

COCKTAILS

Shaken, Stirred and Full of Joy!

LA FIESTA DEL SOL - Spiced

Diplomatico Rum, Tempranillo, Allspice-Maple, Orange, Passion Fruit - **15**

BAILA CONMIGO - Juicy

Canaima Amazonian Gin, Cilantro Liquor, Pepino-Poblano-Spinach Shrub, Elderflower - **16**

DAME UN BESITO - Impulsive

Zyr Vodka, Blackberry-Thyme-Rosemary Shrub, Grape Juice - **16**

CORN FASHION - Decadent

Woodford Reserve Bourbon, Elote Liquor, Jarabe (Roasted Corn, Vanilla, Saffron, Cocoa) - **17**

CALZON QUITAO - Unaware

Fig Vodka, Grape Juice, Lemon, Cherry Nectar, Mint - **16**

EL PARCERO - Intriguing

Derrumbes Mezcal Joven, Oloroso Sherry, Ancho Reyes, Orange Liquor, Ginger Beer - **17**

BEERS

ESTRELLA DAMM - Spain - 8 (Draft)

INEDIT - Spain - 9 (Draft)

MODELO ESPECIAL - Mexico - 8

MODELO NEGRA - Mexico - 8

PRESIDENTE - Dom. Republic - 7

AGUILA - Colombia - 7

ARCANO



¡BIENVENIDO!

Every dish brings a bite of tradition
with a fun, modern twist...
get ready for a flavor trip across
Hispano America!
No passport needed.

Like the best things in life,
our cooking is best enjoyed when shared.

Dishes will be brought to your table
as they are ready.

WINES

Sip, Smile, Repeat!

SPARKLING (Espumosos)

- **Macabeo-Xarello-Parellada**

Raventos i Blanc, De Nit, Conca del Riu Anoia, Spain - **15**

- **Pinot Meunier-Chardonnay-Pinot Noir**

Lassalle, Brut, 1er Cru Brut, Champagne, France - **25**

ROSE (Rosados)

- **Txakolina**

Bermejos, Listan Negro, Canary Island, Spain - **15**

WHITE (Blancos)

- **Sauvignon Blanc**

Leyda, Garuma, Leyda Valley, Chile - **15**

- **Pinot Gris**

Piedra Negra, Mendoza, Argentina - **15**

- **Albariño**

Bico da Ran, Rias-Baixas, Spain - **15**

- **Godello**

Rafael Palacios, Louro do Bolo, Valdeorras, Spain - **18**

RED (Tintos)

- **Tempranillo**

Los Cantos, Torremilanos, Ribera del Duero, Spain - **15**

- **Malbec-Cab Sauvignon**

Vistalba, Corte C, Mendoza, Argentina - **15**

- **Petit Verdot-Syrah-Cab Sauvignon**

Vinsur, Reflejo, Baja California, Mexico - **16**

- **Nebbiolo**

Noi, Virna, Barolo, Piemonte, Italy - **19**

R (Raw) - L (Lactose) - G (Gluten) - VG (Vegan) - V (Vegetarian) - GF (Gluten Free)

{ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Several menu items may contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy and gluten. Inform your server if you have a food allergy. }

STARTERS

Cold

CEVICHE

A bold mix of Corvina, Avocado, Coconut & Chili with a Strawberry Leche de Tigre, Crispy Chips (R - GF) - 17

CRUDO DE LOMITO

Beef Tenderloin Carpaccio, Coffee Emulsion, Watercress, Honduran Cheese, Ancestral Seeds (GF - R - L) - 27

TARTARE DE ATUN

Yellowfin Tuna Loin Tartare, Mango, Andean Salt (GF - R) - 19

GUACAMOLE AHUMADO

Avocado Cream, Pumpkin Seeds, Tomato, Radish, Jalapeño Charcoal Oil, Crispy Taro (GF - VG) - 17

AGUACHILE CREMOSO DE PULPO

Marinated Octopus, Avocado, Cucumber, Radish, Red Onion, Pumpkin Seeds, Lime (GF) - 19

Hot

TAMALITO DE MAÍZ

Corn Dough, Pickled Onion, Honduran Cheese (GF - L) - 9

ELOTES TIERNOS

Roasted Baby Corn, Garlic Aioli (GF - V) - 13

BERENJENA ASADA

Roasted Eggplant, Pico de Gallo Stew, Mustard Seeds, Pumpkin Seeds, Pickled Torpedo Onion (GF - V) - 15

SETAS DE LA TIERRA

Blue & Yellow Oyster Mushrooms, Honey-Tamarind Glaze (GF - VG) - 19

TRIO DE CROQUETAS

Three Crispy Croquetas, One Irresistible Bite at a Time; Crab Meat, Calamari with Squid Ink, Shrimp (G - L) - 19

