

1776 CHRISTMAS Menu

SHAREABLES FOR THE TABLE

Clothesline Bacon 23
black pepper maple glaze, pickle,
lemon

Sicilian Arancini 14
pecorino, ham and peas

Raw Bar Platter 60
oysters, mussels, clams and crab

Charcuterie Board 24
prosciutto de parma, salami, pepperoni, olives, parmesan wedge, manchego, baguette

PRIX FIXE MENU

ADULTS \$95/PP - CHILDREN 10 & UNDER \$45/PP

FIRST COURSE

Caesar Salad
parmesan crisps, croutons

Holiday Salad
toasted pecans, cranberries, mixed
greens, maple vinaigrette & feta cheese

Christmas Chowder
clams, scallops, pancetta, potatoes

Shrimp Cocktail
four jumbo shrimp, 1776 cocktail sauce

Tuna & Salmon Tartare
avocado, citrus, soy

MAIN COURSE

Roasted Chicken
chicken breast, toasted chestnuts,
mushroom risotto, truffles and thyme

12oz Dry Aged NY Strip
mashed potatoes, baby carrots, spinach,
green beans and red wine demi glace

Manicotti
baked italian crepes, stuffed with
ricotta, herbs and tomato

Seafood Linguine Diablo
spicy tomato sauce

Braised Lamb Gnocchi

Dover Sole
almondine

SUPPLEMENTAL ITEMS

PLUS CHOICE OF SIDE

8oz Filet Mignon +7

18oz Prime Rib +13

20oz Dry Aged Ribeye +12

34oz Dry Age Porterhouse for Two +75

SIDES

ADDITIONAL \$10 EA, SUBJECT TO CHANGE

Toasted Almonds & Green Beans

Sweet & Sour Brussels Sprouts

DESSERT

Vanilla Creme Brulee

White Chocolate Cheesecake
cranberry jam

**Warm Plum & Orange
Clafoutis Pie**

- 20% GRATUITY WILL BE ADDED TO THE FINAL BILL -

SIGNATURE COCKTAILS

- 1776 Old Fashioned** \$18 – sagamore rye, banana liqueur, baking spices, bitters
- Tis the Hot Chocolate** \$16 – homemade hot chocolate, bailey's, homemade marshmallow
- Smoked Manhattan** \$17 – makers mark , sweet vermouth, bitters, smoked with applewood chips
- Nutty Chata** \$18 – ketel one, organic walnut milk, coffee liqueur, cinnamon
- Fireside Toddy** \$16 – mitcher's bourbon, hot tea, citrus, honey
- Winter Nights Mojito** \$17 – barcardi 8, lime, mint, cranberries
- Lychee Plum Twist** \$18 – don julio blanco, lychee puree, lime, plum liqueur
- Ginger Snap Decision** \$17 – proper 12 irish whiskey, ginger, cranberry, lemon
- Caliente Breeze** \$16 – jalapeno infused hornitos tequila, pineapple reduction, lime & peychaud's bitters
- Toasty Ornament** \$18 – weber ranch, toasted marshmallow, vanilla, bailey's s'mores, graham cracker rim
- Firefly Fun House** \$16 – ketel one peach & orange blossom, passion fruit, lemon, ginger
- Blueberry Basil Smash** \$17 – hendrick's, blueberry, lemon, basil

1776 COCKTAIL TREES

Choice of Espresso Martini, Hugo Spritz, Cosmopolitan & Margarita
– 4 for \$64 6 for \$96 8 for \$128 12 for \$192 –

DRAFTS / BOTTLES / CANS

- | | |
|---|---|
| Guinness Irish Stout \$12 – dublin, ireland 4.2% ABV | Glennbrook Brewery Pilsner \$8 – morristown, nj 5.1% ABV |
| Kona Big Wave \$9 – kona, hi 4.4% ABV | Sam Adams Seasonal \$7 – new england, 5.3% ABV |
| Head High \$9 – kane brewing, nj 6.6% ABV | Athletic Brewing \$5 – non-alcoholic, milford, ct |
| Michelob Ultra \$6 – st. louis, mo 4.2% ABV | Corona \$8 – mexico 4.6% ABV |
| Miller Lite \$6 – chicago, il 4.2% ABV | Stella \$8 – belgium 5% ABV |
| Peroni \$8 – rome, italy 5.1% ABV | |

