

Raw Bar

SEAFOOD TOWERS SMALL \$75 / LARGE \$125

CHEF'S SELECTION OF LOBSTER, KING CRAB, SHRIMP,
OYSTERS, CLAMS, MUSSELS, CEVICHE (GF)

OYSTER SHOOTERS \$10/\$28 (1PC/3PCS)

TEQUILA WATERMELON OR SPICY BLOODY MARY

OYSTERS MP

1/2 DZ OR DOZEN- ASK SERVER FOR DAILY SELECTION (GF)

JUMBO SHRIMP \$5/PIECE (GF)

LOBSTER COCKTAIL (1/2 OR WHOLE) \$20/40 (GF)

SIGNATURE COLD

KING CRAB SPICY HAND ROLLS \$16

CRISPY RICE, YUZU, TOBIKO, SOY PAPER WRAP

TARTARE TRIO \$25

SALMON, HAMACHI, TUNA, TOBIKO, WASABI CREME FRAICHE

TRUFFLE SASHIMI \$24

TUNA, HAMACHI, CHILI OIL, PONZU, OSETRA CAVIAR,
BLACK TRUFFLE

SPICY CRUNCHY HAND ROLL \$9/EACH

YELLOWTAIL, SRIRACHA, SPICY MAYO, TOBIKO, CHIVE

COLD

SALMON BELLY CARPACCIO

MANGO, AVOCADO, POMEGRANATE, ORANGE SEGMENTS
\$16

CATCH CEVICHE

KING CRAB, LOBSTER, SHRIMP, SCALLOP, MANGO,
BLOOD ORANGE PONZU
\$19

TORO TARTARE

CAVIAR, WASABI, SOY
\$34

ROASTED BEETS

TRI-COLORED BEETS, GOAT CHEESE FOAM, CANDIED WALNUTS,
SHAVED RADISH (GF)
\$11

ROMAINE SALAD

PARMESAN, GARLIC CROUTON, CAESAR DRESSING
\$10

* GF INDICATES DISHES THAT ARE PREPARED **GLUTEN FREE**. OTHER ITEMS MAY BE MODIFIED UPON REQUEST.
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING. *

