

hexx KITCHEN+BAR

THIS MORNING

STARTERS

FRESH FRUIT BOWL • 13.95
fresh seasonal fruit, banana nut bread

BERRY BOWL • 12.95
seasonal selection of fresh berries

SMOOTHIE • 7.95
made with whole fresh fruit, yogurt, freshly squeezed fruit juices

PORRIDGE • 8.95
farro, barley, oat, dried fruit, nuts, honey, milk

OVERCOOKED BACON • 7.95
applewood smoked bacon

EGGS, OMELETS & CROISSANT

FARM FRESH EGGS* • 13.95
three eggs any style, applewood smoked
bacon or country sausage, home fries, toast

STEAK & EGGS* • 17.95
grilled rib-eye, two eggs any style,
home fries, toast

CHILAQUILES* • 15.95
shredded pork, roasted salsa, tortilla chips,
two eggs, avocado, sour cream

OMELET (BUILD YOUR OWN) • 7.95
home fries, toast

select two of the following
bacon, ham, sausage, chicken, cheddar, american, muenster, swiss,
mushrooms, tomatoes, spinach, onion, peppers, avocado, jalapeno
additional items • 1

HEXX EGGS BENEDICT* • 15.95
poached eggs, scalloped potatoes,
canadian bacon, asparagus, hollandaise

QUICHE • 12.95
ham, tomato, aged cheddar,
home fries

HAM & CHEESE CROISSANT • 13.95
aged cheddar, black forest ham,
home fries

TOASTS, WAFFLES & PANCAKES

BRIOCHE FRENCH TOAST • 11.95
powdered sugar, cinnamon,
maple syrup

BANANA NUT FRENCH TOAST • 13.95
caramelized banana, foster's sauce,
fresh berries

CINNAROLL WAFFLE • 13.95
cream cheese frosting,
cinnamon, sugar

BELGIAN WAFFLE • 9.95
powdered sugar, maple syrup,
whipped butter

CARROT CAKE PANCAKES • 12.95
spiced batter, carrot,
cream cheese frosting

CHOCOLATE PANCAKES • 12.95
caramel syrup, fresh banana,
powdered sugar

BREAKFAST PIZZA

SAUSAGE & EGG PIZZA • 11.95
country sausage, scrambled eggs,
mozzarella cheese

BACON & EGG PIZZA • 11.95
applewood smoked bacon,
scrambled eggs, mozzarella cheese

NOT BREAKFAST

CLASSIC BURGER* • 18.95
kobe beef, aged wisconsin cheddar,
peppered bacon, sesame bun, 1000 island

TURKEY CLUB • 18.95
applewood smoked bacon, lettuce, tomato,
herb mayo, avocado, cranberry challah

SIMPLE SALAD • 12.95
butter lettuce, snow white cheddar, chive,
candied cocoa nibs, white balsamic vinaigrette