MOCKTAILS

- | | | |
|---|--|--|
| Skinny Pineapple Jalapeno Margarita – \$12 | Dirty Pelican Elderflower Paloma – \$12 | Skinny Mango Passion Fruit Margarita – \$12 |
|---|--|--|

WINES BY THE GLASS

WHITE WINE / ROSE / SPARKLING

Avisi Prosecco \$13 – Veneto, Italy
Minuty Rose \$16 – Provence, France

Freemark Abbey Chardonnay \$28 – Napa Valley, California

The Calling Chardonnay \$15 – Sonoma Coast, California

Massican White Blend \$16 – Napa, California

Kung fu Girl Riesling \$16 – Columbia Valley, Washington

Nicholas Feuillatte Split \$25 – Champagne, France

Jacques Dumont Sauvignon Blanc \$16 – Loire Valley, France

13 Celsius Sauvignon Blanc \$14 – Marlborough, New Zealand

Sancerre \$24 – France

Ruffino Aqcu di Venus Pinot Grigio \$14 – Italy

Faust Cabernet Sauvignon \$29 – Napa Valley, California

Imagery Pinot Noir \$17 – Glen Ellen, California

The Calling Pinot Noir \$15 – Monterey, California

Harvey & Harriet Red Blend \$20 – Paso Robles, California

Il Poggione Rosso di Montalcino \$18 – Tuscany, Italy

RED WINE

Stone Street Estate Cabernet Sauvignon \$30 – Alexander Valley, California

Architect Cabernet Sauvignon \$18 – Alexander Valley, California

Bird in Hand Syrah \$18 – Woodside, South Australia

Alta Vista Malbec \$15 – Mendoza, Argentina

SUSHI

Yellowtail Appetizers \$18 – scallion, jalapeno, ponzu sauce

Seaweed Salad \$10

Chirashi \$28 – assorted sashimi, seaweed salad, sushi rice

CHEF'S SPECIAL ROLLS

California Roll \$14

– seasoned crab meat, cucumber, avocado –

Spicy Tuna Roll \$14

– tuna, spicy mayo, cucumber –

Shrimp Tempura Roll \$20

– shrimp tempura, crab meat, avocado, cucumber, eel sauce –

Salmon Mango Roll \$23

– salmon, avocado, cucumber, mango –

Dragon Roll \$24

– shrimp tempura, avocado, cucumber, eel –

Crispy Dynamite Roll \$23

– crab, cucumber, avocado, spicy tuna, scallion, sriracha sauce –

Small Plate Sushi \$75

– california roll, shrimp tempura, 6pc sashimi & 6pc nigiri –

Salmon Avocado Roll \$14

– salmon, avocado –

Rainbow Roll \$20

– california roll topped with tuna, salmon, yellowtail, avocado –

Spider Roll \$20

– soft-shell crab, cucumber, avocado, eel sauce –

Love Tuna Roll \$23

– avocado, cucumber, shrimp tempura, tuna, scallion, spicy mayo & eel sauce –

1776 House Roll \$26

– spicy tuna, cucumber, avocado, seared sashimi, eel sauce, sweet & spicy sauce –

Nigiri Special \$24

– tuna, salmon, yellow tail –

Large Plate Sushi \$125

– 1776 house special roll, california roll, spicy tuna roll, shrimp tempura roll, 12pc sashimi & 12pc nigiri –

