

135 Prime

1201 Hewitt Dr 76712-8833 · +12546663100 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 10

OYSTERS

One Thirty Five Prime sources our oysters from both the east coast and west coast. We strive to bring the freshest and most sought-after oysters on the market. Our selections change regularly so please ask your server about what offerings we have available.

AVAILABLE OPTIONS

Half Dozen: \$25.00

Full Dozen: \$48.00

SEACUTERIE

\$38.00

Smoked Ora King Salmon, cocktail shrimp, and seared Yellowfin Tuna. Served with capers, chopped boiled egg, tomato, and onion.

BLUE CRAB CAKES

Sautéed blue crabmeat. Served with our three signature dipping sauces: classic cocktail, remoulade, and poblano aioli.

CALAMARI

\$15.00

Tender rings of Calamari; hand breaded and flashed fried golden brown. Served with our three-signature dipping sauces.

FRESH JUMBO SHRIMP COCKTAIL

\$19.00

(5) - Served with our three signature dipping sauces.

BRAISED AKAUSHI SHORT RIB GNOCCHI

\$17.00

House-made gnocchi and boneless braised short ribs topped with shaved Parmigiano Reggiano.

ESCARGOT

\$13.00

Fancy French snails sautéed in a garlic basil pesto herb butter sauce served with tomato bruschetta.

JUMBO PAN-SEARED CAPE COD DIVER SEA SCALLOPS

\$35.00

(3) - Garnished with lump blue crab & nestled in beurre blanc.

CHEESE PLATTER

\$25.00

A rotating selection of imported, domestic, and artisan cheeses with dried fruit, cured meats, and mustard.

POTATO GNOCCHI

\$11.00

Served with pancetta, tomato sauce, and fresh basil.

SALADS & SOUPS 5

SIGNATURE SALAD

\$8.00

A spring mix of fresh locally hydroponically grown field greens, Granny Smith apples, candied Texas pecans, blue cheese crumbles and our signature Vermont maple vinaigrette.

CAESAR SALAD

Fresh locally hydroponically grown romaine with our homemade Caesar dressing, crunchy croutons & shaved Parmigiano-Reggiano cheese.

AVAILABLE OPTIONS

\$8.00

Add Anchovies: \$3.00

Add Spanish Boquerones (White Anchovies):

\$10.00

ICEBERG WEDGE

Crisp iceberg lettuce wedge with blue cheese dressing, blue cheese crumbles, tomatoes, and sweet red onion.

\$8.00

LOBSTER BISQUE

Garnished with a lump of blue crab.

\$8.00

SEASONAL SOUP

A rotation of soup made from in-season ingredients.

\$8.00

STEAKS 3

NEW YORK STRIP

12 ounce cut

\$54.00

FILET OF TENDERLOIN

AVAILABLE OPTIONS

6 ounce cut: \$44.00

8 ounce cut: \$61.00

10 ounce cut: \$75.00

RIB EYE

14 ounce cut

\$74.00

SPECIALTIES 6

CHATEAUBRIAND DINNER FOR TWO

Start the evening with one of our signature salads before you move on to our 18 ounce center cut Prime Tenderloin cooked to perfection. Carved tableside, served with our classic sauce Bearnaise and your choice of two of our side dishes. Finish the evening with our signature Creme Brulee.

\$175.00

STEAK GORGONZOLA

8 ounce Prime tenderloin crusted with blue cheese crumbles served with roasted garlic mashed potatoes surrounded by a pool of warm creamy Italian blue cheese sauce.

\$62.00

NEW ZEALAND LAMB

14 ounce rack of lamb on potato and leek confit and roasted baby carrots, drizzled with a bourbon lacquer.

\$49.00

STEAK & SEAFOOD

6 ounce cut of Prime tenderloin and a seafood skewer of fresh fish, large fresh shrimp, and a jumbo diver sea scallop with Sauce Beurre Blanc on a bed of jasmine Rumi saffron rice.

\$54.00

STEAK & CRAB OSCAR

6 ounce cut of Prime tenderloin stuffed with seasoned blue crabmeat topped with Sauce Béarnaise over asparagus.

