



STARTERS 9

Crispy Calamari

San Marzano Marinara, Pepperoncini, Fresh Lemon

Ribeye Loin Carpaccio

Porcini Aioli, Shaved Parmigiano, Cured Lemon Oil, Arugula, Grissini

Jumbo Lump Crab Salad

Cognac Mustard Sauce, Watercress, Endive, Fresh Lemon, English Cucumber, Ciabatta Toast

Thick Cut House Smoked Bacon

Butter Lettuce, Shaved Red Onion, Heirloom Tomato, Saba

Lobster and Spicy Ahi Tartare Stack

Avocado, Watercress, Parsnip Chips, Curry Salt, Lobster Aioli

Poached Wild Jumbo Shrimp Cocktail

Herb Salad, Fresh Lemon, Traditional Cocktail Sauce

Seasonal Oysters (Half Dozen)

Oysters Rockefeller, or on the Half Shell

Traditional Style Crab Cake

Jumbo Bluefin Crab, Creole Remoulade, Fresh Lemon

Bacon Wrapped Shrimp with Monterey Jack

Crisp Shaved Onions, Whole Grain Honey Mustard Sauce

SEAFOOD SYMPHONY 3

Caviar

Served with Traditional Garnishes, Toast Points, and Mother of Pearl Spoon

Russian Sturgeon Oscietra Royal

American Paddlefish

SOUPS & SALAD 6

Maine Lobster Bisque

Poached Lobster, Green Peppercorn, Cognac Cream, Kabocha Squash

French Onion

Caramelized Onions, Beef Broth, Gruyere Cheese, Parmigiano Reggiano Crouton

Caesar Salad for Two (Tossed Tableside)

Romaine Hearts, Parmigiano Reggiano, Focaccia Croutons, Anchovy

Steakhouse Salad

Chopped Romaine, Bacon, Avocado, Gorgonzola Cheese, Tomato, White French Dressing

Fall House Salad

Organic Lettuces, Roast Bosc Pear, Carrots, Pistachio, Feta, Quince Dressing

Cielo Wedge Salad

Baby Iceberg, Apple Wood Smoked Bacon, Baby Tomato, Cucumber, Shaved Red Onion, Shaft's Bleu Cheese Dressing

STEAKHOUSE SIGNATURES 9

Frutti Di Mare

Maine Lobster, Clams, Mussels, Market Fish, Shrimp, Crab, Saffron Tagliatelle, White Wine, San Marzano Tomato Sauce

Grilled Fillet of Branzino Sea Bass

Preserved Lemon Oil, Belgian Endive, Garbanzo Puree, Watercress, Shaved Fennel Salad

Shrimp Scampi

Mexican White Prawns, Garlic, Lemon, Butter, Basil, Tomato, Tagliatelle Pasta

Organic Chicken Breast "Saltimbocca"

Prosciutto, Sage, Fontina Gratin, Polenta Cake, Mushroom, Marsala Pan Sauce

Potato Crusted Sustainable King Salmon

Horseradish Butter, Baby Root Vegetables, Cauliflower Puree

Pan Roasted Chilean Sea Bass

Pomegranate Glaze, Chanterelle Mushroom, Baby Sorrel, Rosti Potato

Alaskan King Crab Legs

Steamed, Drawn Butter, and Fresh Lemon

Twin Lobster Tails

Cold Water Lobster Tails Served with Drawn Butter, and Fresh Lemon

Surf and Turf

Cold Water Lobster Tail and Petite Filet Mignon

MAKE YOUR EVENING EXTRA SPECIAL 2

Grilled Double Cut Colorado Lamb Rack (For 2)

"Bouquetiere" of Market Vegetables, Fingerling Potato, Chimichurri (Please Allow 30 Minutes for Medium Rare)

Chateaubriand (For 2)

18oz Tenderloin of Beef, "Bouquetiere" of Market Vegetables, Fingerling Potato, Bordelaise and Béarnaise (Please Allow 30 Minutes for Medium Rare)

