

Rainbow Lodge

2011 Ella Blvd at East TC Jester 77008-2701 · +17138618666 · Updated: Jan 14, 2026

[View online menu](#)



SMALL PLATES 12

Taste of the Wild **\$15.00**

Featuring a smaller tasting of wild game. A lodge classic

Warm Crab and Shrimp Dip **\$16.00**

with green tomato and herbed foccacia

North American Bison Carpaccio **\$16.00**

esquites, chipotle aioli, queso fresco, pepitas, charred mexican lime

Fried Texas Quail Bites **\$15.00**

white cheddar grits and bourbon bacon gravy

Seared Sea Scallop and Crispy Crawfish **\$19.00**

on potato puree with watercress, crawfish tempura and crawfish bisque poured tableside

Jumbo Lump Crab Cake **\$25.00**

bacon, green onion and creole mustard butter

The Lodge's Smoked Duck Gumbo **AVAILABLE OPTIONS**

with andouille sausage and wild rice pilaf

\$9.00

Quart To Go: \$16.00

Big Board **\$24.00**

meats, sausage, cheese, nuts and olives, pickled vegetables and spreads for sharing

Lobster and Avocado Wedge Salad **\$28.00**

cold water lobster, avocado, bacon and jewel tomatoes on little gem lettuce with buttermilk herb dressing

Italian Burrata Cheese **\$16.00**

yellow pepper hummus, citrus braised baby beets, grapefruit dressing, pistachio dukkah, soft herbs

Leafy Green Salad **\$9.00**

with balsamic dressing, candied texas pecans and feta

Classic Caesar Salad **\$9.00**

parmesan dressing and ciabatta croutons

LODGE-INSPIRED ENTRÉES 11

Rainbow Trout with Lump Crab and Pecan Brown Butter **\$35.00**

crispy sweet potato curls, garlic spinach

Shrimp and Blue Crab Saffron Risotto	\$29.00
topped with a griddled colossal gulf shrimp	
Seared Halibut Filet	\$35.00
on parmesan risotto with english peas, fava beans and lemon butter	
Lightly Smoked Duck Breast	\$34.00
summer sweet corn spaetzle, pickled chanterelles and slivered snow peas, toasted cornbread crumbs	
Grilled Lamb Ribeye	\$55.00
field pea griddle cakes, swiss chard, mint hollandaise	
Grilled North American Elk	\$59.00
piñon coffee-rubbed and grilled loin, smoked mushroom blue corn enchiladas, new mexico style tomatillo sauce, queso fresco	
South Texas Nilgai Antelope Loin	\$52.00
smoked whole grain mustard glacé, jalapeño and bacon-studded cheddar grits, roasted brussels sprouts with garlic and calabrian chiles	
Wild Game Mixed Grill	\$46.00
grilled venison and elk, texas quail and wild boar chop, buttery mashed potatoes, asparagus, mostarda, game sauce	
Grilled 44 Farms Beef Tenderloin Filet	\$48.00
patatas bravas, toasted marcona almond romesco sauce, charred broccolini	
Hand-Cut 16 Ounce 44 Farms Beef Ribeye Steak	\$57.00
rustic potato, brussels leaves and onion hash, split-roasted garlic and rosemary brush	
Beetroot Fusili Pasta	\$25.00
kale and walnut pesto, house-made ricotta, smoked walnuts, parmesan	

EXTRAS AND SIDES 8

Fried Oysters, Spicy Remoulade	\$14.00
Buttered Jumbo Lump Crab Meat	\$22.00
Seared Grade a Hudson Valley Foie Gras	\$22.00
Rustic Potato, Brussels Leaves and Onion Hash	\$9.00
Roasted Brussels Sprouts, Garlic and Calabrian Chilies	\$9.00
Creamy Jalapeño and Bacon-Studded Cheddar Grits	\$9.00
Fermented Barley and Truffle Risott	\$10.00
Patatas Bravas with Toasted Marcona Almond Romesco	\$10.00

SMALLS AND SHARES 11

The Lodge's Smoked Duck Gumbo

with andouille sausage and wild rice pilaf

AVAILABLE OPTIONS

\$9.00

Quart To Go: \$16.00

Taste of the Wild	\$15.00
Featuring a smaller tasting of wild game. A lodge classic	
North American Bison Carpaccio	\$16.00
esquites, chipotle aioli, queso fresco, pepitas, charred mexican lime	
Warm Crab and Shrimp Dip	\$16.00
with green tomato and herb focaccia	
Italian Burrata Cheese	\$16.00
yellow pepper hummus, citrus braised baby beets, grapefruit dressing, pistachio dukkah, soft herbs	
Leafy Green Salad	\$9.00
with balsamic dressing, candied texas pecans & feta	
Lobster and Avocado Wedge	\$28.00
cold water lobster, avocado, bacon and jewel tomatoes on little gem lettuce, with buttermilk herb dressing	
Fried Chicken Salad	\$17.00
with cheddar and bacon, hard-boiled egg, lemon and caper dressing	
Classic Caesar Salad	\$9.00
parmesan dressing and ciabatta croutons	
Jumbo Lump Crab Cake	\$25.00
bacon, green onion and creole mustard butter	
Fried Texas Quail Bites	\$15.00
white cheddar grits, bourbon bacon gravy, greens	

LUNCH ENTRÉES 15

Braised Short Rib and Cheddar Grilled Cheese Sandwich	\$15.00
with arugula and bistro fries	
Artichoke Chicken	\$22.00
capers, mushrooms, lemon butter, mashed potatoes and green beans	
Business Lunch	\$16.00
Three smaller courses with gumbo or salad, artichoke chicken or daily fish, and a petite sweet. Limited to groups of eight or less	
Light Power Lunch	\$18.00
daily fish with the season's vegetables	
Gulf Fish & Chips	\$18.00
battered and fried flounder, bistro french fries, gulf coast tartar sauce	
Seared Halibut Filet	\$35.00
on parmesan risotto with english peas, fava beans and lemon butter	
Rainbow Trout Filet	\$31.00
topped with jumbo lump crab and pecan brown butter, crispy sweet potato curls, sautéed spinach	

Shrimp and Blue Crab Saffron Risotto	\$29.00
topped with a griddled colossal gulf shrimp	
Beetroot Fusili Pasta	\$25.00
kale and walnut pesto, house-made ricotta, smoked walnuts, parmesan	
Chicken-Fried Venison Cutlets	\$25.00
Black pepper gravy, mashed potatoes and green beans. 44 farms beef cutlet also available	
Wild Game Mixed Grill	\$30.00
pheasant and cognac sausage, texas quail and chili rubbed venison, buttery mashed potatoes, asparagus, mostarda, game sauce	
Grilled 44 Farms Beef Tenderloin Filet	\$48.00
patatas bravas, toasted marcona almond romesco sauce, charred broccolini	
South Texas Nilgai Antelope Loin	\$52.00
smoked whole grain mustard glacé, jalapeño and bacon-studded cheddar grits, brussels sprouts with garlic and calabrian chiles	
Grilled North American Elk	\$59.00
piñon coffee-rubbed and grilled loin, smoked mushroom blue corn enchiladas, new mexico style tomatillo sauce, queso fresco	
Wild Game Burger Friday	\$14.00
A wild game burger blend of elk, buffalo and ribeye, chef-inspired special topping each week, with smoked creole mustard and lodge-made chips. Only on fridays at lunch	

SIDES 7

Buttered Lump Crab Meat	\$22.00
Seared Grade a Hudson Valley Foie Gras	\$22.00
Fried Oysters, Spicy Remoulade	\$14.00
Roasted Brussels Sprouts, Garlic and Calabrian Chilies	\$9.00
Jalapeño and Bacon Studded Cheddar Grits	\$9.00
Patatas Bravas with Toasted Marcona Almond Romesco	\$10.00
Bistro French Fries	\$5.00

SALADS 5

Italian Burrata Cheese	\$16.00
yellow pepper hummus, citrus braised baby beets, grapefruit dressing, pistachio dukkah, soft herbs	
Leafy Green Salad	\$9.00
with balsamic dressing, candied texas pecans & feta	
Lobster and Avocado Wedge	\$28.00
cold water lobster, avocado, bacon and jewel tomatoes on little gem lettuce, with buttermilk herb dressing	

Fried Chicken Salad **\$17.00**
with cheddar and bacon, hard-boiled egg, lemon and caper dressing

Classic Caesar Salad **\$9.00**
parmesan dressing and ciabatta croutons

SOUTH TEXAS BRUNCH 10

Crab Omelette **\$28.00**
lump texas blue crab, spinach, mushrooms, and fontina, peppered bacon, mixed greens salad

Duck Chilaquiles **\$22.00**
fried farm egg, tomatillo salsa and pulled duck confit, tortilla chips, queso fresco, shaved radish and red onion

