

# The Red Table

16821 Algonquin St 92649-5609 · +17148464700 · Updated: Jan 14, 2026

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## APPETIZERS 9

|                                                                              |                |
|------------------------------------------------------------------------------|----------------|
| <b>Cheap Date</b>                                                            | <b>\$18.00</b> |
| bacon wrapped dates, arugula, mascarpone                                     |                |
| <b>Coconut Shrimp</b>                                                        | <b>\$21.00</b> |
| panko*-breaded & butterflied, served with mango salsa                        |                |
| <b>Chicken Lettuce Wraps</b>                                                 | <b>\$17.00</b> |
| diced chicken, bell peppers, onions, teriyaki in iceberg lettuce cups        |                |
| <b>Poke on Eggplant Chips</b>                                                | <b>\$18.00</b> |
| sashimi grade tuna*, cucumber, tomato, avocado, wasabi aioli, Sriracha aioli |                |
| <b>Warm Baked Brie</b>                                                       | <b>\$22.00</b> |
| baked brie cheese wedge with crackers, honey and fruit                       |                |
| <b>Crispy Brussels Sprouts</b>                                               | <b>\$16.00</b> |
| chopped bacon, white truffle oil, citrus vinaigrette                         |                |
| <b>No Bones Buffalo Chicken</b>                                              | <b>\$18.00</b> |
| rice flour battered chicken thigh bites, buffalo sauce, bleu cheese dressing |                |
| <b>Short Rib Mac</b>                                                         | <b>\$19.00</b> |
| mozzarella, parmesan, short rib, crispy onion straws                         |                |
| <b>Deviled Eggs</b>                                                          | <b>\$15.00</b> |
| classic deviled eggs, tomato vinaigrette, radish garnish                     |                |

## SOUP & SALADS 6

|                                                                                                                           |                          |
|---------------------------------------------------------------------------------------------------------------------------|--------------------------|
| <b>Tomato Bisque with Herb Oil</b>                                                                                        | <b>AVAILABLE OPTIONS</b> |
|                                                                                                                           | Cup: \$7.00              |
|                                                                                                                           | Bowl: \$14.00            |
| <b>Caesar Salad</b>                                                                                                       | <b>\$15.00</b>           |
| romaine, parmesan, cherry tomatoes, Caesar dressing (GF)                                                                  |                          |
| <b>Arugula Salad</b>                                                                                                      | <b>\$17.00</b>           |
| arugula, cherry tomatoes, blue cheese crumbles, cranberries, green olives, candied walnuts, and Italian dressing (GF) (V) |                          |
| <b>Wedge</b>                                                                                                              | <b>\$18.00</b>           |
| iceberg lettuce, bleu cheese, chopped bacon, red onion, tomato, bleu cheese dressing                                      |                          |

|                                                                                                                                           |                |
|-------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Chicken Cobb Salad</b>                                                                                                                 | <b>\$25.00</b> |
| sliced chicken breast with egg, avocado, bacon, tomato, and blue cheese crumbles over chopped romaine tossed in bleu cheese dressing (GF) |                |
| <b>Chop Chop *NEW*</b>                                                                                                                    | <b>\$20.00</b> |
| romaine, tossed with blue cheese, tomato, egg, blue cheese crumble, sliced cucumber, radish, and tomato vinaigrette                       |                |
| <b>ADD SALAD PROTEIN</b> 4                                                                                                                |                |
| <b>Chicken</b>                                                                                                                            | <b>\$9.00</b>  |
| <b>Shrimp</b>                                                                                                                             | <b>\$10.00</b> |
| <b>4oz Salmon</b>                                                                                                                         | <b>\$12.00</b> |
| <b>4oz Steak</b>                                                                                                                          | <b>\$12.00</b> |
| <b>HAND CUT FRENCH FRIES</b> 5                                                                                                            |                |
| <b>Red Table Fries</b>                                                                                                                    | <b>\$9.00</b>  |
| salt, pepper, ketchup                                                                                                                     |                |
| <b>Cajun Fries</b>                                                                                                                        | <b>\$9.00</b>  |
| <b>Truffle Fries</b>                                                                                                                      | <b>\$10.00</b> |
| <b>Parmesan Garlic Fries</b>                                                                                                              | <b>\$10.00</b> |
| <b>Southern Fries</b>                                                                                                                     | <b>\$10.00</b> |
| sweet potato                                                                                                                              |                |
| <b>BURGERS &amp; SANDWICHES</b> 9                                                                                                         |                |
| <b>The Classic</b>                                                                                                                        | <b>\$21.00</b> |
| 1/2lb Angus beef, bacon, provolone, lettuce, tomato, shaved sweet onion                                                                   |                |
| <b>Winemaker Burger</b>                                                                                                                   | <b>\$23.00</b> |
| 1/2lb Angus beef, mushrooms, onion, arugula, white cheddar, cabernet reduction                                                            |                |
| <b>Western BBQ Burger</b>                                                                                                                 | <b>\$22.00</b> |
| 1/2lb Angus beef, bacon, provolone, crispy onion straws, lettuce, tomato, bbq                                                             |                |
| <b>Veggie Burger</b>                                                                                                                      | <b>\$18.00</b> |
| sautéed mushrooms, caramelized onions, lettuce, tomato, chipotle aioli                                                                    |                |
| <b>Ribeye Steak Sandwich</b>                                                                                                              | <b>\$26.00</b> |
| shaved rib-eye steak, caramelized onion, provolone, rosemary au jus                                                                       |                |
| <b>Grilled Cheese Sandwich &amp; Tomato Soup</b>                                                                                          | <b>\$18.00</b> |
| melted parmesan, white cheddar, provolone, mozzarella, between white truffle grilled sourdough bread with cup of tomato soup              |                |