CALAMARES ON “FIRE”

Roasted Squid, Chorizo, Grilled Pineapple, Jalapeño, Flor de Jamaica, Cilantro (GF) - 22

PLATES

Meat

BIFE A LA PARRILLA

Juicy Grilled Ribeye, Chimichurri, Roasted Potatoes Big Flavors - No Regrets (GF) - 47

PATO CON MOLE

Seared Duck Breast, Spiced Mole, Corn Puree (GF - L) - 32

MILANESA DE POLLO

Breaded Chicken Breast, Quesillo, Tomato Jelly, Achiote, Watercress Salad (G) - 23

JARRETE DE CORDERO

Fall-apart Braised Lamb Shank, Pomegranate Gremolata, Pickled Onions & Corn Tortillas (GF - L) - 52

PARRILLADA CURIOSA

For the bold and the curious... Sweetbreads, Chorizo, Lomito, Churrasco, Chimichurri Potatoes (GF) - 47

Fish - Seafood

CORVINA MARGARITEÑA

Battered Corvina Fillet, Coconut Stew, Annatto Oil, Cilantro-Lime Rice (G) - 29

CALDOSO DE CALAMAR

Bomba Rice, Grilled Calamari, Aioli, Fondo Rojo (GF) - 32

PESCADO ASADO

Grilled Whole Fish, Cilantro Vinaigrette, Achiote Emulsion, Cilantro-Lime Rice (GF) - MP

PULPO A LA PLANCHA

Grilled Octopus, Roasted Potatoes, Aioli, Paprika (GF) - 35

SAVORY SIDES

Pure Joy

MALANGA CHIPS

(GF - V) - 7

PAN ANCESTRAL

Artisanal Bread (G - V) - 5

ARROZ DE CILANTRO

Cilantro-Lime Rice (GF) - 9

FRIJOLES REFritos

Refried Beans (GF) - 9

YUCA FRIES

Aioli (GF) - 9

PAPAS ASADAS

Chimichurri (GF - L) - 9

STREET FOOD

Handheld Joy, Big Taste

HAMBURGUESA ARCANO

Half Pound Wagyu Burger, Hibiscus Onions, Quesillo Cheese, Yuca Fries, Blackberry Bun (G - L) - 24

CHICHARRÓN CON TORTILLAS

Crispy Pork Belly, Avocado, Pickled Onion, Purple Corn Tortillas (GF) - 22

COCHINITA PIBIL

Yucatán-Style Barbecued Pork Sandwich, Cocoa Bread, Spinach, Yuca Fries (G) - 18

SOUPS

SOPA DE CHOCLO

Roasted Corn Soup, Crunchy Corn, and yes, Mas Maiz (GF - V - L) - 15

SOPA MARINERA

Honduran Coconut Seafood Soup, Mussels, Clams, Shrimp, Fish, Malanga, Plantain (GF) - 23

SALADS

ENSALADA DE BERRO Y ESPINACA

Watercress, Baby Spinach, Zucchini, Tamarind Dressing, Ancestral Seeds, Honduran Cheese (GF - V - L) - 15

QUINOA ROJA DE LOS ANDES

Andean Red Quinoa, Mushrooms, Bell Pepper, Pomegranate, Mango (GF - V) - 15 (Served Warm)

ARCANO

BRUNCH CON SAZÓN

Bold Flavors, Good Vibes

REINA PEPIADA

Marble Arepa, Roasted Cornish Hen,
Avocado - **12**

AVOCADO TOAST

Cocoa Bread, Pico de Gallo - **12**

Add 1 Poached Egg **3**

EL AMANECER

Scrambled Eggs, Oyster & Trumpet
Mushrooms, Shrimp,
Achiote, Granada, Cilantro - **16**

TAMAL DE CORDERO

Braised Lamb, Cornmeal Dough,
Jalapeño, Pickled Onions - **18**

HUEVOS RANCHEROS

Crispy Tortillas, Fried Eggs,
Smoky Tomato-Chili,
Ancestral Seeds, Cheese - **16**

COCHINITA PIBIL

Yucatán-Style Barbecued Pork,
Spinach, Cocoa Bread,
Yuca Fries - **17**

STEAK & EGG

Grilled Skirt Steak,
Fried Egg, Roasted Potatoes,
Chimichurri - **27**

BRUNCH CON DULZURA

Home Sweet Home

GRANOLA CON YOGURT

Fresh Yogurt, Granola, Local Honey
Anacardos, Cocoa Nibs, Dates - **13**

PAN DE PLATANO

Crumble Banana Bread,
Sweet Plantain Ice Cream - **14**

CORN PANCAKES

Corn Pancakes, Flan de Maiz Ice
Cream, Corn Crisp - **15**

TORRIJA Y PAPAYA

Brioche Soaked in Spiced Milk,
Cristalized Papaya - **13**



BOTTOMLESS SANGRIA 29 per person

Sangría Roja, Sangría Blanca
Bottomless limited to 2 hours from the time of purchase.
Enjoy responsibly!