Jumbo Lump Crabmeat Croque Madame **\$26.00**
jambon de paris, redneck cheddar mornay sauce, sunny side farm egg, green salad

Bar Hash and Eggs **\$19.00**
potato, onion and brussels hash, two eggs with bacon and sourdough toast

Field Breakfast **\$19.00**
two fried eggs with ranchero sauce, venison and pistachio sausage patties, lodge cheddar rösti potatoes, brioche texas toast

Chicken Jalapeño Sausage and Egg Scramble **\$18.00**
with white cheddar, lodge cheddar rösti potatoes and avocado pico de gallo

Steak & Eggs **\$28.00**
grilled chimichurri-rubbed breakfast ribeye, lodge cheddar rösti potatoes, two eggs

Braised Bison Short Rib Benedict **\$24.00**
poached eggs, baby arugula, texas toast, jalapeño hollandaise

Wild Game Mixed Grill and Eggs **\$32.00**
pheasant and cognac sausage, texas quail, and chili rubbed venison, two eggs, blistered jalapeño, lodge cheddar rösti potatoes

Brioche French Toast **\$16.00**
caramelized bananas, walnuts, warm maple syrup, peppered bacon

GULF COAST INSPIRED ENTREES 7

Duo of Duck **AVAILABLE OPTIONS**
slow-smoked breast and pulled leg confit, fermented barley and truffle risotto, sunflower, butternut squash \$35.00
purée Add Torchon of Foie Gras:
\$15.00

Shrimp and Grits **\$24.00**
Louisiana flavors, Tasso ham, organic white cheddar grits

Artichoke Chicken **\$22.00**
capers, mushrooms, lemon butter, mashed potatoes and green beans

Gulf Fish & Chips	\$18.00
battered and fried flounder, bistro french fries, gulf coast tartar sauce	
Seared Halibut Filet	\$35.00
on parmesan risotto with english peas, fava beans and lemon butter	
Rainbow Trout Filet	\$31.00
topped with jumbo lump crab and pecan brown butter, crispy sweet potato curls, sautéed spinach	
Chicken-Fried Venison Steak	\$25.00
Black pepper gravy, buttery mashed potatoes and green beans. 44 farms beef cutlet also available	

BUBBLES BY THE GLASS 4

Champagne & Sparkling, Bruno Paillard, Première Cuvée Extra-Brut, Reims, Champagne, France NV	\$22.00
Champagne & Sparkling, Dumangin, Le Rosé, Premier Cru Rosé, Chigny-Les-Roses, Champagne, France NV	\$20.00
Champagne & Sparkling, Ridgeview, Cavendish Brut, Ditchling, East Sussex, England NV	\$17.00
Champagne & Sparkling, Raventós I Blanc, Blanc de Blancs, Conca del Riu Anoia, Catalonia, Spain NV	\$12.00

WHITE WINE BY THE GLASS 7

Riesling, Valckenberg Rheinhessen, Germany 2021	\$13.00
Sauvignon Blanc, Southern Ocean, Marlborough, New Zealand 2022	\$18.00
Sauvignon Blanc, Henri Bourgeois, Les Baronnes, Sancerre, Loire, France 2022	\$18.00
Albariño, Kentia, Rías Baixas, Galicia, Spain 2017	\$9.00
Pinot Grigio, I Castelli, Delle Venezie, Italy 2021	\$12.00
Chardonnay, Parmeson, Josephine Hill Vineyard, Russian River Valley, California 2016	\$18.00
Chardonnay, Domaine Thomas, Tradition, Saint-Véran, Burgundy, France 2020	\$16.00

ROSÉ WINE BY THE GLASS 1

Rosé, Domaine de la Garenne, Cuvée M, Bandol, Provence, France 2021	\$14.00
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RED WINE BY THE GLASS 15

Pinot Noir, Bruliam, Sangiacomo Roberts Road, Petaluma Gap, Sonoma, California 2018	\$18.00
Pinot Noir, Domaine Dominique Gruhier, Cuvée Juliette, Épineuil, Burgundy, France 2018	\$18.00
Pinot Noir, Trisaetum, Willamette Valley, Oregon 2020	\$18.00

Gamay, Couvent des Thorins, Moulin-à-Vent, Beaujolais, France 2019	\$16.00
Tempranillo, Lost Draw Cellars, Texas High Plains 2020	\$14.00
Malbec, Luca, Paraje Altamira, Uco Valley, Argentina 2020	\$16.00
Malbec, Cosse et Maisonneuve, Solis, Cahors, Sud-Ouest, France 2018	\$15.00
Merlot, Gainey Vineyard, Santa Ynez, California 2018	\$16.00
Zinfandel, Kokomo, Dry Creek Valley, Sonoma, California 2019	\$16.00
Red Blend, Domaine de Beurenard, Rasteau, Rhône Valley, France 2020	\$18.00
Cabernet, Frank Family Vineyards, Napa Valley, California 2018	\$28.00
Cabernet, Hedges Family Estate, Red Mountain, Washington 2019	\$18.00
Cabernet, Villa Montefiori, Valle de Guadalupe, Baja, México 2020	\$15.00
Cabernet, Laroche, La Chevalière, Pays d'Oc, France 2019	\$10.00
Bordeaux, Ducru Beaucaillou, Madame de Beaucaillou, Haut-Médoc, Bordeaux, France 2019	\$21.00

LODGE SPECIALTIES 12

Streamer	\$8.00
a low-alcohol cocktail with white port, mint and lemon	
Streamside Sangría	\$10.00
sparkling rosé wine, deep eddy lemon and grapefruit, ferrand dry curaçao	
Friesling	\$12.00
a frozen blend of riesling, martine's texas honeysuckle, and lime	
Copper Jeanne	\$10.00
absolut elyx, passoã passion fruit liqueur, lime, sparkling rosé	
Gin Striker	\$10.00
House-infused ginger and lime citadelle gin, dill-lime-tonic cube. Available non-alcoholic using Lyre's Dry London, Ritual Tequila Alternative and Spiritless 74	
Lodge '77	\$13.00
honey liqueur, cognac, lemon, champagne	
Cabin Caipirinha	\$10.00
novo fogo barrel-aged cachaça, lime	
Hibiscus Margarita	\$13.00
Siete leguas reposado tequila, organic hibiscus liqueur, cointreau, lime. Available non-alcoholic using Lyre's Dry London, Ritual Tequila Alternative and Spiritless 74	

Border Paloma	\$10.00
Cuervo tradicional reposado, ruby red texas grapefruit, crystal louisiana hot sauce, q spectacular grapefruit soda. Available non-alcoholic using Lyre's Dry London, Ritual Tequila Alternative and Spiritless 74	
Texas Rancher***	\$12.00
dulce vida lone star overproof anejo tequila, paula's texas orange, lime, soda, chili	
Smoke Jumper	\$10.00
illegal reposado mezcal, pineapple, thyme, mint	
Easy Peasy	\$10.00
monkey shoulder blended scotch whisky, paula's texas lemon, ginger ale, lemon, berries	

CLASSICS 9

Negroni	\$10.00
waterloo antique gin, campari, sweet vermouth	
Champagne Cocktail	\$7.00
Sparkling wine, natural sugar, bitters. Available non-alcoholic using Lyre's Dry London, Ritual Tequila Alternative and Spiritless 74	
Hemingway Daiquiri	\$10.00
plantation three stars white rum, lime, grapefruit, luxardo maraschino liqueur	
Harvey Wallbanger	\$8.00
wheatley vodka, orange juice, lemon, galliano	
Classic Piña Colada	\$12.00
pineapple and coconut rum, house-made coconut cream, pineapple juice and lime, served on the rocks	
Rusty Nail	\$10.00
the glenlivet founder's reserve single malt scotch, drambuie	
Sazerac	\$12.00
sazerac rye whiskey, herbsaint, peychaud's, sugar	
Boulevardier	\$10.00
wild turkey 101 high rye bourbon, campari, sweet vermouth	
Barrel-Aged Manhattan	\$11.00
small batch 1792 kentucky bourbon and carpano antica vermouth, aged in house in an oak barrel, bitters, luxardo cherry	

CLASSICS - SPRITZ 3

Aperol with Sparkling Wine, Soda, Orange	\$10.00
Available non-alcoholic using Lyre's Dry London, Ritual Tequila Alternative and Spiritless 74	
Limoncino with Sparkling Wine, Soda, Lemon, Mint	\$10.00
Carpano Vermouth with Sparkling Wine, Ginger	\$10.00

NON-ALCOHOLIC COCKTAILS 2

Pineapple-Thyme Caddis **\$5.00**

pineapple-thyme syrup, ginger ale, lime

Hare's Ear Lemon Spritz **\$5.00**

lemon cordial, lemon juice, ginger ale

OLD FASHIONED 6

Texas Old Fashioned*** **\$18.00**

Treaty oak ghost hill texas bourbon whiskey, sarsaparilla bitters, texas grapefruit. Available non-alcoholic using Lyre's Dry London, Ritual Tequila Alternative and Spiritless 74

