

## 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\* 45**  
Chef's Daily Selection of 4 Oyster Varietals "3 Per" Accompanied with Daily Unique Sauces

**THE OCEANIC PLATTER\* M.P.**  
Chef's Dozen Oysters, Dozen Clams, 1 1/2 # Lobster, Eight (8) Shrimp Cocktail, Hamachi Ceviche, Tuna Tartare, Hawaiian Poke, 1# Crab Selection of The Day

**(4) JUMBO WILD SHRIMP 19**  
Wild-Caught White Shrimp, Chilled, Served with Cocktail Sauce

**BAKED OYSTER TRIO 19**  
(2)CASINO - Garlic, Bacon, Red Peppers & Cheese  
(2)ROCKEFELLER - Spinach, Bacon, Onion & Pernod Cream  
(2)SPANIARD - Chorizo, Herbs & Manchego Cheese

**TOS CAVIAR SERVICE\* M.P.**  
1oz Amur Kaluga Osetra "Italy" OR 1oz Beluga Osetra "Bulgaria", House Crème Fraîche, Accoutrements\*, "Chopped - Egg, Shallots, Chives, and Capers," and French Blini

## SUSHI BAR

**HAWAIIAN AHI POKE\* 21**  
Tuna, Sticky Rice, Avocado, Pineapple, Jalapeño, Seaweed Salad & Miso Ginger Glaze

**THE PINK LADY 24**  
Pink Soy Paper, Tuna, Spicy Tuna, Cucumber, Whipped Avocado, Micro Herbs & Sriracha

**THE ISLAND GIRL 23**  
Tuna, Hamachi, Salmon, Asparagus & Avocado Wrapped in Cucumber & Nori with Sweet Chili Sauce

**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**  
Salmon, 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\* 32**  
Fresh Maine Lobster & Blue Crab, Asparagus - Inside  
Prime Beef Carpaccio, Micro Herbs, Yum Yum & Tonkatsu Sauce - Outside

**FIRECRACKER ROLL\* 24**  
Spicy Tuna, Spicy Crab, Cucumber, Avocado, Spicy Aioli, Tobiko, Jalapeño & Sriracha

**DANCING LOBSTER 35**  
Tempura Lobster Tail, Avocado, Asparagus, Tobiko, Volcano Sauce, Kabayaki Sauce & Sliced Shishito Peppers

**TUNA TUNA TANGO ROLL\* 24**  
Inside - Hamachi, Jalapeño, Cucumber  
Outside - Tuna, Avocado & Thai Sweet Chili Sauce

**THE DRAGON ROLL\* 26**  
Shrimp Tempura, Asparagus, Spicy Blue Crab & Cream Cheese, Avocado, Shredded Krab Stick, Crispy Beet Strings, Spicy Aioli & Kabayaki Sauce

**SOCIETY SUSHI PLATTER\* 75**  
Tuna, Hamachi & Salmon Sashimi, Firecracker Roll, Dragon Roll, and Hawaiian Ahi Poke

## STACKS TO SHARE

**LOBSTER & TRUFFLE COLD PIZZA 39**  
Lobster, Crab, Onion, Peppers, Chives, Smoked Trout Roe, Truffle and Herb Marscapone Cheese, and Shaved Black Truffles

**CARAMELIZED SPANISH OCTOPUS 22**  
Smoked Pepper Vinaigrette, Arugula, Garlic - White Bean Salad, and Chili Oil Espuma

**SEARED JUMBO DIVER SCALLOPS\* 24**  
Blueberry Foam, Agrodolce Blueberries, Cabernet Reduction, Cherry Wood Smoke, and Pea Tendrils

**NEW ORLEANS HOT POT 21**  
Clams, Mussels, Shrimp, and Andouille Sausage in a Spicy Tomato Creole Broth

**SAUTÉED CLAMS OR MUSSELS 21**  
Garlic White Wine Butter or Spicy Tomato Broth with Crostini

**ISLAND SKEWERS 26**  
(2) Surf & Turf Skewers, Filet Mignon & Jumbo Shrimp, Harissa Marinade, Shishito Peppers, and Garlic Aioli