SKEWERS

CHAR-GRILLED CHICKEN \$13
BBQ CHILI GLAZE

FILET \$16
TRUFFLE, SOY-MIRIN

EGGPLANT \$7
MISO GLAZE, TOASTED SESAME

CORN \$7
KABAYAKI BROWN BUTTER, CHIVES

ROLLED

MRC ROLL \$16
SEARED TUNA, SHRIMP, PONZU BUTTER

HELLFIRE ROLL \$17
SPICY TUNA TWO-WAYS, PEAR, BALSAMIC

CATCH ROLL \$17
CRAB, SALMON, MISO-HONEY

VEGETABLE KING ROLL \$13
KING OYSTER MUSHROOM, CASHEW, SPICY MISO

SUMMER SHRIMP ROLL \$19
KING CRAB, CUCUMBER, AVOCADO, MANGO SALSA

* BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST *

Hand Roll // Cut Roll

EEL AVOCADO
11 // 13

CALIFORNIA
11 // 13

SPICY SCALLOP
10 // 12

VEGETABLE
6 // 8

SPICY YELLOWFIN TUNA
10 // 11

LOBSTER AVOCADO
12 // 15

YELLOWTAIL AVOCADO
8 // 9

SPICY SALMON
8 // 9

**SPICY JAPANESE
YELLOWTAIL**
8 // 9

**BLUEFIN TORO
SCALLION**
21 // 24

By the Piece

FLUKE
7

TIGER PRAWN
7

SALMON
7

ALASKAN KING CRAB
10

JAPANESE SNAPPER
9

SPANISH OCTOPUS
7

YELLOWFIN TUNA
8

SPANISH MACKEREL
9

EEL
9

SEA URCHIN
11

BLUEFIN TORO
16

JAPANESE YELLOWTAIL
8

2 PIECES PER ORDER

* BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST *

HOT

CRISPY SHRIMP \$18

SPICY MAYO

CRUNCHY RICE CAKES \$17/\$23

TUNA TARTARE, WASABI TOBIKO

BLACK COD LETTUCE "WRAPS" \$19/\$27

BOURBON-MISO, KATAIFI, SHITAKE MUSHROOM

MAHI MAHI WONTON TACOS \$17

GUACAMOLE, TOMATILLO, PICKLED ONION, LIME

CHICKEN LETTUCE "CUPS" \$16

SAUTEED ZUCCHINI, TERIYAKI, ICEBERG LETTUCE

STEAMED MUSSELS \$16

WHITE WINE, TOMATO, SHALLOT, GARLIC, LEMON

LOBSTER ROLLS \$21

LOBSTER SALAD, POTATO ROLL, CHIVE

GRILLED OCTOPUS \$17

CRISPY POTATOES, SOFRITO, GARLIC AIOLI

MUSHROOM SPAGHETTI \$17

WILD MUSHROOM, SUGAR SNAP PEAS, TOMATO, PARMESAN

LOBSTER MAC & CHEESE \$23

MASCARPONE, BREADCRUMBS, GRATED PARMESAN

EXECUTIVE CHEF: ANDREW CARROLL
SUSHI CHEF: SOLOMON

INSTAGRAM: @CATCH | @EMMGROUPINC

Entrees

SAUTÉED LOCAL SNAPPER \$37

LOBSTER MASH, TRUFFLE, LEMON BROWN-BUTTER

HERB-ROASTED BRANZINO CREAMY VEGETABLE BASMATI \$29

SCALLOP & CAULIFLOWER PISTACHIO, TAMARIND BROWN-BUTTER \$35

CRISPY CHICKEN ROASTED ROOTS, CARAMELIZED ONION, THYME JUS \$27

FILET 10oz CHARRED TOMATO, RED WINE BRAISED SHALLOTS \$39

BIG FISH

CRISPY WHOLE SNAPPER \$72

OYSTER MUSHROOM, CHILI, GARLIC

2.5 lb CANTONESE LOBSTERS \$89

SAKE, OYSTER SAUCE, SCALLION, GARLIC

1.5 lb ALASKAN KING CRAB \$85

HONEY LIME VINAIGRETTE, DRAWN BUTTER (GF)

ALL BIG FISH ARE WILD CAUGHT + SUSTAINABLY HARVESTED

BIG MEAT

FIFTY DAY DRY-AGED BONE-IN RIBEYE \$79

32 OZ ORGANIC COLORADO GRASS-FED BLACK ANGUS (GF)

WHOLE ROASTED NEW ZEALAND RACK OF LAMB \$69

KALE PESTO (GF)

Simply Cooked

SEARED TUNA \$29 (GF)

SALMON A LA PLANCHA \$26 (GF)

GRILLED MAHI MAHI \$27

GRILLED SHRIMP \$26

GRILLED SWORDFISH \$26

CHOICE OF SAUCE

SCALLION RELISH (GF) • KALE PESTO (GF)
KABAYAKI BUTTER • MUSTARD SEED CAVIAR (GF)
TAMARIND BROWN BUTTER

SIDES

CHARRED BROCCOLINI \$9

CHILI, GARLIC, LEMON (GF)

CREAMY BASMATI \$9

BUTTERNUT SQUASH, MARINATED ARTICHOKE,
TOMATO, FRESH HERBS

LOBSTER MASHED POTATOES \$14

PARMESAN-TRUFFLE FRIES \$10

SWEET POTATO GNOCCHI \$10

CRISPY KALE, MAITAKE, COCONUT-MUSHROOM JUS (GF)

CHARRED CAULIFLOWER \$9

PRESERVED LEMON VINAIGRETTE, CAPERS,
CARAMELIZED ONION

WE PRIDE OURSELVES ON USING PRODUCTS FROM LOCAL AND SUSTAINABLE SOURCES WHENEVER POSSIBLE.