Maple Old Fashioned **\$18.00**

rainbow lodge's whistlepig single barrel rye whiskey, maple syrup, maple bitters, orange. Available non-alcoholic using Lyre's Dry London, Ritual Tequila Alternative and Spiritless 74

Santa Fe Old Fashioned **\$15.00**

buffalo trace bourbon, ancho reyes verde, green chile liqueur, turbinado simple, orange bitters, orange

Oaxaca Old Fashioned **\$15.00**

el tesoro añejo tequila, ilegal reposado mezcal, ancho reyes ancho chile liqueur, chocolate mole bitters, lime

Chef Mark's Rhum and Coke Old Fashioned **\$15.00**

barbancourt 4 year rhum agricole, mexican coke syrup, angostura bitters, lime

A Very Olde (English) Fashioned **\$15.00**

waterloo antique gin, house-made sweet tea syrup, lemon bitters, juniper, lemon

ON DRAUGHT 3

New Magnolia, Redwood IPA (6.8% ABV) - Shady Acres*** **\$6.00**

Walking Stick, Crestone ESB (4.6% ABV) - Oak Forest*** **\$6.00**

Great Heights, Lager-Ish, Kölsch (5.3% ABV) - Oak Forest*** **\$6.00**

CIDER 1

Houston Cider Co., Dry, Cider - Houston Heights*** **\$6.00**

IN BOTTLE OR CAN 6

Live Oak Brewing Company, Hefeweizen - Austin, Texas*** **\$6.00**

Shiner, Bock - Shiner, Texas*** **\$6.00**

Southern Star, Buried Hatchet, Imperial Stout - Conroe, Texas*** **\$7.00**

Dos Equis, Lager - Monterrey, México **\$6.00**

Stella Artois, Euro Pale Lager - Leuven, Belgium **\$7.00**

WHITE WINE BY CORAVIN 3

Hyde de Villaine, Hdv, Hyde Vineyard, Chardonnay, Napa Valley, California 2019[^] \$49.00

wine spectator's number three wine of 2022

Maison Louis Latour, Grand Cru, Chardonnay, Corton-Charlemagne, Burgundy, France 2017[^] \$89.00

wine spectator's number six wine of 2021

Domaine l'Or de Line, Châteauneuf-du-Pape, Rhône, France 2017* \$24.00

grenache blanc, roussanne, picpoul, clairette

RED WINE BY CORAVIN 17

Domaine de la Pousse d'Or, Clos de la Bousse d'Or, Premier Cru, Pinot Noir, Volnay, Burgundy, France 2015 \$65.00

Hirsch Vineyards, Reserve, Pinot Noir, Fort Ross-Seaview, Sonoma, California 2016 \$49.00

La Rioja Alta, Gran Resera, 890, Tempranillo, Rioja Alta, Spain 2005[^] \$119.00

wine specator's number four wine of 2018

Argiano, Vigna del Suolo, Brunello, Sangiovese, Montalcino, Tuscany, Italy 2016 \$96.00

gambero rosso's 2021 tre bicchieri red wine of the year

Château de Nalys, Grand Vin, Grenache, Syrah, Mourvedre, Cunoise, Vacarese, Châteauneuf-du-Pape, Rhône, France 2018 \$49.00

wine spectator's number ten wine of 2021

Domaine du Vieux Télégraphe, La Crau, Grenache, Mourvèdre, Syrah, Cinsault, Châteauneuf-du-Pape, Rhône, France 2017 \$49.00

Antinori, Tignanello, Sangiovese, Cabernet Sauvignon, Cabernet Franc, Tuscany, Italy 2019[^] \$74.00

wine spectator's number five wine of 2022

Château Léoville Poyferré, Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Saint-Julien, Bordeaux, France 2018[^] \$61.00

wine specator's number seven wine of 2021

CH Pichon Longueville, Comtesse de Lalande, Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Pauillac, Bordeaux, France 2018[^] \$119.00

wine specator's number two wine of 2021

Del Dotto, The David, Cabernet Sauvignon, Merlot, Cab Franc, Howell Mountain, Napa, California 2012 \$79.00

Dominus, Estate, Caberbet Sauvignon, Napa Valley, California 2019 \$120.00

Mayacamas, Cabernet Sauvignon, Mount Veeder, Napa, California 2011[^] \$71.00

wine spectator's number four wine of 2020

Nickel & Nickel, Quarry Vineyard, Cabernet Sauvignon, Rutherford, Napa, California 2018	\$54.00
Opus One, Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Merlot, Malbec, Napa, California 2017	\$154.00
Quilceda Creek, Columbia Valley 2019	\$102.00
wine spectator's number nine wine of 2022	
Salvestrin, Dr. Crane Vineyard, Cabernet Sauvignon, St Helena, Napa, California 2017^	\$46.00
wine spectator's number nine wine of 2021	
Silver Oak, Cabernet Sauvignon, Napa, California 2018	\$84.00
CHAMPAGNE HALF BOTTLES (375ML) 2	
Laurent Perrier, Brut La Cuvée, Tours-Sur-Marne, France NV	\$49.00
Billecart-Salmon Brut, Rosé, Mareuil-Sur-Aÿ, France NV	\$99.00
SPARKLING WINE HALF BOTTLES (375ML) 1	
Gruet, Methode Champenoise Brut, Rosé, New Mexico NV	\$36.00
WHITE WINE HALF BOTTLES (375ML) 7	
Massolino, Moscato, Asti, Piedmont, Italy 2021	\$37.00
Jermann, Pinot Grigio, Friuli, Italy 2021	\$36.00
J. De Villebois, Sauvignon Blanc, Pouilly-Fumé, Loire, France 2018	\$42.00
Domaine William Fevre, Chardonnay, Chablis, Burgundy, France 2018	\$55.00
Mac Rostie, Chardonnay, Sonoma Coast, California 2019	\$34.00
Plumpjack, Reserve, Chardonnay, Napa, California 2018	\$69.00
Rombaure Vineyards, Chardonnay, Carneros, California 2021	\$49.00
RED WINE HALF BOTTLES (375ML) 14	
Argyle, Pinot Noir, Willamette Valley, Oregon 2021	\$41.00
Kosta Browne, Pinot Noir, Russian River, Sonoma 2018	\$94.00
Vincent Girardin, Santenay, Terre d'Enfance, Pinot Noir, Santenay, Burgundy, France 2017	\$64.00
Château de Beaucastel, Grenache, Mourvedre, Cunoise, Syrah, Cinsault, Châteauneuf-du-Pape, France 2004	\$123.00
Seghesio Family Vineyards, Zinfandel, Sonoma, California 2020	\$39.00

Borgo Scopeto, Sangiovese, Merlot, Colorino, Chianti Classico, Tuscany, Italy 2017	\$38.00
Caparzo, Brunello, Sangiovese, Brunello di Montalcino, Tuscany 2017	\$59.00
Château Giscours, Grand Cru Classé - Troisiemes Crus, Margaux, Bordeaux, France 2003	\$133.00
Caymus, Cabernet Sauvignon, Napa, California 2020	\$117.00
Daou, Reserve, Cabernet Sauvignon, Paso Robles 2017	\$59.00
Duckhorn, Cabernet Sauvignon, Napa, California 2019	\$72.00
Stags' Leap Winery, Cabernet Sauvignon, Stags Leap, Napa, California 2018	\$84.00
Trefethen Family Vineyards, Cabernet Sauvignon, Oak Knoll, Napa, California 2020	\$88.00
Speri, Monte Sant'urbano, Amarone, Corvina, Rondinella, Corvinone, Valpolicella, Verona, Italy 2009	\$79.00

FRIZZANTE | ITALY (750ML) 1

Cocchi, Rosé, Brachetto, Asti, Piedmont 2016	\$55.00
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WHITE | FRANCE (750ML) 1

Bourillon-Dorléans, La Bourdonnerie Demi-Sec, Chenin Blanc, Vouvray, Loire 2017	\$55.00
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RED | SOUTH AFRICA (750ML) 1

Jam Jar, Shiraz, Western Cape 2020	\$59.00
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SPARKLING | FRANCE | CHAMPAGNE - GROWERS 5

André Clouet, Brut, Rosé, No 3, Grand Cru, 100% Pinot Noir, Bouzy NV	\$95.00
Jean Vesselle, Brut Réserve, 80% Pinot Noir, 20% Chardonnay, Bouzy NV	\$86.00
Palmer & Co, Brut Réserve, 55% Chardonnay, 35% Pinot Noir, 10% Pinot Meunier, Reims NV	\$112.00
Paul Bara, Brut Réserve, Grand Cru, 80% Pinot Noir, 20% Chardonnay, Bouzy NV	\$139.00
Vazart Coquart & Fils, Blanc de Blancs, Grand Cru, 100% Chardonnay, Chouilly NV	\$93.00