BOTTOMLESS SPRITZ 29 per person

Aperol Spritz, Campari Spritz, Spritz Your Way.
Bottomless limited to 2 hours from the time of purchase.
Enjoy responsibly!

ARCANO

SABROSURA

Three-Course Lunch Menu - 25 Dollars

First Course

BERRO Y ESPINACA

Watercress & Spinach Salad,
Tamarind Dressing, Honduran Cheese,
Ancestral Seeds (GF - V - L)

GUACAMOLE AHUMADO

Avocado Cream, Pumpkin Seeds,
Tomato, Radish, Chips,
Jalapeño Charcoal Oil (GF - V)

CROQUETAS DE CAMARON

Shrimp Croquette, Citrus Emulsion (G - L)

SOPA DE CHOCLO

Roasted Corn Soup,
Corn Chip, Annatto Oil (GF - L)

CEVICHE DE PESCADO

Corvina Fillet, Leche de Tigre with
Strawberries, Avocado,
Coconut Flakes (R - GF) - **Add 4**

Second Course

COCHINITA PIBIL

Yucatán-Style Barbecued Pork
Sandwich, Cocoa Bread, Spinach,
Yuca Fries (G)

MILANESA DE POLLO

Breaded Chicken, Tomato Jelly,
Achiote Emulsion,
Watercress Salad (G)

CORVINA A LA PLANCHA

Corvina Fillet, Cilantro-Lime Rice,
Salsa Ranchera (GF)

CHICHARRON CON TORTILLAS

Crispy Pork Chicharron,
Guacamole, Achiote Emulsion (GF)

ENTRAÑITA

Skirt Steak, Chimichurri,
Roasted Potatoes (GF) - **Add 7**

Third Course

Seasonal Ice Cream or Sorbet

HEARTY BOWLS 19 Dollars

1

Choose Your Base

BERRO Y ESPINACA

Watercress & Spinach Salad

QUINOA

Mushrooms, Pomegranate, Peppers

ARROZ CON CILANTRO

Cilantro-Lime Rice

2

Choose Your Protein

CAMARONES Y MARACUYA

Grilled Shrimp, Passion Fruit Glaze

LOMO DE CERDO

Grilled Pork Loin in Recado

POLLO Y LIMON

Grilled Chicken, Cilantro-Lime

LOMITO EN MOLE

Beef Tenderloin, Spiced Mole

MEET ME @ ARCANO



HAPPY HOUR

Bar & Lounge Areas

Tue-Wed-Thur 4-10 p.m. & Fri-Sat 4-7 p.m.

WINES	8	COCKTAILS	10
SANGRIA	8	MARTINIS	10
BEERS	5	SPIRITS	9

SIGNATURE COCKTAILS

Shaken, Stirred and Full of Joy!

12

LA FIESTA DEL SOL - Spiced

Diplomatico Rum, Tempranillo, Allspice-Maple,
Orange, Passion Fruit

CALZON QUITAO - Unaware

Fig Vodka, Grape Juice, Lemon, Cherry Nectar,
Fresh Mint

BAILA CONMIGO - Juice

Canaima Amazonian Gin, Cilantro Liquor,
Pepino-Poblano-Spinach Shrub, Elderflower

DAME UN BESITO - Impulsive

Zyr Vodka, Blackberry-Thyme-Rosemary Shrub,
Grape Juice

EL PARCERO - Intriguing

Derrumbes Mezcal Joven, Oloroso Sherry,
Ancho Reyes, Orange Liquor, Ginger Beer

ARCANO

HAPPY HOUR

CEVICHE

A bold mix of Corvina, Avocado, Coconut & Chili with a Strawberry Leche de Tigre, Crispy Chips (R - GF) - **12**

GUACAMOLE AHUMADO

Avocado Cream, Pumpkin Seeds, Tomato, Radish, Jalapeño Charcoal Oil, Crispy Taro (GF - VG) - **12**

ELOTES TIERNOS

Roasted Baby Corn, Garlic Aioli (GF - V) - **7**

SETAS DE LA TIERRA

Blue & Yellow Oyster Mushrooms, King Trumpet Mushrooms, Cilantro Chimichurri, Honey-Tamarind Glaze (GF - VG) - **12**

BERENJENA ASADA

Roasted Eggplant, Pico de Gallo Stew, Mustard Seeds, Pumpkin Seeds, Pickled Torpedo Onion (GF - V) - **10**

