

Barbacoa Grill

276 W Bobwhite Ct 83706-3966 · +12083385000 · Updated: Jan 14, 2026

[View online menu](#)



THE BEGINNING 15

Table Side Guacamole	\$14.00
House made at your table. Serves two to four	
Kumamoto Oysters	\$18.00
Half dozen oysters on the half shell served with roasted jalapeño & tomato relish plus cocktail sauce	
Wood Stone Oven Firebread	\$8.00
Brushed with olive oil, herbs & parmesan	
Shrimp Cocktail	\$17.00
Jumbo U-8 wild Mexican shrimp with diced celery & cocktail sauce	
Cancun Style Shrimp	\$16.00
Jumbo shrimp in garlic achiote sauce served with flour tortillas	
Calamari Fritti	\$12.00
Cornmeal and chipotle calamari steaks with jalapeño tartare, latin marinara, chipotle ranch & smoked chili vinegarette	
Yellow Tail Crudo	\$12.00
Sliced Hamachi served carpaccio style, seaweed salad, avocado, cucumber, roasted corn ponzu & spicy lime vinaigrette	
Habanero Tequila Ribs	\$16.00
Half rack of ribs with signature smoked pineapple slaw	
Tuna Tartare	\$16.00
With avocado, capers, onions & mango sorbet	
Hibachi Chicken Wings	\$14.00
With polenta logs & latin dipping sauce	
Stuffed Pablano Chile	\$14.00
Barbacoa meat & sweet potato stuffed poblano chile with cilantro cream & feta cheese	
BBQ Duck Quesadilla	\$14.00
With signature smoked pineapple slaw	
Dungeness Crab Cakes	\$16.00
Large crab cakes, avocado crème, roasted red pepper sauce, frisee & hearts of palm	
Octopus	\$16.00
Wood grilled with chimichurri & chipotle aioli	

Cataplana Con Almejas	\$15.00
Clams in a white wine broth	

SOUPS & SALADS 11

Calamari Latin Salad	\$10.00
Calamari steak strips with cilantro, apples, plantains, iceberg lettuce & green cabbage, served with smoked chile vinaigrette	
Grilled Caesar Salad	\$10.00
Grilled romaine hearts, rosemary polenta croutons & toasted pumpkin seeds	
Spanish Salad	\$9.00
Romaine, roma tomatoes, cucumber, kalamata olives, red onion, & feta cheese with chimichurri	
Orange Fennel with Poppy Seed	\$10.00
Fennel, butterleaf lettuce, blue cheese, pine nuts, green & red peppers, mandarin oranges & poppy seed vinaigrette	
Spinach Salad with Strawberries	\$10.00
Poppy seed vinaigrette with crispy bacon, large curd cheese, red onions & almonds	
Green Salad	\$8.00
With smoked bacon, cherry tomatoes, julienne carrots, cucumbers & chipotle ranch	
Barbacoa Chop Chop Shrimp Salad	\$13.00
Iceberg lettuce, garbanzo beans, tomatoes, avocado, salami, shrimp, blue cheese, bacon & vinaigrette	
Beet Salad	\$11.00
Slow roasted beets with greek yogurt & peanut brittle	
Ahi Caesar Salad	\$16.00
Cajun ahi, chopped romaine, tomatoes, feta, parmesan, avocado, paprika croutons & traditional Caesar dressing	
Sweet Corn & Crab Bisque	\$10.00
Generous portion of dungeness crab with jalapeño pancake smothered with our house made sweet corn bisque	
Soup of the Day	\$9.00
Chef's special soup of the day	

NOT STEAKS 13

This & That	\$29.00
Chicken mole with Chocolate chile sauce & pork carnitas tamale with Barbacoa sauce	
Chicken Pot Pie	\$27.00
White meat with fresh vegetables & mushrooms in a rich broth	
BBQ Chicken	\$29.00
Grilled barbecue whole half chicken served over bowtie pasta in a sundried tomato sauce	
Mixed Seafood Grille	\$35.00
Marinated shrimp, scallops, swordfish & ahi served with coconut rice	

Cioppino	\$35.00
Prawns, clams, mussels, fresh fish & scallops in a spicy tomato broth	
Baked Salmon	\$32.00
Served with vegetable escaveche, saffron rice & dill chimichurri	
When Pigs Fly	\$34.00
Kurobuta pork chop plus apples with hibachi cherry wood smoked quail & house made fig jam	
Paella	\$32.00
Braised seafood, chorizo, chicken, prawns, mussels, clams & tomatoes with a saffron rice	
Scallops	\$35.00
Ocean scallops on mini tostadas with grilled corn relish, pico de gallo, chili aioli & serrano salsa	
Idaho Trout	\$29.00
Rosemary cedar planked pan seared boneless trout with caper lemon sauce, chipotle rice & broccoli	
Duck Two Ways	\$32.00
Crispy honey roast fanned breast with confit of leg & thigh served with cranberry sherry & sweet potato risotto	
Swordfish Pibil	\$32.00
Yucatan style swordfish filet baked in achiote, banana leaves & citrus fruits with coconut rice	
Enchilada Cordero	\$29.00
Grilled lamb loin & goat cheese enchilada in a spicy Barbacoa sauce	