**YUZU-SCENTED TUNA TARTARE\* 23**  
Meyer Lemon & Yuzu Emulsion, Sambal, Whipped Avocado, Jalapeño, Scallion, and Chicharrón Chips

**CHEF'S FOIE GRAS 24**  
Home Made Foie Gras Ganache, Berry Coulis, Onion Jam, Mini Pancakes, Fresh Berries, and Truffle Honey

## SOUPS & SALADS

**CHEF'S SOUP OF THE DAY M.P.**

**SHE-CRAB SOUP 14**  
Blue Crab Bisque, Crème Fraîche, and Chives

**TUNA NIÇOISE 19**  
2oz Grilled Tuna, Arugula, Watercress, Haricots Verts, Cured Egg Yolk Shaved, Grape Tomatoes, Smoked Tomato Purée, Olive Salad, Herbed Baby Potatoes, Dijon Vinaigrette, and Air Bread

**SEAWEED SALAD 11**  
Ogo & Wakame, and Fresh Cucumber

**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, and House Caesar Dressing

**MISO GINGER GREENS 14**  
Baby Watercress, Romaine, Cabbage, Cucumber, Avocado, Red Onion, Carrot, Almonds, and Miso Ginger Dressing

## CHEF'S SPECIALTIES

ADD SOUP, CAESAR OR SEASONAL SALAD \$8

**GRILLED KEY WEST SHRIMP 36**  
Large Wild Shrimp, Red Pepper Curry Sauce, Saffron-Chorizo Rice, and Grilled Asparagus

**PISTACHIO CHILEAN SEA BASS\* 44**  
Tuscan Bean & Shrimp Ragout, Broken Olive Oil, and Basil Purée

**HERB ROASTED CHICKEN 33**  
Chimichurri Sauce, Garden Vegetables, and Roasted Baby Potatoes

**THE SOCIETY SCAMPI 39**  
Blue Crab & Shrimp, Thai Basil Pesto, Garlic & Oil, Linguine, Spinach, Parmesan, and Botarga

**POTATO-ENCRUSTED GROUPE\* 45**  
Roasted Marble Potatoes, Haricots Verts & Pan Piccata Sauce

**MACADAMIA ENCRUSTED SNAPPER\* 42**  
Local Snapper, Tropical Salsa, Key Lime Beurre Blanc, Cilantro-Lime Purée, and Coconut Rice

**MOROCCAN LAMB SHANK 46**  
Braised Moroccan Spiced Lamb Shank, Roasted Vegetables, Boursin Mashed Potatoes, and Lamb Jus

**LOBSTER THERMIDOR M.P.**  
Blue Crab & Lobster Meat, Peppers, Herbs, Onions & Parmesan Cheese in a Sherry Cream, Boursin Mashed Potatoes, and Asparagus

**"PIER 39" CIOPPINO 44**  
Clams, Mussels, Shrimp, Crab, Fish, Scallop, and Octopus in a Roasted Tomato Broth

**SEARED DIVER SCALLOPS\* 42**  
Butternut Squash & Mascarpone Ravioli, Toasted Pecans, Sage, Carrot & Beet Purée, and Vanilla Bean Beurre Blanc

**BLUE CORN SEARED TUNA "RARE"\* 46**  
Mexican Street Corn, Coconut Rice, Chipotle Adobo, and Grilled Shishito Peppers

**GORGONZOLA ENCRUSTED RIBEYE\* M.P.**  
1.8oz Prime Delmonico Ribeye, Melted Gorgonzola, Agrodolce Blueberries, Cabernet Reduction, Grilled Asparagus, and Dauphinoise Potatoes