GRILLED KING SALMON* • 29.95
manhattan clam chowder,
arugula salad

CHICKEN & WAFFLES • 24.95
apple-cheddar waffle, apple butter,
burbon maple syrup

FILET MIGNON*, 7oz • 36.95
charbroiled, spring asparagus,
garlic butter

JUMP START

BLOODY MARY • 10
tomato juice, fresh horseradish

MIMOSA • 10
fresh orange juice, prosecco

BELLINI • 10
white peach, prosecco

TEQUILA SUNRISE • 12
fresh orange juice, tequila

ESPRESSO MARTINI • 16
vodka, espresso

FRESH SQUEEZED JUICE

ORANGE • 5.95

APPLE • 5.95

GRAPEFRUIT • 5.95

PINEAPPLE • 5.95

TOMATO • 5.95



ESPRESSO • 4.95

CAPPUCCINO • 5.95

LATTE • 5.95

HEXX HOT CHOCOLATE • 5.95

COFFEE • 3.95

HOT TEA • 5.95
peppermint, chamomile, english breakfast,
jasmine, earl grey

BREAKFAST SIDES

CROISSANT • 4.95

SMOKED BACON • 4.95

SAUSAGE • 5.95

TOAST • 3.95

HOME FRIES • 4.95

ENGLISH MUFFIN • 3.95

CRANBERRY CHALLAH • 3.95

CANADIAN BACON • 3.95

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KITCHEN+BAR

THIS AFTERNOON

SOMETHING TO SHARE

- CHIPS & DIP** • 6.95
wavy potato chips, onion dip,
green peppercorn
- SMOTHERED FRIES** • 12.95
pulled pork, cheese curds,
bbq gravy
- OVERCOOKED BACON** • 6.95
applewood smoked bacon, cinnamon,
nutmeg, maple aioli
- BAKED CHEESE** • 13.95
carr valley wisconsin cheese,
fig jelly
- MARYLAND CRAB CAKE** • 17.95
collosal lump crab, lemon, aioli,
celery leaf salad
- SOFT PRETZELS** • 6.95
salted pretzels,
whole grain mustard cheese dip
- CHEESE & CHARCUTERIE** • 24.95
assorted cheeses, cured meats,
housemade jelly, grilled bread
- HUMMUS BRUSCHETTA** • 7.95
crushed chickpeas, tahini, lemon,
feta, crispy pita
- CHILLED JUMBO SHRIMP** • 18.95
housemade cocktail sauce,
fresh horseradish, lemon
- CRISPY BROCCOLINI** • 6.95
dried chili, citrus, golden balsamic

SANDWICHES

served with hand cut french fries

- CLASSIC BURGER*** • 18.95
kobe beef, aged wisconsin cheddar,
peppered bacon, sesame bun, 1000 island
- PRIME BEEF DIP** • 19.95
shaved rib-eye, french bread,
american cheese dip
- TURKEY CLUB** • 18.95
applewood smoked bacon, lettuce, tomato,
herb mayo, avocado, cranberry challah
- FREE RANGE CHICKEN** • 18.95
ciabatta, tomato vinaigrette, mizuna,
tarragon aioli
- LOBSTER ROLL** • 23.95
maine lobster, brioche, celery leaves,
creme fraiche, chervil

ENTRÉE

- CHICKEN & WAFFLES** • 24.95
apple-cheddar waffle, apple butter,
burbon maple syrup
- RIB-EYE*, 14oz** • 34.95
charbroiled, spring asparagus,
garlic butter
- SPICY JAMBALAYA** • 27.95
gulf shrimp, chicken confit,
andouille sausage, rice
- NEW YORK*, 10oz** • 33.95
charbroiled, blue cheese butter,
spring asparagus
- GRILLED KING SALMON*** • 29.95
manhattan clam chowder,
arugula salad
- FILET MIGNON*, 7oz** • 36.95
charbroiled, spring asparagus,
garlic butter

A LITTLE EXTRA

- CRISPY FRENCH FRIES**
sea salt
7.95
- ROASTED SPRING ASPARAGUS**
sea salt, olive oil
9.95
- MAC & CHEESE**
gemelli, aged cheeses, bacon breadcrumbs
8.95
- OVEN ROASTED WILD MUSHROOMS**
oyster, portabella
8.95
- CRUSHED YUKON GOLD POTATOES**
pecorino, crispy garlic, arugula
8.95

SOUP & SALADS

add grilled chicken 5.95 or shrimp 8.95

- SIMPLE SALAD** • 12.95
butter lettuce, snow white cheddar, chive,
candied cocoa nibs, white balsamic vinaigrette
- TRADITIONAL CAESAR** • 13.95
romaine lettuce, parmesan,
garlic croutons, lemon
- CLUB PANZANELLA SALAD** • 17.95
romaine lettuce, tomatoes, roasted turkey,
bacon, avocado, bacon-blue cheese dressing
- CHINESE CHICKEN SALAD** • 17.95
crispy wontons, carrot, green onion, peanut,
cilantro, ginger sesame dressing
- ROASTED TOMATO BISQUE** • 9.95
heirloom tomatoes, garlic, basil oil

OVEN-FIRED PIZZA

- MARGHERITA** • 15.95
fresh mozzarella, roasted tomatoes,
olive oil, basil
- PEPPERONI** • 18.95
fresh mozzarella, arribiata sauce, onion,
roasted garlic
- SAUSAGE** • 18.95
housemade fennel sausage, fresh mozzarella,
pesto, baby spinach

- MUSHROOM** • 17.95
oven roasted wild mushrooms, onion,
mushroom cream, goat cheese, tarragon

