

Proper Grit

251 N. Narcissus Avenue 1st Floor 33401 · +15614610040 · Updated: Jan 14, 2026

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RISE & SHINE 9

Avocado Toast

\$17.00

one egg your way, heirloom tomato, pickled red onions, sourdough

Granola Parfait

\$14.00

housemade granola, vanilla yogurt, fresh berries

Acai Bowl

\$15.00

housemade granola, coconut flakes, banana, fresh berries

Buttermilk Waffles

\$17.00

fresh berries, whipped cream

Vanilla French Toast

\$16.00

challah bread, fresh strawberries, powdered sugar

Pancake Short Stack (3)

\$16.00

choice of buttermilk, blueberry, chocolate chip, or banana

Smoked Salmon Platter

AVAILABLE OPTIONS

cured salmon, pickled red onions, capers, sliced tomato, cream cheese, bagel

\$21.00

Add Avocado: \$3.00

Chorizo Spinach Wrap

\$16.00

two eggs scrambled, spanish chorizo, breakfast potatoes, avocado crema, queso fresco

Smoked Turkey BLT

\$17.00

smoked turkey, applewood bacon, lettuce, tomato, roasted jalapeño aioli, sourdough

EGGS & HANDHELDS 6

Pioneer Breakfast

\$21.00

two eggs your way, breakfast potatoes, applewood bacon, sausage, or ham, toast

Build Your Own Omelet

\$25.00

Choice of american, cheddar or swiss cheese, tomato, onions, bell peppers, spinach, mushrooms, applewood bacon, sausage, ham.

Served with breakfast potatoes, toast

Frittata Boule

\$19.00

farm tomatoes, gruyère, spinach, mushroom, mornay sauce, breakfast potatoes

Truffle Egg Croissant

\$17.00

house baked croissant, scrambled eggs, lettuce, tomato, black truffle sauce

Breakfast Club	\$18.00
applewood bacon, pioneer sauce, fried egg, avocado, tomato, lettuce, grilled ciabatta	
Corned Beef & Eggs Skillet	\$19.00
housemade corned beef, twin eggs over easy, breakfast potatoes, peppers, onions, toast	

SIDES 11

Breakfast Potatoes	\$7.00
Sausage Links	\$9.00
pork or chicken	
Applewood Bacon	\$9.00
Ham Steak	\$8.00
Eggs (2)	\$8.00
Grits	\$8.00
Oatmeal	\$10.00
brown sugar, raisins, fresh berries	
Fresh Fruit Bowl	\$10.00
Bagel with Cream Cheese	\$9.00
choice of everything, sesame or plain	
Toast	\$5.00
choice of white, wheat, rye or sourdough	
Avocado	\$3.00

BEVERAGES 10

Coffee	\$5.00
Iced Coffee	\$6.00
Latte	\$6.00
Cappuccino	\$7.00
Espresso	\$5.00
Double Espresso	\$7.00
Fresh Orange Juice	\$8.00
Florida Grapefruit Juice	\$7.00
Mimosa	\$13.00

Bloody Mary **\$14.00**

STARTERS 5

Seasoned House Chips **\$10.00**

Kettle cut potatoes, house herb seasoning

Shrimp Cocktail **\$19.00**

Spicy cocktail sauce, mustard aioli

Crispy Chicken Wings **\$17.00**

Chipotle bbq sauce or bourbon buffalo sauce, blue cheese dressing

Black Bean Hummus** **\$14.00**

Pickled vegetables, griddled naan bread

Crab & Sweet Corn Fritters **\$16.00**

Jumbo lump crab, sweet corn, chipotle aioli

SALADS 6

Sashimi Salad with Orange **\$19.00**

Chef's sashimi of the day, mandarin oranges, cucumber, lamb lettuce, frisée, ginger, citrus-sesame dressing

Kale Caesar** **\$16.00**

Curly kale, lime Caesar dressing, grated parmesan, garlic breadcrumbs, peppadew peppers, sweet potato crisp