EATING RAW OR UNDERCOOKED MENU ITEMS SUCH AS MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

VEGAN MENU

COLD

ROASTED BEETS

TRI-COLORED BEETS, CANDIED WALNUTS, SHAVED RADISH (GF)
\$11

ROMAINE SALAD

WALNUT VINAIGRETTE (GF)
\$10

SKEWERS

EGGPLANT \$7

MISO GLAZE, TOASTED SESAME

CORN \$7

CHIVES

ROLLED

VEGETABLE HAND ROLL \$6

CUCUMBER, AVOCADO, MANGO

VEGETABLE CUT ROLL \$8

CUCUMBER, AVOCADO, MANGO

VEGETABLE KING ROLL \$13

KING OYSTER MUSHROOM, CASHEW, SPICY MISO

HOT

CRISPY CAULIFLOWER \$15

SPICY VEGAN MAYO (GF)

HEARTS OF PALM CRABCAKE \$16

JICAMA-MANGO SLAW, PIPIAN SAUCE (GF)

MUSHROOM SPAGHETTI \$17

WILD MUSHROOM, SUGAR SNAP PEAS, SPICY TOMATO SAUCE

SIDES

CHARRED BROCCOLINI \$9

CHILI, GARLIC, LEMON (GF)

CHAR-GRILLED ASPARAGUS \$9

LEMON (GF)