STEAKS 11

"Hot Rock" Filet	\$42.00
Our signature 10 oz. filet mignon with flamed cognac sauce	
New Zealand Grilled Lamb Chops	\$39.00
Rosemary marinated with house made mint pesto	
New York	\$39.00
16 oz. boneless NY with Barbacoa's signature dry rub & side of serrano chimichurri	
Rib Eye	\$42.00
16 oz. Rib Eye Steak with Barbacoa's signature dry rub & side of tequila habanero barbecue sauce	
Cowboy Rib Eye	\$52.00
27oz. bone-in Rib Eye chop with chipotle onion strings, borracho beans & an additional side	
Latin Steak	\$34.00
Grilled Flat Iron steak, served with chipotle rice, borracho beans, avocado salsa & tortillas (no side)	
BBQ Ribs	\$32.00
Full rack of pork ribs served with proprietary tequila barbecue sauce & signature smoked slaw	
Coulotte Steak & Cajun Shrimp	\$34.00
10oz. Coulotte topped with cajun shrimp presented over with garlic mashed potatoes	

Argentinian Lomo & Chorizo Kabobs	\$31.00
Tenderloin pieces, spicy chorizo sausage, peppers, onions & served with Barbacoa sauce Kabob style	
NY Steak Sandwich	\$25.00
Open face sandwich on a baguette topped with manchego cheese, grilled onions & chipotle mayo	
2 1/2 lb Prime Porterhouse For Two	\$100.00
Presented on our signature Hot Rock with your choice of two sides & served with our serrano chimichurri, proprietary habanero tequila barbecue sauce & signature cognac sauce	

PASTA 4

Filet Mignon Tips with Fettuccine	\$32.00
8 ounces of beef medallions with wild mushrooms, fettuccine & a marsala gorgonzola walnut cream sauce	
Pasta Primavera	\$28.00
Linguine pasta with artichokes, spinach, sun-dried tomatoes, mushrooms, spring vegetables, roasted garlic & feta cheese in a chipotle cilantro pesto. Topped with a sunny side up egg	
Short Rib Ravioli	\$28.00
Porcini marsala cream sauce & broccoli	
Seafood Mixto	\$37.00
Jumbo Mexican prawns, scallops, crab & spinach linguini pasta in a spicy cream feta cheese sauce	

SIDES 16

Barbacoa Herb Fries
Zucchini Chips Sprinkled with Cheese
Asparagus
Jalapeño Green Rice
Sauteed Wild Mushrooms
Sauteed Spinach with Garlic
Arroz Con Crema E Rajas Risotto
Mash Potatoes with Garlic
Onion Rings
Chipotle Grilled Corn on the Cob
Idaho Baked Potato
Chile Relleno with Tortilla Crust
Four Cheese Ham Mac & Cheese

Artichoke Fritters

Broccoli with Chili Flakes & Cheese

Crisp Green Sallad & Chipotle Ranch

THE END 14

Fried Ice Crema Lollipop Tree \$16.00

Half Tree \$8.00

Profiteroles \$8.00

Hazelnut pastry cream with a warmed chocolate sauce

Triple Chocolate Mousse \$10.00

Semi-sweet, milk and white chocolate mousse. Layered over chocolate sponge cake & served with raspberry sauce

Lemon Lavender Tart \$8.00

Lavender cookie shell with lemon custard & raspberrry sorbet

Bananas Foster \$10.00

Bread pudding with currants presented with a whiskey butter sauce flambé

Coffee & Donuts \$10.00

Pipin' hot home made creme filled bunuelos and mini churros, served with leche & espresso ice cubes

Coconut & Pineapple Flan \$9.00

With toasted macadamia nuts

Vanilla Bean Cheesecake \$9.00

With spiced pecan crust & rosemary mango chutney

Strawberry Mousse \$9.00

With hot bunuelo lace

Orange Fig Panacotta \$9.00

With baked brie, cashew brittle, local honey & sage

Creme Brulee \$9.00

Vanilla creme brulee served with candied orchid & hot banana fritters

Flourless Belgium Chocolate Cake \$10.00

House made truffle & beet chip

Campfire Smores \$9.00

With candied bacon & toasted house made marshmallow

APPETIZERS 24

Tablesideside Guacamole \$14.00

Mini Tacos		AVAILABLE OPTIONS
Choice of: shrimp, carnitas, barbacoa, chicken tinga, carne asada, blackened calamari, blackened fish		Brick of 5: \$10.00
		Brick of 10: \$19.00
Shrimp Cocktail		\$17.00
Jumbo U-8 wild Mexican shrimp with diced celery and cocktail sauce		
Cancun Style Shrimp		\$16.00
Jumbo shrimp in garlic achiote sauce served with flour tortillas		
Yellow Tail Crudo		\$16.00
Sliced Hamachi served carpaccio style, seaweed salad, avocado, cucumber, roasted corn ponzu and spicy lime vinaigrette		
Taste of Three Ceviches		\$17.00
Yellow Tail Crudo, Ceviche de Pescado and Tuna Tartar		
Wagyu Sliders		\$14.00
Three cheese with grilled onions, tomato, lettuce and chipotle mayo		
Wild Mushrooms		\$12.00
Sautéed with garlic, achiote butter and topped with spicy bread crumbs. Served with two flour tortillas		
BBQ Duck Quesadilla		\$14.00
With smoked pineapple slaw		
Quesadilla Con Raja		\$11.00
Cheese quesadilla with wild mushrooms		
Carne Asada Quesadilla		\$14.00
Two cheeses, carne asada and toreado jalapeños		
Octopus		\$16.00
Wood grilled with chimichurri and chipotle aioli		
Queso Fundido		\$13.00
Melt of cheeses with rajas, spanish chorizo and served with flour tortillas		
Calamari Fritti		\$12.00
Cornmeal and chipotle calamari steaks with jalapeño tartare, latin marinara, chipotle ranch, and smoked chili vinegarette		
Chicken Fajitas		\$15.00
Barbacoa style		
Habanero Tequila Ribs		\$16.00
Half rack of ribs with signature smoked pineapple slaw		
Dungeness Crab Cakes		\$16.00
Large crab cakes, avocado crème, roasted red pepper sauce, frisse, heart of palm		
Tuna Tartare		\$16.00
With avocado, capers, onions and mango sorbet		

