b>
Pazo Das Bruxas, Rias Baixas, Spain, 2019/20	
<b>067 ASSYRTIKO</b>	<b>65</b>
Argyros, Santorini, Greece, 2019/20	
<b>068 GEWÜRZTRAMINER</b>	<b>11 45</b>
Maison Willm, Alsace, France, 2019/20	
<b>069 WHITE BLEND</b>	<b>55</b>
Anima Negra, Quíbia, Mallorca, Spain, 2018/19	

## ITALIAN WHITES

<b>070 PINOT GRIGIO</b>	<b>10 38</b>
Tiefenbrunner, Alto Adige, 2019/20	
<b>071 PINOT GRIGIO</b>	<b>15 55</b>
Livio Felluga, Friuli, 2019/20	
<b>073 LANGHE ARNEIS</b>	<b>56</b>
Damilano, Piedmont, 2019/20	
<b>075 SOAVE CLASSICO</b>	<b>42</b>
Suavia, Veneto, 2018/19	
<b>076 VERMENTINO</b>	<b>12 44</b>
Argiolas, Costamolino, Sardegna, 2020/21	
<b>077 FIANO DI AVELLINO</b>	<b>49</b>
Radici, Mastroberardino, Campania, 2019/20	
<b>078 PECORINO</b>	<b>48</b>
Ferzo, Terre di Chieti, Abruzzo, 2018/19	

## PILOT NOIR + BURGUNDY

<b>100 BELLE GLOS</b>	<b>18 70</b>
Las Alturas, Santa Lucia Highlands, Wagner Family, 2019/20	
<b>101 ERATH</b>	<b>12 44</b>
Resplendent, Oregon, 2019/20	
<b>102 CRISTOM</b>	<b>70</b>
Mt. Jefferson, Willamette Valley, Oregon, 2018/19	
<b>104 PONZI RESERVE</b>	<b>110</b>
Chehalem Mountains, Oregon, 2017/18	
<b>105 FAILLA</b>	<b>72</b>
Sonoma Coast, California, 2019/20	
<b>106 DUTTON ESTATE</b>	<b>80</b>
Karmen Isabella Vyd, Russian River, CA, 2015/16	
<b>107 OCCIDENTAL WINES</b>	<b>115</b>
Sonoma Coast, CA, 2017/18	
<b>108 PATZ &amp; HALL</b>	<b>75</b>
Sonoma Coast, CA, 2017/18	
<b>109 SANFORD</b>	<b>75</b>
St. Rita Hills, CA, 2018/19	
<b>110 JOSEPH DROUHIN</b>	<b>125</b>
Côte de Nuits, France, 2017/18	
<b>111 DOMAINE CHANZY</b>	<b>16 62</b>
Bourgogne, Les Fortunés, FR, 2018/19	
<b>112 CHATEAU DE BEAUREGARD</b>	<b>60</b>
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

<b>201 CHATEAU LAPLAGNOTTE-BELLEVUE</b>	<b>75</b>
Saint Emilion Grand Cru, France, 2018/19	
<b>202 SEGLA</b>	<b>102</b>
2nd Wine Rauzan-Ségla, Margaux, France, 2015/16	
<b>204 CHATEAU PEYMARTIN</b>	<b>90</b>
Saint-Julien, France, 2015/16	
<b>205 CHATEAU DE PARENCHÈRE</b>	<b>46</b>
Bordeaux Supérieur, France, 2018/19	
<b>206 CHATEAU BELLES-GRAVES</b>	<b>85</b>
Lalande de Pomerol France, 2017/18	
<b>300 BARBERA D'ASTI</b>	<b>45</b>
Pico Maccario, Piemonte, 2020/21	
<b>302 NEBBIOLO</b>	<b>58</b>
Langhe, Vietti "Perbacco", Piemonte, 2018/19	
<b>303 BAROLO</b>	<b>92</b>
Damilano, Le Cinque Vigne, Piemonte, 2015/16	
<b>304 BARBARESCO</b>	<b>75</b>
Castello di Neive, Piemonte, 2017/18	
<b>305 CHIANTI CLASSICO GRAN SELEZIONE</b>	<b>95</b>
Badia A Passignano, Antinori, Tuscany, 2016/17	
<b>306 CHIANTI CLASSICO</b>	<b>12 44</b>
Castello Di Bossi, Tuscany, 2017/18	
<b>307 BRUNELLO DI MONTALCINO</b>	<b>90</b>
Castiglion Del Bosco, Tuscany, 2015/16	
<b>308 BRUNELLO DI MONTALCINO</b>	<b>165</b>
Altesino Montosoli, Tuscany, 2016/17	
<b>309 SUPER TUSCAN</b>	<b>165</b>
Tua Rita, Giusto dei Notri, Tuscany, 2018/19	
<b>310 SUPER TUSCAN</b>	<b>16 62</b>
Antinori, Il Bruciato, Tuscany, 2018/19	
<b>311 VALPOLICELLA RIPASSO</b>	<b>60</b>
Secondo Marco, Veneto, 2015/16	
<b>313 ETNA ROSSO</b>	<b>57</b>
Pietradolce, Sicily, 2019/20	

## INTERESTING REDS

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

## CABERNET + BLENDS

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