

BOSTONIA

PUBLIC HOUSE

ESTABLISHED 2014

SNACKS

The pickle pot	5
Housemade french onion dip & crispy potato chips	6
Parmesan polenta fries	7
Tater tot poutine	8

NEW ENGLAND CHEESE PLATE

Our daily selection of artisanal hand crafted cheeses made by New England farmers, local honey, fruit, nuts, bread 16

CHARCUTERIE PLATE

Our daily collection of cured meats & pâté or terrine of the day, served with housemade pickles, mustard, bread 17

CHILLED SEAFOOD

Half dozen local MA oysters on the half shell* 18
{horseradish, lemon}

Chilled shrimp 17
{“Bostonia” spicy bloody mary cocktail sauce, lemon}

Lump crab cocktail 19
{shaved fennel, grapefruit, citron hollandaise}

Tuna crudo* 16
{avocado, cucumber, cilantro, sesame seeds, wasabi oil}

Chilled seafood platter* 69
{six local oysters, four shrimp, tuna crudo, lump crab cocktail, lemon, horseradish, “Bostonia” spicy bloody mary cocktail sauce}

SIDES

Salt & pepper fries	6
Honey glazed baby carrots	6
“Old fashioned” mac & cheese	6
Caramelized onion roasted local potatoes	6
Grilled asparagus, lemon oil, tomato relish	6
“Bostonia” baked beans, bacon breadcrumbs	6

SOUPS

Clam chowder 9
{leek, celery, bacon, local potatoes}

Braised brisket caramelized onion soup 8
{croutons, gruyere cheese}

SALADS

Organic spinach salad 14
{country cut bacon, radish, Shy Brothers’ hannahbells cheese, sherry vinaigrette}

Roasted beet salad 14
{arugula, prosciutto cracker, honey ricotta, cider vinaigrette}

Crisp romaine heart salad 12
{ciabatta croutons, pecorino, roasted garlic dressing}

Chopped salad 15
{avocado, tomato, cucumber, smoked bacon, Berkshire blue cheese, white balsamic vinaigrette}

add

Grilled chicken 6	Grilled shrimp 12
Grilled steak* 10	Seared scallops* 12

STARTERS

Warm lump crab dip 16
{crispy potato chips}

Sesame glazed chicken wings 14
{chili peanuts & cilantro}

Steamed local mussels 12
{chorizo, tomatoes, butter}

Berbere spiced pork ribs 14
{almond quinoa}

Fork tender meatballs 13
{parmesan cheese, herb breadcrumbs}

ENTREES

Native MA crab crusted cod 29
{asparagus, leek & potato succotash}

Georges Bank scallops* 28
{artichoke, merguez sausage, white beans, pequillo pepper, harissa oil}

All natural roasted chicken 26
{mushroom farro, asparagus, garlic jus}

Berkshire pork loin* 27
{“Bostonia” baked beans, apple fennel slaw, sherry reduction}

Certified angus 12oz ribeye* 35
{caramelized onion roasted potatoes, french green beans, whole grain mustard butter}

Braised lamb pasta 27
{asparagus, mushrooms, pappardelle, parmesan}

Housemade ricotta dumplings 29
{lobster, peas & carrots, crispy prosciutto cracker}

Preserved lemon risotto 24
{glazed seasonal vegetables, pecorino cheese}

BPH burger* 17
{certified angus beef burger, lettuce, tomato, onion, Vermont cheddar cheese, horseradish aioli, potato bun}

Lobster roll 24
{chilled lobster, avocado, yuzu crème, bacon crumbs, brioche roll}

please inform your server of any allergies

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GLUTEN FREE

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Tater tot poutine	8

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CHILLED SEAFOOD

Half dozen local MA oysters on the half shell*	18
{horseradish, lemon}	
Chilled shrimp	17
{“Bostonia” spicy bloody mary cocktail sauce, lemon}	
Lump crab cocktail	19
{shaved fennel, grapefruit, citron hollandaise}	
Tuna crudo*	16
{avocado, cucumber, cilantro, sesame seeds, wasabi oil}	
Chilled seafood platter*	69
{six local oysters, four shrimp, tuna crudo, lump crab cocktail, lemon, horseradish, “Bostonia” spicy bloody mary cocktail sauce}	