Ceviche De Pescado	\$14.00
Fresh fish marinated in lime juice with tomatoes, onion, jalapeños, cilantro, avocado and tostaditas	
Nachos	AVAILABLE OPTIONS
	\$10.00
	Add Chicken: \$6.00
	Add Carnitas: \$6.00
	Add Barbacoa: \$6.00
	Add Carne Asada: \$6.00
Hibachi Chicken Wings	\$14.00
With polenta logs and Latin dipping sauce	
Stuffed Poblano Chile	\$14.00
Barbacoa and sweet potato stuffed poblano chili with cilantro creme and feta cheese	
NY Steak Sandwich	\$25.00
Open face on a baguette topped with manchego cheese, grilled onions and chipotle mayo	
Albondigas	\$11.00
Spanish meatballs with a smoked paprika Barbacoa sauce	

FIREBREADS (PIZZAS) 18

Herb & Parm	\$8.00
Brushed with olive oil, herbs and parmesan	
Asparagus & Lemon Grasse	\$12.00
Herbed ricotta, sunflower seeds and shaved parmesan	
Brussel Sprouts & Crispy Pancetta	\$12.00
Sunny side up egg and herbed parmesan	
Roasted Veggie	\$11.00
Roasted peppers, zucchini, wild mushrooms, caramelized onion and mozzarella	
Chicken Tinga	\$12.00
Marinated shredded chicken, marinara onions and mozzarella	
Carne Asada	\$13.00
Caramelized onion, jack cheese, arugula and balsamic	
Braised Short Rib	\$15.00
Barbacoa signature BBQ and cheddar mozzarella blend	
Albondiga	\$14.00
Spanish meatball, marinara and mozzarella	
Lamb Loin	\$16.00
Dates, pistachios and minted goat cheese	

Smoked Duck Prosciutto	\$16.00
Sundried cherries and raspberry rosemary ricotta	
Wild Mushroom	\$15.00
Caramelized onion, mozzarella and olive oil	
Green Apple & Applewood Smoked Bacon	\$11.00
Gorgonzola, rosemary and olive oil	
Peach & Prosciutto	\$13.00
Candied walnuts, gorgonzola, parmesan herbs and olive oil	
Pepperoni	\$12.00
Marinara, oregano and mozzarella	
Margherita	\$11.00
Roma tomato, basil, mozzarella and garlic	
Smoked Pineapple & Ham	\$12.00
Marinara, mozzarella, pepperoni, jalapenos, onions and bacon bits	
Ahi Avocado	\$15.00
Wasabi cream, sesame oil, onions, capers, seaweed salad and cilantro	
BBQ Shrimp	\$14.00
Barbacoa signature BBQ sauce, jack and cheddar cheese with fresh herbs	

SPECIALTY DRINKS 17

Bella	\$10.00
Cava, Dekuyper, Peach Schnapps & Peach Sorbet	
Ruby Sue	\$10.00
Smirnoff Grapefruit Vodka, Ruby Red Grapefruit Juice & Red Bull Yellow Edition	
I'm Your Huckleberry	\$10.00
Koenig Huckleberry Vodka, White Cranberry & Fresh Huckleberries	
Lily	\$10.00
Absolute Lime, Triple Sec, House-Made Basil Lemonade & Soda	
The Pro	\$10.00
Grey Goose, St. Germaine & muddled Cucumber	
Kiss Off	\$10.00
Makers Mark Whiskey, Lime & Ginger Beer	
XXX	\$10.00
Smirnoff Ruby Red Grapefruit Vodka, X-Rated & fresh Sour	
Heat Margarita	\$10.00
Fresh Cilantro, Serrano Peppers, Fresh Lime Muddled with Altos Reposado Tequila & Fresh Orange	

Chill	\$10.00
Smirnoff Peach Vodka, Cranberry, Fresh Lime & Mango Popsicle	
Coco	\$10.00
Rumhaven Coconut Rum, Fresh Lemon, Lemoncocco Italian Fresca	
Casablanca	\$10.00
Hangar Kafir Vodka, Fresh Sour & Seltzer Water	
Cherry Sonic	\$10.00
Zodiac Black Cherry Vodka, Fresh Lime Juice, Limeade & soda	
Geisha	\$10.00
Raspberry Sake, Absolut Vanilla, Pureed Pears & Passion Fruit	
Girl	\$10.00
Absolut Citrus Vodka, Tuaca & Fresh Sour	
Negroni	\$10.00
Hendrick's Gin, Sweet Vermouth, Campari & a flamed orange peel	
La	\$10.00
Praire Organic Gin, Muddled Cucumber, Fresh Lime & Soda	
Sunnyslope	\$10.00
44 North Nectarine Vodka & Fresh Lemon Juice	

MOJITOS 7

Classic Mojito	\$10.00
Fresh muddled Limes, cane sugar & Mint leaves mixed with Bacardi Rum & soda water	
Pomegranate Mojito	\$10.00
Fresh muddled Limes, cane sugar & Mint leaves mixed with Pama Liquour, Bacardi Rum, & Pomegranate juice	
Pineapple Mojito	\$10.00
Fresh muddled Limes, cane sugar, Pineapple & mint leaves mixed with Liquor 43, Bacardi Rum & soda water	
Cucumber Mojito	\$10.00
Fresh muddled cucumbers, Lime, cane sugar, & Mint mixed with Bacardi Rum & soda water	
Huckleberry Mojito	\$10.00
Fresh muddled Huckleberries, Limes, cane sugar & Mint mixed with Koenig Huckleberry Vodka & soda water	
Raspberry Mojito	\$10.00
Fresh muddled Raspberries, Lime, cane sugar & Mint mixed with Bacardi Razz Rum, Chambord & soda water	
Passion Fruit Mojito	\$10.00
Fresh muddled Lime, cane sugar & Mint mixed with pureed Passion Fruit Bacardi Rum, Dragon Berry Rum & soda water	