CHARRED CAULIFLOWER \$9

PRESERVED LEMON VINAIGRETTE, CAPERS, CARAMELIZED ONION

EXECUTIVE CHEF: ANDREW CARROLL
SUSHI CHEF: SOLOMON

@CATCH | @EMMGROUPINC

COCKTAILS

\$14

ALL THAT GLITTERS

ABSOLUT ELYX, ELDERFLOWER, SUZE SAVEUR D'AUTREFOIS, LILLET BLANC

DIRTIER BASTARD

WOODFORD RESERVE BOURBON, FRESH GINGER, LIME, LEMON-TEA CORDIAL

EAST-COAST KALI

JALEPEÑO-INFUSED CASAMIGOS BLANCO, GRAND MARNIER, CAMPARI, PASSIONFRUIT, ORANGE

DINKY HOCKER

BACARDI SUPERIOR & 8 YEAR, D'USSE, ALMOND MILK HORCHATA, ROSEMARY, LEMON

THE CASTING COUCH

AVION REPOSADO, HIBISCUS, HOUSE-MADE ROOTBEER, PINEAPPLE, ANGOSTURA

DETOX RETOX

HERRADURA SILVER, MATCHA, FRESH CUCUMBER, MINT, LIME

ONE TOO MANY

STRAWBERRY-INFUSED BELVEDERE, LILLET ROSE, COCONUT, AVOCADO, ROSE, LIME

DISCO NAP

BOMBAY SAPPHIRE, JUNMAI SAKE, MIDORI, KIWI, LIME

LUSH LEMONADE

GREY GOOSE CITRON, POMMEAU DE NORMANDIE, LEMON, VANILLA, COLD-PRESSED APPLE JUICE

SECRET ESCORT

WOODFORD RYE, KALAMANSI, CONTRATTO BITTER, PEQUIN PEPPER, LEMON

BANANA HAMMOCK

AVUA CACHACA AMBURANA, HENNESSY VS, BANANE DU BRASIL, TOASTED PUMPKIN-SEED ORGEAT

PINEAPPLE TRAINWRECK

BELVEDERE, PINEAPPLE, TARAGON, LEMON, PEYCHAUD'S

BROOKLYN ZOO

ILLEGAL JOVEN MEZCAL, GRAPERFRUIT SHRUB, LILLET, CINNAMON, LIME

BY THE GLASS

Whites

EXCELSIOR SAUVIGNON BLANC \$12
SOUTH AFRICA

50 DEGREE RIESLING \$14
RHEINGAU, GERMANY

LANDMARK CHARDONNAY \$14
SONOMA, CALIFORNIA

PERTINACE ARNEIS \$15
PIEDMONT, ITALY

ANTINORI VERMENTINO \$16
TUSCANY, ITALY

Reds

TRAPICHE "OAK CASK" MALBEC \$12
MENDOZA, ARGENTINA

HIDDEN SEA SHIRAZ \$14
BAROSSA, AUSTRALIA

SANFORD PINOT NOIR \$15
SANTA BARBARA, CALIFORNIA

NUMANTHIA TINTO DE TORO \$16
TORO, SPAIN

JUSTIN CABERNET SAUVIGNON \$16
NAPA VALLEY, CALIFORNIA

ROSE

VIE VITÉ WHITE LABEL COTES DE PROVENCE \$15

Sparkling

DOMAINE CHANDON BRUT \$12
CALIFORNIA, NV

LUCA PARETTI ROSE \$16
TREVISO, NV

MOËT ET CHANDON \$24
EPERNAY, NV

PERRIER JOUET GRAND BRUT \$26
CHAMPAGNE, NV

VEUVE CLICQUOT YELLOW \$28
CHAMPAGNE, NV

Non-Alcoholic

SAVANNAH SIPPER \$7
ENGLISH BREAKFAST TEA, WHITE
PEACH, LEMON JUICE, AGAVE, MINT

REVITALIZER \$9
FRESH PRESSED CARROT,
APPLE, GINGER & LIME JUICE

MR. GREEN JUICE \$9
COLD-PRESSED KALE, APPLE
& CUCUMBER JUICE, WASABI, LIME

Sake

SUIGEI "DRUNKEN WHALE" \$12
JUNMAI

FUNAGUCHI (CAN) \$14
HONJOZO

AMABUKI HIMAWARI \$15
JUNMAI GINJO

DASSAI 50 \$17
NIOGORI (UNFILTERED)

SOTO \$18
JUNMAI DAIGINJO

BEER

\$7

STELLA ARTOIS
GOOSE ISLAND SEASONAL
GOLDEN ROAD HEFEWEIZEN

CORONA
FIRESTONE UNIONJACK IPA
LAGUNITAS LITTLE SUMPIN' SUMPIN'

BY THE GLASS

Sparkling

DOMAINE CHANDON <i>BRUT</i> , CALIFORNIA	\$12
MOET <i>BRUT IMPERIAL</i> , ÉPERNEY, FRANCE	\$22
LUCA PARETTI <i>ROSE SPUMANTE</i> , TREVISO, ITALY	\$15
PERRIER JOUET <i>GRAND BRUT</i> , CHAMPAGNE, FRANCE	\$26
VEUVE CLICQUOT <i>YELLOW LABEL</i> , REIMS, FRANCE	\$28

Sake

SOTO JUNMAI DAIGINJO	\$17
AMABUKI HIMAWARI JUNMAI GINJO	\$15
SUIGEI TOKUBETSU " <i>DRUNKEN WHALE</i> ", JUNMAI	\$13
SHOCHIKUBAI NIGORI (UNFILTERED)	\$14
FUNAGUHI KIKUSUI <i>ICHIBAN</i> , HONJOZO (CAN)	\$14

Rose

VIE VITE " <i>WHITE LABEL</i> ", CÔTES DE PROVENCE, FRANCE	\$15
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Whites

EXCELSIOR <i>SAUVIGNON BLANC</i> , SOUTH AFRICA	\$12
LANDMARK VINEYARDS <i>CHARDONNAY</i> , SONOMA COUNTY	\$14
50 DEGREE <i>RIESLING</i> , RHEINGAU, GERMANY	\$14
ANTINORI " <i>GUADO AL TASSO</i> " <i>VERMENTINO</i> , BOLGHERI, ITALY	\$16
PERTINACE <i>ARNEIS</i> , PIEDMONT, ITALY	\$15

Reds

TRAPICHE " <i>OAK CASK</i> " <i>MALBEC</i> , MENDOZA, ARGENTINA	\$12
HIDDEN SEA <i>SHIRAZ</i> , BAROSSA VALLEY, AUSTRALIA	\$14
SANFORD " <i>FLOR DE CAMPO</i> " <i>PINOT NOIR</i> , SANTA BARBARA, CALIFORNIA	\$15
NUMANTHIA <i>TINTO DE TORO</i> , TORO, SPAIN	\$16
JUSTIN <i>CABERNET SAUVIGNON</i> , NAPA VALLEY, CALIFORNIA	\$16