STEAKS AND CHOPS 8

Native Organic Grass Fed Boneless Rib Eye 18oz

Angus Petite Filet Mignon 8oz

Angus Filet Mignon 11oz

Prime New York Strip Steak 14oz

Prime Kansas City Steak 20oz

Prime Bone-In Rib Eye 22oz

Colorado Lamb Chops 14oz

Niman Ranch Pork Chop 14oz

ENHANCE YOUR STEAK 8

Sauces to Complement

Port Demi Glaze, Béarnaise, Perigourdine, Bordelaise, Pomegranate Glaze, Au Poivre

Shaft's Bleu Cheese and Port

Shaft's Bleu Cheese, Port Wine Sauce

Smothered Mushrooms and Onions

Caramelized Onions, Wild Mushrooms, Fresh Herbs

Shrimp Scampi

Garlic, Lemon, White Wine, Butter

Seared Foie Gras with Perigourdine Sauce

Duck Liver Medallion, Fresh Black Truffle, Cognac Flambé

Oscar Style

Jumbo King Crab Leg, Asparagus, Béarnaise Sauce

Lobster Tail

Cold Water Tail, Drawn Butter, and Lemon

Alaskan King Crab Legs

Steamed, Drawn Butter, and Lemon

COMPLETE YOUR MEAL WITH SIDES FOR ONE 12

Steamed Asparagus

Steamed, Creamed, or Sautéed Spinach

Twice Baked Potato, Bacon, Cheddar

Grilled Tri Colored Cauliflower

Jumbo Baked Potato	
Cream Cheese Mashed Potato	
Root Vegetables, Maple Butter	
Buttered Wild Mushrooms	
Bacon, Smoked Cheddar Mac & Cheese	
Creamy Lobster Mac and Cheese	
Maine Lobster, Gruyere, White Cheddar, Fall Black Truffle	
Fresh Shaved Black Truffle Mashed Potato	
Maine Lobster Mashed Potato	

SWEETS 7

Sweet Potato Panna Cotta	\$10.00
Sweet Potato Milk Custard, Cinnamon Toast, Cranberry Sauce	
Poached Pear Torte	\$10.00
Ricotta Lemon Cake, Poached Vanilla Pear, Hazelnut Crumble, Bourbon Sauce	
Chocolate Hazelnut Dream	\$10.00
Hazelnut Date Cake, Caramel Sesame Mousse, Chocolate, Grand Marnier, Bruleed Oranges, Honey Comb	
CIELO Signature Warm Butter Cake	\$16.00
Warm Butter Cake Layered with Cream Cheese, Vanilla Bean Ice Cream, Raspberry Sauce	
Flourless Chocolate Mousse Cake	\$10.00
Raspberry Sauce, Fresh Berries	
Black Market Gelato	\$8.00
Local Hand Crafted Gelato, Daily Selection	
Artisan Cheese Board	\$22.00
Themed Decadent Cheese Board, Sweet and Savory Accompaniments, House-Made Bread	

COFFEE & TEA 5

Lavazza Coffee	\$4.00
Espresso	\$4.00
Cappuccino	\$5.00
Café Latte	\$5.00
Sambuca Float	\$4.00
1/2 ounce, White or Black	

CORDIALS 12

Bailey's	\$10.00
Benedictine	\$10.00
Chartreuse (Green)	\$12.00
Disaronno Amaretto	\$10.00
Drambuie	\$10.00
Frangelico	\$10.00
Grand Marnier	\$11.00
Grand Marnier Centenaire	\$35.00
Sambuca	\$10.00
Sambuca Black	\$10.00
Toschi Lemoncello	\$10.00
Tuaca	\$10.00

SPARKLING 5

Cielo, Prosecco, NV, Italy
JP Chenet, Brut, "Blanc de Blancs", NV, France
Mumm, Brut, "Prestige", NV, Napa Valley, CA
Domaine Chandon, Rose, NV, Napa Valley, CA
Rosa Regale, Sparkling Red (Sweet), Italy