PASTA

- TAGLIATELLE BOLOGNESE** • 23.95
braised beef short rib, tagliatelle,
truffled ricotta, nutmeg
- PAPPARDELLE** • 22.95
wild mushroom, baby spinach,
portabella cream, parmesan
- SPAGHETTI CARBONARA** • 21.95
housemade pancetta, pecorino,
cracked black pepper, egg

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THIS EVENING

SOMETHING TO SHARE

- CHIPS & DIP** • 6.95
wavy potato chips, onion dip, green peppercorn
- OVERCOOKED BACON** • 6.95
applewood smoked bacon, cinnamon, nutmeg, maple aioli
- MARYLAND CRAB CAKE** • 17.95
colossal lump crab, lemon, aioli, celery leaf salad
- CHEESE & CHARCUTERIE** • 24.95
assorted cheeses, cured meats, housemade jelly, grilled bread
- MEATBALLS** • 14.95
fire roasted tomato, parmesan polenta, crispy garlic & shallots
- CHILLED JUMBO SHRIMP** • 18.95
housemade cocktail sauce, fresh horseradish, lemon
- SMOTHERED FRIES** • 12.95
pulled pork, cheese curds, bbq gravy
- BAKED CHEESE** • 13.95
carr valley wisconsin cheese, fig jelly
- SOFT PRETZELS** • 6.95
salted pretzels, whole grain mustard cheese dip
- HUMMUS BRUSCHETTA** • 7.95
crushed chickpeas, tahini, lemon, feta, crispy pita
- BEEF TARTARE*** • 16.95
filet mignon, shallot, egg yolk, chive, pickled mustard seed, rye crisp
- CRISPY BROCCOLINI** • 6.95
dried chili, citrus, golden balsamic

ENTRÉE

- CLASSIC BURGER*** • 18.95
kobe beef, aged wisconsin cheddar, peppered bacon, sesame bun, 1000 island
- CHICKEN & WAFFLES** • 24.95
apple-cheddar waffle, apple butter, burbon maple syrup
- SPICY JAMBALAYA** • 27.95
gulf shrimp, chicken confit, andouille sausage, rice
- LAMB OSSO BUCCO** • 30.95
golden raisin couscous, raita, pickled eggplant
- FILET MIGNON*, 7oz** • 36.95
charbroiled, spring asparagus, garlic butter
- GRILLED KING SALMON*** • 29.95
manhattan clam chowder, arugula salad
- ROASTED BRANZINO** • 34.95
couscous, baby spinach, sweet tomato, pesto
- RIB-EYE*, 14oz** • 34.95
charbroiled, spring asparagus, garlic butter
- NEW YORK*, 10oz** • 33.95
charbroiled, blue cheese butter, spring asparagus

A LITTLE EXTRA

- CRISPY FRENCH FRIES**
sea salt
7.95
- MAC & CHEESE**
gemelli, aged cheeses, bacon breadcrumbs
8.95
- CRUSHED YUKON GOLD POTATOES**
pecorino, crispy garlic, arugula
8.95
- LOADED MASHED POTATOES**
crispy bacon, chives, cheddar, sour cream
8.95
- ROASTED SPRING ASPARAGUS**
sea salt, olive oil
9.95
- OVEN ROASTED WILD MUSHROOMS**
oyster, portabella
8.95

SOUP & SALAD

- SIMPLE SALAD** • 12.95
butter lettuce, snow white cheddar, chive, candied cocoa nibs, white balsamic vinaigrette
- TRADITIONAL CAESAR** • 13.95
romaine lettuce, parmesan, garlic croutons, lemon
- PANZANELLA SALAD** • 12.95
petite lettuce, rustic bread, fennel, tomatoes, red onions, roasted tomato vinaigrette
- ROASTED TOMATO BISQUE** • 9.95
heirloom tomatoes, garlic, basil oil

OVEN-FIRED PIZZA

- MARGHERITA** • 15.95
fresh mozzarella, roasted tomatoes, olive oil, basil
- PEPPERONI** • 18.95
fresh mozzarella, arrabiata sauce, onion, roasted garlic
- SAUSAGE** • 18.95
housemade fennel sausage, fresh mozzarella, pesto, baby spinach
- MUSHROOM** • 17.95
oven roasted wild mushrooms, onion, mushroom cream, goat cheese, tarragon