\$60.00

135 MEDALLIONS

\$35.00

4 ounces of sliced Prime tenderloin medallions served on top of Parmesan herbed polenta or mashed potatoes and drizzled with Glace de Viande.

SEAFOOD 15

CHILEAN SEA BASS A LA PRIME

135 Prime's famous signature seafood offering. Roasted Chilean sea bass served on jasmine Rumi saffron sweet pepper rice topped with sauteed fresh jumbo shrimp, blue crab meat, and citrus beurre blanc.

PECAN CRUSTED CHILEAN SEA BASS

Chilean Sea Bass pan seared and coated in a shallot aioli and crusted with Texas pecans, then set on a bed of Parmigiano Reggiano risotto.

LOBSTER THERMIDOR

A classic French dish made from cold-water lobster, sweet peppers, and button mushrooms sautéed in a Cognac and egg yolk mixture, all stuffed back into the shell and browned to perfection, served over a bed of our classic risotto.

LOBSTER GNOCCHI

\$39.00

Sauteed in house gnocchi and 4 ounces of Maine lobster mixed with pancetta cream reduction.

GRILLED ORA KING SALMON FILET

\$41.00

Considered one of the "Chef's" salmon with the highest levels of Omega 3 of any salmon, yet mild and delicate. Oven finished with white wine and herb butter. Garnished with diced vine-ripened tomatoes and finished with a lemon caper citrus beurre blanc sauce. Served with jasmine Rumi saffron rice and fresh seasonal vegetables.

SMOKED ORA KING SALMON FILET

\$41.00

Served on top of asparagus spears, roasted brussels sprouts, cherry tomatoes, and mushrooms topped with a ginger and roasted pepper sauce. Delicious.

FENNEL CRUSTED HALIBUT

\$42.00

Fennel-crusted Halibut roasted and set on a basil pesto risotto and a roasted garlic-infused olive oil.

GRILLED HALIBUT

\$42.00

Grilled Halibut over sautéed brussels sprouts and house-cured crispy pancetta, finished with a sweet balsamic vinegar reduction.

SEARED YELLOWFIN AHI TUNA

\$33.00

Crusted with Togarashi 7 Spice and prepared medium rare. Paired with our sweet pepper and jasmine Rumi saffron rice, topped with julienned Asian vegetables and finished with sweet ponzu and chili reduction.

STUFFED FLOUNDER

\$42.00

Topped with our shrimp and crabmeat stuffing and citrus beurre blanc served over sauteed spinach.

GRILLED LARGE FRESH SHRIMP (3) AND JUMBO BACON WRAPPED CAPE COD DIVER SEA SCALLOPS (3)

\$47.00

Three jumbo shrimp and bacon-wrapped scallops Served with a Parmigiano Reggiano acquerello risotto mixed with sautéed vegetable matchsticks.

ASIAN STYLE SHRIMP (3) AND JUMBO CAPE COD DIVER SEA SCALLOPS (3)

\$47.00

Three fresh shrimp and diver sea scallops sautéed in sesame oil & tossed with julienned Asian vegetables. Finished with a chili sauce and served with sweet pepper ginger bomba risotto.

MIXED SEAFOOD GRILL **\$35.00**

Two large skewers of freshly cut Ora King salmon, plus a selection of our weekly available fresh fish, giant fresh shrimp, Cape Cod diver sea scallops, served on a bed of jasmine Rumi saffron rice, and fresh sauteed baby vegetables.

FRIED OR GRILLED GIANT FRESH SHRIMP (7) **\$35.00**

Served with jasmine Rumi saffron rice and grilled asparagus. Accompanied with citrus beurre blanc or our three house dipping sauces.

SIMPLY PREPARED FISH

Simple, healthy, delicious! Our culinary team will roast, grill, or sauté your choice from any of our fresh fish selections. Served with a lemon wedge, a sprinkle of herbs and spices with your choice of sautéed spinach or seasonal vegetables.

POULTRY AND PASTA 3

CHICKEN ROULADE WITH A THREE CHEESE BLEND **\$32.00**

Pounded boneless chicken breast, filled with a three cheese blend, serrano ham, rolled, breaded, then flash-fried and baked. Served with pancetta cream sauce and risotto.