**TOS SURF & TURF\* M.P.**  
8oz Manhattan NY Strip & Jumbo Prawn Stuffed With Chorizo And Manchego Cheese, Sherry Peppercorn, Grilled Asparagus, and Boursin Mashed Potatoes

**BLACK GARLIC SALMON\* 41**  
Vegetable Stir-Fry, Brown Fried Rice, and Chinese Char Siu BBQ Sauce

## 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 GROUPE\* 37**  
8oz Line Caught Florida

**FLORIDA SNAPPER\* 35**  
9-10oz Line Caught / Species Vary. Based on best quality available

**FAROE ISLAND SALMON\* 34**  
8oz Sustainable Farm Raised in Faroe Islands

**YELLOWFIN TUNA\* 39**  
8oz Line Caught Atlantic

**CHILEAN SEA BASS\* M.P.**  
8oz Line Caught Deep Water Arctic

### IN OR OUT OF THE SHELL

**U-10 JUMBO DIVER SCALLOPS\* 37**  
(4) Seared or Grilled / North Eastern Atlantic

**TWIN MAINE LOBSTER TAILS M.P.**  
Two 6oz Lobster Tails Broiled, Finished with Clarified Butter

### FROM DRY GROUND

FINISHED WITH SEA SALT AND SERVED WITH ROASTED GARLIC AIOLI

**RESERVE 6oz FILET MIGNON\* 37**

**8oz MANHATTAN STRIP\* M.P.**

**16oz PRIME NY STRIP STEAK\* M.P.**

**18oz PRIME DELMONICO\* M.P.**  
"Boneless Ribeye"

SEARED HUDSON VALLEY FOIE GRAS 2oz 22

6oz MAINE LOBSTER TAIL M.P.

SHAVED TRUFFLES SEASONAL VARIETIES M.P.

OSCAR-STYLE BLUE CRAB & BÉARNAISE FOAM 15

## SAUCES \$3

- ④ BÉARNAISE FOAM - TARRAGON HOLLANDAISE SAUCE
- ④ BEURRE MONTE - LEMON BUTTER
- ④ VANILLA BEAN BEURRE BLANC - VANILLA & BUTTER
- ④ PAN PICCATTA SAUCE - CAPERS, LEMON CREAM SAUCE
- ④ DEMI-GLACE - VEAL REDUCTION
- ④ SPICED CABERNET REDUCTION
- ④ SHERRY PEPPERCORN

## SIDES

- VEGETABLE STIR-FRY & HOISIN GLAZE (SEASONAL) 10
- LINGUINE POMODORO - TOMATO & BASIL 8
- LOBSTER, CRAB & GNOCCHI CASSEROLE - TRUFFLE PARMESAN FONDUE 25
- ④ GRILLED ASPARAGUS - BÉARNAISE FOAM 8
- ④ BOURSIN MASHED POTATOES 8
- ④ ROASTED MUSHROOMS, CIPOLLINI ONIONS & SMOKED BACON 10
- ④ VEGETARIAN BROWN FRIED RICE 9
- ④ ESQUITES-MEXICAN STREET CORN SALAD 9
- ④ COCONUT SCENTED RICE - COCONUT MILK, CILANTRO & LEMONGRASS 7
- ④ ROASTED MARBLE POTATOES - GOLDEN BABY POTATOES, OLIVE OIL & HERBS DE PROVENCE 8
- ④ DAUPHINOISE POTATOES - CREAM, SHALLOTS & CHEESE 9
- ④ SAUTÉED SPINACH & ARTICHOKES - GARLIC & OIL 11

## UPGRADES

## THE CLASSICS

### MAI TAI 1944

Plantation Xaymaca Jamaica Rum, Goslings Float, Lime, Pierre Ferrand Dry Curaçao, Orgeat, Pineapple Cordial