MARGARITAS 4

Classic Margarita	\$8.00
Margaritas are made with a house recipe margarita mix, fresh lime, Sauza Hornitos tequila, and Triple Sec. Optional flavors include strawberry, mango, raspberry, passion fruit, pomegranate	
Top Shelf	\$10.00
Patron Silver, Patron Citronge, orange liquor, fresh lime and orange	
Heat	\$10.00
Fresh cilantro, Serrano peppers, and lime muddled with Altos Reposado Tequila & fresh orange	
Paloma	\$10.00
Altos Plata 100% Agave Tequila, Grapefruit, Soda & frest Lime	

BUBBLES - BY THE GLASS 6

Chandon "Brut Classic" NV Sparkling Blend - California, Napa Valley	\$12.00
Ruffino "Moscato d'Asti" - Moscato - Italy, Piedmont, Asti	\$8.00
Veuve Clicquot "Yellow Label" Brut NV Champagne Blend - France, Champagne, Reims	\$19.00
Desiderio Jeio "Brut" - Processo - Italy, Veneto	AVAILABLE OPTIONS
	\$30.00
	\$9.00
Michelle "Brut Rosé" - Sparkling Blend - Washington, Columbia Valley	\$10.00
Flama D'Or Brut NV Sparkling Blend - Catalunya	\$7.00

CHAMPAGNE & SPARKLING WINE 16

Domaine Chandon "Etoile" Rosé NV Sparkling Blend - Napa Valley, California	\$59.00
Veuve Clicquot "Brut" NV Champagne Blend - France, Champagne	\$85.00
Schramsberg "Blanc de Blancs" Brut - Chardonnay - California, Napa Valley	\$53.00
Enza - Prosecco - Italy, Veneto	\$23.00
Chandon "Brut Classic" NV Sparkling Blend - California, Napa Valley	\$32.00
Ruffino "Moscato d'Asti" NV Moscato - Italy, Piedmont, Asti	\$24.00
Perrier Jouet "Grand Brut" NV Champagne Blend - France, Champagne, Épernay	\$71.00
Segura Viudas "Brut Reserva" NV Sparkling Blend - Spain, Cava	\$35.00
Henriot "Brut Souverain" NV Champagne Blend - France, Champagne	\$89.00
Dom Perignon "Brut" - Champagne Blend - France, Champagne	\$225.00
Louis Roederer "Cristal" Brut - Champagne Blend - France, Champagne, Reims	\$300.00

Armand de Brignac "Ace of Spades" Brut NV Champagne Blend - France, Champagne, Montagne de Reims	\$350.00
Moët & Chandon "Impérial" Brut NV Champagne Blend - France, Champagne, Épernay	\$57.00
Michelle "Brut Rosé" - Sparkling Blend - Washington, Columbia Valley	\$38.00
Flama D'Or Brut NV Sparkling Blend - Catalunya	\$26.00
Drappier - Champagne Blend - France, Champagne	\$70.00

HALF BOTTLE WINE LIST - CHAMPAGNE 3

Veuve Clicquot "Brut" NV Champagne Blend - France, Champagne	\$48.00
Chandon "Brut Classic" NV Sparkling Blend - California, Napa Valley	\$24.00
Schramsberg "Blanc de Blancs" Brut - Chardonnay - California, Napa Valley	\$31.00

WHITES - BY THE GLASS 14

Sonoma-Cutrer "Russian River Ranches" - Chardonnay - California, Russian River Valley	\$12.00
Justin "Sauvignon Blanc" - Sauvignon Blanc - California, Paso Robles	\$11.00
Mer Soleil "Reserve" Santa Lucia Highlands 2015 Chardonnay - California, Santa Lucia Highlands	\$13.00
Kim Crawford - Sauvignon Blanc - New Zealand, Marlborough	\$9.00
Francis Coppola "Director's Cut" - Chardonnay - California, Russian River Valley	\$25.00
Francis Coppola "Director's Cut" - Chardonnay - California, Russian River Valley	\$10.00
9 Hats 2013 Pinot Gris - Washington	\$9.00
Valentin Bianchi "New Age" - White Blend - Argentina, Mendoza	\$7.00
Sawtooth "Estate" - Riesling - Idaho, Snake River Valley	\$7.00
Lost Angel Chardonnay 2013 Chardonnay - California	\$7.00
Kentia - Albariño - Spain, Galicia, Rías Baixas	\$9.00
Mer Soleil "Silver Unoaked" - Chardonnay - California, Santa Lucia Highlands	\$10.00
Sokol Blosser "Evolution" - White Blend - Oregon, Willamette Valley	\$9.00
Montevina 2013 White Zinfandel - California, Amador County	\$7.00