Beers

STELLA ARTOIS PILSNER	\$7
CORONA LAGER	\$7
GOOSE ISLAND SEASONAL	\$7
GOLDEN ROAD HEFEWEIZEN	\$7
LAGUNITAS LITTLE SUMPIN' SUMPIN' ALE	\$7
FIRESTONE UNIONJACK IPA	\$7

BUBBLES

Brut

ARMAND DE BRIGNAC "ACE OF SPADES", CHAMAPGNE, NV	\$650
DOM PERIGNON ÉPERNAY, CHAMPAGNE, 2006	\$450
DOMAINE CHANDON BRUT, CALIFRONIA, NV	\$60
KRUG "GRAND CUVÉE", REIMS, CHAMPAGNE	\$475
MOET ET CHANDON "IMPERIAL", ÉPERNAY, CHAMPAGNE, NV	\$100
PERE VENTURA CAVA, SPAIN	\$50
PERRIER JOUET GRAND BRUT, CHAMPAGNE, NV	\$120
PERRIER JOUET BELLE ÉPOQUE, CHAMPAGNE, 2007	\$375
RUINART BLANC DE BLANC, REIMS, CHAMPAGNE, NV	\$150
VEUVE CLICQUOT "YELLOW LABEL", CHAMPAGNE, NV	\$120
VEUVE CLICQUOT "LA GRAND DAME", CHAMPAGNE, 2004	\$350

Rose

ARMAND DE BRIGNAC "ACE OF SPADES", CHAMAPGNE, NV	\$600
DOM PERIGNON ÉPERNAY, CHAMPAGNE, 2004	\$700
KRUG "GRAND CUVÉE", REIMS, CHAMPAGNE	\$650
PERRIER JOUET BELLE ÉPOQUE, CHAMPAGNE, 2006	\$550
MOET ET CHANDON "IMPERIAL", ÉPERNAY, CHAMPAGNE, NV	\$125
LUCA PARETTI "ROSA SPUMANTE", ITALY, NV	\$60
RUINART REIMS, CHAMPAGNE, NV	\$150
VEUVE CLICQUOT "BRUT ROSE", CHAMPAGNE, NV	\$135

MAGNUMS

Brut Champagne

DOM PERIGNON ÉPERNAY, CHAMPAGNE, 2005	\$1000
MOET ET CHANDON "IMPERIAL", ÉPERNAY, CHAMPAGNE, NV	\$190
VEUVE CLICQUOT "YELLOW LABEL", CHAMPAGNE, NV	\$260

Rose Champagne

DOM PERIGNON ÉPERNAY, CHAMPAGNE, 2005	\$1900
MOET ET CHANDON "IMPERIAL", ÉPERNAY, CHAMPAGNE, NV	\$280
VEUVE CLICQUOT "BRUT ROSE", CHAMPAGNE, NV	\$325

Rose Wine

601	VIE VITÉ EXTRAORDINAIRE CÔTES DE PROVENCE, FRANCE 2015	\$115
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White Wine

401	CHALK HILL WINERY CHARDONNAY, SONOMA COAST, CA 2013	\$195
402	PATZ AND HALL "HYDE VINEYARD" CHARDONNAY, CARNEROS, CA 2013	\$275
403	LA SCOLCA "BLACK LABEL" GAVI, GAVI, ITALY 2013	\$375

Red Wine

501	BRANDLIN CABERNET SAUVIGNON, MOUNT VEEDER, CALIFORNIA 2012	\$250
502	GARY FARRELL PINOT NOIR, RUSSIAN RIVER VALLEY, CALIFORNIA 2013	\$200
503	BANFI BRUNELLO DI MONTALCINO, ITALY 2010	\$375

CAPTAIN'S STASH

White Wine

141	JARVIS "FINCH HOLLOW" CHARDONNAY, NAPA, CALIFORNIA 2013	\$245
142	JAQUES PRIEUR "1ER CRU" PULIGNY-MONTRACHET, BURGUNDY 2009	\$300
143	CHÂTEAU D'YQUEM "Y", SAUVIGON BLANC/SEMILLON, BORDEAUX 2013	\$425
144	GAJA "GAIA Y REY" CHARDONNAY, PIEDMONT, ITALY 2011	\$475
145	LOUIS JADOT "GRAND CRU" CHEVALIER-MONTRACHET, BURGUNDY 2013	\$1000