SPARKLING | FRANCE | CHAMPAGNE - NEGOCIANTS 11

Billecart-Salmon, Brut Réserve, Mareuil-Sur-Aÿ, NV	\$110.00
Bollinger, Le Grande Année, Aÿ 2014	\$292.00
Charles Heidsieck, Brut Réserve, Reims NV	\$99.00
Charles le Bel, Inspiration 1818, Brut, Mareuil-Sur-Aÿ NV	\$55.00

Dumangin, Le, Rosé, Premier Cru, Chigny-Les-Roses NV	\$87.00
Egly-Ouriet, Les Prémices, Extra Brut, Ambonnay NV	\$177.00
Frerejean Frères, Vv26, Blanc de Blancs, Grand Cru, Avize NV^	\$231.00
Henriot, Brut Souverain, Reims NV	\$90.00
Louis Roederer, Cristal, Reims 2007	\$420.00
Louis Roederer, Cristal, Reims 2014^	\$518.00
wine spectator's number ten wine of 2022 - very limited	
Perrier-Jouët, Belle Epoque, Épernay 2013	\$219.00

SPARKLING | ENGLAND ¹

Ridgeview, Cavendish Brut, East Sussex NV	\$85.00
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SPARKLING | SPAIN ¹

Agustí Torelló Mata, Kripta, Gran Reserva, Macabeu, Xarel-Lo, Parellada, Penedès 2011^	\$165.00
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an impossible-to-find cava that marc first had in spain - limited

SPARKLING | UNITED STATES | CALIFORNIA ¹

Schramsberg, Blanc de Noirs, North Coast 2019	\$77.00
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ROSÉ | FRANCE ¹

Domaine de la Garenne, Cuvée M, Mourvèdre, Grenache, Cinsault, Bandol, Provence 2021	\$56.00
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ROSÉ | ITALY ¹

Donna Laura, Ali, Sangiovese, Tuscany, Italy 2019	\$42.00
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ROSÉ | AMERICA ³

Casa Madero, V Rosado, Cabernet Sauvignon, Valle de Parras, México 2021	\$42.00
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Lost Draw Cellars, Mourvèdre, Carignan, Texas High Plains 2020***	\$42.00
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William Chris Vineyards, Cinsault Blend, Texas High Plains 2021	\$42.00
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INTERESTING WHITE VARIETALS & BLENDS | UNITED STATES ³

Belted Vines, Stewart Ranch, Albariño, Carneros 2021	\$58.00
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Mcperson, Les Copains, Viognier, Roussanne, Pique Poul, Marsanne, Texas 2018***	\$55.00
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2019 houston livestock show and rodeo international wine competition class champion double gold, top texas wine

Miner, Viognier, California 2018 \$43.00

INTERESTING WHITE VARIETALS & BLENDS | FRANCE 2

Domaine Huët, Le Mont Demi-Sec, Chenin Blanc, Vouvray 2020 \$95.00

Domaine l'Or de Line, Grenache Blanc, Roussanne, Picpoul, Clairette, Châteauneuf-du-Pape 2017* \$89.00

RIESLING | GERMANY 4

Basserman-Jordan, Forst, Trocken, Pfalz 2020 \$64.00

Dr. Loosen, Wehlener Sonnenuhr, Trocken GG, Mosel 2018 \$75.00

very dry

Fritz Haag, Brauneberger Juffer, Kabinett, Mosel 2018 \$53.00

Markus Molitor, Okfener Bockstein, Spätlese, Mosel 2019 \$79.00

RIESLING | FRANCE 1

Wunsch et Mann, Cuvée du Roi Clovis, Alsace 2019 \$52.00

RIESLING | AUSTRALIA 1

Pikes, Traditionale Dry, Clare Valley 2021 \$49.00

RIESLING | UNITED STATES 3

Alexana, Revana Vineyard, Estate, Dundee Hills 2015*** \$56.00

Dr. Konstantin Frank, Dry, Finger Lakes 2017 \$42.00

Wild Child, Summer Sun, Willamette Valley 2021 \$71.00

very dry

SAUVIGNON BLANC | UNITED STATES 2

Merry Edwards, Russian River 2021 \$79.00

Spring Mountain Vineyard, Estate, Napa 2019 \$79.00

SAUVIGNON BLANC | FRANCE 2

Jean-Claude Dagueneau, Cuvée d'Eve, Pouilly-Fumé 2017 \$64.00

Alphonse Mellot, Edmond, Sancerre 2018 \$148.00

SAUVIGNON BLANC | NEW ZEALAND 1

The Darling, Marlborough 2021 **\$62.00**

PINOT GRIGIO | ITALY ²

Cantina Andrian, Alto-Adige 2020 **\$42.00**

Venica & Venica, Jesera, Friuli-Venezia Giulia 2021 **\$42.00**

PINOT GRIS | UNITED STATES ¹

Ponzi Vineyards, Willamette Valley 2022 **\$42.00**

WHITE PINOT NOIR | UNITED STATES ¹

Left Coast Cellars, Estate, Willamette Valley 2021 **\$52.00**

CHARDONNAY | UNITED STATES ²²

Alexana, Terroir Series, Willamette Valley 2016*** **\$70.00**

wine spectator's top 100 of 2021

Auteur, Durell Vineyard, Sonoma Coast 2011 **\$81.00**

Brewer-Clifton, Santa Rita Hills 2016 **\$72.00**

Cakebread Cellars, Napa 2021 **\$94.00**

Chamisal Vineyards, Edna Valley 2012 **\$75.00**

Chateau Montelena, Napa 2018* **\$94.00**

Far Niente, Napa 2018 **\$149.00**

Gary Farrell, Selection, Russian River 2020 **\$64.00**

wine enthusiast's number one wine of 2017

Hirsch Vineyards, Hirsch Estate, Fort Ross-Seaview 2017 **\$140.00**

Hyde de Villaine, HdV, Hyde Vineyard, Napa 2019^ **\$181.00**

wine spectator's number three wine of 2022; also available by the glass - limited

Jordan, Russian River 2020 **\$72.00**

Kagan Cellars, Sangiacomo, Roberts Road Vineyard, Petaluma Gap 2016*** **\$79.00**

Kistler, Les Noisetiers, Sonoma Coast 2020 **\$130.00**

Kosta Browne, One Sixteen, Russian River 2016 **\$148.00**

Lafond, Srh, Santa Rita Hills 2019 **\$61.00**

Mount Eden Vineyards, Santa Cruz Mountains 2012 **\$140.00**

Pahlmeyer, Napa 2019	\$162.00
Peay, Sonoma Coast 2017	\$69.00
Rombauer Vineyards, Carneros 2021	\$84.00
Santa Barbara Winery, Santa Barbara 2019	\$52.00
Sea Smoke, Santa Rita Hills 2020	\$163.00
Walter Scott, Cuvée Anne, Eola-Amity Hills 2013[^]	\$89.00

wine & spirits top 100 wineries of 2018

CHARDONNAY | FRANCE | BURGUNDY & BEAUJOLAIS 9

Bret Brothers, La Colonge, Pouilly-Loché 2018	\$91.00
Domaine Dupeuble, Beaujolais 2020	\$64.00
Domaine Fontaine-Gagnard, Clos Saint Jean, Premier Cru, Chassagne-Montrachet 2019	\$189.00
Maison Louis Latour, Grand Cru, Corton-Charlemagne 2018	\$348.00
wine spectator's number six wine of 2021; also available by the glass - limited	
Pernot Belicard, Les Perrières, Premier Cru, Puligny-Montrachet 2015	\$179.00
Pierre Morey, Aligoté, Bourgogne Aligoté 2020	\$49.00
Christophe Patrice, Beauroy, Premier Cru, Chablis 2020	\$72.00
Thierry Et Pascale Matrot, Meursault 2018	\$115.00
Vincent Latour, Les Pellans, Meursault 2015	\$98.00

INTERESTING RED VARIETALS & BLENDS | UNITED STATES 3

Adaptation, Petit Sirah, Napa Valley 2018	\$117.00
Westcave Cellars, Petit Sirah, Texas Hill Country 2018	\$94.00
Westcave Cellars, Vigneron, Petite Sirah, Malbec, Syrah, Tannat, Texas Hill Country 2018	\$74.00

INTERESTING RED VARIETALS & BLENDS | AUSTRALIA 1

Henschke, Keyneton Euphonium, Shiraz, Cabernet Sauvignon, Merlot, Cabernet Franc, Barossa 2016	\$122.00
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INTERESTING RED VARIETALS & BLENDS | ITALY 2

Galardi, Terra di Lavoro, Aglianico, Piediroso, Campania 2013	\$150.00
Remo Farina, Montefante Riserva, Amarone, Corvina, Rondinella, Molinara, Valpolicella 2011	\$187.00