NIGIRI & SASHIMI

Tuna (maguro) 9/13

Eel (unagi) 9/13

Salmon (sake) 9/13

White tuna (hiro maguro) 9/13

Flying fish roe (tobiko) 9/13

Yellowtail (hamachi) 9/13

1776 DINNER MENU

SHAREABLE STARTERS

Gruyere, Cheddar & Herb Brioche Buns \$6/\$12

– small 2 piece/ large 4 piece –

French Onion Soup \$14

– french baguette, apple brandy, provolone cheese –

Oysters on the Half Shell \$21

– ½ dozen naked - apple mignonette –

Clothesline Bacon \$24

– black pepper, maple glaze, pickle, lemon –

Shrimp Cocktail

– four jumbo shrimp, 1776 cocktail sauce –

STARTERS

Tuna & Salmon Tartar Tostones \$21

– avocado, plantain, sesame –

Fire Roasted Cauliflower \$21

– whipped feta, pine nuts, chili oil –

Fried Calamari \$20

– semolina, rock shrimp, zucchini, Italian long hots, arrabbiata sauce –

Lobster Dumplings \$21

– four steamed dumplings, tomato miso, persevered lemon –

Surf & Turf Skewers \$29

– NY strip, shrimp, herb butter –

SALADS

Caesar Salad \$16

– pecorino, parmesan crisps, croutons –

Wedge Salad \$17

– iceberg, blue cheese, tomatoes, bacon, pickled red onions –

Fall Harvest Salad \$19

– figs, blackberries, cinnamon roasted butternut, feta, walnuts, maple vinaigrette –

PIZZA & PASTA

Butternut Cappellacci \$29

– brown butter, sage, pecorino, pomegranate, walnuts –

Rigatoni Bolognese \$33

– aromatic herbs, beef, pork, veal –

Wild Mushroom & Bison Short Rib Cavatelli \$42

– truffles, parmesan, roasted garlic –

Margherita Pizza \$17

– san marzano tomato, basil, fresh mozzarella –

Angry Butcher Pizza \$24

– pepperoni, chorizo, prosciutto, arugula, hot honey –

*Items served raw or undercooked such as meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

MAIN PLATES

Miso Glazed Chilean Sea Bass \$56

– white miso, baby bok choy, mushrooms, piquillo peppers –

Lemon Roasted Branzino \$42

– string beans, toasted almonds, white wine butter, fregula –

Tuscan Salmon \$38

– fingerling potatoes, cherry tomatoes, spinach, capers, basil –

French Cut Roasted Chicken \$34

– honeynut squash risotto, spinach, pepitas, chicken jus –

Braised Lamb Shank \$42

– garlic whipped potatoes, cipolini onion, baby carrots, spinach, lamb jus –

Duck Breast \$39

– farro, cinnamon sweet potato, hazelnuts, cherry jus –

76 Dry Aged Cheeseburger \$26

– 76 sauce, lettuce, tomato, onion, choice of english muffin or brioche bun, hand-cut fries –

1776 BUTCHER CUTS

8 oz Filet Mignon \$49

12 oz Center Cut Filet Mignon \$58

16 oz NY Strip \$55

18 oz Ribeye \$59

Rosemary Salt Crusted Prime Rib 18 oz \$59

Dry Aged Prime Cuts

12 oz Dry Aged Prime NY Strip \$59

20 oz Dry Aged Prime Ribeye \$65

34 oz Dry Aged Prime Porterhouse for 2 \$138

+ w/ choice of two sides +

ADD ONS

HORSERADISH CREAM \$3

RED WINE DEMI \$3

AU POIVRE \$3

CHIMICHURRI \$3

5oz Lobster Tail \$22

– garlic herb butter –

SIDES 12 EACH / 3 FOR 30

General Tso's Broccoli & Cauliflower

– topped with cashews \$12 –

Onion Soup Mashed Potatoes

– mashed potatoes, onion soup, gruyere cheese –

Creamed Spinach

– spinach, leeks, parmesan –

Mushrooms, Spinach & Shallots

– spinach, mushroom medley, crispy shallots –

Hipster Fries

– shishito peppers, bacon, parmesan –

Mac & Cheese

– gruyere, cheddar, breadcrumbs –

Crispy Brussels Sprouts

– sweet & sour sauce, bacon –

*20% gratuity will be added to the final bill of parties of 6 or more

Artisan Hot Chocolate

cloves, chili powder, allspice served w/ homemade marshmallows \$7 –
+add your choice of bailey's or bourbon +\$10 –