PASTA

- TAGLIATELLE BOLOGNESE** • 23.95
braised beef short rib, tagliatelle, truffled ricotta, nutmeg
- PAPPARDELLE** • 22.95
wild mushroom, baby spinach, portabella cream, parmesan
- SPAGHETTI CARBONARA** • 21.95
housemade pancetta, pecorino, cracked black pepper, egg
- SPAGHETTI & MEATBALLS** • 22.95
spaghetti, meatballs, tomato sauce, fresh basil, parmesan cheese

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

	Glass	Bottle
Mumm, Brut Prestige, Napa, California, MV	14	56
Prosecco, Mionetto, Prestige Collection, Treviso, Italy, MV	10	40
Champagne, Nicholas Feuillatte, Bruit, Chouilly, MV	18	72

WINE-EMOTION SELECTIONS

Cabernet Blend, Alma Viva, Chile, 2011	64	256
Cabernet Sauvignon, Justin “Justification” Paso Robles, California, 2012	34	136
Cabernet Sauvignon-Shiraz, Penfold “Bin 389” South Australia, Australia, 2012	24	96
Malbec, Graffigna “Grand Reserve” San Juan, Argentina, 2011	16	64
Pinot Noir, Etude, Carneros, California, 2012	22	88
Sangiovese, Ruffino “Ducale Gold” Chianti Classico Riserva, Tuscany, Italy, 2008	26	104
Tempranillo, Campo Viejo “Grand Reserva” Rioja, Spain, 2008	18	72
Zinfandel, Ravenswood “Barricia Vineyard” Sonoma Valley, Sonoma, California, 2011	24	96

WHITE WINES

	Glass	Bottle
Chardonnay, Landmark Vineyards “Overlook” Sonoma, California 2012	13	52
Chardonnay, Oak Vineyards, California, 2013	9	36
Pinot Grigio, Borgo Conventi, Collio, 2013	11	44
Riesling, St. Gabriel, Rheinhessen, Germany, 2013	8	32
Sauvignon Blanc, The Seeker, Marlborough, New Zealand, 2013	10	40
Vermentino Blend, Bibi Graetz “Casamatta” Bianco, Italy, MV	9	36
White Blend, Franciscan “Equilibrium” Napa, California,	14	56

RED WINES

Cabernet Sauvignon, Summers, “Andriana’s Cuvee” Sonoma & Napa, California, 2012	15	60
Cabernet Sauvignon-Sangiovese, Banfi “Col Di Sasso” Toscana, Italy, 2013	9	34
Malbec, Filus “Uco Valley Vineyards” Mendoza, Argentina, 2013	11	44
Pinot Noir, Fat Cat, California, 2013	9	26
Pinot Noir, Garnet Vineyards, Monterey, California, 2013	12	48
Red Blend, Luna “Lunatic” California, 2012	14	56
Rose of Pinot Noir, Martin Rey, Russian River, Sonoma, California, 2012	10	40

WHITE WINE BOTTLES

CHAMPAGNE

Beau Joie “Sugar King” Demi-Sec, Epernay, MV	
Bollinger, Special Cuvee, Ay, MV	
Champagne, Billecart-Salmon, Brut Rosé, Ay, France MV - 3.0 Liter	
Champagne, Guy Larmandier, Cramant, Grand Cru, France, MV - 1.5 Liter	
Champagne, Ruinart, Brut Rose, Riems, France, MV - half bottle	
Champagne, Veuve Clicquot “Yellow Label” Brut, Riems, France, MV - half bottle	
Nicholas Feuillatte “D’Luscious” Demi-Sec Rose, Chouilly, MV	
Nicholas Feuillatte “Reserve” Brut, Chouilly, MV	
Perrier-Jouet, Blason Rose, Brut, Epernay, MV	
Perrier-Jouet, Grand Brut, Epernay, MV	
Taittinger “La Francaise” Brut, Reims, France, MV	

ESOTERIC WHITE WINES AND BLENDS

Chenin Blanc-Viognier, Pine Ridge, California, 2013	
Muscat Blend, Gramona Gessami, Penedes, Spain, 2012	
Pinot Grigio, Maso Canali, Trentino, Italy, 2015	
Pinot Grigio, Tiefenbrunner, Alto Adige, Italy, 2013 - half bottle	
Pinot Gris, Benton Lane, Willamette, Oregon, 2012	
Pinot Gris, Sineann “Wy’east Vineyard” Columbia Gorge, Oregon, 2013 - half bottle	
Riesling, Anew, Columbia Valley, Washington, 2012	
Riesling, Long Shadow “Poets Leap” Columbia Valley, Washington, 2013 - half bottle	
Riesling, Pacific Rim, Columbia Valley, Washington, 2012	
Sauvignon Blanc-Semilion, Cadaretta “SBS” Columbia Valley, Washington, 2012	
White Blend, Gazela, Vinho Verde, Minho, Portugal, 2012	