SALADS

Organic spinach salad	14
{country cut bacon, radish, Shy Brothers’ Hannahbells cheese, sherry vinaigrette}	
Roasted beet salad	14
{arugula, prosciutto cracker, honey ricotta, cider vinaigrette}	
Crisp romaine heart salad	12
{pecorino, roasted garlic dressing}	
add	
Grilled chicken	6
Grilled shrimp	12
Grilled steak*	10
Seared scallops*	12

STARTERS

Warm lump crab dip	16
{crispy potato chips}	
Steamed local mussels	12
{chorizo, tomatoes, butter}	
Berberé spiced pork ribs	14
{almond quinoa}	

SANDWICHES

all sandwiches come with a side of housemade pickles and salt & pepper fries

Grilled chicken sandwich	16
{all natural chicken breast, whole grain mustard cheddar cheese, arugula, vine ripe tomato, gf bun}	
BPH burger*	17
{certified angus beef burger, lettuce, tomato, onion, Vermont cheddar cheese, horseradish aioli, gf bun}	

ENTREES

Seared native MA cod	26
{buttered leeks, local potatoes & country cut bacon}	
Georges Bank scallops*	26
{asparagus & mushroom succotash, lemon oil}	
All natural roasted chicken breast	18
{mushroom farro, french green beans, garlic jus}	
Steak frites*	24
{certified angus coulotte, salt & pepper fries, horseradish}	
Preserved lemon risotto	17
{glazed seasonal vegetable sauté, pecorino cheese}	

SIDES

Salt & pepper fries	6
Honey glazed baby carrots	6
Caramelized onion roasted local potatoes	6
Grilled asparagus, lemon oil, tomato relish	6
“Bostonia” baked beans, bacon breadcrumbs	6

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SIDES

Salt & pepper fries	6
Honey glazed baby carrots	6
“Old fashioned” mac & cheese	6
Caramelized onion roasted local potatoes	6
Grilled asparagus, lemon oil, tomato relish	6
“Bostonia” baked beans, bacon breadcrumbs	6

SOUPS

Clam chowder 9
{leek, celery, bacon, local potatoes}

Braised brisket caramelized onion soup 8
{croutons, gruyere cheese}

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Chopped salad 15
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add

Grilled chicken 6	Grilled shrimp 12
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{crispy potato chips}

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{chili peanuts & cilantro}

Steamed local mussels 12
{chorizo, tomatoes, butter}

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{almond quinoa}

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{parmesan cheese, herb breadcrumbs}

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Grilled chicken sandwich 16
{all natural chicken breast, whole grain mustard cheddar cheese, arugula, vine ripe tomato, ciabatta}

The northend 16
{genoa salami, mortadella, soprasetta, provolone, giardiniera olive relish, cibatta}

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{certified angus beef burger, lettuce, tomato, onion, Vermont cheddar cheese, horseradish aioli, potato bun}

Lobster roll 24
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{artichoke, merguez sausage, white beans, pequillo pepper, harissa oil}

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Braised lamb pasta 21
{asparagus, mushrooms, pappardelle, lamb jus, parmesan}

Steak frites* 24
{certified angus coulotte, salt & pepper fries, horseradish}

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{glazed seasonal vegetable sauté, pecorino cheese}

Housemade ricotta dumplings 22
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SOUP

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BRUNCH

STARTERS

Bowl of agave nectar macerated fresh fruit & berries	8
Buttermilk pancakes, choose your style blueberry, banana, chocolate chips	14
Cinnamon french toast, caramelized banana, Vermont maple syrup	14

BOSTONIA CLASSICS

all served with side of fresh fruit, potatoes or "Bostonia" baked beans & cornbread

Two cage free eggs any style, choice of one breakfast meat*	11
Spinach, foraged mushrooms & goat cheese frittata	15
Harissa shrimp, chorizo, asparagus sauté, parmesan polenta	18
Lobster, leek, roasted tomato & brie frittata	22
Steak & eggs*	24
{certified angus coulotte, caramelized onion potato hash, sunny side egg}	