Watermelon Feta **\$16.00**

Young lettuce, sweet watermelon, feta, mandarin oranges, fresh berries, candied walnuts, brown sugar balsamic

Proper Chopped Salad **\$17.00**

Baby iceberg, gorgonzola crumble, green onions, crumbled bacon, gorgonzola dressing, Italian vinaigrette, heirloom tomato, chopped egg, carrots, artichoke hearts, crisp chickpeas, cucumber, avocado

Proper Wedge **\$16.00**

Baby iceberg, gorgonzola crumble, shaved sweet onion, crumbled bacon, gorgonzola dressing, Italian vinaigrette, heirloom tomato

Arugula Apple Salad **\$19.00**

Baby arugula, curly kale, granny smith apples, cucumber, dried cranberries, goat cheese, bacon strips, sunny up egg, honey-lime dressing

HANDHELDS 6

Proper Cheeseburger** **\$20.00**

Wagyu beef, balsamic onions, applewood bacon, smoked gouda, garlic aioli, crispy onions, brioche bun

Crispy Chicken Sandwich **\$18.00**

LTO, southern slaw, peach-fennel mayo, house pickles, brioche bun

Turkey BLT** **\$17.00**

Sliced turkey breast, applewood bacon, tomato, bibb lettuce, roasted jalapeno aioli, sourdough

Crispy Pork Belly Burger	\$18.00
Crisp pork belly, asian dressing, arugula, red onion, tomato, grain mustard, fried egg, brioche bun	
Dry Aged NY Strip Sandwich	\$24.00
21 Day dry aged sliced NY strip, balsamic wild mushrooms, crisp vidalia onion, truffle cheese, marinated vine tomato, ciabatta	
Blackened Fish Tacos	\$18.00
Market fish, baja cabbage slaw, pickled red onions, lime crema	

MAIN PLATES 5

Cast Iron Salmon	\$28.00
Prosciutto, red peppers, orzo, cured olives, basil emulsion	
Crab Fettuccine	\$30.00
Pancetta, crispy artichoke, sun-dried tomato, truffle cream, garlic toast points	
Hanger Steak & Frites**	\$39.00
Balsamic butter, charred onions	
Spaghetti Squash**	\$22.00
Vegan bolognese, wild mushrooms, crispy kale	
Tandoori Chicken	\$26.00
Marinated chicken thighs, risotto, sun-dried tomato, spinach	

COCKTAILS 7

Blueberry Old Fashioned	\$19.00
Blueberry infused Four Roses Bourbon, Demerara sugar, walnut bitters	
Cucumber Martini	\$20.00
Ketel One Cucumber & Mint Botanical Vodka, sugar, lemon	
Basil Gin Rickey	\$16.00
Castle & Key Gin, fresh basil, sugar, lemon, prosecco	
Ben Old Fashioned	\$19.00
Whistle Pig PiggyBack 6 yr Rye, Demerara sugar, Angostura, orange bitters	
French Peach	\$17.00
Grey Goose White Peach, fresh grapefruit juice, champagne float	
Naked & Famous	\$17.00
Del Maguey Vida Mezcal, lime, Aperol, yellow chartreuse	
Cocktail of the Day	\$17.00
Our bartender's featured creation!	

DOMESTIC 6

Bud Light	\$6.00
Budweiser	\$6.00
Michelob Ultra	\$6.00
Shock Top Belgian Wheat Ale	\$6.00
Miller Light	\$6.00
Angry Orchard Cider	\$6.00

IMPORTED 4

Corona, Mexico	\$7.00
Heineken, Netherlands	\$7.00
Stella, Belgium	\$8.00
Stella N/A, Belgium	\$8.00

LOCAL CRAFT 3

Cigar City Jai Alai IPA, Tampa	\$8.00
Funky Buddha Hop Gun IPA, Oakland Park	\$9.00
Sail Fish Tag & Release Amber Ale, Ft. Pierce	\$9.00