Dessert Menu

Vanilla Creme Brulée \$12

– cinnamon whip cream, pumpkin seeds, blackberries –

Tiramisu \$12

– ladyfingers, mascarpone creme, coco powder, espresso, amaretto ** –

Chocolate Chip Ice Cream Sliders \$13

– vanilla gelato, toasted marshmallow, amarena cherries, candied pistachio, hot fudge ** –

Chocolate Caprese Cake \$13

– gluten-free, almond flour chocolate cake, white chocolate raspberry ice cream ** –

Apple Brioche Bread Pudding \$14

– bourbon caramel, vanilla gelato –

Desserts for Two or More

Cookie Skillet \$16

– Brown butter chocolate chip cookie, vanilla gelato, sea salt –

Tin Can Cake \$22 – vanilla anglaise, vanilla gelato, heath bar almond crunch, whipped cream** –

Cheesecake Lollipop Tree \$20

– cotton candy, toffee almond crunch, b&w cookie, graham cracker** –

Gelato & Sorbet

\$5 per scoop – Vanilla - Chocolate - White Chocolate Raspberry Chip-
Mango Sorbet –

Cocktail Trees

Choice of Espresso Martini, Hugo Spritz, Cosmopolitan & Margarita – 4
for \$64 6 for \$96 8 for \$128 12 for \$192 –

Spirits, Cordials & Dessert Cocktails

Cocktails

Espresso Martini \$16

Irish Coffee \$15

Port

Taylor 10yr \$15

Taylor 20yr \$25

Cognac

Louis XIII ½oz \$150

Louis XIII 1oz \$295

** CONTAINS NUTS

1776 SATURDAY & SUNDAY BRUNCH MENU

FOR THE TABLE

Clothesline Bacon — \$24
black pepper, maple glaze, pickle, lemon

Oysters on the Half Shell — \$21
½ dozen naked - apple mignonette

Fried Calamari — \$20
semolina, rock shrimp, zucchini, Italian long hots, arrabiata sauce

Churro French Toast Sticks — \$18
raspberry sauce, whipped cream, vanilla anglaise, berries

Brioche Cinnamon Buns — \$16
citrus vanilla glaze

Lobster Dumplings — \$21
four steamed dumplings, tomato miso, persevered lemon

Plantains & Guacamole — \$21
~ shrimp \$9 ~

Tuna & Salmon Tartar Tostones — \$21
avocado, plantain, sesame

APPETIZERS / PIZZA / SALADS

Caesar Salad — \$16
romaine, pecorino, parmesan crisps, croutons
~ chicken \$8 shrimp \$9 steak \$19 salmon \$19 ~

Fall Harvest Salad — \$19
caramelized figs, mixed greens, walnuts, blackberries, cinnamon
roasted butternut, feta, maple balsamic vinaigrette

Wedge Salad — \$17
blue cheese, tomatoes, bacon, pickled red onions

Margherita Pizza — \$17
san marzano tomato, basil, fresh mozzarella

Angry Butcher Pizza — \$24
pepperoni, chorizo, prosciutto, arugula, hot honey

Pepperoni — \$20
1776 marinara sauce, fresh mozzarella, pepperoni

BRUNCH CLASSICS

Black Bean Tostadas — \$19
black beans, eggs, salsa roja, cilantro, red onion

Tuscan Salmon — \$38
fingerling potatoes, cherry tomatoes, spinach, capers, basil

Spinach Tomato & Cheddar Omelette — \$19
home fries, toast, choice of bacon or sausage

1776 Breakfast Plate — \$19
2 eggs of your choice, home fries, bacon or sausage, english muffin or
9 grain toast, fruit

Egg Shakshuka — \$20
poached eggs nestled in moroccan spiced tomato, eggplant, herbed
flatbread

Skirt Steak & Eggs — \$35
chimichurri, sunny side up egg, homefries

Chicken & Waffles — \$25
shishitos, pecan butter, maple syrup, hot honey

Apple Cinnamon Buttermilk Pancakes — \$17
walnuts, maple syrup
~ add blueberries or chocolate chips 2\$ ~

Eggs Benedict — \$19
french bistro ham, poached eggs, hollandaise, home fries.