CROQUETAS DE CAMARON

Shrimp Croquetas, One Bite at a Time; Shrimp Emulsion (G - L) - **9**

CALAMARES ON "FIRE"

Roasted Squid, Chorizo, Grilled Pineapple, Jalapeño, Flor de Jamaica, Cilantro (GF) - **15**

AGUACHILE CREMOSO DE PULPO

Marinated Octopus, Cucumber, Radish, Jalapeño, Avocado, Lemon, Onion (GF) - **13**

ANTICUCHOS

Skewers

ANTICUCHO DE LOMITO

Beef Tenderloin Skewer, Mole Spices - **9**

ANTICUCHO DE POLLO

Chicken Skewer, Cilantro-Lime - **9**

ANTICUCHO DE CAMARON

Grilled Shrimp Skewer, Maracuya Glaze - **9**

ANTICUCHO DE CERDO

Grilled Pork Loin in Recado - **9**

PURE JOY

YUCA FRIES

Tajin Spice - **5**

EMPANADITAS DE CORDERO

Braised Lamb Tortillas - **9**

MALANGA CHIPS

Charcoal Salt - **5**

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BIENVENIDO EXPLORADOR

PESCADITO FELIZ

Crispy **Corvina Fish** Bites with Cilantro Rice, and Coconut Sauce from Isla de Margarita
A Special Treat Straight from Venezuela! - **16**

POLLITO VIAJERO

Crispy **Chicken Breast**, Quesillo Cheese, Sweet Tomatoes, Grilled Baby Corn
Inspired by the Chilean Mountains - **16**

PINTXO DE LOMITO

Grilled **Beef Tenderloin**, Fresh Herbs, and Rice
Basque Country region of Northern Spain - **12**

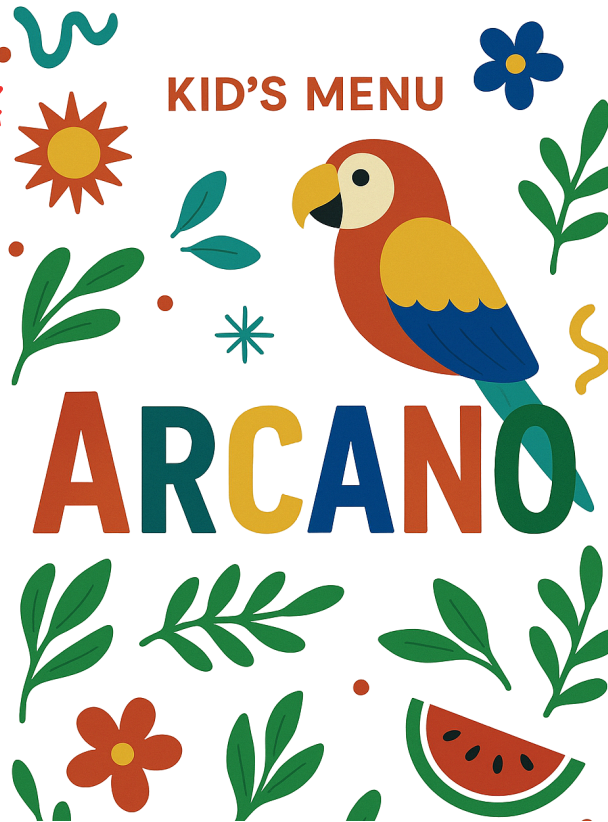
CHORIPÁN

Grilled **Chorizo**, Aioli, Artesanal Bread, Yuca Fries
The National Sandwich of Argentina - **12**

CAMARONCITOS

Grilled **Shrimp**, Cilantro Rice, Mango and Maracuja Sauce
Fresh flavors from the Caribbean coast! - **15**

KID'S MENU



ARCANO

Delicious, fun, and made with love!
An exciting taste trip through
Hispano America for our youngest
adventurers!
Let the flavor adventure begin!

POSTRES

TRES LECHES DE NARANJA

Orange Sponge Cake Soaked in Milk,
Wildly Popular in Nicaragua - **5**

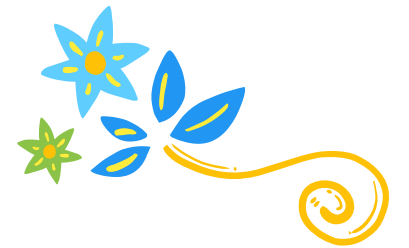
PASTEL DE CHOCOLATE

Flourless Chocolate Cake, Blackberry and Cocoa
Sauce - Inspired by Mexican Traditions - **5**