Red Wine

241	LOUIS LATOUR PINOT NOIR, POMMARD, BURGUNDY 2012	\$180
242	CHEVAL DES ANDES BORDEAUX BLEND, MENDOZA, ARGENTINA 2011	\$200
243	LOUIS JADOT GRAND CRU, CHARMES-CHAMBARTIN, BURGUNDY 2013	\$350
244	CHÂTEAU LÉOVILLE LAS CASES SAINT-JULIEN, BORDEAUX 2012	\$400
245	OPUS ONE BORDEAUX BLEND, NAPA VALLEY, CALIFORNIA 2012	\$450
246	CHÂTEAU MARGAUX "PAVILLON ROUGE", MARGAUX, BORDEAUX 2010	\$550
247	CHÂTEAU HAUT-BRION GRAND CRU, PESSAC-LÉOGNAN, BORDEAUX 2006	\$1200

WHITE WINE

Crisp and Crushable

101	ANTINORI "SANTA CRISTANA" PINOT GRIGIO, FRIULI, ITALY 2015	\$40
102	RAMON BILBAO "VALINAS" ALBARINO, RIAS BAIXAS, SPAIN 2015	\$45
103	HUBER "HUGO" GRUNER VELTLINER, WACHAU, AUSTRIA 2015	\$50
104	HONIG NAPA VALLEY, CALIFORNIA 2014	\$52
105	BOUNDRY BREAKS "NO. 239" DRY RIESLING, FINGERLAKES, NEW YORK 2014	\$55
106	ATTEMS PINOT GRIGIO, FRIULI, ITALY 2015	\$65
107	LIVIO FELLUGA SAUVIGNON BLANC, FRIULI, ITALY 2015	\$70
108	LANGLOIS CHÂTEAU SAUVIGNON BLANC, SANCERRE, FRANCE 2015	\$80
109	JEAN-PAUL & BENOÎT DROIN CHARDONNAY, BURGUNDY, FRANCE 2014	\$90
111	CLOUDY BAY SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 2015	\$95
112	JOSEPH PHELPS SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA 2014	\$105
113	ORNELLAIA "POGGIO ALLE GAZZE" TUSCANY, ITALY 2013	\$140

Floral and Aromatic

114	HUGEL, "LES AMOURES", PINOT BLANC, ALSACE, FRANCE 2015	\$40
115	KETTMEIR MULLER THURGAU, ALTO ADIGE, ITALY 2014	\$45
116	LETH FELSNER WEINBERG, RIESLING, ALSACE, FRANCE 2015	\$50
117	SCHLUMBERGER GEWURZTRAMINER, ALSACE, FRANCE 2013	\$65
118	HABIT WINERY, GRUNER VELTLINER, SANTA YNEZ VALLEY, CALIFORNIA 2015	\$68
119	INCEPTION VIOGNER, SANTA BARBARA, CALIFORNIA, 2012	\$70

Rich and Luscious

121	LANDMARK VINEYARDS CHARDONNAY, CALIFORNIA, 2013	\$42
122	SMOKE TREE CHARDONNAY, SONOMA, CALIFORNIA, 2014	\$45
123	CHÂTEAU TIMBERLAY SAUVIGNON BLANC/SEMILLON, BORDEAUX 2014	\$55
124	ANTICA CHARDONNAY, NAPA VALLEY, CALIFORNIA 2014	\$65
125	VOCORET CHARDONNAY, CHABLIS, FRANCE 2014	\$75
126	MASSICAN "ANNIA" WHITE BLEND, NAPA VALLEY, CALIFORNIA 2014	\$80
127	SEAN THACKREY VIOGNIER, CALIFORNIA 2012	\$90
128	WRATH WINERY "SAN SABA" CHARDONNAY, SONOMA, CALIFORNIA 2012	\$100
129	FLOWERS CHARDONNAY, SONOMA, CALIFORNIA 2013	\$115
131	SADIE FAMILY "SWARLAND SKERPIOEN" CHENIN BLANC, SOUTH AFRICA 2014	\$125
132	CHÂTEAU DE FIEUZAL SAUVIGNON BLANC/SEMILLON, BORDEAUX 2011	\$175