SHRIMP & CHICKEN CARBONARA **\$32.00**

Grilled shrimp (3) and seasoned chicken breast served over house-made linguine with a creamy homemade Carbonara sauce.

CHICKEN PICATTA **\$32.00**

Chicken breast cutlets lightly dusted with herbs and spices, flash sauteed, served over buttered parsley linguine noodles, and topped with a classic lemon caper butter sauce. Served with seasonal baby vegetables.

SIDES 15

AU GRATIN POTATOES **\$12.00**

ROASTED GARLIC MASHED POTATOES **\$7.00**

FOUR CHEESE MACARONI **\$9.00**

SAUTEED MUSHROOMS **\$11.00**

SAUTEED SEASONAL VEGETABLES **\$12.00**

BAKED POTATO (BACON, BUTTER, CHEDDAR CHEESE, SOUR CREAM, CHIVES) **\$8.00**

FRESH SPINACH SAUTEED IN A GARLIC INFUSED EXTRA VIRGIN OLIVE OIL **\$8.00**

BOURBON GLAZED CARROTS **\$10.00**

GRILLED ASPARAGUS WITH A SIDE OF SAUCE HOLLANDAISE **\$14.00**

BROCCOLLINI WITH A SIDE OF SAUCE HOLLANDAISE **\$14.00**

135 CREAMED SPINACH **\$9.00**

BRUSSELS SPROUTS WITH PANCETTA **\$14.00**

CREAMY PARMESAN RISOTTO **\$11.00**

LOBSTER MACARONI **\$29.00**

LOBSTER RISOTTO

\$31.00

DESSERTS 10

KEY LIME PIE

\$11.00

Large "Prime" size, made in-house with kaffir and key limes, topped with coconut-infused whipped cream. Served with coconut gelato and coconut shavings. Delicious!

SIGNATURE CREME BRULEE

\$7.00

Rich custard base topped with a layer of hard toasted sugar, also known as burnt creme.

CHOCOLATE TOWER CAKE

\$15.00

A decadent eight-layer amaretto chocolate cake with Callebaut chocolate butter cream frosting. Garnished with seasonal berries, chocolate shavings, and chocolate sauce.

GELATO

\$7.00

Three different scoops of seasonal gelato served with berries.

MARbled BREAD PUDDING

\$10.00

Brioche bread and Callebaut chocolate cake baked in a creamy spiced rum sauce topped with white chocolate shavings and served with a dollop of vanilla Tahitian gelato.

NEW YORK STYLE CHEESE CAKE

\$12.00

Served with strawberry coulis.

TURTLE STYLE CHEESE CAKE

\$14.00

Served with chocolate, caramel, and candied Texas pecans.

GLUTEN FREE PARFAIT

\$7.00

White chocolate and raspberry mousse, fresh blueberries and raspberries, whipped cream, and strawberry sauce.

HOT MIXED BERRY CRUMBLE

\$9.00

Raspberries, blueberries, and blackberries baked with a spiced oat and brown sugar topping accompanied by a scoop of vanilla gelato.

DESSERT CHEESE TRAY

\$15.00

A seasonal selection of imported, domestic, and artisan cheeses perfect for after dinner enjoyment. Served with crackers, dried fruits, and candied pecans.

SPECIALTY COCKTAILS 17

BOGARTS BOURBON

Buffalo Trace Bourbon, Amaretto, Orange Slice

BLACK MANHATTAN

Maker's Mark Bourbon, Averna, Angostura Bitter

AFFINITY

Glenlivet 12yr Scotch, Sweet Vermouth, Dry Vermouth, Orange Bitters

THE TRIAL

Balcones Pot Still Bourbon, Dry Vermouth, Lemon Juice, Grenadine, Orange Bitters

MAPLE OLD FASHIONED

Woodford Reserve Bourbon, Angostura Bitters, Maple Syrup, Orange Slice, Maraschino Cherry

POMEGRANATE MARTINI

Absolut Citron Vodka, Absolut Mandarin Vodka, Pama Liqueur, Cranberry Juice

NON-CLASSICO SPRITZ

Wheatley Vodka, St-Germain, Ruffino Prosecco, Angostura Bitters, Grapefruit Juice