BENEDICT

Classic benedict*	14
{Vermont country ham, poached eggs, hollandaise}	
Crab benedict*	21
{lump crab cake, vine ripe tomato, sunny side up eggs, sauce béarnaise}	

SIDES

Apple smoked bacon	6
Housemade brisket hash	6
"Bostonia" baked beans	6
Chorizo potato hash	6
North country ham steak	6

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DESSERT

DESSERT

“Bostonia” cream pie	9
{vanilla custard, chocolate ganache, almond sponge cake crumble}	
Maple & brown sugar apple crisp	9
{sea salt caramel ice cream}	
Milk & cookies	9
{mozart chocolate milk shake, warm cookies}	
Berkshire bourbon glazed sweet potato doughnuts	9
Selection of ice cream & sorbets	4

BEVERAGES

Coffee	4
Hot tea	4
Espresso	4
Cappuccino	5
French press coffee	6

CORDIALS

Tuaca	8
Baileys	9
Frangelico	9
Sambuca	9
Drambuie	10
Grand Marnier	10

PORT (by the glass)

Taylor Fladgate L.B.V.	10
Taylor Fladgate 10 yr. Tawny	12
Taylor Fladgate 20 yr. Tawny	15
Taylor Fladgate 30 yr. Tawny	30

DESSERT WINE/SAUTERNES

Chateau Haut Charmes Sauternes	
glass	12
bottle (375ml)	45
Inniskillan Vidal Pearl Ice wine	
glass	14
bottle (375ml)	55
Chateau Des Justices Sauternes	
glass	16
bottle (375ml)	65
Jackson Triggs Ice wine	
bottle (187ml)	33

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KIDS MENU

NIBBLES

Fresh fruit cup	5
“Old fashioned” mac & cheese	6
Vegetables & french onion dip	5
Simple green salad, cucumber, honey mustard dressing	5

CHILDREN

Cheese scrambled eggs, bacon, tomato, toast	9
Spaghetti & housemade meatballs, basil tomato sauce	9
Mini cheeseburger, housemade pickles, salt & pepper fries*	9

YOUNG ADULTS

Grilled chicken cutlet, sugar snap peas, roasted potatoes	15
Crispy fresh cod fillet, sautéed spinach, lemon, potatoes	15
Pork medallion, “Bostonia” baked beans, apple slaw	15
Mushroom risotto, peas & carrots, parmesan cheese	15

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BOSTONIA
PUBLIC HOUSE
— ESTABLISHED 2014 —

Sip, Sample & Be Social

BOSTONIA

PUBLIC HOUSE

ESTABLISHED 2014

Sip, Sample & Be Social

With 48 premium wines by the glass, classic cocktails, and unique micro-brews, our beverage program invites exploration. Offerings are designed to complement the locally-inspired culinary menu and inspire guests to feel at ease in being adventurous. Respected labels, obscure vineyards and exclusive collections available in two ounce tastings, by the glass, by the carafe or by the bottle. We encourage guests to explore the diversity of selections and revel in sociability.