WHITE WINES 7

Sip, Orange Moscato (Sweet), California, 2014
Chte. St. Michelle, "Eroica", Riesling, WA, 2014
Cielo, Pinot Grigio, Italy, 2015
Kim Crawford, Sauvignon Blanc, New Zealand, 2016
Prisoner Wine Co., "Blindfold", White Blend, CA, 2014
Cherry Tart, Chardonnay, CA, 2013
Laguna, Chardonnay, Russian River, CA, 2014

SILVER OAK CELLARS 3

Twomey Cellars, Sauvignon Blanc, Sonoma, CA, 2015

Twomey Cellars, Pinot Noir, RRV, CA, 2014

Silver Oak, Cabernet, Alexander Valley, CA, 2012

LAETITIA WINERY ARROYO GRANDE VALLEY 3

Laetitia, "Reserve du Domaine", Pinot Noir, CA, 2014

Laetitia, "La Colline", Pinot Noir, CA, 2013

Laetitia, "Les Galets", Pinot Noir, CA, 2013

ROBERT MONDAVI "OAKVILLE" 2

Robert Mondavi, Fume Blanc, CA, 2013

Robert Mondavi, Cabernet Sauvignon, CA, 2012

RED WINES 6

Lincourt, "Lindsays", Pinot Noir, Central Coast, CA, 2014

Ferrari Carano, Merlot, Sonoma, CA, 2014

Trapiche, "Broquel", Malbec, Mendoza, Argentina, 2014

Rodney Strong, Cabernet Sauvignon, Sonoma, CA, 2014

Justin, Cabernet Sauvignon, Paso Robles, CA, 2014

Prisoner Wine Co., "Saldo", Zinfandel, CA, 2015

KITA WINES BY THE BOTTLE 3

Sauvignon Blanc, Santa Ynez Valley, 2011

Grenache Blanc, Santa Ynez Valley, 2011

Pinot Noir, Santa Ynez Valley, 2011

PINOT GRIGIO 3

Cielo, Italy, 2015

Abbazia Di Novacella, Italy, 2012

Jermann, Italy, 2012

RIESLING 2

Chte. St. Michelle, "Eroica", Columbia Valley, WA, 2014

Trimbach, Alsace, France, 2012

SAUVIGNON BLANC 4

Kim Crawford, Marlborough, New Zealand, 2016

Groth, Napa Valley, CA, 2013

Twomey by Silver Oak, Napa / Sonoma, CA, 2015

Cakebread Cellars, Napa Valley, CA, 2013

INTERESTING WHITES 5

Sip, Orange Moscato (Sweet), California, NV, 2014

Ladoucette, Pouilly Fume, Loire, France, 2010

Chte. Campuget, Rose, Costieres de Nimes, France, 2013

Trimbach, Gewurztraminer, Alsace, France, 2011

Prisoner Wine Co., "Blindfold", White Blend, CA, 2014

CHARDONNAY 13

Talbot, "Kali Hart", Monterey, CA, 2012

Cherry Tart, CA, 2013

Rombauer, Carneros, CA, 2014

Laguna, Russian River, CA, 2014

Manuscript, Russian River, CA, 2012

Alexander Valley Vineyard, AV, CA, 2013

Stone Street, "Broken Road", AV, CA, 2011

Sanford, "Flor de Campo", Santa Barbara, CA, 2012

Chte. Montelena, Napa Valley, CA, 2010

Groth, Napa Valley, CA, 2012

Jordan, Russian River Valley, CA, 2012

Cakebread Cellars, Napa Valley, CA, 2014

Chalk Hill Estate, Healdsburg, CA, 2012

PINOT NOIR 17

Lincourt, "Lindsays", Central Coast, CA, 2014

Stickybeak, Sonoma Coast, CA, 2014

Ampelos, Santa Rita Hills, CA, 2013

Ponzi, "Tavola", Willamette Valley, OR, 2013

Belle Glos, "Meiomi", Central Coast, CA, 2014

Laetitia, "Estate", Arroyo Grande Valley, CA, 2015

Flowers, Sonoma Coast, CA, 2013

Laetitia, "La Colline", Arroyo Grande Valley, CA, 2013

Clos Pegase, "Mitsuko's Vineyard", Carneros, CA, 2011

Etude, Carneros, CA, 2010

Cherry Pie, "Stanly Ranch", Napa Valley, CA, 2012

Laetitia, "Reserve du Domaine", Arroyo Grande, CA, 2014

Twomey by Silver Oak, Russian River Valley, CA, 2014

Domaine Serene, "Evensted", Willamette Valley, OR, 2011

Chalone, "Estate Grown", Monterey, CA, 2012

Laetitia, "Les Galets", Arroyo Grande Valley, CA, 2013

Belle Glos, "Los Alturas", Central Coast, CA, 2014

CABERNET SAUVIGNON 26

Rodney Strong, Sonoma, CA, 2014

Nadia, Santa Barbara Highlands, CA, 2013

Justin, Paso Robles, CA, 2014

Charles Krug, "1861", Napa Valley, CA, 2014

Oberon, Napa Valley, CA, 2011

Ladera, Napa Valley, CA, 2011

Freemark Abbey, Napa Valley, CA, 2012

Clos Pegase, Napa Valley, CA, 2012

Robert Mondavi, "Oakville", Napa Valley, CA, 2012

Roth, Alexander Valley, CA, 2010

Prisoner Wine Co., "Cuttings", CA, 2013

Priest Ranch, Napa Valley, CA, 2011

Stags Leap, "Artemis", Napa Valley, CA, 2014

Mt. Brave, Napa Valley, CA, 2013

Hall, Napa Valley, CA, 2013 (375ml)