CHARDONNAY 20

La Crema "Sonoma Coast" - Chardonnay - California, Sonoma Coast	\$38.00
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Landmark "Overlook" 2013 Chardonnay - California, Sonoma Valley	\$30.00
Jordan - Chardonnay - California, Sonoma County	\$66.00
PlumpJack "Reserve" - Chardonnay - California, Napa Valley	\$70.00
Rombauer - Chardonnay - California, Napa Valley, Carneros	\$55.00
Steele "Steele Cuvée" - Chardonnay - California	\$33.00
Nielson "Santa Barbara County" - Chardonnay - California, Santa Barbara County	\$25.00
Morgan "Metallico" - Chardonnay - California, Santa Lucia Highlands	\$35.00
Cakebread Cellars - Chardonnay - California, Napa Valley	\$60.00
B.R. Cohn - Chardonnay - California, Sonoma County	\$25.00
J Vineyards 2014 Chardonnay - California, Russian River Valley	\$41.00
Hanzell - Chardonnay - California, Sonoma Valley	\$80.00
Newton "Unfiltered" - Chardonnay - California, Napa Valley	\$75.00
Heron - Chardonnay - California, Sonoma County	\$23.00
Chateau Ste. Michelle "Indian Wells" - Chardonnay - Washington, Columbia Valley	\$32.00
Cave de Lugny "Les Charmes" Mâcon-Lugny - Chardonnay - France, Burgundy	\$26.00
Château St. Jean - Chardonnay - California, Sonoma County	\$23.00
Mer Soleil "Silver Unoaked" - Chardonnay - California, Santa Lucia Highlands	\$34.00
Byron - Chardonnay - California, Santa Maria Valley	\$25.00
Mer Soleil "Reserve" Santa Lucia Highlands 2015 Chardonnay - California, Santa Lucia Highlands	\$34.00

SAUVIGNON BLANC ⁸

Ferrari-Carano - Fumé Blanc - California, Sonoma County	\$27.00
Duckhorn - Sauvignon Blanc - California, Napa Valley	\$49.00
Joseph Phelps - Sauvignon Blanc - California, Napa Valley	\$41.00
Cakebread Cellars - Sauvignon Blanc - California, Napa Valley	\$46.00
Provenance - Sauvignon Blanc - California, Napa Valley, Rutherford	\$35.00
Kim Crawford - Sauvignon Blanc - New Zealand, Marlborough	\$36.00
L'Ecole No. 41 "Luminesce" Seven Hills Vineyard - Sauvignon Blanc, Sémillon - Washington, Columbia Valley, Walla Walla Valley	\$29.00

Justin "Sauvignon Blanc" - Sauvignon Blanc - California, Paso Robles	\$30.00
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PINOT GRIS / PINOT GRIGIO 4

King Estate - Pinot Gris - Oregon	\$33.00
Barone Fini - Pinot Grigio - Italy, Trentino-Alto Adige	\$28.00
J Vineyards - Pinot Gris - California	\$32.00
9 Hats 2013 Pinot Gris - Washington	\$36.00

INTERESTING WHITE WINES 6

L'Ecole No. 41 "Luminesce" Seven Hills Vineyard - Sauvignon Blanc, Sémillon - Washington, Columbia Valley, Walla Walla Valley	\$29.00
Morgadío "Legado del Conde" - Albariño - Spain, Rias Baixas	\$31.00
Christian Moreau "Chablis" - Chardonnay - France, Burgundy, Chablis	\$48.00
Frisk "Prickly" - Riesling - Australia, Victoria	\$25.00
Cinder - Viognier - Idaho, Snake River Valley	\$29.00
Kentia - Albariño - Spain, Galicia, Rías Baixas	\$32.00

HALF BOTTLE WINE LIST - WHITE 3

La Crema "Sonoma Coast" - Chardonnay - California, Sonoma Coast	\$20.00
King Estate - Pinot Gris - Oregon	\$19.00
Innocent Bystander - Pink Moscato - Australia	\$20.00

ROSÉ WINES 2

Clos Clementine "Côtes de Provence" 2016 Grenache Blend - France, Provence	\$35.00
Clos Clementine "Côtes de Provence" 2016 Grenache Blend - France, Provence	\$10.00

REDS - BY THE GLASS 17

Justin - Cabernet Sauvignon - California, Paso Robles	\$14.00
Rombauer "Diamond Selection" - Cabernet Sauvignon - California, Napa Valley	\$28.00
Caymus - Cabernet Sauvignon - California, Napa Valley	\$30.00
Orin Swift "The Prisoner" - Zinfandel Blend - California, Napa Valley	\$18.00
Cline "Cashmere Black Magic" - Red Rhone Blend - California	\$9.00

Quilt - Cabernet Sauvignon - California, Napa Valley	\$15.00
Elouan - Pinot Noir - Oregon	\$14.00
Elsa Bianchi Malbec 2014 Malbec - Mendoza	\$7.00
Charles Krug - Cabernet Sauvignon - California, Napa Valley, Yountville	\$14.00
Joel Gott - Cabernet Sauvignon - California, Napa Valley	\$10.00
Bodegas Caro "Amancaya" - Red Bordeaux Blend - Argentina, Mendoza	\$10.00
Columbia Crest "Grand Estates" NV Merlot - Washington, Columbia Valley	\$7.00
Dunham Cellars "Three Legged Red" 2012 Cabernet, Merlot and Syrah - Columbia Valley - Walla Walla, WA	\$11.00
Meiomi Pinot Noir NA Pinot Noir - California	\$12.00
Catena "Mendoza" - Malbec - Argentina, Mendoza	\$10.00
Louis M. Martini "Sonoma County" 2013 Cabernet Sauvignon - California, Sonoma County	\$8.00
Michael David "Petite Petit" - Petite Sirah - California, Lodi	\$11.00