|                                                                             |                |
|-----------------------------------------------------------------------------|----------------|
| <b>Meatball Sandwich *NEW*</b>                                              | <b>\$25.00</b> |
| Italian meatballs (beef/pork), homemade marinara sauce, provolone, parmesan |                |
| <b>Beef Sliders *NEW*</b>                                                   | <b>\$24.00</b> |
| 2 beef sliders, provolone, bacon served with steak fries                    |                |
| <b>Salmon Sliders *NEW*</b>                                                 | <b>\$25.00</b> |
| 2 salmon sliders, coleslaw, chipotle aioli served with steak fries          |                |

TABLE SPECIALTIES 13

|                                                                                                                                        |                          |
|----------------------------------------------------------------------------------------------------------------------------------------|--------------------------|
| <b>Beef Stroganoff</b>                                                                                                                 | <b>\$32.00</b>           |
| filet mignon tips, caramelized onion, mascarpone, pappardelle pasta, white truffle mushroom cream                                      |                          |
| <b>Cajun Shrimp and Chicken Pasta</b>                                                                                                  | <b>\$29.00</b>           |
| Cajun garlic butter sauce, penne pasta, shaved parmesan                                                                                |                          |
| <b>Veggie Risotto</b>                                                                                                                  | <b>AVAILABLE OPTIONS</b> |
| Seasonal chopped vegetables, mushrooms, parmesan cheese, cream. Add protein                                                            | \$25.00                  |
|                                                                                                                                        | Chicken: \$9.00          |
|                                                                                                                                        | Shrimp: \$10.00          |
|                                                                                                                                        | 4oz Salmon: \$12.00      |
|                                                                                                                                        | 4oz Steak: \$12.00       |
| <b>Artichoke &amp; Mushroom Chicken</b>                                                                                                | <b>\$28.00</b>           |
| garlic cream artichoke mushroom sauce, mashed potatoes, sautéed vegetables (GF)                                                        |                          |
| <b>I Love Fish Tacos</b>                                                                                                               | <b>\$25.00</b>           |
| fried filet of sole, cabbage, roasted corn, onion, radish, chipotle aioli, on corn tortillas, served with salsa and a grilled jalapeno |                          |
| <b>Sole Fish &amp; Chips</b>                                                                                                           | <b>\$28.00</b>           |
| rice flour battered, RT fries, spicy slaw, house made tartar sauce                                                                     |                          |
| <b>Atlantic Salmon with Creamy Dill</b>                                                                                                | <b>\$39.00</b>           |
| risotto, sautéed vegetables (GF)                                                                                                       |                          |
| <b>Braised Beef Short Ribs</b>                                                                                                         | <b>\$39.00</b>           |
| mashed potatoes, sautéed fresh vegetables, cabernet reduction                                                                          |                          |
| <b>Filet Mignon</b>                                                                                                                    | <b>\$42.00</b>           |
| herb butter, mashed potatoes, sautéed vegetables (GF)                                                                                  |                          |
| <b>Jumbo Italian Meatball *NEW*</b>                                                                                                    | <b>\$28.00</b>           |
| spaghetti pasta, homemade marinara sauce, shaved parmesan                                                                              |                          |
| <b>Salmon Tacos *NEW*</b>                                                                                                              | <b>\$28.00</b>           |
| coleslaw, fruit salsa, chipotle aioli on corn tortillas served with salsa and lemon                                                    |                          |
| <b>Local Halibut *NEW*</b>                                                                                                             | <b>\$42.00</b>           |
| Egg battered and pan seared, roasted potatoes, mushrooms, brussels sprouts, cranberry, with merlot cream sauce                         |                          |