Rodney Strong, "Rockaway", Alexander Valley, CA, 2010

Rodney Strong, "Reserve", Napa Valley, CA, 2013

Lancaster Estate, Alexander Valley, CA, 2010

Silver Oak, Napa Valley, CA, 2011

Darioush, "Caravan", Napa Valley, CA, 2012

Daou, "Reserve", Napa Valley, CA, 2013

Groth, "Reserve", Napa Valley, CA, 2010

Silver Oak, Alexander Valley, CA, 2012

Caymus, Napa Valley, CA, 2014

Faust by Quintessa, Napa Valley, CA, 2013

Inglenook, "Cask", Rutherford, CA, 2010

MERLOT 9

La Storia, Alexander Valley, CA, 2014

Alexander Valley Vineyards, "Estate", AV, CA, 2013

Ferrari Carano, Sonoma Coast, CA, 2014

Prisoner, "Thorn", Napa Valley, CA, 2012

Franciscan, Napa Valley, CA, 2013

Trefethen, Napa Valley, CA, 2012

Provenance, Napa Valley, CA, 2004

Neyers, Conn Valley, CA, 2011

Darioush, Napa Valley, CA, 2011

BOLD AND THE BEAUTIFUL 10

Joseph Phelps, "Insignia", Meritage, Napa, CA, 2012

Justin, "Isosceles", Meritage, Paso Robles, CA, 2012

Napanook, Meritage, Napa Valley, CA, 2009

Opus One, Bordeaux Blend, Napa Valley, CA, 2012

Rodney Strong, "Rockaway", Cabernet, AV, CA, 2010

Lancaster Estate, Cabernet Sauvignon, AV, CA, 2010

Silver Oak, Cabernet Sauvignon, Napa, CA, 2011

Groth, "Reserve", Cabernet Sauvignon, Napa, CA, 2010

Antinori, "Tignanello", Super Tuscan, Italy, 2013

Tenuta San Guido, "Sassicaia", Super Tuscan, Italy, 2011

INTERESTING REDS 22

Tablas Creek, "Patelin Rouge", Paso Robles, CA, 2012

Franciscan, "Magnificat", Meritage, Napa, CA, 2011

Gundlach Bundschu, "Mountain Cuvee", Sonoma, CA, 2012

Robert Sinskey, "POV", Blend, Napa, CA, 2010

Rodney Strong, "Symmetry", Meritage, Napa, CA, 2012

Leonesse Cellars, Meritage, Temecula, CA, 2007

Cielo e Terra Amatore Rosso, Blend, Veneto, Italy, 2014

Spring Valley Vineyard, "Fredrick", Blend, WA, 2009

Mollydooker, "Two Left Feet", Blend, Australia, 2012

Chateau St. Jean, "Cinq Cepages", Sonoma, CA, 2010

Stags' Leap, "Hands of Time", Blend, Napa, CA, 2012

Trapiche, "Broquel", Malbec, Mendoza, Argentina, 2014

Mollydooker, "The Boxer", Shiraz, Australia, 2014

Mollydooker, "Blue Eyed Boy", Shiraz, Australia, 2012

Prisoner Wine Co., "The Prisoner", Blend, Napa, CA, 2014