CABERNET SAUVIGNON 38

Silver Oak "Napa Valley" - Cabernet Sauvignon - California, Napa Valley	\$145.00
Jordan - Cabernet Sauvignon - California, Sonoma County	\$85.00
Stag's Leap Wine Cellars "Artemis" - Cabernet Sauvignon - California, Napa Valley	\$75.00
Ramey "Napa Valley" 2013 Cabernet Sauvignon - California, Napa Valley	\$85.00
Jordan "Library Release" Cabernet 2007 Cabernet Sauvignon - California, Alexander Valley	\$155.00
Quilceda Creek 2014 Cabernet Sauvignon - Washington, Columbia Valley	\$185.00
Mount Veeder Winery - Cabernet Sauvignon - California, Napa Valley	\$60.00
Joseph Phelps - Cabernet Sauvignon - California, Napa Valley	\$90.00
Cliff Lede "Stags Leap District" - Cabernet Sauvignon - California, Napa Valley, Stags Leap District	\$105.00
Château Montelena - Cabernet Sauvignon - California, Napa Valley	\$70.00
Woodward Canyon - Cabernet Sauvignon - Washington, Columbia Valley	\$65.00
Leonetti Cellar NV Cabernet Sauvignon - Washington, Walla Walla Valley	\$180.00
Barons de Rothschild "Los Vascos Grande Reserve" - Cabernet Sauvignon - Chile, Colchagua Valley	\$35.00

12c "Twelve C" - Cabernet Sauvignon - Rutherford, Napa Valley, California	\$120.00
St. Supéry - Cabernet Sauvignon - California, Napa Valley	\$45.00
Silver Oak "Alexander Valley" - Cabernet Sauvignon - California, Alexander Valley	\$95.00
Caymus - Cabernet Sauvignon - California, Napa Valley	AVAILABLE OPTIONS
	\$135.00
	\$120.00
Château Montelena "The Montelena Estate" - Cabernet Sauvignon - California, Napa Valley	\$200.00
Caymus "Special Selection" - Cabernet Sauvignon - California, Napa Valley	\$210.00
Volker Eisele - Cabernet Sauvignon - California, Napa Valley	\$65.00
Pepper Bridge - Cabernet Sauvignon - Washington, Walla Walla Valley	\$75.00
Marc Mondavi "The Divining Rod" - Cabernet Sauvignon - California, Alexander Valley	\$38.00
Dunham Cellars "XIX" - Cabernet Sauvignon - Washington, Columbia Valley	\$65.00
Va Piano Vineyards - Cabernet Sauvignon - Washington, Columbia Valley	\$59.00
Gramercy Cellars - Cabernet Sauvignon - Washington, Columbia Valley	\$75.00
Cakebread Cellars - Cabernet Sauvignon - California, Napa Valley	\$95.00
Inglenook "Cask" - Cabernet Sauvignon - California, Napa Valley	\$100.00
Far Niente "Napa Valley" - Cabernet Sauvignon - California, Napa Valley	\$160.00
Abeja - Cabernet Sauvignon - Washington, Columbia Valley	\$69.00
Simi - Cabernet Sauvignon - California, Alexander Valley	\$40.00
BV "Georges de Latour" Private Reserve - Cabernet Sauvignon - California, Napa Valley	\$170.00
Beringer "Knights Valley" NV Cabernet Sauvignon - California, Sonoma County, Knights Valley	\$45.00
Provenance "Rutherford" - Cabernet Sauvignon - California, Napa Valley, Rutherford	\$60.00
Ramey "Pedregal Vineyard" 2011 Cabernet Sauvignon - California, Napa Valley, Oakville	\$200.00
Napa Cellars - Cabernet Sauvignon - California, Napa Valley	\$39.00
Quilt - Cabernet Sauvignon - California, Napa Valley	\$50.00
L'Ecole "No. 41" Cabernet Sauvignon - Cabernet Sauvignon - Washington, Columbia Valley	\$53.00
Rombauer "Diamond Selection" - Cabernet Sauvignon - California, Napa Valley	\$110.00

Opus One "Overture" - Cabernet Blend - California, Napa Valley, Oakville	\$200.00
Archimedes NV Bordeaux-style blend - Alexander Valley	\$95.00
Orin Swift "Papillon" - Red Bordeaux Blend - California, Napa Valley	\$95.00
Ferrari-Carano "Siena" - Sangiovese Blend - California, Sonoma County	\$40.00
Bookwalter "Protagonist" - Red Bordeaux Blend - Washington, Columbia Valley	\$69.00
Pahlmeyer 2014 Red Bordeaux Blend - California, Napa Valley	\$220.00
L'Aventure "Optimus" - Red Blend - California, Paso Robles	\$77.00
Chalk Hill "Estate Red" - Red Meritage - California, Sonoma County	\$115.00
Charles Krug "Generations" - Red Blend - California, Napa Valley	\$68.00
Duckhorn Vineyards "The Discussion" - Red Blend - California, Napa Valley	\$180.00
Joseph Phelps "Insignia" - Red Bordeaux Blend - California, Napa Valley	\$250.00
Dunham Cellars "Trutina" - Red Bordeaux Blend - Washington, Columbia Valley	\$48.00
Quintessa - Meritage Blend - California, Napa Valley, Rutherford	\$185.00
Treana - Red Blend - California, Paso Robles	\$50.00
Justin "Justification" - Red Blend - California, Paso Robles	\$65.00
Opus One 2014 Red Bordeaux Blend - California, Napa Valley, Oakville	\$400.00
Justin "Isosceles" - Red Bordeaux Blend - California, Paso Robles	\$89.00
Va Piano OX Red Wine NV Cab/Merlot/Syrah - Washington	\$47.00
Newton "Claret" - Red Bordeaux Blend - California, Napa Valley	\$43.00
Buoncristiani "OPC" - Red Blend - California, Napa Valley	\$65.00
Col Solare - Red Bordeaux Blend - Washington, Columbia Valley	\$90.00
Three Rivers "River's Red" - Red Bordeaux Blend - Washington, Columbia Valley	\$25.00
BV "Tapestry Reserve" - Red Bordeaux Blend - California, Napa Valley	\$75.00
Cline "Cashmere Black Magic" - Red Rhone Blend - California	\$29.00
L'Ecole "No. 41" Frenchtown - 45% Merlot, 18% Cabernet Sauvignon, 6% Malbec / Cab Franc, 15% Syrah, 7% Grenache / Mourvedre - Washington, Columbia Valley	\$38.00
Orin Swift "D66" Vin de Pays - Grenache Blend - France, Roussillon	\$60.00
Orin Swift "Abstract" - Red Rhône Blend - California, Sonoma County	\$60.00