WINES BY THE GLASS

	 TASTE (2oz)	 GLASS (6oz)	 CARAFE (14oz)	 BOTTLE
SPARKLING				
N.V. Mumm Brut Cuvee, Napa Valley (187ml) {raspberry, tropical fruit, cinnamon, cream}	-	12	-	-
N.V. Mionetto Prosecco, Veneto {golden apple, honeysuckle, acai berry, citrus}	5	10	23	35
N.V. Rosa Regale, Piedmont (187ml) {raspberries, strawberries, rose petals, dark cherry}	-	12	-	-
N.V. Louis Roederer Brut, Reims {apple, pear, blackberries, toast, almonds}	8	20	45	90
N.V. Laurent Perrier Rose, Tours-sur-Marne {black currant, strawberry, licorice, candied ginger}	12	30	70	130
2005 Louis Roederer "Cristal", Reims {pear, candied lemon zest, pastry dough, marzipan}	20	50	116	225
WHITE				
2011 Chateau D'Esclans "D'Esclans" Rose, Provence {peaches, strawberries, vanilla, coconut}	6	14	33	55
2012 Borgo Conventi Pinot Grigio, Friuli {pear, flowers, white peach, grapefruit}	4	10	23	35
2012 Barone Fini Pinot Grigio, Alto Adige {apple, lychee fruit, lime zest, pear}	4	10	23	35
2012 Esperto Pinot Grigio, Veneto {crisp, white peach, apple, lemon zest}	4	10	23	35
2012 Livio Feluga Pinot Grigio, Friuli {jasmine, orange blossom, pear, citrus}	6	14	33	55
2011 Marques de Murrieta Albarino, Rias Baixas {spice, granny smith apple, pineapple, apricot}	6	14	33	55
2012 Villa Maria Savignon Blanc, Marlborough {grapefruit, lemon grass flavours, papaya, melon}	4	10	23	35
2012 Kim Crawford "Spitfire" Savignon Blanc, Marlborough {passionfruit, cut grass, tropical fruit, mango}	5	12	28	45
2012 Provenance Savignon Blanc, Napa Valley {lime, guava, kiwi, orange blossom}	6	14	33	55
2011 Merry Edwards Savignon Blanc, Russian River Valley {perfumey, lychee fruit, fig, ripe pear}	8	20	48	80
2011 Louis Metaireau Muscadet, Loire Valley {pear, lemon, biscuit, vanilla}	5	12	28	45
2011 Pacific Rim Riesling, Columbia Valley {grapefruit, jasmine, minerals, smoke}	4	10	23	35

All wines are subject to vintage change and availability.

				
	TASTE (2oz)	GLASS (6oz)	CARAFE (14oz)	BOTTLE
N.V. Franciscan "Equilibrium" Blend, Napa Valley {honeydew, mango, white peach, lime}	5	12	28	45
2012 Bostonia Public House Chardonnay, Napa Valley {oak, honeysuckle, peach, biscuit}	4	10	23	35
2012 Chalone "Gavilan" Chardonnay, Sonoma {butter, caramel, vanilla, oak}	5	12	28	45
2012 Sonoma Cutrer "Russian River" Chardonnay {fiji apple, peach, apricot, melon}	6	14	33	55
2011 Jordan Chardonnay, Russian River Valley {green apple, honeysuckle, lemon zest, vanilla}	6	16	42	65
2012 Patz & Hall "Dutton Ranch" Chardonnay, Russian River Valley ... {pineapple, guave, mango, honeyed tangerine}	7	18	42	70
2011 Stag's Leap "Karia" Chardonnay, Napa Valley {orange blossom, toasted brioche, cream, apple butter}	8	20	48	80

RED

2012 Bostonia Public House Pinot Noir, Napa Valley {black cherry, blackberry marmalade, blueberry, plum}	4	10	23	35
2011/2012 Erath Pinot Noir, Willamette {raspberry, citrus, pomegranate, smoke}	5	12	28	45
2011 King Estate Pinot Noir, Eugene {dried cherry, black tea, spice, smoke}	6	14	33	55
2011 Orogeny Pinot Noir, Russian River Valley {dark berry, rose petal, mineral, earth}	6	16	38	65
2011 Dumol "Russian River" Pinot Noir, Russian River Valley {herb, cola, raspberry, rose pedal}	14	35	85	130
2011 Domaine Daniel Rion & Fils Nuits-St-Georges, Burgundy {earth, spice, tobacco, leather}	12	26	58	100
2011 Graffinga Centenario Malbec, San Juan {dark berry, white pepper, spices, belle pepper}	4	10	23	35
2012 Pascual Toso Malbec, Maipu Valley {plum, quince, blackberry, licorice}	5	12	28	45
2011 Trapiche "Broquel" Malbec, Mendoza {blackberry jam, smoke, vanilla, chocolate}	5	12	28	45
2011 Charles Krug Merlot, Napa Valley {mocha, red currant, vanilla, leather}	6	14	33	55
2010 Gagliardo Nebbiolo, Piedmont {leather, porcini mushroom, tobacco, smoked meat}	8	20	48	80