Stuffed French Toast — \$23
brioche, pumpkin cream cheese, maple syrup

HANDHELDS

Crispy Chicken Sandwich — \$19
-brioche, cheddar, tomato, lettuce, jalapeño mayo

Chicken BLT Sandwich — \$22
grilled chicken, mozzarella, bacon, citrus mayo, lettuce, tomatoes

1776 Dry Aged Cheeseburger — \$22
76 sauce, lettuce, tomato, onion, cheddar cheese, brioche bun
~ mushroom +3, avocado +3, bacon +5 ~

SIDES

Home Fries — \$6

Waffle — \$6

Two Eggs — \$6

Hipster Fries — \$12
shishito peppers, bacon, parmesan

Bacon — \$8

Fruit Cup — \$6

Sausage — \$7

General Tso's Broccoli & Cauliflower — \$12
** contains nuts

1776 Lunch Menu

Appetizers & Salads

Gruyere, Cheddar & Herb Brioche Buns \$6/\$12

– small 2 piece/ large 4 piece –

Fried Calamari \$20

– semolina, rock shrimp, zucchini, Italian long hots, arrabiata sauce –

Lobster Dumplings \$21

– four steamed dumplings, tomato miso, persevered lemon –

Tuna & Salmon Tartar Tostones \$21

– avocado, plantain, sesame –

Guacamole \$21

– plantain chips –
+ +add shrimp \$9 +

Clothesline Bacon \$24

– black pepper, maple glaze, pickle, lemon –

Caesar Salad \$16

– romaine, pecorino, parmesan crisps, croutons –
+ chicken \$8 shrimp \$9 steak \$19 salmon \$19 +

Wedge Salad \$17

– iceberg, blue cheese, tomatoes, bacon, pickled red onions –

Seared Tuna Niçoise Salad \$29

– 4 oz sesame seared tuna, haricot verts, boiled purple potatoes, hard boiled egg, cucumber –

Pizza / Pasta

Wild Mushroom & Bison Short Rib Cavatelli \$29

– pecorino, roast garlic, spinach, & black truffle –

Rigatoni Bolognese \$23

– beef, pork, veal & aromatic herbs –

Margherita Pizza \$18

– 1776 marinara sauce, mozzarella cheese, basil –

Angry Butcher Pizza \$22

– pepperoni, chorizo, prosciutto, arugula, hot honey –

Mains

Tuscan Salmon \$38

– fingerling potatoes, cherry tomatoes, spinach, capers, basil –

Chicken BLT \$23

– grilled chicken, mozzarella, bacon, fries –

1776 Dry Aged Cheeseburger \$22

– '76 sauce, lettuce, tomato, onion, cheddar cheese, brioche bun –
+ mushroom +3, avocado +3, bacon +5 +

Grilled Skirt Steak & Plantains

\$34 – 8oz citrus marinated steak, sweet plantains, blistered shishitos –

Braised Short Rib Panini \$24

– wild mushrooms, garlic aioli, spinach, gruyere –

French Dip \$21

– shaved prime rib, provolone, caramelized onions, toasted brioche –

Sushi

Dragon Roll \$24

– shrimp tempura, avocado, cucumber, eel –

Love Tuna Roll \$23

– avocado, cucumber, shrimp tempura, tuna, scallion, spicy mayo & eel sauce –

California roll \$14

– seasoned crab meat, cucumber, avocado –

Rainbow Roll \$20

– california roll topped with tuna, salmon, yellowtail, avocado –

Spicy Tuna roll \$19

– tuna, spicy mayo, cucumber –

1776 House Roll \$26

– spicy tuna, cucumber, avocado, seared sashimi, eel sauce, sweet & spicy sauce –