SAUVIGNON BLANC

Alpha Omega, Napa, California, 2013	74
Crocker & Starr, Napa, California, 2010 - half bottle	44
Desparada “Fragment” Santa Barbara, California 2013	45
Ranga Ranga, Marlborough, New Zealand, 2013	34
Sileni, Marlborough, New Zealand, 2014	28
Vinoce, Napa, California, 2013	38

CHARDONNAY

Chardonnay, Brocard “Ville Vignes” Chablis, France, 2012 - half bottle	45
Chardonnay, Talley Estate, Arroyo Grande, California, 2013 - half bottle	40
Chartron Et Trebuchet, Chablis, Burgundy, France, 2012	58
Chartron Et Trebuchet, Puligny-Montrachet, Burgundy, France, 2011	145
Cuvaision, Carneros, Napa, 2012	72
El Molino, Rutherford, Napa, California, 2012	132
Gary Farrell, Russian River, Sonoma, California, 2012	76
Hanzell “Sebella” Sonoma Valley, Sonoma, California, 2012	70
Hudson “Hudson Vineyard” Napa, California,	145
Mer Soleil “Silver” Unoaked, Santa Lucia Highlands, California, 2012	44
Patrick Piuze “Terroir de Chablis” Chablis, France, 2013	70
Shafer “Red Shoulder Ranch” Carneros, Napa, California, 2012	120
Talley “Rincon Vineyard” Arroyo Grande, California, 2012	90
The Pairing, Santa Barbara, California, 2010	42
Three Sticks “Durell Vineyard” Sonoma Valley, Sonoma, California, 2010	134
Tobin James “Radiance” Monterey, California, 2012	36

RED WINE BOTTLES

PINOT NOIR

Alexana “Terroir Selection” Willamette Valley, Oregon, 2013	
Archery Summit “Premier Cuvee” Willamette, Oregon, 2012	
Bonaccorsi “Fiddlestix Vineyard” Santa Rita Hills, California, 2011	
Chalone “Gavilan Mountain Range” Chalone Appellation, California, 2012	
David Bruce, Russian River, Sonoma, California, 2012	
Domaine Moillard, Premier Cru, Pommard, Rugiens, Burgundy, France, 2009	
Domaine Moillard, Savigny-Les-Beaune, Burgundy, France, 2011	
Domaine Serene “Yamhill Cuvee” Willamette, Oregon, 2011	
George, Sonoma Coma, Russian River, Sonoma, California, 2013 - 1.5 Liter	
Merry Edwards, Russian River, Sonoma, California, 2012 - half bottle	
Panther Creek “Shea Vineyard” Yamhill-Carlton, Willamette, Oregon, 2009	
Purple Hands “Stoller Vineyards” Dundee Hills, Oregon, 2013	
Sartori Family, Provincia Di Pavia, Italy, MV	
Three Sticks “The James” Santa Rita Hills, California, 2012	
Torii Mor “Black Label” Willamette, Oregon, 2011	
ZD Wines, Carneros, California, 2012	