CHAMPAGNE & SPARKLING 12

Ruffino, Prosecco, Italy	AVAILABLE OPTIONS
	\$14.00
	\$52.00
Maschio, Prosecco Rosé, Veneto	AVAILABLE OPTIONS
	\$14.00
	\$52.00
Les Allies, Brut	AVAILABLE OPTIONS
	\$14.00
	\$52.00
Moët & Chandon, Brut Champagne	\$135.00
Veuve Clicquot 'Yellow Label,' Brut	AVAILABLE OPTIONS
	\$30.00
	\$135.00
Taittinger, Brut	\$140.00
Perrier Jouët, Grand Brut	\$150.00

Dom Pérignon, Brut Champagne	\$550.00
Domaine Bousquet, Brut Rosé	AVAILABLE OPTIONS
	\$16.00
	\$54.00
Veuve Clicquot, Brut Rosé	AVAILABLE OPTIONS
	\$35.00
	\$140.00
Pommery, Brut Rosé	\$150.00
Perrier Jouët "Belle Epoque," Brut Rosé	\$600.00

SAUVIGNON BLANC ³

Stoneleigh, New Zealand	AVAILABLE OPTIONS
	\$14.00
	\$52.00
Unshackled, California	AVAILABLE OPTIONS
	\$16.00
	\$62.00
Sauvion, Sancerre, France	AVAILABLE OPTIONS
	\$26.00
	\$110.00

PINOT GRIGIO ²

The Seeker, Italy	AVAILABLE OPTIONS
	\$14.00
	\$52.00
Santa Margherita, Trentino	AVAILABLE OPTIONS
	\$19.00
	\$68.00

CHARDONNAY ⁴

Cline, Sonoma	AVAILABLE OPTIONS
	\$14.00
	\$52.00
Moillard Bourgogne, France	AVAILABLE OPTIONS
	\$17.00
	\$64.00
Duckhorn, Napa Valley	AVAILABLE OPTIONS
	\$23.00
	\$80.00