|                                                                   |                |
|-------------------------------------------------------------------|----------------|
| <b>14 oz. Ribeye *NEW*</b>                                        | <b>\$59.00</b> |
| blue cheese mashed potatoes, sauteed vegetables, peppercorn sauce |                |

NIGHTLY SPECIALS 5

Monday: All Night Happy Hour and Pasta Special

Tuesday: Taco Night

Wednesday: Wine Wednesday

Saturday & Sunday Brunch: Starts at 10:30am

Thirsty Thursdays

50% off all Beers

MONDAY 1

|                                              |                |
|----------------------------------------------|----------------|
| <b>Chicken Alfredo Pasta Special *NEW*</b>   | <b>\$15.00</b> |
| grilled chicken over penne in cheesy alfredo |                |

TUESDAY 4

|                                                                                                                       |               |
|-----------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Taco Tuesday</b>                                                                                                   | <b>\$3.00</b> |
| Choice of steak, chicken, or soy chorizo *NEW* with onions and cilantro on corn tortillas with side of lime and salsa |               |

|                                            |               |
|--------------------------------------------|---------------|
| <b>House Margarita</b>                     | <b>\$7.00</b> |
| Cimmaron Blanco tequila, fresh lime, agave |               |

|                                                          |               |
|----------------------------------------------------------|---------------|
| <b>Fruit Margarita</b>                                   | <b>\$8.00</b> |
| Choice of Strawberry, Passion Fruit, Raspberry, Tamarind |               |

|                                                                     |               |
|---------------------------------------------------------------------|---------------|
| <b>Calidad Cerveza Pint</b>                                         | <b>\$7.00</b> |
| Mexican-style lager, 4.5% ABV, 13 IBU. Bright & crisp, light-bodied |               |

WEDNESDAY 1

|                                    |
|------------------------------------|
| <b>Wine Wednesday</b>              |
| 50% off Wine Bottles. Dine-in only |

THURSDAY 1

|                          |
|--------------------------|
| <b>Thirsty Thursdays</b> |
| 50% off all Beers        |

SATURDAY & SUNDAY 2

|                               |
|-------------------------------|
| <b>Saturday-Sunday Brunch</b> |
| 10:30 am – 2:00 pm            |

Service Industry Night

Service Industry Night: 20% off food and drinks. Must provide current proof of employment. Dine-In Only

MAIN 12

|                          |        |
|--------------------------|--------|
| Cup Tomato Bisque        | \$6.00 |
| RT Fries                 | \$6.00 |
| Cajun Fries              | \$6.00 |
| Truffle Fries            | \$6.00 |
| Buffalo Chicken Bites    | \$7.00 |
| Orange Chicken Bites     | \$7.00 |
| Cheap Dates (4)          | \$7.00 |
| Arugula Salad [GF]       | \$7.00 |
| Chicken Lettuce Cups (2) | \$8.00 |
| Poke Poquito             | \$8.00 |
| Simple Slider (1)        | \$8.00 |
| Coconut Shrimp 2         | \$9.00 |

FEATURED DRINK 3

|                              |        |
|------------------------------|--------|
| Margarita or Daiquiri        | \$7.00 |
| House Chardonnay or Cabernet | \$7.00 |
| \$2 off All Beers            |        |

SPECIALTY 2

|                                                                                                  |         |
|--------------------------------------------------------------------------------------------------|---------|
| Smoking Jacket "Table Side"                                                                      | \$19.00 |
| Old Forester Bourbon, George Dickel Rye, demerara, ango bitters, orange bitters, Maplewood smoke |         |
| Clarified Milk Punch [Seasonal]                                                                  | \$20.00 |
| English style milk punch dating back to 1711. Sweet, citrusy, & ever so silky                    |         |