BAY BREEZE

Stoli Elit Vodka, St-Germain, Passion Fruit Puree, Lemon Juice

SUMMERTIME PRIME

Empress Gin, Lemon Juice, Angostura Bitters, Simple Syrup

NEGRONI

Beefeater Gin, Sweet Vermouth, Campari Bitters

FRENCH MARTINI

Bombay Sapphire Gin, Chambord, Pineapple Juice

VESPER MARTINI

Bombay Sapphire Gin, Smirnoff Vodka, Dry Vermouth

135 PRIME DIRTY MARGARITA

El Jimador Silver Tequila, Triple Sec, House-Made Sweet and Sour, Olive Juice

ACAPULCO

El Jimador Silver Tequila, Bacardi Silver Rum, Pineapple Juice, Grapefruit Juice

ESCONDIDO

Casamigos Reposado Tequila, Dry Vermouth, Sweet Vermouth, Angostura Bitters, Campari Bitters

SINATRA SIDECAR

Remy Martin VSOP Cognac, Grand Marnier, Lemon Juice

THE RAT PACK

Myers's Dark Rum, Dry Vermouth, Pineapple Juice, Ginger Beer

VODKAS 18

360 DOUBLE CHOCOLATE

ABSOLUT

ABSOLUT CITRON

ABSOLUT MANDARIN

BELVEDERE

CHOPIN

CIROC

DEEP EDDY LEMON

DEEP EDDY RUBY RED

DRIPPING SPRINGS

GREY GOOSE

KETTLE ONE

SKYY

SMIRNOFF

SMIRNOFF RASPBERRY

STOLI

STOLI ELITE

TITOS

GINS 11

AVIATION

BEEFEATER

BOMBAY SAPPHIRE

HENDRICK'S

LONDON NO.1

PLYMOUTH

PRAIRIE

ROKU

TANQUERAY

TANQUERAY TEN

THE BOTANIST

WHISKEY 40

ANGEL'S ENVY

BALCONES BABY BLUE

BALCONES LINEAGE

BALCONES POT STILL BOURBON

BALCONES SINGLE MALT

BALCONES TEXAS RYE

BALCONES TRUE BLUE

BASIL HAYDEN'S

BLANTON'S

BUSHMILLS IRISH

CROWN ROYAL

ELMER T. LEE

FOUR ROSES SINGLE BARREL

GARRISON BROTHERS

GARRISON BROTHERS BOLMERHEA

GARRISON BROTHERS COWBOY BOURBON

GARRISON BROTHERS SINGLE BARREL

GENTLEMAN JACK

HIGH WEST RENDEZVOUS RYE

JACK DANIELS

JAMESON IRISH

JEFFERSON'S OCEAN

JEFFERSON'S RESERVE

JIM BEAM

KNOB CREEK

KNOB CREEK RESERVE

KNOB CREEK RYE

KOSHER RYE

MAKER'S MARK

RANGER CREEK 36

RED BREAST 12 YEAR IRISH

SEAGRAM'S 7

SOUTHERN COMFORT

WELLER ANTIQUE 107

WELLER FULL PROOF

WELLER SINGLE BARREL

WELLER SPECIAL RESERVE

WHISTLE PIG 10 YEAR RYE

WOODFORD RESERVE

WOODFORD RESERVE DOUBLE OAK

RUMS 5

BACARDI

BACARDI LEMON

CAPTAIN MORGAN

MYER'S DARK

PARROT BAY

SCOTCHES 23

ABERLOUR

ARDBEG UIGEADAIL

AUCHENTOSHEN 12 YEAR

BALVENIE 17 YEAR

BALVENIE 21 YEAR

BRUICHLADDICH ISLAY BARLEY

CHIVAS REGAL 12 YEAR

DEWAR'S

DEWARS 12 YEAR

GLENKINCHIE 12 YEAR

GLENLIVET 12 YEAR

GLENMORANGIE 10 YEAR

GREAT KING

HIGHLAND PARK FIRE EDITION 15 YEAR

J & B

JOHNNIE WALKER BLACK

JOHNNIE WALKER BLUE

JOHNNIE WALKER RED

LAGAVULIN 16 YEAR

LAPHROAIG 10 YEAR

MACALLAN 12 YEAR

MACALLAN RARE CASK

OBAN 14 YEAR

TEQUILAS 7

AMBHAR ANEJO