Sides \$12 each

Mac & Cheese

– white cheddar & gruyere cheese, breadcrumbs –

Hipster Fries

– shishito peppers, bacon, parmesan –

General Iso's Broccoli & Cauliflower

– contains cashews –

Mushrooms, Spinach & Shallots

Side Salad

– romaine, carrots, cucumbers, white balsamic dressing –

1776 WINE MENU

Champagne & Sparkling Wine

100	Nicolas Felluiate 187ml	– Chouilly, France NV	\$25
111	Benvolio DOC	– Vent, Italy	\$45
101.5	Veuve Clicquot Brut 375 ml	– France, NV	\$65
108	Caposaldo Veneto	– Prosecco, Italy NV	\$67
110	JCB Brut 'Number 21'	– Burgundy, France NV	\$74
107.5	Mandois Blanc de Noirs	– Champagne, France '15	\$80
109	Moet & Chandon Imperial Brut	– Epernay, France NV	\$86
102	Ruinart Brut Blanc de Blancs 375 ml	– France, NV	\$90
109.5	Moet & Chandon Imperial Rose		\$116
101	Veuve Clicquot Brut	– France, NV	\$120
104	Veuve Clicquot Rosé '15	– Remis, France NV	\$132
133	Perrier Jouet Blason Rose	– Champagne, France NV	\$190
105	Veuve Clicquot 'La Grande Dame'	– Reims, France NV	\$278
106	Dom Pérignon Brut	– Epernay, France '15	\$330
107	Armand de Brignac 'Ace of Spades'	– Reims, France NV	\$399

Pinot Grigio, Pinot Gris, Riesling & other Varietals

140	La Crema	– Pinot Gris, Monterey, California '22	\$50
139	Saldo	– Chenin Blanc, California '21	\$50
011	Charles Smith Fu Girl	– Riesling, Washington, USA	\$60
133	Pighin Fruili	– Pinot Grigio, Italy '22	\$64
132	Blindfold "White Pinot Noir"	– Sanoma County, California, '21	\$65
134	Santa Margherita Pinot Grigio	– Alto Adige, Italy	\$88

Sauvignon Blanc

126	Matanzas Creek	– Sonoma County, California '23	\$64
007	Jacques Dumont	– Loire Valley, France '22	\$68
009	Kim Crawford	– Marlborough, New Zealand '23	\$68
128	Craggy Range	– Martinborough, New Zealand '23	\$71
125	Duckhorn "Decoy"	– Napa Valley, California '23	\$76
127	Sancerre	– Sancerre, France '21	\$82
129	Twomey	– by Silver Oaks '23	\$90

Chardonnay

004	The Calling	– Sonoma Coast, California '21	\$64
112	Singing Tree	– Russian River Valley, California '21	\$69
123	Diatom	– Santa Barbara, California '22	\$79
113	Neyers Vineyard	– Carneros, California '20	\$79
118	Jordan	– Sonoma Coast, CA '21	\$84
124	Louis Jadot Chablis	– Beaune, Burgundy, France '22	\$86
115	Louis Jadot	– Pouilly-Fuisse, France '22	\$87
119	Bouchard Pere et Fils	– Beaune du Chateau' Beaune, France '23	\$90
151	Sonoma Cutrer	– Carneros, California '23	\$90
124.5	Cakebread Cellars	– Napa Valley, California '22	\$91
121	Prisoner	– Carneros, California '21	\$94
117	My Favorite Neighbor	– San Luis Obispo, California '21	\$98

116	Kistler – Sonoma Coast, California '21	\$98
120	Flowers – Sonoma Coast, California '23	\$99
152	Rombauer Vineyards – Carneros, California '23	\$105
122	Far Niente – Napa Valley, California '23	\$109
005	Freemark Abbey – Napa Valley, California '19	\$120

Rose Wines

012	Minuty – Provence, France '22	\$68
130	Miraval Cotes de Provence – Provence, France '23	\$76
132	Decoy by Duckhorn – Napa Valley, California '22	\$80
131	Chateau D' Esclans "Whispering Angel" – Provence, France '22	\$82