INTERESTING RED VARIETALS & BLENDS | LEBANON ²

Chateau Musar, Cabernet Sauvignon, Carignan, Cinsault, Bekka Valley 1997	\$192.00
Chateau Musar, Cabernet Sauvignon, Carignan, Cinsault, Bekka Valley 2001	\$146.00

INTERESTING RED VARIETALS & BLENDS | SOUTH AFRICA ²

Boekenhoutskloof, The Chocolate Block, Syrah, Grenache, Cabernet, Franschhoek 2021	\$63.00
Southern Right, Pinotage, Hemel-en-Aarde 2020	\$62.00

PINOT NOIR | UNITED STATES | CALIFORNIA ²⁴

Amuse Bouche, Richard G Peterson, Santa Lucia Highlands 2018	\$145.00
Arista, UV Lucky Well Vineyard, Russian River 2019	\$179.00
Cakebread Cellars, Two Creeks Vineyard, Anderson Valley 2020	\$108.00
DuMol, Wester Reach, Russian River 2019	\$135.00
George, Hansen Vineyards, Russian River 2010	\$183.00
Hirsch Vineyards, Raschen Ridge, Fort Ross-Seaview 2016	\$190.00
Hirsch Vineyards, Reserve, Fort Ross-Seaview 2016	\$190.00
Kistler, Russian River 2020	\$127.00
Kosta Browne, Estate Series, Bootlegger's Hill, Russian River 2017[^]	\$290.00
Kosta Browne, Estate Series, Treehouse Vineyard, Russian River 2017[^]	\$290.00
Kosta Browne, Single Vineyard Series, Gap's Crown Vineyard, Sonoma Coast 2019	\$234.00
Kosta Browne, Single Vineyard Series, MT. Carmel, Sta. Rita Hills 2019	\$219.00
Littorai, Cerise Vineyard, Anderson Valley 2017* **	\$160.00
Littorai, One Acre, Anderson Valley 2017* **	\$185.00
Littorai, The Pivot Vineyard, Sonoma Coast 2017* **	\$195.00
Littorai, Wendling Vineyard, Block E, Anderson Valley 2020* **	\$195.00
Lucia, Garys' Vineyard, Santa Lucia Highlands 2018	\$131.00
Merry Edwards, Meredith Estate, Russian River 2019	\$185.00
Merry Edwards, Olivet Lane, Russian River 2018	\$197.00
Nice, Santa Barbara 2021***	\$75.00
Paul Hobbs, Russian River 2020	\$115.00

Peay, Savoy Vineyard, Anderson Valley 2018	\$149.00
Small Vines, Estate, Sonoma Coast 2019	\$72.00
Williams Selyem, Ferrington, Anderson Valley 2016	\$177.00

wine & spirits top 100 wineries of 2018

PINOT NOIR | UNITED STATES | OREGON 10

Alexana, Revana Vineyard, Estate, Dundee Hills 2019***	\$122.00
Angela Vineyards, Yamhill-Carlton 2017* **	\$91.00
Antica Terra, Botanica, Dundee Hills 2017*	\$176.00
Beaux Frères, Sequitur Vineyard, Ribbon Ridge 2019*	\$199.00
Chehalem, Estate Reserve, Ridgecrest Vineyard, Ribbon Ridge 2016	\$110.00
Purple Hands, Shea Vineyard, Yamhill-Carlton 2020	\$127.00
Purple Hands, Latchkey Vineyard, Dundee Hills 2021	\$127.00
Siduri, Willamette Valley 2021	\$81.00
Wild Child, Lia's Vineyard, Chehalem Mountain 2021	\$130.00
Wild Child, Fresh Fest, Willamette Valley 2021	\$92.00

PINOT NOIR | SOUTH AFRICA 1

Hamilton Russell Vineyards, Hemel-en-Aarde Valley 2021	\$102.00
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PINOT NOIR | FRANCE | BURGUNDY 17

Benjamin Leroux, Gevrey-Chambertin 2020	\$192.00
Benjamin Leroux, Les Hauts Jarrons, Premier Cru, Savigny-Les-Baune 2020	\$211.00
Clos de Tart, Monopole, Morey-Saint-Denis 2017	\$1,250.00
Domaine Alexandre Parigot, Premier Cru, Pommard-Charmots 2018	\$176.00
Domaine Berthaut-Gerbet, Les Arvelets, Premier Cru, Fixin 2019	\$220.00
Domaine de la Pousse d'Or, Clos de la Bousse d'Or, Premier Cru, Volnay 2015	\$245.00
Domaine de la Romanée-Conti, Grand Cru, Corton 2017^	\$1,367.00
Domaine de la Romanée-Conti, Grand Cru, Échézeaux 2015^	\$1,622.00
Domaine de la Romanée-Conti, Grand Cru, Monopole, La Tâche 2017^	\$3,570.00
Domaine de la Romanée-Conti, Grand Cru, Monopole, La Tâche 2019^	\$3,338.00

Domaine de la Romanée-Conti, Grand Cru, Romanée-Saint-Vivant 2017[^]	\$2,862.00
Domaine de la Vougeraie, Les Corvées Pagets, Premier Cru, Nuits-Saint-Georges 2014	\$204.00
Domaine Ponsot, Cuvée Vieilles Vignes, Grand Cru, Clos de Vougeot 2016	\$1,390.00
Dominique Mugneret, Grand Cru, Romanée-Saint-Vivant 2011	\$1,120.00
Georges Noëllat, Grand Cru, Grands échezeaux 2017	\$1,400.00
Kosta Browne, Premier Cru, Beaune 2020	\$228.00
Lignier-Michelot, Vieilles Vignes, Chambolle-Musigny 2018	\$167.00

GAMAY | FRANCE | BEAUJOLAIS 3

Château de Pierreux, Grande Réserve, Brouilly 2017	\$64.00
Guy Breton, Vieilles Vignes, Morgon 2020	\$75.00
Mommessin, Grandes Mises, Moulin-à-vent 2018	\$64.00

RHÔNE BLENDS 7

Booker, Oublié, Grenache, Mourvèdre, Syrah, Paso Robles 2019	\$125.00
Château de Beaucastel, Grenache, Mourvedre, Syrah, Châteauneuf-du-Pape 2020	\$185.00
Château de Nalys, Grand Vin, Grenache, Syrah, Mourvedre, Cunoise, Vacarese, Châteauneuf-du-Pape 2018	\$205.00
<small>wine spectator's number ten wine of 2021; also available by the glass - limited</small>	
Château Lestours Clocher, 1717, Grenache, Syrah, Vacqueyras 2016	\$194.00
Chêne Bleu, Abélard, Grenache, Syrah, Vaucluse 2014	\$166.00
Domaine La Suffrene, Mourvèdre, Grenache, Bandol 2019	\$71.00
Domaine du Vieux Télégraphe, La Crau, Grenache, Mourvèdre, Syrah, Cinsault, Châteauneuf-du-Pape 2019	\$196.00

SYRAH | FRANCE 6

Barruol & Lynch, Tiercerolles, Crozes-Hermitage 2017	\$99.00
Domaine de Murchon, Family Reserve, Côtes du Rhône Villages 2018	\$107.00
Domaine Jean-Louis Chave, l'Hermitage 2018	\$525.00
Guy Farge, Harmonie, Cornas 2016	\$89.00
Le Plan des Moines, Les Serines, Côte Rôtie 2012	\$174.00

Domaine les Alexandrins, Saint-Joseph 2018 **\$92.00**

SYRAH | UNITED STATES 4

J Dusi, Caterina's Vineyard, Paso Robles 2018 **\$60.00**

Lafond, Srh, Sta Rita Hills 2017 **\$58.00**

Peay, Les Titans, West Sonoma Coast 2019 **\$174.00**

Pursued by Bear, Baby Bear by Kyle Maclachlan, Walla Walla 2019 **\$109.00**

SHIRAZ | MÉXICO 1

Casa Madero, Gran Reserva, Valle de Parras 2018 **\$77.00**

SHIRAZ | AUSTRALIA 3

Bishop, By Ben Glaetzer, Barossa 2018 **\$72.00**

Langmeil, Valley Floor, Barossa 2017 **\$72.00**

Penfolds, Grange, 70th Anniversary Release, Barossa & McLaren Vale 2017 **\$1,082.00**