WHISKEY 4

|                                                                          |         |
|--------------------------------------------------------------------------|---------|
| Rattlesnake (1930s)                                                      | \$17.00 |
| George Dickel Rye Whiskey, egg white, lemon, absinthe                    |         |
| Red Boots                                                                | \$17.00 |
| Old Forester Bourbon, housemade grenadine, orange, lemon, sweet vermouth |         |

|                                                                                                                                               |                |
|-----------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Bourbon Renewal</b>                                                                                                                        | <b>\$17.00</b> |
| Old Forester Bourbon, Crème de Cassis, Lemon, Simple, bitters                                                                                 |                |
| <hr/>                                                                                                                                         |                |
| <b>Penicillin</b>                                                                                                                             | <b>\$18.00</b> |
| Monkey Shoulder scotch, lemon, ginger, honey                                                                                                  |                |
| <hr/>                                                                                                                                         |                |
| <b>AGAVE</b> 2                                                                                                                                |                |
| <hr/>                                                                                                                                         |                |
| <b>The Firing Squad (1937)</b>                                                                                                                | <b>\$17.00</b> |
| Cimmaron Blanco Tequila, lime, housemade grenadine, bitter, soda                                                                              |                |
| <hr/>                                                                                                                                         |                |
| <b>Mezcal Junglebird</b>                                                                                                                      | <b>\$17.00</b> |
| Los Vecinos Mezcal, Campari, pineapple, lime, rich simple, tiki bitters                                                                       |                |
| <hr/>                                                                                                                                         |                |
| <b>RUM</b> 2                                                                                                                                  |                |
| <hr/>                                                                                                                                         |                |
| <b>Mary Pickford</b>                                                                                                                          | <b>\$17.00</b> |
| Plantation Rum, Luxardo liqueur, lime, pineapple, housemade grenadine                                                                         |                |
| <hr/>                                                                                                                                         |                |
| <b>Classic Mai Tai (1940)</b>                                                                                                                 | <b>\$17.00</b> |
| Plantation Rum, Plantation Dark Rum, Cointreau, orgeat, lime                                                                                  |                |
| <hr/>                                                                                                                                         |                |
| <b>GIN</b> 2                                                                                                                                  |                |
| <hr/>                                                                                                                                         |                |
| <b>Bee's Knees (1921)</b>                                                                                                                     | <b>\$17.00</b> |
| Gordon's Dry Gin, lemon, orange, honey syrup                                                                                                  |                |
| <hr/>                                                                                                                                         |                |
| <b>Army &amp; Navy (1948)</b>                                                                                                                 | <b>\$17.00</b> |
| Gordon's Dry Gin, lemon, orgeat, bitters                                                                                                      |                |
| <hr/>                                                                                                                                         |                |
| <b>VODKA</b> 2                                                                                                                                |                |
| <hr/>                                                                                                                                         |                |
| <b>Cucumber Mint Collins</b>                                                                                                                  | <b>\$18.00</b> |
| Ketel One Cucumber Mint, lemon, simple, soda                                                                                                  |                |
| <hr/>                                                                                                                                         |                |
| <b>VSN2S (Vodka-Something-Not-Too-Sweet)</b>                                                                                                  | <b>\$18.00</b> |
| Ketel One Vodka, pomegranate shrub, lime, rich simple                                                                                         |                |
| <hr/>                                                                                                                                         |                |
| <b>GOOD MORNING SUNSHINE</b> 10                                                                                                               |                |
| <hr/>                                                                                                                                         |                |
| <b>Soy Chorizo Huevos Rancheros *NEW*</b>                                                                                                     | <b>\$17.00</b> |
| fried egg over soy chorizo, pinto beans and chili-tomato salsa on crispy corn tortillas                                                       |                |
| <hr/>                                                                                                                                         |                |
| <b>Breakfast Burrito</b>                                                                                                                      | <b>\$17.00</b> |
| 3 scrambled eggs, bacon, sausage, mozzarella, and home-style potatoes in a large flour tortilla with chipotle cream and sour cream (wet +\$3) |                |
| <hr/>                                                                                                                                         |                |
| <b>Grilled Steak Chilaquiles</b>                                                                                                              | <b>\$19.00</b> |
| 5 oz sirloin steak over crispy corn tortillas topped with chili-tomato salsa, mozzarella, 2 eggs your way, sour cream                         |                |
| <hr/>                                                                                                                                         |                |