Cakebread, Napa Valley \$105.00

INTERESTING WHITES ³

Riesling, R. Prüm "Essence," Germany \$48.00

Riesling, Lucien Albrecht Reserve, Alsace \$60.00

Greco di Tufo, Feudi San Gregoria, Italy \$60.00

ROSÉ ⁴

Champs de Provence, Provence AVAILABLE OPTIONS
\$14.00
\$52.00

Hampton Water, Languedoc AVAILABLE OPTIONS
\$17.00
\$64.00

Château d'Esclans, Cotes de Provence \$70.00

Whispering Angel Cotes de Provence 1.5L \$120.00

PINOT NOIR ⁴

Sea Sun, California AVAILABLE OPTIONS
\$14.00
\$52.00

Four Graces, Willamette Valley AVAILABLE OPTIONS
\$16.00
\$60.00

Belle Glos, Santa Barbara \$80.00

Goldeneye, Anderson Valley \$120.00

SYRAH / SHIRAZ ³

Caymus Suison Grand Druif, Suison Valley \$75.00

Mollydooker, The Boxer, McLaren Vale \$90.00

Darioush, Napa Valley \$150.00

CABERNET SAUVIGNON ⁶

Smith & Hook, Central Coast AVAILABLE OPTIONS
\$14.00
\$52.00

Coppola Director's Cut, Alexander Valley	AVAILABLE OPTIONS
	\$16.00
	\$54.00
Joseph Carr, Napa Valley	AVAILABLE OPTIONS
	\$20.00
	\$80.00
Saracina "Big Shot," Mendocino County	\$80.00
Kith & Kin, Napa Valley	\$90.00
Faust, Napa Valley	\$105.00
INTERESTING REDS 16	
Côtes du Rhône, Louis Bernard, Rhône	\$60.00
Red Blend, Conundrum, Napa Valley	AVAILABLE OPTIONS
	\$13.00
	\$50.00
Red Blend, Sella Antica, Tuscany	AVAILABLE OPTIONS
	\$16.00
	\$56.00
Red Blend, Unshackled, Napa Valley	\$60.00
Red Blend, Leviathan, California	\$70.00
Red Blend, The Prisoner, Napa Valley	\$90.00
Red Blend, Orin Swift "Machete," Napa Valley	\$120.00
Tempranillo, Numanthia "Termes," Spain	AVAILABLE OPTIONS
	\$17.00
	\$60.00
Malbec, Terrazas, Reserva, Mendoza	AVAILABLE OPTIONS
	\$15.00
	\$54.00
Merlot, Emmolo, Napa Valley	AVAILABLE OPTIONS
	\$20.00
	\$82.00
Merlot, Duckhorn, Napa Valley	\$115.00
Zinfandel, Saldo, California	\$70.00
Zinfandel, Orin Swift 8 Years in the Desert, California	\$100.00

Lambrusco, Molo 8, Lombardy**AVAILABLE OPTIONS**

\$11.00

\$46.00

Super Tuscan, Ruffino Modus, Tuscany**\$60.00****Barolo, Fontanafredda, Piedmont****\$95.00****MAINS** 14**Proper Cheeseburger******\$20.00**

Waygu beef, balsamic onions, bacon, smoked gouda, garlic aioli, crispy onions, brioche bun

Crispy Chicken Sandwich**\$18.00**

Buttermilk chicken, slaw, peach-fennel mayo, house pickles, lettuce, tomato, onion, brioche bun

Blackened Fish Sandwich****\$24.00**

Market fish, lemon remoulade, American cheese, house pickles, lettuce, tomato, sweet onion, brioche bun

Lobster & Short Rib Cavatelli**\$32.00**

Main lobster, braised short rib, charred tomatoes, baby onions, local corn, white wine, butter

Bell & Evans Half Chicken****\$29.00**

Roasted garlic mashed potatoes, broccolini and herb pan gravy

Pesto Linguine**\$29.00**

Garlic shrimps, spinach, asparagus, grated parmesan, balsamic caviar, crispy kale

Cast Iron Salmon**\$28.00**

Orzo, prosciutto, red bell peppers, cured olives, basil emulsion

Braised Short Rib**\$29.00**

Gouda risotto, braised heirloom carrots, crispy onions

Crab Fettuccine**\$30.00**

Pancetta, crispy artichoke, sun-dried tomatoes, truffle cream, garlic toast points

Hanger Steak & Frites****\$39.00**

Balsamic butter, charred onions

Seared Snapper**\$28.00**

Sweet potato hash, broccolini, mango coulis

Spaghetti Squash**\$29.00**

Vegan bolognese, wild mushrooms, crispy kale

Grilled Chicken Mac**\$20.00**

Roasted poblanos, pickled jalapeños

Braised Short Rib Mac**\$23.00**

Mushrooms, crispy onions

BUTCHER BLOCK 6

16oz Double Cut Pork Chop	\$42.00
Blackberry bourbon glaze	
22oz Bone-In Ribeye*	\$65.00
Roasted garlic butter	
Market Fish	
Chef's choice	
16oz New York Strip	\$48.00
House made steak sauce	
14oz Wild Salmon*	\$38.00
Cajun lemon butter	
Peking Duck	\$44.00
Asian style	

FOR THE TABLE 6

Brussels Sprouts	\$15.00
Red pepper jam, pancetta	
Roasted Wild Mushrooms	\$16.00
Truffle balsamic	
Roasted Garlic Mash	\$14.00
Scallions	
Tater Tot Parmesan	\$14.00
Truffle oil, parmesan cheese	
Grilled Asparagus	\$15.00
Sea salt, herb oil	
Roasted Broccoli	\$14.00
Spicy honey, garlic	