Pinot Noir

237	Ken Wright – Eola-Amity Hills, Oregon '22 + 94 points Wine Spectator	\$62
224	Chalk Hill – Sonoma Coast, CA '21 + 91 points Wine Spectator	\$63
019	The Calling – Monterey County '21	\$64
243	Juggernaut Hillside – Napa Valley, California '21	\$65
008	La Crema – Sonoma Coast, California '22	\$68
223	Cambria Julia's Vineyard – Santa Maria Valley, Central Coast, California '21	\$68
233	+ 92 points Wine Enthusiast	\$70
226	Siduri – Willamette Valley, Oregon '21 + 94 points Wine Enthusiast	\$70
254	Montinore 'Reserve' – Willamette Valley '19	\$75
228	Walt – Santa Rita Hills, California '21 + 94 points Wine Enthusiast	\$77
238	Rex Hill – Willamette Valley, OR '21 + 90 points Wine Enthusiast	\$85
234	Resonance – Willamette Valley, Oregon '22	\$99
225	+ 94 points Wine Spectator	\$100
235	EnRoutes Les Pommiers – Russian River Valley, California '22	\$108
288	Bella Glos Dairyman – Russian River Valley '21	\$165
	Flowers – Sonoma Coast, California '22 + 94 points Wine Enthusiast	
	Kosta Browne – Sta. Rita Hills '22	

Merlot / Petite Sirah / Zinfandel/ Red Blends

242	Highlands 41 Black Granite – Paso Robles, California '21 + 91 points Wine Enthusiast	\$50
282	Smith & Hook Proprietary – Central Coast, California '21	\$50
239	Goldschmidt 'Chelsea' Merlot – Alexander Valley, CA '21	\$63
001	Bird in the Hand Syrah – Syrah, Adelaide Hills, Australia '20	\$72
240	Decoy by Duckhorn – Merlot, Napa Valley, California '21	\$75
243	The Prisoner Wine Company 'Saldo' – Zinfandel, Napa Valley, California NV '21	\$78
257	Harvey & Harriet Red Blend – Paso Robles, California '21	\$75
258	Baca Zinfandel – Sonoma County, California '20	\$90
261	Orin Swift 'Abstract' – Grenache/Petite Sirah/Syrah, '22	\$100.
244	+ 91 points Wine Spectator	\$104
287	The Prisoner – Zinfandel/Cabernet Sauvignon/Petite Sirah/Syrah, Napa Valley, California '22	\$105
275	Lion Tamer – Napa Valley, California '21	\$110
	Bramare – Malbec, Argentina '20	

283	Booker Oublie – Paso Robles, California '19 + 92 points Wine Spectator	\$139
208	Orin Swift Cellars 'Papillon' – Napa Valley, California '21	\$143
241	Orin Swift Cellars 'Machete' – Petite Sirah, St. Helena, California '20	\$236
259	Cabernet Sauvignon & Cabernet Blends	\$65
263	Black Stallion Winery – Napa Valley, California '21	\$75
236	Sterling – Napa Valley, California '22	\$76
203	La Sirena Pirate – Napa Valley, California '18	\$78
014	Aviary Reserve – Napa Valley, California '20	\$81
201	Architect – Alexander Valley, California '21 + 89 points Wine Spectator	\$82
260	Iron & Sand – Paso Robles, California '21	\$75
206	Quilt – Napa Valley, California '22 + 91 points Wine Spectator	\$89
271	BV – Napa Valley, California '19 + 92 points Wine Spectator	\$90
280	Triple 7's – Napa Valley, California '18	\$93
211	Booker My Favorite Neighbor – Paso Robles, California '21	\$100
245	Kerr Cellars – Napa Valley, California '19	\$100
016	Groth – Oakville, Napa Valley, California '20	\$110
255	Sequoia Grove – Napa Valley, California '20	\$110
246	Groth Reserve – Oakville, Napa Valley, California '20	\$112
273	Louis M. Martini – Napa Valley, California '21	\$115
222	CJ Melka Cabernet – Napa Valley, California 2019	\$118
286	Stonestreet Estate Cabernet – Alexander Valley, California '18 + 94 points Wine Enthusiast	\$120
205	Freemark Abbey – Napa Valley, California '19 + 92 points Wine Spectator	\$120
207	Jordan – Alexander Valley '19 + 90 points Wine Enthusiast	\$125
004	Honig – Napa Valley, California '21	\$125
264	Faust – Napa Valley, California '21 + 94 points Wine Spectator	\$127
220	Vaso Cellars – Napa Valley, California '20	\$132
280	Pahlmeyer 'Proprietary Red' – Napa Valley, California '21	\$133
209	Lion Tamer – Napa Valley, California '19 + 91 points Wine Spectator	\$140
213	Flora Springs 'Trilogy' – Napa Valley, California '19	\$145
253	Duckhorn Vineyards – Napa Valley, California '21	\$150
015	Scattered Peaks – Napa Valley, California '20	\$164
279	Shafer TD-9 – Napa Valley, California '22	\$170
249	Lewis Cellars Cabernet – Napa Valley, California 2017	\$175
221	J. Davies – Napa Valley, California '19	\$180
231	Stag's Leap Artemis – Napa Valley, California '20 + 93 points Wine Enthusiast	\$165
214	Caymus Vineyards – Napa Valley, California '22	\$185
216	Silver Oak – Alexander Valley, California '19	\$185
215	Shafer One Point Five – Napa Valley, California '21 + 96 points Wine Enthusiast	
217	Caymus Vineyards – Napa Valley '21	
	Nickel & Nickel 'Vaca Vista Vineyards' – Napa Valley, California '21	