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|---------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Lumberjack Breakfast</b>                                                                                               | <b>\$19.00</b> |
| bacon, sausage, ham, 3 eggs your way, home-style potatoes, 2 pancakes                                                     |                |
| <b>Breakfast Sandwich</b>                                                                                                 | <b>\$16.00</b> |
| bacon, 2 eggs over medium, lettuce, tomato, avocado and mayonnaise on sourdough bread                                     |                |
| <b>Eggs Benedict</b>                                                                                                      | <b>\$17.00</b> |
| gently poached eggs on Canadian bacon and toasted English muffin, house made hollandaise, served with home-style potatoes |                |
| <b>RT Omelet</b>                                                                                                          | <b>\$17.00</b> |
| 3 eggs with bacon, sausage, tomato, onion, mozzarella, served with home-style potatoes                                    |                |
| <b>Veggie Scramble</b>                                                                                                    | <b>\$16.00</b> |
| eggs, zucchini, yellow squash, carrots, mushrooms, tomatoes, served with home-style potatoes                              |                |
| <b>Banana Cream Waffle</b>                                                                                                | <b>\$14.00</b> |
| Belgian waffle, banana cream custard, berries, whipped cream                                                              |                |
| <b>Berries and Cream Waffle</b>                                                                                           | <b>\$14.00</b> |
| Belgian waffle with custard, berries, whipped cream                                                                       |                |

A LA CARTE 10

|                            |               |
|----------------------------|---------------|
| <b>1 Pancake</b>           | <b>\$5.00</b> |
| <b>Belgian Waffle</b>      | <b>\$9.00</b> |
| <b>2 Bacon Slices</b>      | <b>\$5.00</b> |
| <b>2 Sausage Links</b>     | <b>\$5.00</b> |
| <b>Canadian Bacon</b>      | <b>\$6.00</b> |
| <b>2 Eggs Your Way</b>     | <b>\$5.00</b> |
| <b>Home-Style Potatoes</b> | <b>\$5.00</b> |
| <b>Side of Fruit</b>       | <b>\$5.00</b> |
| <b>Toast &amp; Butter</b>  | <b>\$3.00</b> |
| <b>Side of Salsa</b>       | <b>\$1.00</b> |

BUBBLES 4

|                                                                           |                          |
|---------------------------------------------------------------------------|--------------------------|
| <b>Moet &amp; Chandon 'Imperial,' Brut, Champagne, France [187ml], NV</b> | <b>\$14.00</b>           |
| <b>Zonin '1821,' Prosecco Spumante Brut, Veneto, Italy</b>                | <b>AVAILABLE OPTIONS</b> |
| 90 pts Tasting Panel                                                      | \$12.00                  |
|                                                                           | \$46.00                  |

|                                                                             |                          |
|-----------------------------------------------------------------------------|--------------------------|
| <b>Antucura 'Cherie,' Sparkling Pinot Noir Rosè, Mendoza, Argentina, NV</b> | <b>AVAILABLE OPTIONS</b> |
| 90 pts James Suckling                                                       | \$14.00                  |
|                                                                             | \$53.00                  |

|                                                      |                 |
|------------------------------------------------------|-----------------|
| <b>Veuve Clicquot, Brut Yellow Label, France, NV</b> | <b>\$220.00</b> |
| 92 pts James Suckling                                |                 |

## CHARDONNAY 12

|                                                           |                          |
|-----------------------------------------------------------|--------------------------|
| <b>Domaine de Bernier, IGP Val de Loire, France, 2020</b> | <b>AVAILABLE OPTIONS</b> |
| 90 pts Tasting Panel                                      | \$12.00                  |
|                                                           | \$46.00                  |

|                                            |                          |
|--------------------------------------------|--------------------------|
| <b>Franciscan Estate, California, 2021</b> | <b>AVAILABLE OPTIONS</b> |
| 93 pts Tasting Panel                       | \$13.00                  |
|                                            | \$50.00                  |