### LAST WORD

Tanqueray Gin, Chartreuse, Luxardo, Lime

### PISCO SOUR\*

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

### SAZERAC

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

### REMEMBER THE MAINE

High West Rye, Martini & Rossi Sweet Vermouth, Cherry Heering, Absinthe

## OUR COCKTAIL DEN

### ANITA'S SUNSET

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

### BLOODY ORANGE MARGARITA

Lunazul Tequila, Lime, Spiced Blood Orange

### 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, Champagne

### SIMPLE JOY

Absolut Mandrin, Grapefruit, St. Germain, Aperol, Lemon, Angostura Bitters

### THE FIELD\*

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

## SEASONAL INSPIRED

### SMOKE, FIRE & PINA

Vida Mezcal, Lime, Vanilla, Pineapple, Three Chillies Tincture

### FLIGHT TO KENTUCKY

Rye, Aperol, Nonino Amaro, Lemon Juice, Grapefruit Soda

### JAPANESE PALOMA

Lunazul Tequila, Yuzu, Lime, Grapefruit, Hawaiian Black Salt

### RAZ & LYCHEE

Tanqueray Gin, Nolet Gin, St. Germain, Raz & Lychee, Lemon

### HAND-SHAKEN PINEAPPLE DAQUIRI

Plantation Pineapple Infused Rum, Lime, Vanilla Pineapple

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** 13  
Blanc de Blancs, France (187ml)
- 002 MIONETTO PROSECCO BRUT** 12  
Veneto (187ml)
- 003 MOËT & CHANDON BRUT** 25  
Champagne (187ml)
- 004 VEUVE CLICQUOT** 70  
Yellow Label, Champagne, France (half bottle)
- 005 SCHRAMSBERG VINEYARDS** 80  
Blanc de Blancs, California
- 006 PERRIER-JOUËT** 170  
Blason Rosé Brut, Champagne, France
- 007 DRAPPIER** 80  
Carte D or Brut, Champagne, France
- 008 LOUIS ROEDERER CRISTAL** 395  
Champagne, France
- 009 JACQUESSON** 149  
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 HAYES RANCH** 10 38  
California, 2020/21
- 021 STAG'S LEAP WINE CELLAR** 18 70  
Karia, Napa Valley, CA, 2020/21
- 023 CHALK HILL** 13 50  
Sonoma Coast, 2021/21
- 024 DOMAINE LOUIS MOREAU** 16 62  
Petit Chablis, FR, 2019/20
- 027 ROCHIOLI** 118  
Russian River, CA, 2020/21
- 028 FAILLA** 105  
Chuy Vineyard, Sonoma, CA, 2018/19
- 029 DOMAINE DROUHIN-VAUDON** 87  
Chablis 1er Cru, Vaudon, FR, 2017/18
- 030 MAISON ROCHE DE BELLENE** 85  
Montagny, Burgundy, France, 2018/19
- 031 JOSEPH DROUHIN** 74  
Pouilly-Fuissé, FR, 2019/20
- 032 MINER FAMILY** 60  
Napa, CA, 2019/20
- 033 ROMBAUER** 89  
Carneros, Sonoma, CA, 2020/21

## ROSÉ

- 040 AQUA DI VENUS** 50  
Ruffino, Toscana, Italy, 2020/21
- 041 LE FIGUIER** 10 38  
Provence, France, 2021/22
- 042 CHÂTEAU LA GORDONNE** 55  
Provence, La Chapelle, France, 2019/20
- 043 WOLFFER ESTATE** 55  
Long Island, NY, 2021/22

## SAUVIGNON BLANC

- 050 DOMAINE HUBERT BROCHARD** 70  
Sancerre, Loire Valley, FR, 2020/21
- 052 OYSTER BAY** 10 38  
Marlborough, New Zealand, 2021/22
- 053 JEAN-FRANCOIS** 17 66  
Merieau Touraine, L'Arpent des Vaudons Loire, France, 2020/21
- 054 CLOUDY BAY** 68  
Marlborough, New Zealand, 2021/22
- 055 DUCKHORN** 16 62  
North Coast, CA, 2021/22
- 057 REGIS MINET** 66  
Pouilly-Fumé, Loire Valley, FR, 2020/21