CHEF'S SIGNATURE TASTING MENU 1

Chef's Signature Tasting Menu	AVAILABLE OPTIONS
Indulge in an unparalleled culinary adventure; a completely personalized 5-course menu created just for you. Collaborate with our world-class chef, then feast on his innovative, extraordinary, and story-worthy dishes. Reservations must be made 72 hours in advance and are limited to 6 guests	\$225.00 With Pairing: \$300.00

BRUNCH 6

Trovato Cristo	\$22.00
sliced ham, gruyère cheese, sunny up egg, maple syrup, sourdough	

Chorizo Spinach Wrap	\$16.00
two scrambled eggs, spanish chorizo, breakfast potatoes, avocado crema, queso fresco	
Vegan Burger	\$23.00
black bean burger, arugula, tomato, avocado, soy-ginger glaze	
Shrimp & Polenta	\$25.00
garlic shrimp, creamy cheese polenta, chorizo gravy	
Breakfast Burger	\$25.00
wagyu beef, aged cheddar, sunny side up egg, applewood bacon, mornay sauce, french fries	
Jalapeño-Cheddar Waffles & Chicken	\$26.00
savory cheddar jalapeño waffles, southern fried chicken, sriracha honey	

EGGS 6

Pioneer Breakfast	\$21.00
two eggs your way, breakfast potatoes, applewood bacon, sausage or ham, toast	
Build Your Own Omelet	\$25.00
Choice of american, cheddar or swiss cheese, tomato, onions, bell peppers, spinach, mushrooms, applewood bacon, sausage, ham. Served with breakfast potatoes, toast	
Frittata Boule	\$19.00
farm tomatoes, gruyère, spinach, mushroom, mornay sauce, breakfast potatoes	
Truffle Egg Croissant	\$17.00
house baked croissant, scrambled eggs, lettuce, tomato, black truffle sauce	
Lobster Benedict	\$30.00
cold water lobster, twin poached eggs, baby arugula, english muffin, hollandaise sauce, breakfast potatoes	
Spinach & Brie Omelet	\$23.00
egg whites, baby spinach, mushrooms, tomato, brie	

THE BENJAMIN 1

Our Signature Bloody Mary	\$100.00
charcuterie of smoked meats and cheeses; shrimp cocktail, short rib sliders, lollipop lamb chops, bbq chicken wings, mac n cheese waffle, corn fritter, chilled lobster tail, fried lobster tail, celery	

SNACKS 4

Candied Pecans	\$7.00
Stuffed Olives	\$5.00
Smoked Maple Pork Belly	\$11.00
Shishito Poppers	\$5.00

DESSERTS 3

Key Lime Tart	\$12.00
fresh mango, coconut buttermilk sherbet, toasted meringue, micro basil	
Pecan Pie Cheesecake	\$11.00
vanilla, pecan, caramel, dark chocolate sorbet	
Dark Chocolate	\$13.00
sark chocolate mousse, toasted quinoa chocolate crunch, mango sorbet	

SIGNATURE COCKTAILS 12

Dick B's Cucumber Tini	\$17.00
ketel one vodka, st. germain, cucumber, thyme, lime	
Southern Hospitality	\$16.00
chamomile infused high west rendezvous rye, blackberries, mint, lemon	
The Little Blossom	\$16.00
beet & rose infused tito's handmade vodka, cocchi rosa, hibiscus, lemon, aquafaba	
Smoke on the Water	\$16.00
del maguey mezcal, volcan tequila, yellow bell pepper, pineapple, lime, habanero tincture, chili salt	
Byrd Reviver #2	\$15.00
hendricks gin, pierre ferrand dry curacao, yellow chartreuse, lemon, absinthe rinse	
Indian River Mule	\$14.00
grey goose, grapefruit, sage, ginger beer rhubarb bitters	
Smuggler's Punch	\$15.00
sailor jerry's spiced rum, cruzan white rum, orgeat, passionfruit, pineapple, orange, lime, vanilla, hibiscus	
Bruno's Boulevardier	\$16.00
1792 small batch bourbon, cacao nibs infused campari, carpano antica formula sweet vermouth	
Ben Trovato Old Fashioned	\$16.00
knob creek single private barrel select, demerara, grapefruit and orange cream biters	
The Country Club Young Fashioned	\$15.00
maker's mark bourbon, muddled orange and cherries	
PB&J Old Fashioned	\$14.00
peanut butter skrewball whiskey, grape jelly, pb&j crostini	
Rum Old Fashioned	\$15.00
vanilla bean infused bacardi 8 años rum, orange and chocolate bitters	