RED WINE

Plush and Elegant

201	M. CHAPOUTIER <i>GRENACHE/SYRAH</i> , RHONE VALLEY, FRANCE 2014	\$40
202	FRITSCH "VOM DONAU LÖSS" <i>ZWEIGELT</i> , AUSTRIA 2012	\$45
203	SMOKE TREE <i>PINOT NOIR</i> , SONOMA, CALIFORNIA 2013	\$50
204	MARQUES DE RISCAL "RESERVA" <i>TEMPRANILLO</i> , RIOJA, SPAIN 2009	\$55
205	JOEL GOTT <i>PINOT NOIR</i> , WILLAMETTE VALLEY, OREGON 2014	\$70
206	VAUGHN-DUFFY <i>PINOT NOIR</i> , RUSSIAN RIVER VALLEY, CALIFORNIA 2014	\$80
207	MISCHIEF & MAYHEM <i>PINOT NOIR</i> , BURGUNDY, FRANCE 2013	\$90
208	BREWER CLIFTON <i>PINOT NOIR</i> , STA RITA HILLS, CALIFORNIA 2014	\$100
209	PRUNOTTO <i>BARBARESCO</i> , PIEDMONT, ITALY 2011	\$110
211	E. GUIGAL <i>CHÂTEAUNEUF DU PAPE</i> , RHONE VALLEY, FRANCE 2010	\$115

Spicy and Supple

212	SANTI "SOLANE" <i>VALPOLICELLA RIPASSO</i> , VENETO, ITALY 2012	\$40
213	WILD HORSE <i>GSM</i> , CENTRAL COAST, CALIFORNIA 2012	\$45
214	ACHAVAL FERRER <i>MALBEC</i> , MENDOZA, ARGENTINA 2014	\$55
215	HIDDEN SEA <i>SHIRAZ</i> , BAROSSA VALLEY, AUSTRALIA 2014	\$65
216	ROCA DELLE MACIE "CLASSICO", CHIANTI, ITALY 2011	\$70
217	BANFI "CUM LAUDE", TUSCANY, ITALY 2011	\$80
218	ANNE-CLAUDE LEFLAIVE "CLAU DE NELL", <i>CABERNET FRANC</i> , ANJOU 2011	\$100
219	TRAPICHE "ORELLANA" <i>MALBEC</i> , MENDOZA, ARGENTINA 2010	\$115
221	JANASSE <i>CHÂTEAUNEUF DU PAPE</i> , RHONE VALLEY, FRANCE 2012	\$125
222	ARIETTA <i>MERLOT</i> , NAPA VALLEY, CALIFORNIA 2013	\$140
223	ANTINORI "PIAN DELLE VIGNE" <i>BRUNELLO DI MONTALCINO</i> , ITALY 2010	\$145

Big and Juicy

224	VILLA SAN JULIETTE <i>PETITE SYRAH</i> , PASO ROBLES, CALIFORNIA 2011	\$45
225	ATLAS PEAK <i>CABERNET SAUVIGNON</i> , SONOMA, CALIFORNIA, 2014	\$55
226	ROBERT MONDAVI <i>CABERNET SAUVIGNON</i> , NAPA VALLEY, CALIFORNIA 2013	\$60
227	CHÂTEAU GREYSAC <i>BORDEAUX</i> , MÉDOC, FRANCE 2013	\$75
228	CHÂTEAU TRIMOLEY <i>BORDEAUX</i> , SAINT-ÉMILION, FRANCE 2009	\$85
229	CASA LAPOSTELLE "CUVEE ALEXANDER" <i>CABERNET SAUVIGNON</i> , CHILE 2013	\$90
231	SCHOLIUM PROJECT "GARDENS OF BABYLON" <i>SYRAH</i> , CALIFORNIA 2013	\$100
232	B.R. COHN "GOLD LABEL" <i>CABERNET SAUVIGNON</i> , SONOMA, CALIFORNIA 2013	\$115
233	BUGLIONI <i>AMARONE "CLASSICO"</i> , VALPOLICELLA, ITALY 2008	\$125
234	ROBERT CRAIG "AFFINITY" <i>CABERNET SAUVIGNON</i> , NAPA VALELY 2013	\$135
235	JUSTIN "ISOSCELES", NAPA VALLEY, CALIFORNIA 2012	\$150
236	SEAN THACKREY "ORION ROSSI", NAPA VALLEY, CALIFORNIA 2013	\$160