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2010 Ca'Marcanda "Promis" by Gaja, Tuscany {earth, dark cherry, chocolate, oak}	12	28	65	105
2008 Masi "Costasera" Amarone, Veneto {raisins, vanilla, clove, spice}	12	28	65	105
2010 Mulderbosch "Faithfull Hound" Blend, Stellenbosch {blackberry, plum, black currant, tobacco}	6	14	33	55
2009 Col Solare, Columbia Valley {cassis, candied cherry, coffee, dark chocolate}	7	18	42	70
2010 Quintessa, Napa Valley {cherry, cola, white chocolate, crème brulée vanilla}	18	40	95	155
2012 B Side Cabernet, Napa Valley {black currant, coffee, toasted almonds}	5	12	28	45
2010 Obsidian Ridge Cabernet, Red Hills Lake {plum, blackberry, cinnamon, nutmeg}	6	14	33	50
2011 Mt. Veeder Cabernet, Napa Valley {red currant, dark cherry, lilac, coffee}	6	16	38	65
2009 Jordan Cabernet, Alexander Valley {black fruit, dark chocolate, plum, vanilla}	8	20	48	80
2011 Stag's Leap "Artemis" Cabernet Sauvignon, Napa Valley {blackberry, red current, vanilla, dried herbs}	11	24	54	95
2010 Faust Cabernet {raspberry, tea leaf, cassis, dark chocolate}	12	26	58	100
2011 Screaming Eagle Cabernet {black cherry, cedar, berry, tobacco}	240	800	1875	3200

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COCKTAILS

The State St	14
{Ketel One, bleu cheese stuffed olives}	
Sazerac	14
{Bulleit Rye, sugar cube, peychaud's bitters, angostura bitters, dash of Pernod}	
The Kicking Goose	12
{Grey Goose, ginger beer, lime juice}	
The Happy Boss	14
{Hendrick's, St. Germain, grapefruit juice, prosecco float}	
Bee's Knees	12
{Tanqueray 10, honey simple syrup, lemon juice}	
Bostonia Sour	14
{Jack Daniels Single Barrel, lemon juice, simple syrup, Bostonia Pinot Noir float}	
The J. Grady	15
{Angel's Envy Rye, blood orange slice, maraschino cherry, brown sugar cube, angostura bitters, fee brothers orange bitters}	
The Vesper	12
{Ketel One, Tanqueray 10, Lillet Blanc}	
Espresso Martini	15
{Triple 8 Vanilla, Kahlua, Bailey's, fresh espresso}	
Aviation	14
{Tanqueray 10, Crème Yvette, Luxardo Maraschino Liqueur, lemon juice}	
Donohue Daiquiri	12
{Bacardi, Luxardo Maraschino Liqueur, lime juice, grapefruit juice}	
The Last Word	12
{Beefeater, Green Chartreuse, Luxardo Maraschino Liqueur, lime juice}	
Silver Lining	14
{Heradura Silver, Cointreau, lemon juice}	
The Diva	14
{Triple 8 Vanilla, Disaronno Amaretto, pineapple juice, prosecco float}	
French Martini	14
{Grey Goose Citron, Chambord, pineapple juice, prosecco float}	
Negroni	14
{Beefeater, Carpano Antica, Campari}	
Sinners & Saints	14
{Makers Mark, St. Germain, Yellow Chartreuse, grapefruit juice}	

BEER

DRAUGHT

Sam Adams, Boston, Massachusetts	5.75
Sam Adams Seasonal, Boston, Massachusetts	5.75
Sam Adams Rebel IPA, Boston, Massachusetts	5.75
Blue Moon, Golden, Colorado	5.75
Miller Lite, Milwaukee, Wisconsin	5.75
Longtrail, Bridgewater Corners, Vermont	5.75
Goose Island IPA, Chicago, Illinois	5.75
Goose 312, Chicago, Illinois.....	5.75
Guinness, Dublin, Ireland (20 Oz.)	7.00
Heineken, Zoeterwoude, Netherlands	6.50
Palm, Steenhuffel, Belgium	6.50
Stella Artois, Leuven, Belgium	6.50
Bass Ale, Luton, England	6.50
Corona Light, Mexico City, Mexico	6.50