MOCKTAILS 2

Grapefruit Strawberry Rhubarb Soda**\$12.00**

grapefruit, strawberry, rhubarb, hibiscus, pink peppercorn

P & T Cooler**\$12.00**

pineapple, lime, jupiter honey & q tonic

WHITE 9**Pinot Gris, Le Crema, Monterey****AVAILABLE OPTIONS**

Glass: \$13.00

Glass + Half: \$18.00

Pinot Grigio, Santa Margherita, Trentino**AVAILABLE OPTIONS**

Glass: \$17.00

Glass + Half: \$24.00

Sauvignon Blanc, Wairau River, Marlborough**AVAILABLE OPTIONS**

Glass: \$13.00

Glass + Half: \$18.00

Sauvignon Blanc, Sancerre, Domaine Durand Reserve, Loire Valley**AVAILABLE OPTIONS**

Glass: \$19.00

Glass + Half: \$27.00

Rosé, Alie, Frescobaldi, Tuscany**AVAILABLE OPTIONS**

Glass: \$14.00

Glass + Half: \$20.00

Rosé, Domaine Ott, by Ott, Cotes de Provence**AVAILABLE OPTIONS**

Glass: \$18.00

Glass + Half: \$25.00

Fleurs de Prairie, Cotes de Provence 2018**\$58.00****Chardonnay, Duckhorn, Napa Valley****AVAILABLE OPTIONS**