HELADOS ARTESANALES

House Made Ice Cream - Seasonal Flavors - **5**

BEBIDA



JUGOS

Orange Juice - Apple Juice - Grape Juice - **5**

REFRESCOS

Coca Cola - Diet Coke - Sprite - Ginger Ale - **3**

LEMONADA

Fresh Lemonade - **5**

AMERICA DEL SUR

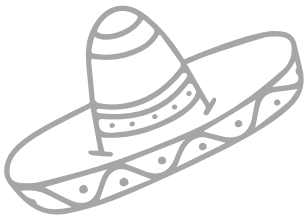
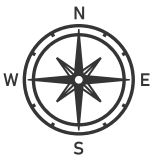
ARGENTINA	2
BOLIVIA	3
CHILE	4
COLOMBIA	5
ECUADOR	6
PARAGUAY	7
PERÚ	8
URUGUAY	9
VENEZUELA	10

MEXICO	14
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AMERICA DEL NORTE

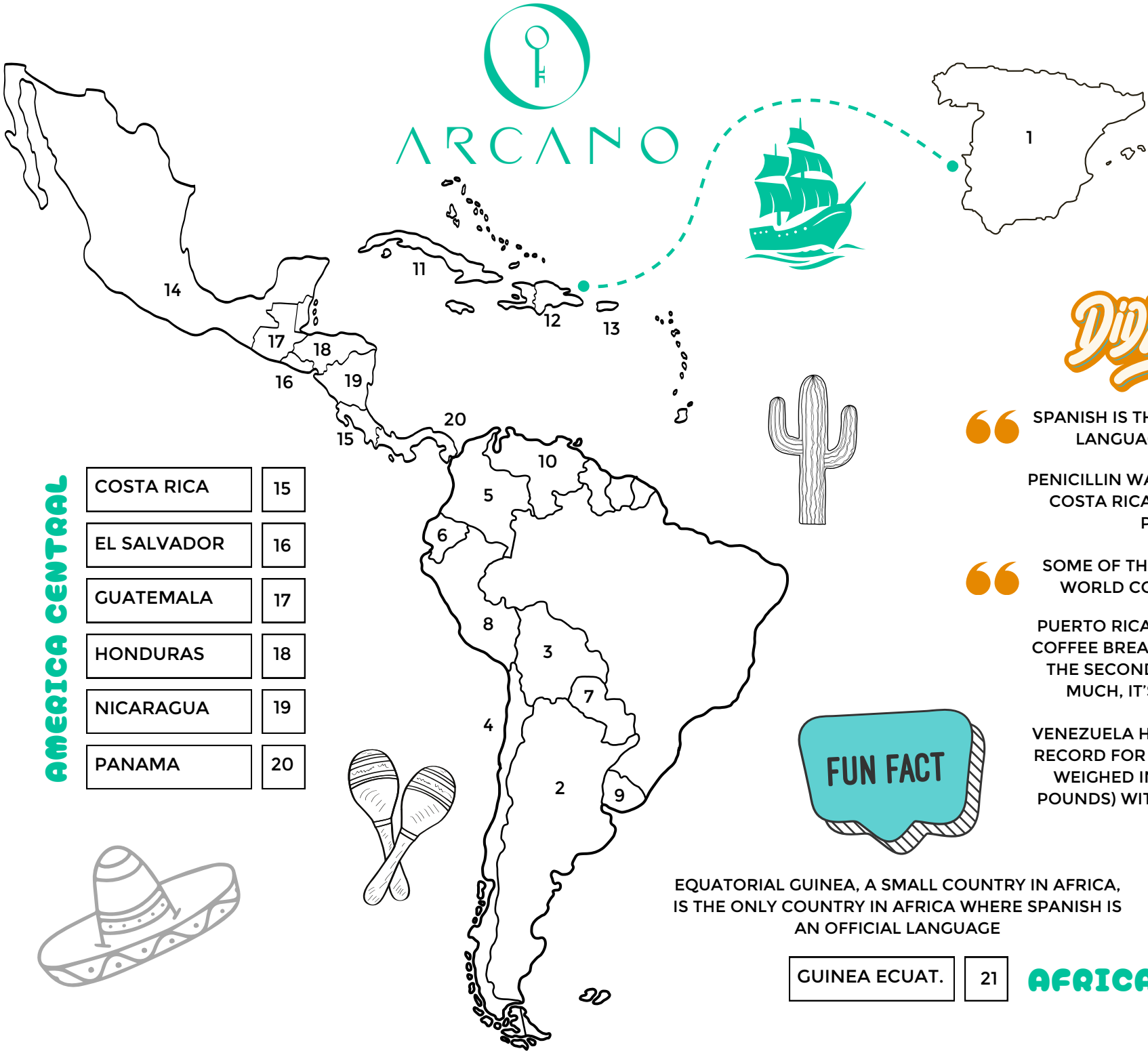
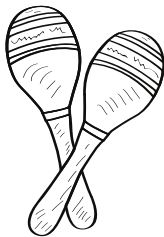
CUBA	11
REP. DOMINIC.	12
PUERTO RICO	13