BOTTLES

Whale's Tale Pale Ale, Nantucket, Massachusetts	6.50
Ipswich IPA, Ipswich, Massachusetts	6.50
Tramp Stamp IPA by Clown Shoes, Ipswich, Massachusetts	7.50
Green Flash West Coast IPA, San Diego, California	7.50
Budweiser, St. Louis, Missouri	5.50
Bud Light, St. Louis, Missouri	5.50
Coors Light, Golden, Colorado	5.50
Miller Lite, Milwaukee, Wisconsin	5.50
Yuengling, Pottsville, Pennsylvania	5.50
Michelob Ultra, St. Louis, Missouri	5.50
Corona, Mexico City, Mexico	5.50
Wasatch Polygamy Porter, Salt Lake City, Utah	7.50
Amstel Light, Amsterdam, Netherlands	6.50
Heineken Lite, Zoeterwoude, Netherlands	6.50
Jack D'or by Pretty Things 22oz, Westport, Massachusetts (Large Format)	16.00
Blue Hills Watermelon 22oz, Canton, Massachusetts (Large Format).....	16.00
Sofie by Goose Island 22 oz, Chicago, Illinois (Large Format).....	16.00
Red Bridge Lager, St. Louis, Missouri (Gluten Free).....	5.50
Magners Cider, Clonmel, Ireland (Gluten Free).....	5.50
O'douls, St. Louis, Missouri (Non-Alcoholic).....	5.00
Kaliber, Dublin, Ireland (Non-Alcoholic).....	5.00

THE CELLAR COLLECTION

SPARKLING

N.V. Mionetto Prosecco, Veneto	35
N.V. Louis Roederer Brut, Reims	90
N.V. Pol Roger Brut, Epernay	105
N.V. Perrier Jouet Grand Brut, Epernay	125
N.V. Laurent Perrier Rose, Tours-sur-Marne	130
2005 Louis Roederer "Cristal", Reims	225

ROSE

2012 Chateau D'Esclans "Whispering Angel" Rose, Provence	45
2012 Chateau D'Esclans "D'Eclans" Rose, Provence	55
2011 Chateau D'Esclans "Les Clans" Rose, Provence	120
2011 Chateau D'Esclans "Garrus" Rose, Provence	165

PINOT GRIGIO

2012 Borgo Conventi Pinot Grigio, Friuli	35
2012 Barone Fini Pinot Grigio, Alto Adige	35
2012 Esperto Pinot Grigio, Veneto	35
2012 Livio Feluga Pinot Grigio, Friuli	55
2012 Santa Margherita Pinot Grigio, Valdadige	65

SAUVIGNON BLANC/ALBARINO

2012 Villa Maria Sauvignon Blanc, Marlborough	35
2012 Kim Crawford "Spitfire" Sauvignon Blanc, Marlborough	45
2011 Marques de Murrieta Albarino, Rias Baixas	55
2012 Provenance Sauvignon Blanc, Napa Valley	55
2011 Langlois Sancerre, Loire Valley	60
2011 Merry Edwards Sauvignon Blanc, Russian River Valley	80

INTERESTING WHITES

2011 Pacific Rim Riesling, Columbia Valley	35
N.V. Franciscan "Equilibrium" Blend, Napa Valley	45
2011 Louis Metaireau Muscadet, Loire Valley	45

CHARDONNAY/WHITE BURGUNDY

2012 Bostonia Public House Chardonnay, Napa Valley	35
2012 Chalone "Gavilan" Chardonnay, Sonoma	45
2011 Louis Chevallier Pouilly Fuisse, Burgundy	50
2012 Sonoma Cutrer Chardonnay, Russian River Valley	55
2011 Jordan Chardonnay, Russian River Valley	65
2012 Patz & Hall "Dutton Ranch" Chardonnay, Russian River Valley	70
2011 Stags Leap "Karia" Chardonnay, Napa Valley	80
2010 Ramey Chardonnay, Sonoma Coast	85
2012 Cakebread Chardonnay, Napa Valley	90