AVION 44 ANEJO

AZUNIA REPOSADO

CASA DRAGONES SILVER

CORZO REPOSADO

EL JIMADOR SILVER

HERRADURA SILVER

LIQUEURS 16

B & B

BAILEY'S IRISH CREAM

CAMPARI

CHAMBORD

COINTREAU

COURVOISIER VSOP

DISARONNO

DRAMBUIE

FRANGELICO

GRAND MARNIER

HENNESSEY VSOP

KAHLUA

PERNOD

PIMM'S

REMY MARTIN VSOP

SAMBUCA

WHITE WINES 17

ALKOOMI RIESLING "BLACK LABEL" - FRANKLAND RIVER, AUSTRALIA	\$45.00
ANGELINI PINOT GRIGIO - VENETO, ITALY	\$43.00
ATTEMS PINOT GRIGIO - FRIULI, ITALY	\$46.00
BIOKULT GRÜNER VELTLINER - NIEDERÖSTERREICH, AUSTRIA	\$42.00
CHÂTEAU BOISSON - BORDEAUX, FRANCE	\$43.00
COTEAUX DU VENDOMOIS ROSÉ - CHAVIGNOL, FRANCE	\$50.00
DOMAINE DU GROSE NORE ROSÉ - BANDOL, FRANCE	\$80.00
DOMAINE DE L'ECU MUSCADET "CLASSIC" - LOIRE VALLEY, FRANCE	\$44.00
KARL JOSEF PIESPORTER MICHELSBERG RIESLING - MOSEL, GERMANY	\$40.00
LAPOSTOLLE LE ROSÉ - SANTA CRUZ, CHILE	\$43.00
LIVON "BRAIDE GRANDE" PINOT GRIGIO - FRIULI, ITALY	\$60.00
QUINTA DA CALCADA ROSÉ - VINHO VERDE, PORTUGAL	\$40.00
ROLAND LAVANTUREUX CHABLIS - BURGUNDY, FRANCE	\$70.00
SANTA MARGARITA PINOT GRIGIO - ALTO ADIGE, ITALY	\$45.00
SARACCO MOSCATO D'ASTI - PIEDMONT, ITALY	\$44.00
TENSHEN WHITE BLEND - CENTRAL COAST, CALIFORNIA	\$48.00
WILHELM BERGMANN PIESPORTER RIESLING SPÄTLESE - MOSEL, GERMANY	\$36.00

CHARDONNAY 11

CAKEBREAD - NAPA, CALIFORNIA	\$88.00
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DOMAINE DE ROCHEBIN “VIEILLES VIGNES” - BURGUNDY, FRANCE	\$47.00
DUTTON GOLDFIELD “DUTTON RANCH” - SONOMA, CALIFORNIA	\$81.00
EL ENEMIGO - MENDOZA, ARGENTINA	\$65.00
FAR NIENTE - NAPA, CALIFORNIA	\$112.00
IL BORRO “LAMELLE” - TUSCANY, ITALY	\$60.00
J LOHR RIVERSTONE - ARROYO SECO - MONTEREY, CALIFORNIA	\$32.00
KENDALL-JACKSON VINTNER’S RESERVE - SONOMA, CALIFORNIA	\$33.00
KRUTZ FAMILY CELLARS “MAGNOLIA” - SANTA LUCIA, CALIFORNIA	\$55.00
SEA SUN - FAIRFIELD, CALIFORNIA	\$55.00
SMALL VINES ESTATE - SONOMA, CALIFORNIA	\$65.00

SAUVIGNON BLANC 12

CAKEBREAD - NAPA, CALIFORNIA	\$66.00
DOG POINT - MARLBOROUGH, NEW ZEALAND	\$50.00
DRYLANDS - MARLBOROUGH, NEW ZEALAND	\$40.00
EHLERS ESTATE - NAPA VALLEY, CALIFORNIA	\$67.00
FERRARI CARANO FUME BLANC - SONOMA, CALIFORNIA	\$35.00
GAMBLE FAMILY VINEYARDS - YOUNTVILLE, CALIFORNIA	\$70.00
JULES TAYLOR - MARLBOROUGH, NEW ZEALAND	\$45.00
KIM CRAWFORD - MARLBOROUGH, NEW ZEALAND	\$40.00
OYSTER BAY - MARLBOROUGH, NEW ZEALAND	\$34.00
THE BETTER HALF - MARLBOROUGH, NEW ZEALAND	\$39.00
TWO MOUNTAIN - RATTLESNAKE HILLS, WASHINGTON	\$44.00
WOODWARD CANYON - WALLA WALLA, WASHINGTON	\$64.00