Glass: \$20.00

Glass + Half: \$28.00

Chardonnay, Chalk Hill, Russian River Valley**AVAILABLE OPTIONS**

Glass: \$15.00

Glass + Half: \$21.00

RED 8**Pinot Noir, Argyle, Willamette****AVAILABLE OPTIONS**

Glass: \$18.00

Glass + Half: \$25.00

Pinot Noir, Boen, Tri Appellation**AVAILABLE OPTIONS**

Glass: \$14.00

Glass + Half: \$20.00

Super Tuscan, Modus, Tuscany

AVAILABLE OPTIONS

Glass: \$15.00

Glass + Half: \$21.00

Malbec, Terrazas High Altitude Reserva, Mendoza

AVAILABLE OPTIONS

Glass: \$14.00

Glass + Half: \$19.00

Merlot, Markham, Napa Valley

AVAILABLE OPTIONS

Glass: \$15.00

Glass + Half: \$21.00

Cabernet Sauvignon, Quilt, Napa Valley

AVAILABLE OPTIONS

Glass: \$21.00

Glass + Half: \$30.00

Cabernet Sauvignon, Goldschmidt, Katherine, Alexander Valley

AVAILABLE OPTIONS

Glass: \$16.00

Glass + Half: \$22.00

Red Blend, Unshackled, Prisoner Wine Co., CA

AVAILABLE OPTIONS

Glass: \$17.00

Glass + Half: \$24.00

IMPORT ⁵

Corona

Negra Modelo

Stella Artois

Heineken

Becks NA

LOCAL & CRAFT ⁶

Floridian, Funky Buddha, FL

A Lil Sumpin' Sumpin', Lagunitas, IL

Saison, Biscane Bay, FL

Havana Lager, Concrete Beach, FL

Jai Alai IPA, Cigar City, FL

Tag and Release Amber Ale, Sailfish Brewing Co., FL

HARD CIDERS & SELTZERS ²

Truly Wild Berry

Angry Orchard Easy Apple Cider

DRAFT BEER 4

Proper Grit Lite Lager \$6.00

The Floridian Wheat Ale, Funky Buddha \$8.00

26 Degrees Ipa1a \$8.00

Rotating Local Selection \$8.00

VODKA 5

Manifest Florida Citrus, Jacksonville, Florida

Monkey in Paradise, West Palm Beach, Florida

St. Augustine Florida Cane, St. Augustine, Florida

Banyan Reserve, St. Petersburg, Florida

Dixie Citrus Made with Florida Citrus, Charleston, South Carolina

GIN 3

Manifest Gin, Jacksonville, Florida

Old St Pete, St. Petersburg, Florida

St Augustine New World, St. Augustine, Florida

AGAVE 1

Kush Silver, Fort Lauderdale, Florida

WHISKEY 4

Manifest Rye, Jacksonville, Florida

Palm Ridge Micro Batch Whiskey, Lake County, Florida

St. Augustine Florida Double Cask Bourbon, St. Augustine, Florida

Old St. Pete Sweet Corn Whiskey, St. Petersburg, Florida

RUM 4

Steel Tie White Rum, West Palm Beach, Florida

Wicked Dolphin Coconut, Cape Coral, Florida

Wicked Dolphin Gold, Cape Coral, Florida

Steel Tie Black Rum, West Palm Beach, Florida

CORDIALS ²

J.F Hadens Mango Liqueur, Jacksonville, Florida

Tippler's Orange Liqueur, St. Petersburg, Florida

PINOT GRIS ¹

Le Crema, Monterey 2016 \$42.00

RIESLING ²

Lucien Albrecht Reserve, Alsace 2016 \$68.00

Kung Fu Girl, Washington, 2018 \$48.00

OTHER WHITES ⁵

Vermentino, Sella & Mosca la Cala, Sardinia 2018 \$56.00

Viognier, Maison de la Vilette, Languedoc 2018 \$65.00

La Scolca, Gavi di Gavi, "Black Label" 2018 \$99.00

Albarino, Pazo Barrantes, Rias Baixas, Spain 201 \$59.00

Greco di Tufo, Feudi San Gregorio, Campania, Italy 2018 \$61.00

MALBEC ²

Terrazas Reserva, Mendoza, Argentina 2015 \$60.00

Red Schooner, Wagner Family, Voyage 8, California \$75.00

SANGIOVESE ³

Banfi, Brunello di Montalcino DOCG, Italy 2012 \$220.00

Ruffino, Ducale Gold, Chianti Classico, Gran Selezione DOCG, Italy 2014 \$110.00

Ruffino Modus, Super Tuscan, Toscana 2016 \$61.00

MERLOT ⁵

Duckhorn, Napa Valley 2017 \$105.00

Robert Mondavi Winery, Napa Valley 2017	\$68.00
Emmolo, Napa Valley 2017	\$82.00
Charles Krug, Napa Valley 2016	\$71.00
Markham, Napa Valley 2016	\$65.00

PETITE SIRAH ¹

Girard, Napa Valley 2016	\$80.00
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BORDEAUX ²

Chateau de Pez, St Estephe, 2017	\$120.00
Chateau la Pointe, Pomerol 2015	\$150.00

ZINFANDEL ²

Ridge, Three Valleys, Sonoma 2017	\$84.00
Saldo, the Prisoner Wine Co., California 2017	\$75.00

RED BLEND ⁹

Conundrum by Wagner Family NV	\$50.00
Ferrari Carano "Tresor", Sonoma Valley 2014	\$95.00
Quintessa, Rutherford, Napa Valley 2016	\$365.00
Roth "Heritage", Sonoma County 2016	\$66.00
The Prisoner, The Prisoner Wine Co., Napa Valley 2017	\$99.00
Unshackled, The Prisoner Wine Co. CA 2017	\$78.00
Bodyguard by Daou, Paso Robles, 2017	\$75.00
Leviathan, California, 2017	\$89.00
Murrieta's Well "The Spur" Livermore Valley 2016	\$87.00