ESOTERIC RED WINES & BLENDS

Cabernet-Syrah, Treana, Paso Robles, California, 2012	
Colorino-Merlot Blend, Ruffino “Romitorio Di Santedame” Tuscany, Italy, 2006	
Corvina, David Sterza, Amarone Delle Valpolicella, Classico, Veron, Italy, 2010	
Grenache Blend, Janasse “Chaupin” Chateauneuf-du-Pape, Rhone, France, 2011	
Grenache Blend, Moillard, Chateauneuf-du-Pape, Rhone, France, 2011	
Grenache Blend, Orin Swift “Abstract” California, 2012 - 1.5 Liter	
Grenache Blend, Robert Hall “Cuvee de Robles” Paso Robles, California, 2012	
Malbec Blend, Cuvelier Los Andes, Mendoza, Argentina, 2009	
Merlot-Petite Sirah, Niner Estates “Twisted Spur” Paso Robles, California, 2010	
Merlot-Syrah-Sangiovese, Gaja, Ca’Marcanda “Promis” Tuscany, Italy, 2011	
Nebbiolo, Barolo, Baroli, Piedmonte, Italy, 2009	
Nebbiolo, Paitin “Serra” Barbaresco, Bricco Di Neive, Italy, 2010	
Nero di Troia - Montepulciano Blend, Il Falcone “Reserva” Castel Del Monte, Italy, 2007	
Sangiovese, Viticcio, Chianti Classico Riserva, Tuscany, Italy, 2007 - half bottle	
Sangiovese-Cabernet-Merlot, Ruffino “Modus” Tuscany, Italy, 2011	
Shiraz, Molly Dooker “Blue Eyed Boy” South Australia, Australia, 2013	
Syrah, Cadaretta, Columbia Valley, Washington, 2011	
Syrah, JL Chave “Silene” Crozes Hermitage, Rhone, France, 2012	
Syrah, K Vintner, Milbrandt Vineyard, Wahluke Slope, Walla Walla, Washington, 2013	
Tempranillo, Aalto, Ribera Del Duero, Spain, 2012	
Tempranillo, Artadi “Vinas de Gain” Rioja, Spain, 2011	
Vina Nobile Di Montepulciano, Ruffino “Tenuta Lodola Nuova” Tuscany, Italy, 2011	
Zinfandel-Petit Sirah, Ridge, Three Valleys, Sonoma, California, 2011	
Zinfandel, Turley “Old Vines” California, 2012	

MERLOT

Burgess Cellars “Triere Vineyard” Napa, California, 2012	80
Canoe Ridge Vineyards, Reserve, Horse Heaven Hills, Washington, 2011	49
Chateau Croix Du Rival, Saint-Emilion, Bordeaux, France, 2009	78
Chateau Lecuyer, Pomerol, Bordeaux, France, 2011	210
Chateau St Jean, Sonoma, California, 2009	63
Corte Riva, Napa, California, 2005 - half bottle	62
Keenan “35th Anniversary” Napa, California, 2011	128
Martin Rey, Napa, California, 2012	38
Opolo, Summit Creek, Paso Robles, California, 2010	38
Shafer, Napa, California, 2011 - 1.5 Liter	230
Twomey “Soda Canyon Vineyard” Napa, California, 2010	125

CABERNET SAUVIGNON & PROPRIETARY BLENDS

Archaval Ferrer, Mendoza, Argentina, 2011	58
Château Fonbadet, Pauillac, Bordeaux, France, 2011	112
Château Dauphin Grand-Puy Ducasse, Pauillac, Bordeaux, France, 2009	106
Chateau Montelena “The Montelena Estate” Napa, California, 2009	215
Chateau Montelena “The Montelena Estate” Napa, California, 2010	210
Chateau Montelena “The Montelena Estate” Napa, California, 2012	110
Chimney Rock, Stags Leap District, Napa, California, 2011	165
Clayhouse “Red Cedar Vineyard” Paso Robles, California, 2013	38
Del Dotto, Napa, California, 2010 - half bottle	64
Donati Family “Ezio” Paicines, California, 2012	70
Double Canyon “Horse Heaven Hills” Washington, 2012	56
Frank Family, Napa, California, 2012	118
Jaffe Estate “Metamorphosis” Saint Helena, Napa, California, 2009	62
Ladera “Stile Blocks” Howell Mountain, Napa, California, 2010	105
Le Pich, Napa, California, 2012	94
Meyer Vineyards, Napa, California, 2005 - 1.5 Liter	275
Michael David “Freakshow” Lodi, California, 2012	38
Neyen, Espiritu de Apalta, Colchagua Valley, Chile, 2006	78
Paul Hobbs “Crossbarn” Napa, California, 2012	120
Pietra Santa, Cienega Valley, Central Coast, California, 2008	30
Rocca Family “Grigsby Vineyard” Yountville, Napa, California, 2008	62
Shafer “One Point Five” Napa, California, 2011 - half bottle	100
Silver Oak, Alexander Valley, Sonoma, California, 2010	160
Terra Valentine, Yverdon Vineyard, Spring Mountain District, Napa, California, 2004	150
Terra Valentine, Yverdon Vineyard, Spring Mountain District, Napa, California, 2005	152