Spring Valley Vineyard, Syrah, Walla Walla, WA, 2010

Prisoner Wine Co., "Saldo", Zinfandel, CA, 2014

Opolo, "Summit", Zinfandel, Paso Robles, CA, 2013

Chte. Montelena, Zinfandel, Napa, CA, 2010

XYZin, "50 year", Zinfandel, RRV, CA, 2010

Spellbound, Petite Sirah, Napa, CA, 2014

Stags Leap Winery, Petite Sirah, Napa, CA, 2010

APPETIZERS 6

Oysters on the Half Shell \$18.00

Market Driven Selection

Poached Wild Jumbo Shrimp Cocktail \$22.00

Herb Salad, Lemon, Traditional Cocktail Sauce

Artisanal Cheese Board \$22.00

Finest Selections, Fall Accompaniments, House Bread

Charcuterie Board \$20.00

Naturally Cured Meats, Parmigiano Reggiano, Olives, Cornichon, Crostini, House Mostarda

Veal, Pork and Ricotta Meatballs \$18.00

Pomodoro, Arugula Salad, Focaccia

House Ground Prime Brisket Burger \$17.00

Brioche, Butter Lettuce, Tomato Marmalade, Red Onion, Giardiniera, Hand Cut Fries. Enhance Your Burger each item: House Bacon, Gorgonzola Cheese, White Cheddar, Fried Farm Egg, Avocado

SMALL PLATES 7

Marinated California Olives \$10.00

Cornichons, Feta, Fresh Herbs

Thick Cut House Bacon \$16.00

Butter Lettuce, Shaved Red Onion, Heirloom Tomato

Prosciutto Tapas \$20.00

Arugula, California Olive Oil, Grissini, Saba Vinegar

Petit Paella \$18.00

Valencia Saffron Rice, Clam, Mussel, Sausage, Jumbo Shrimp

House Sausage and Peppers \$17.00

Grilled Artisan Sausage, Sweet and Hot Peppers, Caramelized Onions, Polenta, Smoked Paprika Demi Glaze

Crispy Calamari \$17.00

San Marzano Marinara, Pepperoncini, Lemon

Steamed Littleneck Clams	\$14.00
Parsley, Lemon, White Wine, Garlic Butter	

SPECIALTY DRINKS 6

Vintage Orange
Bombay Sapphire Gin, Lillet Blanc, Orange Bitters, Orange Twist
The Aviation
Tanqueray Gin, Luxardo Maraschino Liqueur, Violette Liqueur, Fresh Lemon Juice
Moscow Mule
Premium Vodka, Ginger Beer, Fresh Lime Juice
Heavenly Cosmo
Absolut Citron, Orange Liqueur, Cranberry & Fresh Lime Juices
Limousine Margarita
Patron Barrel Select Reposado Tequila, Agave Syrup, Fresh Lime & Lemon Juices, Remy VSOP Cognac
Cable Car
Spiced Rum, Orange Liqueur, Fresh Lemon Juice, Cinnamon