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|----------------------------------------------------------------------|--------------------------|
| <b>Cambria Estate 'Katherine's Vineyard,' Sta Maria Valley, 2019</b> | <b>AVAILABLE OPTIONS</b> |
| 93 pts Wine Enthusiast                                               | \$14.00                  |
|                                                                      | \$53.00                  |

|                                                           |                          |
|-----------------------------------------------------------|--------------------------|
| <b>Trefethen, Oak Knoll District of Napa Valley, 2020</b> | <b>AVAILABLE OPTIONS</b> |
| 93 pts Wine Enthusiast                                    | \$16.00                  |
|                                                           | \$62.00                  |

|                                      |                          |
|--------------------------------------|--------------------------|
| <b>MacRostie, Sonoma Coast, 2019</b> | <b>AVAILABLE OPTIONS</b> |
| 91 pts Wine Enthusiast               | \$16.00                  |
|                                      | \$62.00                  |

|                               |                          |
|-------------------------------|--------------------------|
| <b>Neyers, Carneros, 2019</b> | <b>AVAILABLE OPTIONS</b> |
| 92 pts Wine Enthusiast        | \$17.00                  |
|                               | \$66.00                  |

|                                                                                |                |
|--------------------------------------------------------------------------------|----------------|
| <b>Gran Moraine, Yamhill-Carlton District, Willamette Valley, Oregon, 2015</b> | <b>\$82.00</b> |
| 91 pts James Suckling                                                          |                |

|                                             |                 |
|---------------------------------------------|-----------------|
| <b>Brewer-Clifton, Sta Rita Hills, 2016</b> | <b>\$100.00</b> |
| 91 pts Robert Parker                        |                 |

|                                             |                 |
|---------------------------------------------|-----------------|
| <b>Château Montelena, Napa Valley, 2016</b> | <b>\$100.00</b> |
| 91 pts Wine Spectator                       |                 |

|                                        |                 |
|----------------------------------------|-----------------|
| <b>Paul Hobbs, Russian River, 2016</b> | <b>\$110.00</b> |
| 93 pts Robert Parker                   |                 |

|                                                      |                 |
|------------------------------------------------------|-----------------|
| <b>Far Niente, Estate Bottled. Napa Valley, 2019</b> | <b>\$160.00</b> |
| 90 pts Wine Spectator                                |                 |

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|--------------------------------------------------------|-----------------|
| <b>Peter Michael 'Bella Cote,' Sonoma County, 2017</b> | <b>\$200.00</b> |
|--------------------------------------------------------|-----------------|

## GEWÜRZTRAMINER 1

|                                                                                   |                          |
|-----------------------------------------------------------------------------------|--------------------------|
| <b>Elena Walch 'Vigna Kastelaz,' Alto Adige, Trentino-Alto Adige, Italy, 2020</b> | <b>AVAILABLE OPTIONS</b> |
| 94 pts James Suckling                                                             | \$15.00                  |
|                                                                                   | \$58.00                  |

**GRÜNER VELTLINER** 1

|                                                  |                          |
|--------------------------------------------------|--------------------------|
| <b>Weingut Frank, Weinviertal, Austria, 2019</b> | <b>AVAILABLE OPTIONS</b> |
| 90 pts Wine Enthusiast                           | \$13.00                  |
|                                                  | \$50.00                  |

**MOSCATO** 1

|                                                     |                          |
|-----------------------------------------------------|--------------------------|
| <b>La Perlina 'Little Pearl,' Veneto, Italy, NV</b> | <b>AVAILABLE OPTIONS</b> |
|                                                     | \$12.00                  |
|                                                     | \$46.00                  |

**PINOT GRIGIO** 1

|                                                     |                          |
|-----------------------------------------------------|--------------------------|
| <b>Benvolio, Friuli-Venezia Giulia, Italy, 2020</b> | <b>AVAILABLE OPTIONS</b> |
|                                                     | \$12.00                  |
|                                                     | \$46.00                  |

**RIESLING** 2

|                                                |                          |
|------------------------------------------------|--------------------------|
| <b>August Kessler, Rheingau, Germany, 2019</b> | <b>AVAILABLE OPTIONS</b> |
| 91 pts Wine Enthusiast                         | \$12.00                  |
|                                                | \$46.00                  |

|                                                              |                          |
|--------------------------------------------------------------|--------------------------|
| <b>Weingut Robert Weil, Trocken, Rheingau, Germany, 2019</b> | <b>AVAILABLE OPTIONS</b> |
| 92 pts Tasting Panel                                         | \$18.00                  |
|                                                              | \$70.00                  |