GRENACHE | FRANCE 2

Château de Saint Cosme, Gigondas 2019 **\$141.00**

Domaine de Mourchon, Family Reserve, Côtes du Rhône Villages 2016 **\$121.00**

GARNACHA | SPAIN 1

Alvaro Palacios, Les Terrasses, Laderas de Pizarra, Priorat 2019 **\$99.00**

MOURVÈDRE | UNITED STATES 1

William Chris Vineyards, Texas High Plains 2018 **\$68.00**

MERLOT | UNITED STATES 6

Frog's Leap, Rutherford 2018 **\$127.00**

Keenan Winery, Napa 2019 **\$94.00**

Pahlmeyer, Napa 2016 **\$169.00**

Paradigm, Oakville 2019 **\$124.00**

Plumpjack, Napa 2019 **\$138.00**

Premiere Napa Valley, Smith Devereux, Ibex Vineyard, Napa 2017 **\$296.00**

MERLOT | ITALY ¹

Tolaini, Piconero, Tuscany 2018	\$192.00
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CABERNET FRANC | FRANCE ²

Clau de Nell by Anne Claude Leflaive, Anjou 2020	\$114.00
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Domaine Guiberteau, Les Chapaudaises, Saumur 2019	\$99.00
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CABERNET FRANC | UNITED STATES ¹

Ashes & Diamonds, No 5 Napa Valley 2018	\$130.00
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CABERNET FRANC | MÉXICO ¹

RG MX, Valle de Parras 2019	\$124.00
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MALBEC | ARGENTINA | MENDOZA ⁵

Altocedro, Gran Reserve, La Consulta 2019	\$94.00
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Corazon del Sol, Revana Vineyard, Gran Reserva, Valle de UCO 2018***	\$142.00
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Maal, Bestial, Valle de UCO 2020	\$122.00
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Westcave Cellars, Estate, Texas Hill Country 2018	\$94.00
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Zuccardi, Concreto, Paraje Altamira 2020	\$81.00
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MALBEC | ARGENTINA | SALTA ¹

Colomé, Auténtico, Valle Calchaqui 2021	\$86.00
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MALBEC | FRANCE ¹

Château Eugénie, Cahors 2019	\$64.00
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ZINFANDEL | UNITED STATES ⁸

Ancient Oak Cellars, Pagano Vineyard, Russian River 2018	\$89.00
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Biale Vineyards, Black Chicken, Napa 2021	\$101.00
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Rombaure, Twin Rivers, El Dorado 2020	\$109.00
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Scott Harvey, 1869 Vineyard, Amador 2012	\$158.00
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Turley, Dragon, Howell Mountain 2021	\$126.00
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Turley, Kirschenmann, Lodi 2021	\$99.00
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Turley, Presenti, Paso Robles 2021 \$105.00

Venge, Signal Fire, Calistoga 2019 \$110.00

NEBBIOLO | ITALY | PIEDMONT 5

Cigliuti, Serraboella, Barbaresco 2018 \$128.00

Gaja, Sori Tilden, Langhe 2000^ \$410.00

Paolo Scavino, Cannubi, Barolo 2017 \$189.00

Ratti, Conca, Barolo 2017 \$184.00

Ratti, Marcenasco, Barolo 2017 \$110.00

SANGIOVESE | ITALY | TUSCANY 3

Castello di Volpaia, Riserva, Chianti Classico 2019 \$83.00

Donatella Cinelli Colombini, Brunello di Montalcino 2017 \$133.00

Fattoria dei Barbi, Brunello di Montalcino 2016 \$143.00

SUPER TUSCAN BLENDS | ITALY | TUSCANY 5

Antinori, Tignanello, Sangiovese, Cabernet Sauvignon, Cabernet Franc, Tuscany 2019^ \$277.00

wine spectator's number five wine of 2022; also available by the glass - limited

Argiano, Solengo, Cabernet Sauvignon, Merlot, Petit Verdot, Sangiovese, Tuscany 2020 \$139.00

Brancaia, IL Blu, 30 Years Anniversary Edition, Merlot, Sangiovese, Cabernet, Tuscany 2018 \$189.00

Tolaini, Valdisanti, Cabernet Sauvignon, Sangiovese, Tuscany 2018 \$90.00

Querciabella, Camartina, Cabernet Sauvignon, Sangiovese, Tuscany 2010* ** ^ \$390.00

TEMPRANILLO | SPAIN 10

La Rioja Alta, 904, Gran Reserva, Rioja 2011^ \$174.00

La Rioja Alta, 890, Gran Reserva, Rioja 1995^ \$641.00

La Rioja Alta, 890, Gran Reserva, Rioja 1998^ \$552.00

La Rioja Alta, 890, Gran Reserva, Rioja 2001^ \$463.00

Lopez de Heredia, Viña Tondonia, Reserva, Rioja 2010 \$114.00

Marqués de Cáceres, Gaudium, Rioja 2016 \$87.00

Tinto Pesquera, Crianza, Ribera del Duero 2019 \$91.00

Valenciso, 10 Años Después, Edición Limitada, Rioja 2012	\$148.00
Vega Sicilia, Pintia, Toro 2017	\$159.00
wine & spirits top 100 wineries of 2018	
Vega Sicilia, Único, Ribera del Duero 2005	\$945.00
wine & spirits top 100 wineries of 2018	

BORDEAUX BLENDS | UNITED STATES 11

Colgin, Cariad, Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Napa 2017	\$944.00
Continuum, Sage Mountain Vineyard, Cabernet, Cabernet Franc, Petit Verdot, Napa 2019	\$430.00
Del Dotto, The David, Cabernet Sauvignon, Cabernet Franc, Merlot, Napa 2012[^]	\$320.00
Harlan Estate, Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Napa 2017[^]	\$2,099.00
Opus One, Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Merlot, Malbec, Napa 2015[^]	\$590.00
Opus One, Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Merlot, Malbec, Napa 2017	\$610.00
Overture by Opus One, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot, Malbec, Napa NV	\$246.00
Quintessa, Cabernet Sauvignon, Merlot, Cabernet Franc, Carménère, Petit Verdot, Rutherford 2018**	\$299.00
Quintessa, Cabernet Sauvignon, Cabernet Franc, Merlot, Carménère, Petit Verdot, Rutherford 2019**	\$349.00
William Chris, Enchanté, Cabernet Sauvignon, Merlot, Petit Verdot, Malbec, Texas Hill Country 2019	\$119.00
William Chris, Hunter, Merlot, Malbec, Cabernet Sauvignon, Texas High Plains 2019	\$119.00

BORDEAUX BLENDS | ITALY 2

Ornellaia, IL Carisma, Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc, Bolgheri 2015[^]	\$342.00
Tenuta San Guido, Sassicaia, Cabernet Sauvignon, Cabernet Franc, Bolgheri 2018	\$430.00

BORDEAUX BLENDS | ARGENTINA 1

Catena Zapata, Nicolás, Cabernet Sauvignon, Malbec, Valle de UCO 2018	\$167.00
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BORDEAUX BLENDS | FRANCE | BORDEAUX, LEFT BANK (CABERNET BASED) 11

Château Haut-Brion, Grand Cru Classé - Premier Cru, Pessac-Léognan 2011[^]	\$1,390.00
Château Haut-Brion, le Clarence de Haut-Brion, Pessac-Léognan 2012[^]	\$296.00

Château La Mission Haut-Brion, Cru Classé, Merlot, Cabernet Sauvignon, Pessac-Léognan 2014^	\$545.00
Château Langoa Barton, Grand Cru Classé - Troisiemes Crus, Saint-Julien 2012	\$147.00
Château Latour, Grand Cru Classé - Premier Cru, Pauillac 2008^	\$1,660.00
Château Léoville Poyferré, Grand Cru Classé - Deuxiemes Crus, Saint-Julien 2018^	\$239.00
wine spectator's number seven wine of 2021; also available by the glass - limited	
Château Margaux, Grand Cru Classé - Premier Cru, Margaux 2011^	\$1,399.00
Château Montrose, Grand Cru Classé - Deuxiemes Crus, Saint-Estèphe 2011^	\$289.00
Château Pichon Longueville, Comtesse de Lalande, Grand Cru Classé - Deuxiemes Crus, Pauillac 2018^	\$468.00
wine spectator's number two wine of 2021; also available by the glass - limited	
Château Pontet-Canet, Grand Cru Classé - Cinquiemes Crus, Pauillac 2018	\$277.00
Château Talbot, Grand Cru Classé - Quatrième Crus, Saint-Julien 2017^	\$167.00
wine spectator's number four wine of 2022 - limited saint-julien	

BORDEAUX BLENDS | FRANCE | BORDEAUX, RIGHT BANK (MERLOT BASED) 4

Château Angélys, Carillon d'Angélys, Grand Cru, Saint-Émilion 2015	\$296.00
Château Cheval Blanc, 1er Grand Cru Classé A, Saint-Émilion 2012^	\$1,340.00
Château Grange-Neuve, La Fleur des Ormes, Pomerol 2018	\$95.00
Château Lassègue, Grand Cru, Saint-Émilion 2016	\$147.00