CHAMPAGNE AND SPARKLING WINES 10

COLLET BRUT CHAMPAGNE - FRANCE	\$95.00
GLORIA FERRER BRUT - CALIFORNIA	\$40.00
LANSON BRUT ROSÉ CHAMPAGNE - FRANCE	\$128.00
MOET & CHANDON BRUT IMPERIAL CHAMPAGNE - FRANCE	\$88.00

MOET & CHANDON DOM PERIGNON CHAMPAGNE 2010 - FRANCE	\$345.00
PALADIN PROSECCO - ITALY	\$45.00
PLOYEZ-JACQUEMART CHAMPAGNE - FRANCE	\$111.00
VEUVE CLICQUOT "ROSÉ" CHAMPAGNE 2012 - FRANCE	\$250.00
VEUVE CLICQUOT "YELLOW LABEL" CHAMPAGNE 2012- FRANCE	\$195.00
VEUVE CLICQUOT "YELLOW LABEL" CHAMPAGNE - FRANCE	\$130.00

RED WINES 18

ALTO MONCAYO "VERATON" - BORJA, SPAIN	\$76.00
BERONIA RIOJA GRAN RESERVA - OLLAURI, SPAIN	\$68.00
BWISE WISDOM (CABERNET, ZINFANDEL, SYRAH, MERLOT, PETIT VERDOT, CAB FRANC) - SONOMA, CALIFORNIA	\$90.00
CELLER PIÑOL "MATHER TERESINA" - TERRA ALTA, SPAIN	\$151.00
DURIGUTTI MALBEC - MENDOZA, ARGENTINA	\$43.00
HARVEY & HARRIET - PASO ROBLES, CALIFORNIA	\$71.00
INKARRI "WINEMAKERS RESERVE" MALBEC - MENDOZA, ARGENTINA	\$50.00
LAGAR DE BEZANA SINGLE VINEYARD SYRAH - CACHAPOAL, CHILE	\$125.00
LAN RESERVA - RIOJA, SPAIN	\$55.00
LUCA "UCO VALLEY" MALBEC - MENDOZA, ARGENTINA	\$72.00
PHANTOM RED BLEND - NAPA, CALIFORNIA	\$49.00
RENWOOD "FIDDLETOWN" ZINFANDEL - PLYMOUTH, CALIFORNIA	\$58.00
RIDGE "PAGANI RANCH" ZINFANDEL - SONOMA, CALIFORNIA	\$67.00
TORBRECK "WOODCUTTER'S" SHIRAZ - BAROSSA VALLEY, AUSTRALIA	\$59.00
TURLEY "OLD VINES" ZINFANDEL - NAPA, CALIFORNIA	\$60.00
URBINA RIOJA SELECCION TEMPRANILLO - RIOJA, SPAIN	\$75.00
VERUM MALBEC - PATAGONIA, ARGENTINA	\$42.00
VINA ROBLES PETITE SARAH - PASO ROBLES, CALIFORNIA	\$64.00

MERLOT 11

CAKEBREAD - NAPA, CALIFORNIA	\$119.00
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DUCKHORN - NAPA, CALIFORNIA	\$105.00
EMMOLO - NAPA, CALIFORNIA	\$80.00
FERRARI-CARANO - SONOMA, CALIFORNIA	\$48.00
JANUIK "KLIPSUN VINEYARD" - RED MOUNTAIN, WASHINGTON	\$73.00
MEEKER "HANDPRINT" - SONOMA, CALIFORNIA	\$103.00
MOFFET - NAPA, CALIFORNIA	\$130.00
NOVELTY HILL - WOODINVILLE, WASHINGTON	\$55.00
ROMBAUER - CARNEROS, CALIFORNIA	\$80.00
SWANSON - NAPA, CALIFORNIA	\$51.00
TATE "SPRING STREET" - NAPA, CALIFORNIA	\$125.00