WINE BY THE STEM 4

French Bubbly
Pinot Grigio
White Blend
Primitivo

ON TAP 4

Flying Dog Pale Ale	\$6.00
Shock Top Belgian White Ale	\$6.00
Kona "Big Wave" Golden Ale	\$6.00
Delirium "Tremens" Strong Ale	\$9.50

DOMESTIC BOTTLE 4

Bud Light	\$5.00
Coors Light	\$5.00
Ballast Point "Sculpin" IPA	\$6.50
Samuel Adams	\$5.00

IMPORT BOTTLE 3

Heineken	\$6.00
Modelo Especial	\$6.00
Corona	\$6.00

SUMMER COCKTAILS 8

Signature Old-Fashioned

Woodford Reserve, Maraschino, Bitters, Orange Twist

Rejuvenation

Beefeater, Cucumber, Lillet, Fresh Lime Juice, Chartreuse

Sunshine State

Absolut Citron, Fresh Mixed Berries, Lemoncello, St. Germain, Honey, Fresh Lemon Juice

Vintage Orange

Bombay Sapphire, Lillet, Orange Bitters, Orange Twist

Americano

Carpano Antica Vermouth, Campari, Club Soda, Orange

Limousine Margarita

Patron Barrel Select Reposado, Agave Syrup, Fresh Lime & Lemon Juices, Remy VSOP

The Aviation

Tanqueray 10, Luxardo Maraschino Liqueur, Violette Liqueur, Fresh Lemon Juice

Honey Bee Highball

Patron Silver, Wildflower Honey, Fresh Lemon Juice, Bitters

SCOTCH - HIGHLAND 8

Macallan 42yr	\$145.00
Macallan 18yr	\$35.00
Macallan 12yr	\$14.00
Glendronach 21yr	\$22.00
Glendronach 15yr	\$14.00
Glendronach 12yr	\$12.00
Dalwhinnie 15yr	\$11.00
Oban 14yr	\$15.00

SCOTCH - SPEYSIDE 7

Balvenie 21yr Portwood	\$32.00
Glenrothes 1998	\$16.00
Glenrothes Select Reserve	\$12.00
Tomintoul 16yr	\$12.00
Glenlivet 12yr	\$11.00
Glenfiddich 12yr	\$11.00
Glen Grant 10yr	\$12.00

SCOTCH - ISLAY 5

Lagavulin 16yr	\$16.00
Bowmore 18yr	\$18.00
Bowmore 15yr	\$15.00
Bowmore 12yr	\$12.00
Laphroig 10yr	\$12.00

SCOTCH - ISLAND 2

Highland Park 12yr	\$11.00
Talisker 10yr	\$12.00

SCOTCH - BLEND 7

Johnnie Walker Blue	\$47.00
Johnnie Walker Black	\$10.00
Johnnie Walker Red	\$9.00
Chivas Regal 18yr	\$15.00
Chivas Regal 12yr	\$10.00
Dewars White Label	\$9.00
J & B	\$9.00

IRISH 2

Bushmill	\$9.00
Jameson	\$9.00

AMERICAN 14

Baker's	\$12.00
Basil Hayden's	\$11.00
Blanton's	\$12.00
Booker's	\$14.00
Maker's Mark	\$10.00
Maker's 46	\$11.00
Woodford Reserve	\$10.00
Wild Turkey Kentucky Spirit	\$16.00
Wild Turkey 101	\$9.00
Jim Beam	\$9.00
Templeton Rye	\$11.00
Jack Daniels Single Barrel	\$12.00
Gentleman Jack	\$11.00
Jack Daniels	\$9.00

COGNAC 9

Louis XIII	AVAILABLE OPTIONS
	1.5 oz: \$175.00
	0.5 oz: \$60.00
Remy Martin XO	\$40.00
Hennessy XO	\$35.00
Courvoisier XO	\$26.00
Martel Cordon Bleu	\$24.50
Remy Martin VSOP	\$13.50
Hennessy VSOP Privilege	\$13.50
Courvoisier VSOP	\$11.50
Hennessy VS	\$9.50