CARIBE

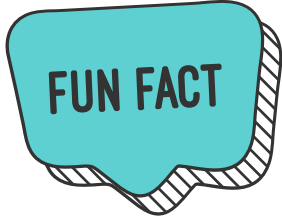
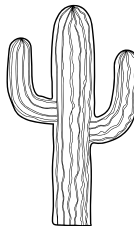


AMERICA CENTRAL

COSTA RICA	15
EL SALVADOR	16
GUATEMALA	17
HONDURAS	18
NICARAGUA	19
PANAMA	20



ARCANO



ESPAÑA	1
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EUROPA



“ SPANISH IS THE SECOND MOST SPOKEN LANGUAGE GLOBALLY (400 M)

PENICILLIN WAS INITIALLY DISCOVERED BY COSTA RICAN SCIENTIST CLODOMIRO PICADO TWIGHT “

“ SOME OF THE BEST CHOCOLATE IN THE WORLD COMES FROM GUATEMALA

PUERTO RICANS HAVE TWO TRADITIONAL COFFEE BREAKS, THE FIRST AT 10 A.M. AND THE SECOND AT 3 P.M. THEY LOVE IT SO MUCH, IT'S MANDATORY AT WORK. “

VENEZUELA HOLDS THE GUINNESS WORLD RECORD FOR THE LARGEST AREPA, WHICH WEIGHED IN AT 493 KILOGRAMS (1,087 POUNDS) WITH A DIAMETER OF 6 METERS (20 FEET)!

EQUATORIAL GUINEA, A SMALL COUNTRY IN AFRICA, IS THE ONLY COUNTRY IN AFRICA WHERE SPANISH IS AN OFFICIAL LANGUAGE

GUINEA ECUAT.	21
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AFRICA



Europe

SPAIN

- Tinto Fino-Merlot**, Torremilanos, Los Cantos, Ribera del Duero, Spain | **50**
- Tinto Fino**, Dehesa de Los Canonigos, Reserva Solideo, Ribera del Duero, Spain | **115**
- Tinta Fino-Cabernet-Merlot**, Bodegas Bohórquez, Ribera del Duero, Spain | **105**
- Tempranillo-Viura**, Artuke, Rioja, Spain | **55**
- Tempranillo**, Viña Real, Reserva, Rioja Alavesa, Spain | **75**
- Mencia**, Eulogio Pomares, “O Estranxeiro”, Ribeira Sacra, Spain | **60**
- Tempranillo-Graciano**, Benjamin Romeo, “Predicador”, La Rioja, Spain | **105**
- Garnacha-Mazuelo**, Roureda, Llicorella, Classic, Priorat, Spain | **75**
- Carignan-Syrah**, Clos de Portal, Somni, Priorat, Spain | **95**
- Tinto de Toro**, Quinta de la Quietud, Inquietud Natural, Toro, Spain | **55**
- Tinta de Toro**, Cyan, Prestigio, Toro, Spain | **110**
- Tinto de Toro**, Bodegas Frutos Villar, Muruve, Toro, Spain | **80**
- Tempranillo**, Dehesa La Granja, Castilla y Leon, Spain | **145**
- Garnacha**, Tierra Calma, Cyster, Sierra de Gredos, Madrid, Spain | **70**