CABERNET SAUVIGNON 30

CAKEBREAD - NAPA, CALIFORNIA	\$170.00
DANCING CROW VINEYARDS - LAKE COUNTY, CALIFORNIA	\$67.00
DARIOUSH "DARIUS II" - NAPA, CALIFORNIA	\$770.00
DUCKHORN - NAPA, CALIFORNIA	\$110.00
FAR NIENTE - NAPA, CALIFORNIA	\$220.00
FOLEY JOHNSON ESTATE - NAPA VALLEY, CALIFORNIA	\$110.00
FRANCISCAN - NAPA, CALIFORNIA	\$55.00
FRIAS FAMILY "SMD" - NAPA, CALIFORNIA	\$215.00
HEITZ CELLARS - NAPA, CALIFORNIA	\$115.00
HOWELL MOUNTAIN VINEYARDS - NAPA, CALIFORNIA	\$196.00
J LOHR "HILLTOP" - PASO ROBLES, CALIFORNIA	\$54.00
J LOHR "SEVEN OAKS VINEYARD" - PASO ROBLES, CALIFORNIA	\$38.00
J WILKES - PASO ROBLES, CALIFORNIA	\$63.00
JORDAN - ALEXANDER VALLEY, CALIFORNIA	\$125.00
KAPCSANDY FAMILY WINERY "STATE LANE VINEYARD" - NAPA, CALIFORNIA	\$350.00
KATHRYN KENNEDY "SMALL LOTS" - SANTA CRUZ, CALIFORNIA	\$125.00
KRUTZ FAMILY CELLARS "BECKSTOFFER GEORGE III" - NAPA, CALIFORNIA	\$314.00

NICKEL & NICKEL “BEAR TRACK” - NAPA, CALIFORNIA	\$225.00
NICKEL & NICKEL “DOGLEG VINEYARD” - NAPA, CALIFORNIA	\$225.00
NICKEL & NICKEL “STATE RANCH VINEYARD” - NAPA, CALIFORNIA	\$220.00
NICKEL & NICKEL “VACA VISTA” - NAPA, CALIFORNIA	\$230.00
OPUS ONE - OAKVILLE, CALIFORNIA	\$730.00
PRISONER - NAPA, CALIFORNIA	\$100.00
SILVER OAK - ALEXANDER VALLEY, CALIFORNIA	\$152.00
SILVER OAK - NAPA, CALIFORNIA	\$270.00
SIMI “LANDSLIDE VINEYARD” - ALEXANDER VALLEY, CALIFORNIA	\$89.00
STAG’S LEAP WINE CELLARS “ARTEMIS” - NAPA, CALIFORNIA	\$120.00
TAMBER BEY “DEUX CHEVAUX VINEYARD” - YOUNTVILLE, CALIFORNIA	\$127.00
THE MILL KEEPER - NAPA, CALIFORNIA	\$68.00
WOODWARD CANYON - WALLA WALLA, WASHINGTON	\$106.00

PINOT NOIR 13

ANDREW RICH “VOLCANIC” - WILLAMETTE, OREGON	\$90.00
ARCHERY SUMMIT DUNDEE HILLS - WILLAMETTE VALLEY, OREGON	\$90.00
BEAU FRERES “ZENA CROWN” - WILLAMETTE VALLEY, OREGON	\$150.00
ERMISCH - WILLAMETTE VALLEY, OREGON	\$72.00
ESTANCIA - MONTEREY, CALIFORNIA	\$40.00
EVENING LAND “SEVEN SPRINGS” - WILLAMETTE VALLEY, OREGON	\$80.00
GARY FARRELL - RUSSIAN RIVER, CALIFORNIA	\$100.00
LAND OF PROMISE “TERRA DE PROMISSIO” - SONOMA, CALIFORNIA	\$131.00
LEFT COAST “RIGHT BANK” - WILLAMETTE VALLEY, OREGON	\$115.00
LUCIENNE “LONE OAK VINEYARD” - SANTA LUCIA HIGHLANDS, CALIFORNIA	\$73.00
RAPTOR RIDGE “BARREL SELECT” - WILLAMETTE VALLEY, OREGON	\$63.00
WESTSIDE CROSSING - RUSSIAN RIVER, CALIFORNIA	\$50.00
YOUNT MILL HOUSE - CARNEROS, CALIFORNIA	\$43.00