MALBEC 9

Tinto Negro 1955 vineyard - Malbec - Argentina, Mendoza	\$140.00
Antigal "Uno" - Malbec - Argentina, Mendoza	\$32.00
Achaval Ferrer "Quimera" - Malbec - Argentina, Mendoza	\$70.00
Catena "Mendoza" - Malbec - Argentina, Mendoza	\$35.00
Doña Paula "Estate" - Malbec - Argentina, Mendoza	\$32.00
Decero "Remolinos Vineyard" - Malbec - Argentina, Mendoza	\$36.00
Terrazas de Los Andes "Reserva" - Malbec - Argentina, Mendoza	\$35.00
Red Schooner "Voyage 4" NV Malbec Blend - Argentina	\$45.00
Septima "Uco Valley" - Malbec - Argentina, Mendoza	\$25.00

PINOT NOIR 17

Belle Glos "Clark & Telephone Vineyard" - Pinot Noir - California, Santa Maria Valley	\$65.00
J Vineyards Estate Pinot Noir 2015 Pinot Noir - California, Russian River Valley	\$56.00
Ken Wright - Pinot Noir - Oregon, Willamette Valley	\$42.00
Domaine Drouhin "Cuvée Lauréne" - Pinot Noir - Oregon, Willamette Valley, Dundee Hills	\$100.00
MacMurray Ranch "Russian River Valley" - Pinot Noir - California, Sonoma County, Russian River Valley	\$35.00
Mark West - Pinot Noir - California, Santa Lucia Highlands	\$35.00
Soter "Mineral Springs Ranch" - Pinot Noir - Oregon, Willamette Valley	\$79.00
Veramonte "Ritual" - Pinot Noir - Chile, Casablanca Valley	\$32.00
King Estate "Acrobat" - Pinot Noir - Oregon	\$37.00
Goldeneye - Pinot Noir - California, Anderson Valley	\$85.00
Morgan "Twelve Clones" - Pinot Noir - California, Monterey County	\$40.00
Rex Hill Vineyards - Pinot Noir - Oregon, Willamette Valley	\$45.00
Elk Cove "Clay Court" - Pinot Noir - Oregon, Willamette Valley, Chehalem Mountains	\$75.00
Domaine Drouhin "Dundee Hills" - Pinot Noir - Oregon, Willamette Valley, Dundee Hills	\$65.00
Argyle - Pinot Noir - Oregon, Willamette Valley	\$35.00
Willamette Valley Vineyards - Pinot Noir - Oregon, Willamette Valley	\$45.00
Sokol Blosser "Dundee Hills" - Pinot Noir - Oregon, Willamette Valley	\$61.00

MERLOT 11

Emmolo - Merlot - California, Napa Valley	\$55.00
Pride Mountain - Merlot - California, North Coast	\$95.00
Rombauer - Merlot - California, Napa Valley, Carneros	\$55.00
Franciscan - Merlot - California, Napa Valley	\$33.00
Raymond "Reserve Selection" - Merlot - California, Napa Valley	\$32.00
Twomey Cellars - Merlot - California, Napa Valley	\$65.00
J. Bookwalter "Foreshadow" - Merlot - Washington, Columbia Valley	\$48.00
Columbia Crest "H3 Horse Heaven Hills" - Merlot - Washington, Columbia Valley	\$35.00
Duckhorn - Merlot - California, Napa Valley	\$80.00
Leonetti Cellar 2011 Merlot - Washington, Columbia Valley	\$145.00
Pahlmeyer - Merlot - California, Napa Valley	\$110.00

ZINFANDEL 4

Ridge "Three Valleys" - Zinfandel - California, Sonoma County	\$41.00
Edmeades 2009 Zinfandel - California, North Coast	\$33.00
Cline - Zinfandel - California, Sonoma County	\$26.00
Orin Swift "Saldo" - Zinfandel - California, Napa Valley	\$55.00

SYRAH 6

Michael David "Petite Petit" - Petite Sirah - California, Lodi	\$31.00
Dunham Cellars 2013 Syrah - Washington, Columbia Valley	\$48.00
Gramercy Cellars - Syrah - Washington, Walla Walla Valley	\$79.00
SYZYGY - Syrah - Washington, Walla Walla Valley	\$49.00
d'Arenberg "The Footbolt" - Shiraz - Australia, McLaren Vale	\$32.00
Matetic "EQ" - Syrah - Chile, San Antonio Valley	\$53.00

SPAIN 6

Quinta do Vallado "Vinho Tinto" - Red Blend - Portugal, Douro	\$38.00
Pasanau "Ceps Nous" - Red Blend - Spain, Priorat	\$41.00

Viña Gormaz - Tempranillo - Spain, Ribera del Duero	\$22.00
Campo Viejo "Gran Reserva" - Tempranillo - Spain, Rioja	\$39.00
Bodegas LAN "Viña Lanciano" Reserva - Tempranillo - Spain, Rioja	\$51.00
Bodegas San Alejandro "Las Rocas Viñas Viejas" - Garnacha - Spain, Calatayud	\$23.00