GRAPPA 2

Candolini Grappa Bianca	\$10.00
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Candolini Grappa Ruta (Rue Flavored)

\$10.00

AGAVE SPIRITS 3

Gran Patron Burdeos

\$66.66

Gran Patron Platinum

\$35.00

Patron Roca Anejo

FOOD 6

Cielo Warm Butter Cake

\$12.00

Warm Butter Cake Layered w/Cream Cheese, Vanilla Bean Ice Cream, Raspberry Sauce

Pumpkin S'mores

\$10.00

House Made Pumpkin Marshmallows, Graham Crackers, Milk Chocolate

Crème Brûlée

\$10.00

Smooth and Rich Custard, Crisp Sugar

Chocolate Ganache Cake

\$10.00

Almond Florentine, Caramel Ice Cream

Passion Fruit Shortbread

\$10.00

Chantilly Cream, Passion Fruit Curd, Shortbread Crust, White Chocolate, Mango Sauce

Artisan Cheese Board

\$22.00

Fall Themed Decadent Cheese Board, Sweet & Savory Accompaniments, House Bread

COFFEE 6

Lavazza Coffee

\$4.00

Espresso

\$4.00

Cappuccino

\$5.00

Café Latte

\$5.00

Sambuca Float

\$4.00

1/2 oz, White or Black

Cielo Express

\$14.00

Espresso Martini

HOT TEA 1

Harney & Sons Fine Teas

\$3.00

DESSERT COCKTAILS 4

Cielo Express	\$14.00
Espresso Martini	
Judgement of Paris	\$14.00
Quince & Walnut	
Alexander	\$14.00
Gin or Brandy	
Key Lime Pie Martini	\$14.00

DESSERT WINE 3

Noble One, "Botrytis" Semillon	AVAILABLE OPTIONS
	Glass (3 oz): \$14.00
	Btl (375ml): \$50.00
EOS, "Tears of Dew" Moscato	AVAILABLE OPTIONS
	Glass (3 oz): \$16.00
	Btl (375ml): \$52.00
Inniskillin, "Vidal" 2015 Icewine	AVAILABLE OPTIONS
	Glass (3 oz): \$28.00
	Btl (375ml): \$80.00

PORT 6

Graham's, Six Grapes Ruby	AVAILABLE OPTIONS
	Glass (3 oz): \$10.00
	Btl (750ml): \$75.00
Graham's, 10yr Tawny	AVAILABLE OPTIONS
	Glass (3 oz): \$12.00
	Btl (750ml): \$90.00
Graham's, 20yr Tawny	AVAILABLE OPTIONS
	Glass (3 oz): \$20.00
	Btl (750ml): \$150.00
Graham's, 30yr Tawny	AVAILABLE OPTIONS
	Glass (3 oz): \$28.00
	Btl (750ml): \$210.00
Graham's, 40yr Tawny	AVAILABLE OPTIONS
	Glass (3 oz): \$36.00
	Btl (750ml): \$285.00
Churchill's, Vintage 2011	AVAILABLE OPTIONS
	Glass (3 oz): \$18.00
	Btl (750ml): \$135.00

BRANDY / COGNAC 11

Candolini Grappa, Bianca	\$10.00
Candolini Grappa, Ruta	\$10.00
Hennessy VS	\$12.00
Remy Martin VSOP	\$14.00
Courvoisier VSOP	\$15.00
Hennessy VSOP	\$15.00
Martel Cordon Bleu	\$30.00
Courvoisier XO	\$35.00
Hennessy XO	\$40.00
Remy Martin XO	\$40.00
Remy Martin Louis XIII	AVAILABLE OPTIONS
	½ oz: \$85.00
	1 oz: \$170.00
	1 ½ oz: \$250.00