ITALY

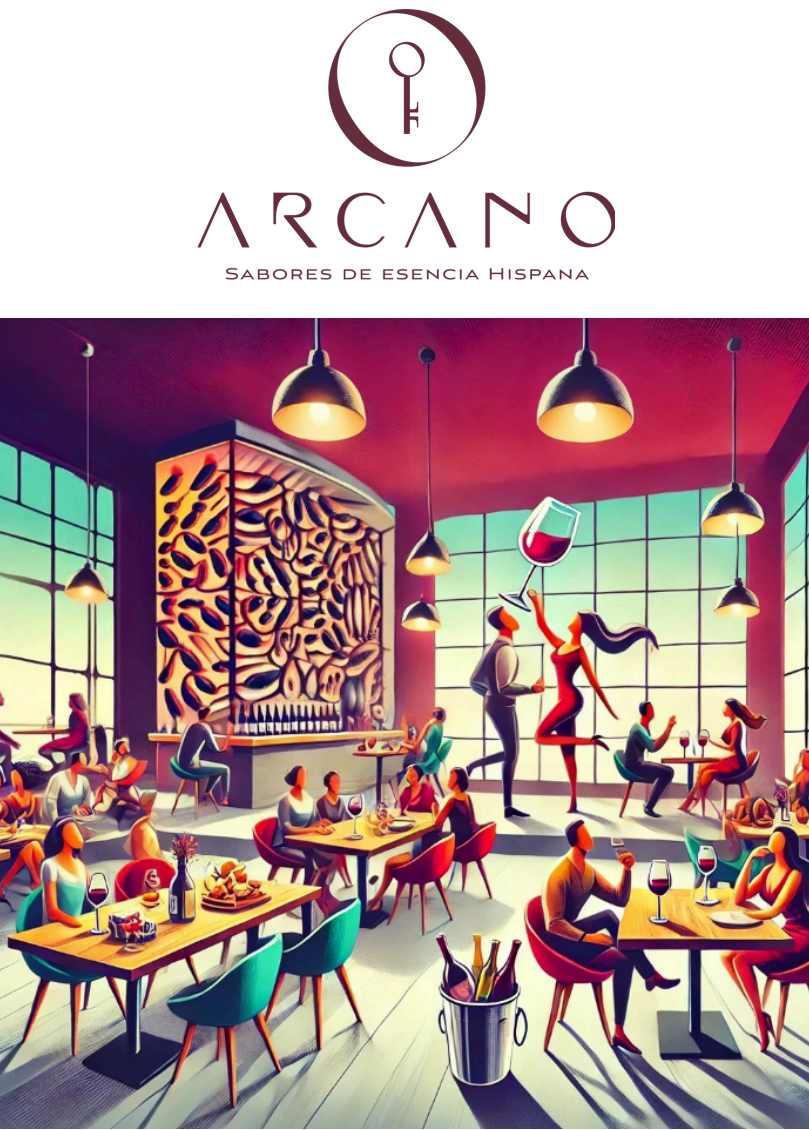
- Corvina-Rondinella**, Casa dei Reti, Cimbrone, Veneto, Italy | **55**
- Teroldego-Syrah**, Castellani, La Cattura, Toscana, Italy | **60**
- Frappato-Nero d'Avola**, Donnafugata, Floramundi, Cerasuolo, Sicilia, Italy | **75**
- Nerello Mascalese**, Il Custodi delle Vigne dell'Etna, Etna Rosso, Sicilia, Italy | **105**
- Syrah & 30 Local Grapes**, Guado al Melo, Jassarte, Bolgheri, Toscana, Italy | **105**
- Bovale-Carignano-Cannonau**, Argiolas, Korem, Sardegna, Italy | **120**
- Nebbiolo, Virna, “Cannubi”**, Barolo, Piedmont, Italy | **145**
- Sangiovese Grosso**, Poggio Antico, Brunello di Montalcino, Riserva, Toscana, Italy | **215**
- Cab Sauvignon-Franc-Sangiovese**, Antinori, Solaia, Toscana, Italy, 2006-2007 | **1,175**

FRANCE

- Grenache-Syrah**, Domaine des Pentelines, Les Galets, Côtes du Rhône, France | **75**
- Grenache-Mourvèdre**, Domaine Les Sibou, Gigondas, Rhone Valley, France | **90**
- Cab Franc-Merlot**, Château Haut-Goujon, Lalande de Pomerol, France | **90**
- Merlot-Cabernet Franc**, Château Petit Val, Grand Cru, Saint-Emilion, France | **125**
- Grenache-Syrah**, Olivier Hillaire, Chateaneuf-du-Pape, Rhone Valley, France | **145**
- Pinot Noir**, Gaunoux, Les Rugiens, Pommard 1er Cru, Les Epenots, France | **225**
- Cab-Merlot-Petit Verdot**, Domaine de Chevalier, Grand Cru Classé, Pessac-Léognan | **275**

MEDITERRANEAN

- Xinomavro**, Kir Yianni, Ramnista, Naoussa, Macedonia, Greece | **80**
- Areni**, Yacoubian-Hobbs, Rind, Vayots Dzor, Armenia | **90**



WINES

Our wines celebrate sustainability, showcasing organic and biodynamic producers who honor the land.

From crisp whites to bold reds and elegant sparklers, each bottle is crafted with integrity to complement our vibrant cuisine.

Cheers!