## INTERESTING WHITES

- 060 MOSCATO D'ASTI** 11 43  
Fontana Fredda, Piemonte, IT, 2020/21
- 061 RIESLING** 78  
Stadt Kremis, Grillenparz Reserve, Austria, 2015/16
- 062 RIESLING** 11 42  
Chateau Ste. Michelle, Columbia Valley, 2021/22
- 063 GRUNER VELTLINER** 60  
Loimer Langenlois Kamptal, Austria, 2020/21
- 064 ORANGE WINE** 14 54  
Gérard Bertrand, Orange Gold, FR, 2020/21
- 065 VIOGNIER** 46  
Miner Family, CA, 2019/20
- 066 ALBARIÑO** 12 46  
Pazo Das Bruxas, Rias Baixas, Spain, 2020/21
- 067 ASSYRTIKO** 77  
Argyros, Santorini, Greece, 2020/21
- 068 CHENIN BLANC** 12 46  
Sauvion Vouvray, Loire Valley, FR, 2020/21
- 069 WHITE BLEND** 55  
Anima Negra, Quibia, Mallorca, Spain, 2019/20

## ITALIAN WHITES

- 070 PINOT GRIGIO** 10 38  
Tiefenbrunner, Alto Adige, 2020/21
- 071 PINOT GRIGIO** 15 55  
Jerman Friuli Venezia Giulia, 2020/21
- 073 LANGHE ARNEIS** 56  
Damilano, Piedmont, 2019/20
- 074 ORVIETO CLASSICO** 62  
Antinori, San Giovanni Della Sala, Lazio, 2020/21
- 075 SOAVE CLASSICO** 42  
Suavia, Veneto, 2020/21
- 076 VERMENTINO** 12 46  
Argiolas, Costamolino, Sardegna, 2020/21
- 077 FIANO DI AVELLINO** 49  
Radici, Mastroberardino, Campania, 2019/20
- 078 PECORINO** 48  
Il Feuduccio, Terre di Chieti, Abruzzo, 2020/21

## PILOT NOIR + BURGUNDY

- 100 BELLE GLOS** 18 70  
Clark & Telephone Vineyard Santa Maria Valley, CA, 2020/21
- 101 ERATH** 12 44  
Resplendent, Oregon, 2020/21
- 102 CRISTOM** 70  
Willamette Valley, Oregon, 2020/21
- 104 PONZI RESERVE** 110  
Chehalem Mountains, Oregon, 2017/18
- 105 FAILLA** 75  
Sonoma Coast, California, 2019/20
- 106 MIGRATION** 78  
Russian River Valley, CA, 2019/20
- 107 KOSTA BROWNE** 176  
Sonoma Coast, CA, 2020/21
- 108 PATZ & HALL** 75  
Sonoma Coast, CA, 2018/19
- 109 SANFORD** 75  
St. Rita Hills, CA, 2019/20
- 110 JOSEPH DROUHIN** 135  
Cote de Nuits, France, 2018/19
- 111 DOMAINE CHANZY** 16 62  
Bourgogne, Les Fortunés, FR, 2020/21
- 112 NICOLE CHANRION** 63  
Côte de Brouilly, Beaujolais, 2020/21

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, 2019/20
- 202 SEGLA** 140  
2nd Wine Rauzan-Ségla, Margaux, France, 2020/21
- 204 CHÂTEAU PEYMARTIN** 90  
Saint-Julien, France, 2017/18
- 205 CHÂTEAU DE PARENCHÈRE** 46  
Bordeaux Supérieur, France, 2018/19
- 206 CHÂTEAU BELLES-GRAVES** 85  
Lalnde de Pomerol, France, 2017/18