MERITAGE/BLENDS 5

BV TAPESTRY “BEAULIEU VINEYARD” - NAPA, CALIFORNIA	\$127.00
BWISE TRIOS - SONOMA, CALIFORNIA	\$86.00
L’AVENTURE “OPTIMUS” - PASO ROBLES, CALIFORNIA	\$140.00
OPUS ONE “OVERTURE” - OAKVILLE, CALIFORNIA	\$270.00
PARADUXX (CABERNET SAUVIGNON, ZINFANDEL, PETIT VERDOT, MERLOT) - NAPA, CALIFORNIA	\$90.00
FRENCH REDS 7	
CHÂTEAU BELLES-GRAVES - BORDEAUX, FRANCE	\$100.00
CHÂTEAU DE PARENCHERE - BORDEAUX, FRANCE	\$54.00
CHÂTEAU LE PUY “DUC DES NAUVES” - BORDEAUX, FRANCE	\$80.00
CHÂTEAU MOULIN DE TRICOT - BORDEAUX, FRANCE	\$122.00
DOMAINES BARONS DE ROTHSCHILD “LÉGENDE” - PAUILLAC, FRANCE	\$113.00
ETIENNE BECHERAS CROZES-HERMITAGE - RHONE, FRANCE	\$81.00
GEORGES LIGNIER BOURGOGNE PASSETOUTGRAIN - BURGUNDY, FRANCE	\$65.00
ITALIAN REDS 7	
BARBERA - TERRA D’ORO - AMADOR COUNTY, CALIFORNIA	\$35.00
CASA EMMA VIGNALPARCO CHIANTI CLASSICO RISERVA - TUSCANY, ITALY	\$67.00
E. PIRA & FIGLI NEBBIOLO - LANGHE, ITALY	\$85.00
LA RASINA “INES” ROSSO DI MONTALCINO - MONTALCINO, ITALY	\$83.00
MALVIRA’ “SAN MICHELE” BARBERA D’ALBA - PIEDMONT, ITALY	\$112.00
ORMANNI CHIANTI CLASSICO - TUSCANY, ITALY	\$70.00
ROCCHES COSTAMAGNA BAREDO - BAROLO, ITALY	\$83.00
CELLAR COLLECTION 11	
B CELLARS SYN3RGY 2011 - NAPA, CALIFORNIA	\$320.00
CHÂTEAU MARQUIS DE TERME 2000 - MARGAUX, FRANCE	\$303.00
DARIOUSH CABERNET SAUVIGNON 2018 - NAPA, CALIFORNIA	\$250.00
HEITZ CELLARS CABERNET SAUVIGNON LOT C-91 2016 - NAPA, CALIFORNIA	\$275.00
HEITZ CELLARS CABERNET SAUVIGNON “TRAILSIDE VINEYARD” 2012 - NAPA, CALIFORNIA	\$240.00

HEITZ CELLARS CABERNET SAUVIGNON TRAILSIDE VINEYARD 2015 - NAPA, CALIFORNIA	\$270.00
JORDAN CABERNET SAUVIGNON 2003 - ALEXANDER VALLEY, CALIFORNIA	\$255.00
JORDAN CABERNET SAUVIGNON 2015 - ALEXANDER VALLEY, CALIFORNIA	\$200.00
LUCA MALBEC 2012 - MENDOZA, ARGENTINA	\$125.00
ROMBAUER MERLOT 2009 - CARNEROS, CALIFORNIA	\$175.00
STELTZER MERLOT 2007 - NAPA, CALIFORNIA	\$185.00

DIRECTOR PICKS 3

CAKEBREAD CABERNET - NAPA, CALIFORNIA	\$45.00
HEITZ CABERNET - NAPA, CALIFORNIA	\$29.00
STAG'S LEAP "ARTEMIS" CABERNET - NAPA, CALIFORNIA	\$28.00