SPARKLING

Americas

Pinot Noir-Chardonnay, Amaluna, Valle Casablanca, Chile | **55**

Pinot Noir-Chardonnay, Brick & Mortar, VP **Rosé Nature**, Sonoma Coast, CA | **80**

Europe

Xinomavro, Kir Yianni, Akakies, Brut **Rose**, Amyndeon, Greece | **65**

Xarello-Macabeo-Parellada, Raventós i Blanc, De Nit, Conca del Riu Anoia, Spain | **60**

Chard-Pinot Noir-Meunier, J. Lassalle, Brut, 1er Cru, Chigny, Champagne, France | **135**

Chardonnay, Philippe Gonet, Grand Cru, Millesime, Mesnil-sur-Oger, France, 2011 | **195**

Pinot Meunier, Eric Taillet, Exclusiv'T, Cuvee Brut, Vallée de la Marne, France | **175**

Chardonnay-Pinot Noir, Philippe Gonet, **Rose**, Le Mesnil-sur-Oger, France | **135**

Riesling, Melsheimer, Mullay-Hofberg, Sekt, Mosel, Germany | **90**

SKIN CONTACT

Sauvignon Blanc, Famille Favre Cuvee “Louis Andreau”, Languedoc, France | **60**

Pinot Blanc-Chardonnay-Pinot Gris, Sanctum, Leptir, Lipoglav, Slovenia | **80**

ROSE

Alfrocheiro-Baga-Tinta Roriz, Pomares, La Galaxia, Dao, Portugal | **55**

Grenache-Syrah, Domaine Terre De Mistral, Côtes-de-Provence, France | **55**

Grenache-Cinsault, Château D'Estoublon, Roseblood, Provence, France | **75**

Txakolina, Bermejós, Listan Negro, Lanzarote, Canary Island, Spain | **75**

HALF BOTTLES

Champagne

Pinot Noir-Chard-Meunier, Deutz, Brut, Aÿ, Champagne, France | **65**

White

Chardonnay, Domaine du Colombier, Chablis, Burgundy, France | **45**

Riesling, Joh. Jos. Prüm, Graacher Himmelreich, Auslese, Mosel, Germany | **105**

Red

Merlot-Cab Franc, Chateau Martinet, St. Emilion, Bordeaux, France | **65**

Sangiovese, La Lecciaia, Brunello di Montalcino, Toscana, Italy | **65**

Grenache-Syrah, Barville, Chateauneuf du Pape, Rhone, France | **60**

Nebbiolo, Virna, “Noi”, Barolo, Piemonte, Italy | **65**

Cab Sauvignon, Daou, Reserva, Paso Robles, California | **70**

WHITES

Americas

Pinot Gris, Piedra Negra, Mendoza, Argentina | **50**

Sauvignon Blanc, Leyda, San Antonio Valley, Chile | **50**

Sauvignon Blanc, Novas, Casablanca Valley, Chile | **55**

Sauvignon Blanc, Honig, Rutherford, Reserve, Napa Valley, California | **105**

Chardonnay, Shibumi Knoll, Russian River, California | **185**

Australia

Chardonnay, Leeuwin Estate, Margaret Valley, Australia | **85**

Europe

Albariño, Bico da Ran, Rias-Baixas, Spain | **55**

Albariño, Pedraneira, Rias-Baixas, Spain | **75**

Verdejo, Chapirete, Rueda, Spain | **75**

Txakolina, Gaintza, Getariako, Pais Vasco, Spain | **65**

Godello, Rafael Palacios, Louro, Valdeorras, Spain | **75**

Malagouzia-Assyrtiko, Ktima Roussos, Cyclades, Greece | **60**

Nazeli, Yacoubian-Hobbs, Vayots Dzor, Armenia | **75**

Chardonnay, Domaine Seguinot-Bordet, Chablis Vieilles Vignes, Burgundy, France | **80**

Sauvignon, Cantina Terlano, Quarz, Südtirol-Alto Adige, Italy | **175**

Riesling, Zilliken, Saarburg Kabinett, Germany | **105**

Sake - Nihonshu

Asahi-Shuzo, Kubota Senju - Tokubetsu Junmai | **75** (720ml)

REDS

Americas

Pinot Noir, Ken Wright, Willamette Valley, Oregon | **85**

Pinot Noir, Trout Lily Ranch, Adams Vineyard, Chehalem Mountains, Oregon | **155**

Zinfandel, Mt. Peak, Rattlesnake, California | **95**

Petit Verdot-Syrah-Cabernet, Vinsur, Reflejo, Baja California, Mexico | **70**

Tempranillo-Cab-Merlot, Palafox, Pionero, Baja California, Mexico | **75**

Carmenere, Viña San Pedro, 1865, Selected Vineyards, Maule Valley, Chile | **50**

Malbec-Cab Sauvignon, San Pedro Yacochuya, Cafayate, Argentina | **75**

Malbec-Cab Sauvignon, Vistalba, “Corte C”, Mendoza, Argentina | **55**

Malbec, Reserva, Amurado, Mendoza, Argentina | **75**

Malbec, Luca, Uco Valley, Mendoza, Argentina | **80**

Malbec-Merlot-Cab Franc-Cab Sauv-Petit, Quimera, Mendoza, Argentina | **90**

Malbec-Cab-Petit Verdot, Cheval de Andes, Mendoza, Argentina | **225**