ROSÉ & SAKE

Rosé

602	ASARA PINOTAGE, STELLENBOSCH, SOUTH AFRICA 2015	\$45
603	VIE VITÉ "WHITE LABEL", CÔTES DE PROVENCE, FRANCE 2015	\$50
604	ELOUAN ROSE, OREGON 2015	\$55
605	PASCAL JOLIVET SANCERRE, FRANCE, 2015	\$65

Sake

	AMABUKI HIMAWARI JUNMAI GINJO	\$70
	DASSAI "50", JUNMAI DAIGINJO	\$80
	DASSAI "50", JUNMAI DAIGINJO (NIGORI)	\$85
	SOTO JUNMAI DAIGINJO	\$110
	SUIGEI TOKUBETSU "DRUNKEN WHALE", JUNMAI (1.8 LITER)	\$125

SPIRITS

Vodka

ABSOLUT ELYX
BELVEDERE
FINLANDIA
GREY GOOSE
STOLI ORANJH & VANIL
TITO'S
ZU BISONGRASS VODKA

Gin

BOMBAY SAPPHIRE
BROOKLYN DISTILLERY
HENDRICK'S
PLYMOUTH

Tequila & Mezcal

CASA DRAGONES BLANCO & JOVEN
CASAMIGOS ALL MARKS
CLASE AZUL MEZCAL AND REPOSADO
CUERVO LA FAMILIA RESERVA
DEL Maguey CHICHICAPA MEZCAL
DON JULIO 1942
FORTALEZA ALL MARKS
HERRADURA ALL MARKS
ILEGAL JOVEN MEZCAL
MILAGRO SELECT BARREL ALL MARKS
MONTELOBOS MEZCAL
PATRON ALL MARKS

Rum & Cachaca

AVUA AMBURANA & PLATA
BACARDI SUPERIOR & 8 YEAR
BRUGAL ALL MARKS
CRUZAN BLACK STRAP
LEBLON CACHACA
MALIBU COCONUT
RON ZACAPA 23
SAILOR JERRY'S SPICED
SANTA TERESA 1796

Bourbon

BASIL HAYDEN'S
BLANTON'S
BUFFALO TRACE
HIGH WEST AMERICAN PRAIRIE
MAKER'S MARK
MICHTER'S
WOODFORD RESERVE
OLD FORESTER

Rye

HIGH WEST DOUBLE RYE
SAZERAC
LOCK STOCK & BARREL
MICHTER'S
WOODFORD RESERVE

Whiskey

CROWN ROYAL
JACK DANIELS
JAMESON & BLACK BARREL
HIGH WEST CAMPFIRE
STRANAHAN'S

Blended Scotch

CHIVAS REGAL & 18 YEAR
DEWAR'S WHITE LABEL
JOHNNIE WALKER BLACK & BLUE
ROYAL SALUTE 21 YEAR

Single Malt Scotch

ARBEG 10 YEAR
BALVENIE 21 YEAR
GLENFIDDICH 12 YEAR
GLENLIVET 12 & 18 YEAR
GLENMORAGNIE ALL MARKS
HIGHLAND PARK 15 & 25 YEAR
MACALLAN 12, 15, 18 & RARE CASK
OBAN 14 YEAR
TALISKER 10 YEAR

Cognac

D'USSE VSOP & XO
HENNESSY ALL MARKS
MARTELL CORDON ROUGE & XO

Cordials

AMARETTO DISARONNO
APEROL
BAILEY'S
CAMPARI
CHARTREUSE GREEN & YELLOW
CYNAR
FERNET BRANCA
FRANGELICO
GRAND MARNIER CORDON ROUGE
KAHLUA
LILLET BLANC & ROSE
LUXARDO MARASCHINO
SAMBUCA WHITE & BLACK
ST. GERMAIN