## ITALIAN REDS

- 300 BARBERA D'ASTI** 45  
Pico Maccario, Piemonte, 2020/21
- 302 NEBBIOLO** 58  
Langhe, Vietti "Perbacco", Piemonte, 2019/20
- 303 BAROLO** 92  
Damilano, Le Cinque Vigne, Piemonte, 2017/18
- 304 BARBARESCO** 75  
Castello di Neive, Piemonte, 2017/18
- 305 CHIANTI CLASSICO GRAN SELEZIONE** 98  
Badia A Passignano, Antinori, Tuscany, 2019/20
- 306 CHIANTI CLASSICO** 12 44  
Castello Di Bossi, Tuscany, 2019/20
- 307 BRUNELLO DI MONTALCINO** 116  
Castiglioni Del Bosco, Tuscany, 2016/17
- 308 BRUNELLO DI MONTALCINO** 206  
Altesino Montosoli, Tuscany, 2017/18
- 309 SUPER TUSCAN** 165  
Tua Rita, Giusto dei Notri, Tuscany, 2019/20
- 310 SUPER TUSCAN** 16 62  
Antinori, Il Bruciato, Tuscany, 2020/21
- 311 VALPOLICELLA RIPASSO** 60  
Bertani, Veneto, 2019/20
- 313 ETNA ROSSO** 57  
Pietradolce, Sicily, 2019/20

## INTERESTING REDS

- 400 RIOJA** 13 50  
Finca Valpiedra, Cantos de Valpiedra, Spain, 2017/18
- 401 DELILLE D2** 72  
Columbia Valley, Washington, 2018/19
- 402 DOMAINE DE LA JANASSE** 57  
Côtes du Rhône, d'Argile, FR, 2018/19
- 403 CHÂTEAU ST. COSME** 110  
Châteauneuf-du-Pape, Rhône, FR, 2018/19
- 404 DOURO** 48  
Manoella Tinto, Portugal, 2018/19
- 500 MERLOT** 10 38  
Be Human, Columbia Valley, WA, 2018/19
- 503 SHIRAZ** 90  
E&E Black Pepper, Barossa Valley, Australia, 2016/17
- 504 MALBEC** 10 38  
Graffigna Centenario, Argentina, 2019/20
- 505 ZINFANDEL** 38  
Grayson Cellars, CA, 2019/20
- 506 CABERNET FRANC** 56  
Tenuta Luisa, Friuli, Italy, 2019/20

## CABERNET + BLENDS

- 600 JUSTIN** 16 62  
Paso Robles, CA, 2019/20
- 601 JOSH CELLARS** 11 42  
California, 2020/21
- 602 HANNA WINERY** 72  
Alexander Valley, CA, 2018/19
- 603 GIRARD WINERY** 64  
Yountville, Napa, 2018/19
- 604 HEITZ CELLAR** 106  
Napa Valley, CA, 2015/16
- 605 PRIEST RANCH** 90  
Napa Valley, CA, 2018/19
- 607 STAG'S LEAP WINE CELLARS** 118  
Artemis, Napa, 2019/20
- 609 CHARLES KRUG** 110  
Generations, Napa, 2018/19
- 610 FAR NIENTE** 295  
Napa Valley, CA, 2019/20
- 611 NICKEL & NICKEL** 166  
State Ranch, Napa Valley, 2019/20
- 612 O'SHAUGHNESSY** 139  
Napa Valley, CA, 2018/19
- 615 OVERTURE BY OPUS ONE** 232  
Napa, NV
- 617 SCHRADER** 130  
Double Diamond, Oakville, Napa, 2019/20
- 619 TAKEN WINE CO.** 64  
By "Phelps Family," Napa, CA, 2019/20
- 620 JUSTIN** 120  
Isosceles, Paso Robles, 2017/18
- 621 ORIN SWIFT** 110  
Papillon, Napa, 2019/20
- 622 ORIN SWIFT** 18 70  
Abstract, California, 2020/21
- 623 JOSEPH PHELPS** 150  
Napa, California, 2019/20