CABERNET SAUVIGNON | CALIFORNIA 61

Acumen, Peak by Denis Malbec, Atlas Peak 2013^	\$275.00
Altamura, Napa 2018	\$229.00
Aperture by Jesse Katz, Alexander Valley 2020	\$152.00
Ashes & Diamonds, Red Hen Vineyard, No 1 Napa 2016	\$166.00
Bond, St. Eden, Napa 2017^	\$1,299.00
Burgess, Estate, Howell Mountain 2009^	\$219.00
Chateau Montelena, The Montelena Estate, Calistoga, Napa 2006	\$375.00
Checkerboard Vineyards, Kings Row, Diamond Mountain 2014	\$315.00
Dakota Shy, Napa 2019	\$199.00
Daou, Soul of A Lion, Paso Robles 2019	\$297.00

Del Dotto, St Helena Mountain, Family Reserve, St Helena 2012	\$360.00
Dominus, Estate, Napa 2019	\$480.00
Duckhorn, Napa 2020	\$135.00
Dunn Vineyards, Howell Mountain 2018	\$327.00
Easton Wines, Estate, Shenandoah Valley 2014	\$98.00
Freemark Abbey, Napa 2019*	\$129.00
Freemark Abbey, Rutherford, Rutherford 2018*	\$144.00
Freemark Abbey, Bosché, Rutherford 2015*	\$236.00
Frog's Leap, Estate, Rutherford 2019	\$127.00
Hundred Acre, Ark Vineyard, Howell Mountain 2018	\$1,095.00
Imago Mundi, Napa 2017	\$150.00
Inglenook, Estate, Rutherford 2017	\$149.00
J. Lohr, Signature, Paso Robles 2017	\$220.00
Jordan, Alexander Valley 2018	\$144.00
Keenan Winery, Napa 2019	\$124.00
Lail Vineyards, J Daniel Cuvée, Napa 2012	\$244.00
Macauley, Beckstoffer to Kalon Vineyard, Oakville 2019	\$440.00
Mayacamas, Mount Veeder 2011^	\$260.00
Melka, CJ, Napa 2018	\$180.00
Merryvale, Napa 2017	\$137.00
Napanook by Dominus, Napa 2019	\$176.00
Nice, Stag's Leap 2007*** ^	\$207.00
Nice, Stag's Leap 2010*** ^	\$187.00
Nickel & Nickel, Decarle Vineyard, Rutherford 2019	\$205.00
Nickel & Nickel, Dogleg Vineyard, St Helena 2019	\$205.00
Nickel & Nickel, Quicksilver Vineyard, Rutherford	\$205.00
Nickel & Nickel, Vaca Vista Vineyard, Oak Knoll 2019	\$205.00
O'shaughnessy, Napa 2016	\$242.00

Paradigm, Estate, Oakville 2014	\$242.00
Peter Franus, Brandlin Vineyard, Napa 2019	\$165.00
Peter Michael, Au Paradis, Oakville 2016	\$440.00
Plumpjack, Oakville 2019	\$310.00
Pott Wines, Aaron, Claire And Daughters, Napa 2017	\$174.00
Rarecat, Old Toll Hillside Vineyard, Calistoga 2014	\$190.00
Revana Family Vineyard, Estate, Napa 2018*** ^	\$268.00
Robert Mondavi, The Estates, Oakville 2018	\$144.00
wine spectator's number six wine of 2022 - limited	
Rombauer Vineyards, Napa 2019	\$177.00
Salvestrin, Dr. Crane Vineyard, St Helena 2019	\$184.00
wine spectator's number nine wine of 2021; also available by the glass - limited	
Signorello Estate, Padrone, Napa 2010^	\$235.00
Secret Door, 1x by Donald Patz, Napa 2014^	\$279.00
Shafer, Hillside Select, Stags Leap 2016^	\$440.00
Silver Oak, Alexander Valley 2012	\$265.00
Silver Oak, Alexander Valley 2018	\$174.00
Silver Oak, Napa 2018	\$326.00
Stags' Leap Winery, The Leap, Stags Leap 2018	\$167.00
Stout Family, Napa 2016***	\$119.00
The Stag, Paso Robles 2020***	\$120.00
Timeless From the Duncan Family of Silver Oak, Soda Canyon 2018	\$325.00
Tres Sabores, Perspective, Rutherford 2018^	\$145.00
Ulysses, Napa 2016^	\$270.00
Verdad, Paso Robles 2019	\$86.00

CABERNET SAUVIGNON | WASHINGTON 6

Gramercy Cellars, Columbia Valley 2017	\$110.00
Hedges Family Estate, La Haute Cuvée, Red Mountain 2018	\$142.00
Pursued by Bear by Kyle Maclachlan, Walla Walla 2017	\$129.00

Pursued by Bear, Twin Bear by Kyle Mac Lachlan, Walla Walla 2017 \$169.00

Quilceda Creek, Columbia Valley 2019^ \$395.00

wine spectator's number nine wine of 2022; also available by the glass - limited

Seven Hills, Walla Walla 2019 \$68.00

CABERNET SAUVIGNON | MÉXICO 2

Casa Madero, Gran Reserva, Valle de Parras 2018 \$86.00

Monte Xanic, Valle de Guadalupe 2019 \$72.00

LARGE FORMAT BOTTLES 9

Albert Bichot, dom Long-Depaquit, Les Vaucopins, 1er Cru, Chardonnay, Chablis, Burgundy, France 2018 \$229.00

Pisoni Estate, Pinot Noir, Sta Lucia Highlands, California 2019^ \$360.00

Château de Saint Cosme, Grenache, Gigondas, Rhône, France 2019 \$282.00

Anaperenna By, Ben Glaetze, Shiraz, Cabernet Sauvignon, Barossa, South Australia 2012^ \$393.00

Chateau Montelena, The Montelena Estate, Cabernet Sauvignon, Calistoga, Napa, California 2016^ \$585.00

Crossbarn by Paul Hobbs, Cabernet Sauvignon, Napa, California 2014 \$314.00

Château la Mission Haut Brion, Merlot, Cabernet Sauvignon, Pessac Leognan, Bordeaux 2014^ \$990.00

Cain Five, Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Malbec, Spring Mntn, Napa, California 2015 \$420.00

The Prisoner, Zinfandel, Cabernet Sauvignon, Syrah, Petite Sirah, Napa, California 2019 \$190.00

PORT 5

Warre's Colheita, Tawny, Douro, Portugal 1980 \$34.00

Warre's, Private Cellar Vintage, Ruby, Douro, Portugal 1970 \$42.00

Sandeman, 30 Years Old, Tawny, Douro, Portugal \$28.00

Taylor Fladgate, 40 Years Old, Tawny, Douro, Portugal \$39.00

Kopke, 50 Years Old, Tawny, Douro, Portugal \$49.00

SHERRY & MADIERA 6

Alvear, Solera 1927 Sherry, Pedro Ximenez, Montilla-Moriles, Spain \$16.00

wine enthusiast's number five wine of 2018

Gonzales Byass, Nectar Sherry, Pedro Ximenez, Jerez Superior, Spain	\$10.00
top 100 wine of 2020	
Lustau, Añada Vintage, Oloroso Sherry, Palomino, Jerez, Spain 2000^	\$19.00
Tio Pepe, Fino Sherry, Palomino, Jerez, Spain	\$8.00
Blandy's, Rainwater Madiera, Tinta Negra Mole, Madiera, Spain	\$12.00
Haak, Madiera Style, Jacquez, Galveston County, Texas***	\$10.00

DESSERT WINE 7

Château Climens, Grand Cru Classé - Premier Cru, Sauvignon Blanc, Sémillion Barsac, France 2010	\$38.00
Château d'Yquem, Premier Cru Supérieur Sémillion, Sauvignon Blanc, Sauternes, France 2011	AVAILABLE OPTIONS \$84.00 \$517.00
Far Niente, Dolce, Sauvignon Blanc, Sémillion, Napa, California 2014	\$31.00
Inniskillin, Icewine, Cabernet Franc, Niagara Peninsula 2015	\$28.00
Hexamer, Sobernheimer Domberg, Eiswein, Riesling, Nahe, Germany 2018	\$28.00
L'Extravagant de Doisy Daene, Semillon, Sauternes, France 1996^	\$500.00
Royal Tokaji, Five Puttonyos Red Label, Furmint, Aszú, Hungary 2016	\$16.00

COGNAC, ARMAGNAC & CALVADOS 5

Pierre Ferrand, Ambre, 1er Cru, Cognac, France	\$16.00
Courvoisier XO Cognac, France	\$38.00
Martell VSOP Cognac, France	\$14.50
Marquis de Montesquiou, Extra XO Armagnac, France	\$19.00
Coquerel XO Calvados, France	\$19.00

THINK A CENTURY AHEAD 1

Louis XIII de Remy Martin, Cognac Grande Champagne	AVAILABLE OPTIONS
each decanter is the life achievement of generations of cellar masters; a blend of up to 1,200 eaux-de-vie, 100% from grande champagne, in cognac	One-Half Ounce: \$90.00
	One Ounce: \$180.00
	Two Ounces: \$360.00