FRANCE 6

Domaine Tempier "Bandol" - Mourvedre Blend - France, Provence, Bandol	\$80.00
Chateau de La Gardine "Châteauneuf-du-Pape" France, Rhône, Châteauneuf-Red Rhone Blend - du-Pape	\$60.00
Domaine du Vieux Télégraphe "Télégramme" - Red Rhône Blend - France, Rhône, Châteauneufdu-Pape	\$75.00
Chateau Pipeaux "Saint-Emilion" Grand Cru - Red Bordeaux Blend - France, Bordeaux, SaintEmilion	\$49.00
Château Saint-Sulpice "Bordeaux" - Red Bordeaux Blend - France, Bordeaux	\$25.00
Carruades de Lafite "Reserve" - Red Bordeaux Blend - France, Bordeaux, Pauillac	\$65.00

ITALY 9

Antinori "Marchese Antinori" Chianti Classico Riserva - Sangiovese - Italy, Tuscany	\$53.00
Tenuta dell' Ornellaia "Ornellaia" - Super Tuscan Blend - Italy, Tuscany, Bolgheri	\$200.00
Banfi "Brunello di Montalcino" - Sangiovese - Italy, Tuscany	\$95.00
Tenuta Sette Ponti "Crognolo" - Red Blend - Italy, Tuscany	\$55.00
Damilano "Cannubi" Barolo 2011 Nebbiolo - Italy, Piedmont, Barolo	\$125.00
Banfi "Centine" - Super Tuscan Blend - Italy, Tuscany, Toscana IGT	\$20.00
Ruffino Il Ducale "Red Label" - Super Tuscan Blend - Italy, Tuscany, Toscana IGT	\$30.00
Michele Chiarlo "Barbera d'Asti" Le Orme - Barbera d'Asti - Italy, Piedmont	\$27.00
Brancaia "Il Blu" - Super Tuscan Blend - Italy, Tuscany	\$105.00

IDAHO 4

3 Horse Ranch - Cabernet Sauvignon - Idaho, Snake River Valley	\$40.00
Cinder - Tempranillo - Idaho, Snake River Valley	\$35.00
Split Rail "The Horned Beast" - syrah/grenache - Snake River Valley	\$45.00
Split Rail "Laser Fox" Cinsault - Cinsault - Idaho, Snake River Valley	\$40.00

CAPTAIN'S LIST 21

Duckhorn Vineyards "The Discussion" - Red Blend - California, Napa Valley	\$180.00
Leonetti Cellar - Cabernet Sauvignon - Washington, Walla Walla Valley	\$270.00
Quilceda Creek 2014 Cabernet Sauvignon - Washington, Columbia Valley	\$185.00
Silver Oak "Napa Valley" - Cabernet Sauvignon - California, Napa Valley	\$145.00
Opus One 2014 Red Bordeaux Blend - California, Napa Valley, Oakville	\$400.00
Far Niente "Napa Valley" - Cabernet Sauvignon - California, Napa Valley	\$160.00
Poggio Antico "Riserva" Brunello di Montalcino 2010 Sangiovese - Italy, Tuscany, Montalcino	\$190.00
Caymus "Special Selection" - Cabernet Sauvignon - California, Napa Valley	\$210.00
Pahlmeyer 2014 Red Bordeaux Blend - California, Napa Valley	\$220.00
Ramey "Pedregal Vineyard" 2011 Cabernet Sauvignon - California, Napa Valley, Oakville	\$200.00
Chalk Hill "Estate Red" - Red Meritage - California, Sonoma County	\$115.00
Joseph Phelps "Insignia" - Red Bordeaux Blend - California, Napa Valley	\$250.00
Va Piano Vineyards Les Collins Black Label Reserve - Syrah - Washington, Columbia Valley	\$125.00
Château Montelena "The Montelena Estate" - Cabernet Sauvignon - California, Napa Valley	\$200.00
Quintessa - Meritage Blend - California, Napa Valley, Rutherford	\$185.00
BV "Georges de Latour" Private Reserve - Cabernet Sauvignon - California, Napa Valley	\$170.00
Catena Zapata "Nicolás Catena Zapata" - Malbec, Cabernet Sauvignon - Argentina, Mendoza	\$140.00
Brancaia "Il Blu" - Super Tuscan Blend - Italy, Tuscany	\$105.00
Pahlmeyer - Merlot - California, Napa Valley	\$110.00
Jordan "Library Release" Cabernet 2007 Cabernet Sauvignon - California, Alexander Valley	\$155.00
Domaine Drouhin "Cuvée Lauréne" - Pinot Noir - Oregon, Willamette Valley, Dundee Hills	\$100.00

HALF BOTTLE WINE LIST - RED 4

Clos du Val - Merlot - California, Napa Valley	\$25.00
Kenwood - Pinot Noir - California, Russian River Valley	\$17.00
Seghesio "Old Vine" - Zinfandel - California, Sonoma County	\$35.00
Woodward Canyon "Artist Series" - Cabernet Sauvignon - Washington, Columbia Valley	\$38.00

DESSERT - BY THE GLASS 7

Taylor Fladgate "Late Bottled Vintage Porto" - Ruby Port Blend - Portugal, Douro	\$11.00
Fonseca Bin 27 NV Ruby Porto - Portugal, Douro	\$9.00
Kopke "10 Year Tawny" NV Port Blend - Portugal, Douro	\$10.00
Kopke "20 Year Tawny" NV Port Blend - Portugal, Douro	\$25.00
Sandeman "Founders Reserve" NV Ruby Port Blend - Portugal, Douro	\$10.00
Royal Tokaji - White Blend - Hungary	\$9.00
Koenig "Ice Wine Windridge Vineyard" - Riesling - Idaho	\$10.00

DESSERT WINE 3

Michele Chiarlo "Nivole" Moscato d' Asti - Moscato - Italy, Piedmont	\$22.00
Royal Tokaji - White Blend - Hungary	\$26.00
Koenig "Ice Wine Windridge Vineyard" - Riesling - Idaho	\$30.00