219	Mt. Brave – Mt. Veeder, California '19 + 94 points Wine Spectator	\$189
218	Caymus 50th Anniversary – Napa Valley, California '22	\$200
274	Bucella Mica – Napa Valley, California '20	\$200
238.5	Orin Swift "Mercury Head" – Napa Valley, California '22	\$310

French Wines

247	Chateau Des Jacques – Morgan, France '20 + 91 points Wine Enthusiast	\$73
229	Maison Vincent Girardin – Cru Beaune, Santenay '16	\$75
285	Guigal Crozes Hermitage – Rhone, France '17	\$78
230	Bouchard Pere & Fils – Beaune, France '19 + 92 points Wine Spectator	\$82
251	Chateau Ferrande – Graves '18 + 91 points Wine Spectator	\$88
248	M. Chapoutier 'La Bernardine' – Chateauneuf-du-pape '21	\$99
256	Thibault Liger-Belair – Les Grands Chailots Bourgogne, France '20	\$100
252	Chateau Millet – Graves, France '18	\$108
216	Chateau La Nerthe – Cotes du Rhone Villages, Rhone, France '21 + 94 points Wine Spectator	\$95

Italian Wines

272	Umani Ronchi 'Jorio' Montepulciano D'Abruzzo – Abruzzo '20	\$68
250	Fattoria Dianella Le Veglie di Neri – Tuscany, Italy '19	\$75
003	Rubio San Polo – Tuscany, Italy '22	\$20
270	Cesari Jema Vento – Corvina '16 + 92 points Wine Spectator	\$86
276	Bertani Valpolicella Ripasso – Valpolicella, Veneto, Italy '20 + 90 points Wine Spectator	\$86
268	Chianti Antinori Peppoli – Tuscany '22 + 90 points Wine Spectator	\$89
269	Amarone Della Valpolicella Famiglia Pasqua – Vento '18	\$90
267	Tenuta San Guido 'Guidalberto' – 'Super Tuscan' Tuscany '21	\$129
265	Argiano Brunello di Montalcino – Montalcino, Italy '19	\$130

1776 Wine Society Select

264	Double Diamond – Napa Valley, California '22	\$175
239.5	Fortunate Son – Napa Valley, California '21	\$230
007.5	Beringer Private Reserve – Napa Valley, California '17	\$265
L104	Faust "The Pact" – Coombsville, California '20	\$285
L100	Caymus Vineyards "Special Selection" – Napa Valley, California '18	\$295
L102	Dominus – Napa Valley, California '19	\$348
L101	Joseph Phelps "Insignia" – Napa Valley, California '21	\$369
077.55	Shafer Hillside Select – Napa Valley, California '19	\$500
L103	Opus One – Napa Valley, California '19	\$560
246	Schrader Cellars – Napa Valley, California '22	\$600
L113	Opus One – Napa Valley, California '17	\$660
L108	La Gerla Vigna Gli Angeli Brunello Di Montalcino – 1.5ml Riserva 2006	\$900
L112	Quintessa 1.5L – Napa Valley, California '12	\$1150

***Some wine vintages are subject to change