BOURBON, WHISKEY & RYE 36

1792 Single Barrel, Select - Kentucky

Angel's Envy, Port Wine Barrel Finished - Kentucky^

Angel's Envy, Caribbean Rum Cask Finished - Kentucky Rye^

Balcones, Brimstone - Texas***

Barrell, Armida - Indiana and Tennessee

Basil Hayden's - Kentucky

Booker's - Kentucky

Buffalo Trace - Kentucky

Colonel E.H. Taylor, Single Barrel - Kentucky^

Colonel E.H. Taylor, Small Batch - Kentucky^

Elijah Craig, Single Barrel, 18 Year - Kentucky^

Elijah Craig, Small Batch - Kentucky

Four Roses, Single Barrel - Kentucky

Four Roses, Small Batch Select - Kentucky^

Gentleman Jack - Tennessee

Herman Marshall - Texas***

High West, Bourbon - Utah

High West, Double Rye - Utah Rye

Knob Creek, Small Batch - Kentucky

Laws - Colorado Rye

Legacy, Small Batch - Canada

Makers Mark - Kentucky

Orphan Barrel, Fable & Folly, 14 Year - Kentucky^

Rabbit Hole, Dareringer - Kentucky

Rittenhouse - Kentucky Rye

Treaty Oak, Ghost Hill - Texas***

Whistlepig, 10 Year - Vermont Rye

Whistlepig, Piggyback, Rainbow Lodge Single Barrel - Vermont Rye^

Wild Turkey, 101 High Rye - Kentucky

Weller, 12 Year - Kentucky^

Weller, Single Barrel - Kentucky^

Willett, Small Batch Family Estate - Kentucky Rye^

Willett, Pot Still Reserve - Kentucky^

Woodford Reserve - Kentucky

Yellow Rose, Outlaw Bourbon, Batch 18-2 - Houston, Texas***

Yellow Rose, Batch 18-2 - Houston, Texas Rye***

TEQUILA & MEZCAL 8

Maestro Dobel, Diamante Cristalino Añejo Blanco - Tequila, Jalisco, México

Jose Cuervo, Reserva de la Familia Extra Añejo - Tequila, Jalisco, México^

El Tesoro Añejo - Arandas, Jalisco, México

Siete Leguas Reposado - Atotonilco el Alto, Jalisco, México

Clase Azul Reposado - Jalisco, México

Jose Cuervo Tradicional Reposado - Tequila, Jalisco, México

Illegal Reposado Mezcal - Santiago Matatlán, Oaxaca, México

Montelobos Joven Mezcal, Tobalá - Puebla de Zaragoza, Puebla, México

SINGLE MALT WHISKY, JAPANESE & IRISH 21

Ardbeg, 10 Year - Islay

Auchentoshan, Three Wood - Lowlands

Balcones, Classic - Texas***

The Balvenie, Doublewood 12 Year - Speyside

The Balvenie, Caribbean Cask 14 Year - Speyside

Bushmills Original - Bushmills, Ireland

The Dalmore, 15 Year - Highlands^

Glenfiddich, 12 Year - Highlands

The Glenlivet, Founder's Reserve - Speyside

Glenmorangie, 10 Year - Highlands

Hibiki, Japanese Harmony (Blended) - Japan^

Lagavulin, 8 Year - Islay^

Laphroaig, 10 Year - Islay

The Macallan, Sherry Oak Cask 12 Year - Highlands

The Macallan, Sherry Oak Cask 18 Year - Highlands

Oban, 14 Year - West Highlands

Redbreast, Single Pot, Cask Strength 12 Year - Midleton, Ireland^

Santa Fe Spirits, Colkegan - New Mexico^

Shunka Shuto, Summer Blend - Japan^

Suntory, Toki - Japan^

The Yamazaki, 12 Year - Japan^

RHUM, RUM & CACHAÇA 8

Barbancourt 4 Year, Rhum - Haiti

El Dorado, 15 Year, Special Reserve - Guyana

Flor de Caña, 7 Year -Nicaragua

Mount Gay, Eclipse - Barbados

Myers's, Dark - Jamaica

Plantation, Dark Pineapple - Cognac, France^

Aptain Morgan, Spiced - Caribbean

Novo Fogo, Barrel-Aged, Cachaça - Brazil

AMARO, APERTIF & DIGESTIF 21

Averna Amaro Siciliano - Sicily

Campari Bitter - Italy

Fernet-Branca - Italy

Sfumato Rabarbaro - Italy

Amaretto di Saronno - Italy

Bénédictine - France

B&B - France

Caffo, Limoncino dell'Isola - Italy

Chambord - France

Drambuie - Scotland

Frangelico - Italy

Galliano - Italy

Grand Marnier - France

Licor 43 - Spain

Luxardo Maraschino - Italy

Nocello - Italy

Paula's Texas Lemon - Austin, Texas***

Pernod - France

Molinari Sambuca - Italy

St. Germain - France

Tuaca - Italy

MAIN 5

Warm Croissant Bread Pudding **\$10.00**

brown sugar whiskey sauce, almond tuile cup, vanilla ice cream

Black Forest Tart **\$10.00**

dark chocolate mousse, morello cherries, whipped cream, kirsch liqueur, chocolate curls

Grilled Stone Fruit Cobbler **\$10.00**

vanilla crumble, bourbon pecan caramel ice cream

Flourless Dark Chocolate Mousse Cake **\$10.00**

milk chocolate ganache, macerated summer berries and coulis

Lemon Ice Box Pie **\$10.00**

gluten-free graham cracker crust, port-soaked blueberries, cardamom honey, chantilly cream

HRW DINNER APPETIZER 3

The Lodge's Smoked Duck Gumbo

with andouille sausage and wild rice pilaf

Gulf Red Snapper Ceviche

avocado crema, shaved cucumber, teardrop tomatoes, jalapeño, lime

North American Bison Carpaccio

dressed arugula, shaved parmesan

HRW DINNER ENTRÉE 4

Griddled Colossal Shrimp

aji verde arancini, saffron aioli, herb salad

Crispy Rabbit Loin

summer corn spätzle, slivered snow peas, pickled chanterelles

Grilled 44 Farms Beef Bistro Filet

medium rare recommended: rösti potatoes with idiazábal cheese, grilled zucchini, summer vegetable chow-chow, fermented garlic jus

Fresh Pappardelle Pasta

lodge garden basil and squash blossom pesto, crushed heirloom tomatoes, pecorino romano

DESSERTS 3

Warm Croissant Bread Pudding

brown sugar whiskey sauce, almond tuile cup, vanilla ice cream

Grilled Stone Fruit Cobbler

vanilla crumble, bourbon pecan caramel ice cream

Flourless Dark Chocolate Mousse Cake

milk chocolate ganache, macerated summer berries and coulis

CHEF ADDED EXTRAS AND SIDES 3

Buttered Lump Crabmeat

\$22.00

Seared Foie Gras

\$22.00

Fried Oysters

\$14.00

TO START 1

Louis Roederer, Champagne Cristal 2007 Reims, Champagne, France

WITH ENTRÉE 2

Kosta Browne, One Sixteen, Chardonnay 2020 Napa Valley, California

Joseph Phelps, Insignia, Cabernet Sauvignon 2019 Napa Valley, California

WITH DESSERT 1

Taylor Fladgate, 40 Years Old, Tawny Port Oporto, Portugal

HRW LUNCH APPETIZER CHOICES 3

The Lodge's Smoked Duck Gumbo

with andouille sausage and wild rice pilaf

Gulf Red Snapper Ceviche

avocado crema, shaved cucumber, teardrop tomatoes, jalapeño, lime

North American Bison Carpaccio

dressed arugula, shaved parmesan

HRW LUNCH ENTRÉES 4

Duck Chilaquiles

fried farm egg, tomatillo salsa, pulled duck confit, tortilla chips, queso fresco, shaved radish, red onion

Chicken-Fried Chicken with Green Chile Gravy

buttery mashed potatoes, french beans

Griddled Colossal Shrimp

aji verde arancini, saffron aioli, herb salad

Fresh Pappardelle Pasta

lodge garden basil and squash blossom pesto, crushed heirloom tomatoes, pecorino romano

OPTIONAL DESSERT 1

Today's Petite Sweet

HRW BRUNCH APPETIZER 3

The Lodge's Smoked Duck Gumbo

with andouille sausage and wild rice pilaf

Gulf Red Snapper Ceviche

avocado crema, shaved cucumber, teardrop tomatoes, jalapeño, lime

North American Bison Carpaccio

dressed arugula, shaved parmesan

HRW BRUNCH ENTRÉES 4

Duck Chilaquiles

fried farm egg, tomatillo salsa, pulled duck confit, tortilla chips, queso fresco, shaved radish, red onion

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