PINOT NOIR/BURGUNDY

2012 Bostonia Public House Pinot Noir, Napa Valley	35
2012 Erath Pinot Noir, Willamette Valley	40
2012 Banshee Pinot Noir, Sonoma	50
2011 Knights Estate Pinot Noir, Eugene	55
2011 Orogeny Pinot Noir, Russian River Valley	65
2010 The Calling Pinot Noir, Russian River Valley	75
2007 Whetstone "Jon Boat" Pinot Noir, Sonoma Coast	95
2011 Domaine Daniel Rion & Fils Nuits-St-Georges, Burgundy	100
2011 Paul Hobbs Pinot Noir, Russian River Valley	120
2011 Dumol Pinot Noir, Russian River Valley	130
2012 Patz & Hall "Gap's Crown Vineyard" Pinot Noir, Sonoma Coast	160

MERLOT

2011 Charles Krug Merlot, Napa Valley	55
2011 Frogs Leap Merlot, Napa Valley	75
2011 Duckhorn Merlot, Napa Valley	95
2011 Darioush Merlot, Napa Valley	140

MERITAGE/BLENDS

2010 Aviary, Napa Valley	45
2010 Mulderbosch "Faithfull Hound," Stellenbosch	55
2009 Col Solare, Columbia Valley	70
2011 Chappellet Cerventes "Mountain Cuvee", Napa Valley	75
2011 Charles Krug "Generations," Napa Valley	90
2010 Le Mistral, Monterey	95
2010 Franciscan "Magnificat," Napa Valley	100
2010 Blackbird "Arise," Napa Valley	115
2009 Bealieu Vineyards "Tapestry," Napa Valley	130
2010 Quintessa, Napa Valley	155
2010 Opus One, Napa Valley	325

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CABERNET SAUVIGNON

2012 B Side Cabernet Sauvignon, Napa Valley	45
2010 Obsidian Ridge Cabernet Sauvignon, Red Hills Lake County	50
2011 Mt. Veeder Cabernet Sauvignon, Napa Valley	65
2009 Jordan Cabernet Sauvignon, Alexander Valley	80
2011 Stag's Leap "Artemis" Cabernet Sauvignon, Napa Valley	95
2010 Faust Cabernet Sauvignon, Napa Valley	100
2011 Vineyard 29 "Cru" Cabernet Sauvignon, Napa Valley	110
2009 B.R. Cohn "Olive Hill" Cabernet Sauvignon, Sonoma	125
2009 Silver Oak Cabernet Sauvignon, Alexander Valley	150
2007 Caymus Cabernet Sauvignon, Napa Valley	160
2010 Dunn Cabernet Sauvignon, Napa Valley	180
2007 Cakebread "Vine Hill Ranch" Cabernet Sauvignon, Napa Valley	195
2010 Plumpjack Cabernet Sauvignon, Napa Valley	205
2009 Darioush Cabernet Sauvignon, Napa Valley	215
2009 Chappellet "Pritchard Hill" Cabernet Sauvignon, Napa Valley	230
2011 Caymus Special Select Cabernet Sauvignon, Napa Valley	250
2009 Dominus Cabernet Sauvignon, Napa Valley	275
2009 Bond "Quella" Cabernet Sauvignon, Napa Valley	900

INTERESTING REDS

2010 Manifesto Zinfandel, Lodi	35
2011 David Bruce Petite Syrah, Central Coast	45
2009 Chateau la Rose Pin-Bordeaux Supérieur, Entre-Deux-Meres	50
2009 d'Arenberg "Dead Arm" Shiraz, McLaren Vale	95
2010 Les Tourelles de Longueville, Paulliac	150
2010 Chateau Kirwan, Margaux	250

ITALIAN

2010 Gagliardo Nebbiolo, Piedmont	80
2010 Ca'Marcanda "Promis" by Gaja, Tuscany	105
2008 Masi "Costasera" Amarone, Valpolicella	105
2007 Pio Cesare Barbaresco, Piedmont	130
2010 Tignanello by Antinori, Tuscany	210
2008 Gaja "Dagromis" Barolo, Piedmont	225

SPAIN/ARGENTINA

2011 Graffigna Centenario Malbec, San Juan	35
2012 Pascual Toso Malbec, Maipu Valley	45
2011 Trapiche "Broquel" Malbec, Mendoza	45
2012 Felino "Vina Cobos" Malbec by Paul Hobbs, Mendoza	50
2010 Veramonte Primus, Colchagua Valley	55

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