**ROSE** 1

|                                                         |                          |
|---------------------------------------------------------|--------------------------|
| <b>Lafage Miraflores Rose, Roussillon, France, 2019</b> | <b>AVAILABLE OPTIONS</b> |
| 90 pts Robert Parker                                    | \$13.00                  |
|                                                         | \$50.00                  |

**SAUVIGNON BLANC** 6

|                                     |                          |
|-------------------------------------|--------------------------|
| <b>Quivera, Sonoma County, 2021</b> | <b>AVAILABLE OPTIONS</b> |
| 91 pts Wine Spectator               | \$13.00                  |
|                                     | \$50.00                  |

|                                                                                         |                          |
|-----------------------------------------------------------------------------------------|--------------------------|
| <b>Henri Bourgeois, Petit Bourgeois Sauvignon Blanc, IGP Val de Loire, France, 2020</b> | <b>AVAILABLE OPTIONS</b> |
|                                                                                         | \$13.00                  |
|                                                                                         | \$50.00                  |

|                                                                                                                    |                          |
|--------------------------------------------------------------------------------------------------------------------|--------------------------|
| <b>Mount Fishtail, Sur Lie, Marlborough, NZ, 2021</b>                                                              | <b>AVAILABLE OPTIONS</b> |
| 91 pts Wine Spectator                                                                                              | \$14.00                  |
|                                                                                                                    | \$53.00                  |
| <b>Crowded House, Marlborough, NZ, 2022</b>                                                                        | <b>AVAILABLE OPTIONS</b> |
| 90 pts Wine Spectator                                                                                              | \$14.00                  |
|                                                                                                                    | \$53.00                  |
| <b>Chateau de Saint Cosme 'Little James' Basket, ' Press Blanc, Sauvignon-Viognier, Rhone, Vin de France, 2020</b> | <b>AVAILABLE OPTIONS</b> |
|                                                                                                                    | \$14.00                  |
|                                                                                                                    | \$53.00                  |
| <b>Comtesse de Malet Roquefort, Bordeaux Blanc, Sauvignon-Semillon, Bordeaux, France, 2020</b>                     | <b>AVAILABLE OPTIONS</b> |
| 91 pts James Suckling                                                                                              | \$12.00                  |
|                                                                                                                    | \$46.00                  |
| <b>VIIGNIER</b> 1                                                                                                  |                          |
| <b>Domaine de Triennes 'Sainte Fleur,' vins de Provence, IGP Var, France, 2019</b>                                 | <b>AVAILABLE OPTIONS</b> |
|                                                                                                                    | \$13.00                  |
|                                                                                                                    | \$50.00                  |
| <b>FRANCE</b> 4                                                                                                    |                          |
| <b>Domaine Michael Gros Hautes, Cote Nuits 'Fontaine St Martin' Monopole Blanc, France, 2014</b>                   | <b>AVAILABLE OPTIONS</b> |
| 91 pts Robert Parker                                                                                               | \$29.00                  |
|                                                                                                                    | \$110.00                 |
| <b>Domaine de Beurenard, Châteauneuf-du-Pape, Rhone, France, 2016</b>                                              | <b>\$120.00</b>          |
| <b>Gerard Bertrand, Chateau de Villemajou, Corbieres-Boutenac Grand Vin, Languedoc-Roussillon, France, 2014</b>    | <b>\$120.00</b>          |
| <b>Chateau La Nerthe, Châteauneuf-du-Pape, Rhone, France, 2015</b>                                                 | <b>\$130.00</b>          |
| 90 pts Wine Spectator                                                                                              |                          |
| <b>ITALY</b> 4                                                                                                     |                          |
| <b>Umani Ronchi, Vellodoro Pecorino, Terre di Chieti IGT, Italy, 2020</b>                                          | <b>AVAILABLE OPTIONS</b> |
| 92 pts James Suckling                                                                                              | \$13.00                  |
|                                                                                                                    | \$50.00                  |
| <b>Gradis'ciutta, Ribolla Gialla, Collio Goriziano, Friuli-Venezia Giulia, Italy, 2016</b>                         | <b>AVAILABLE OPTIONS</b> |
| 92 pts James Suckling                                                                                              | \$15.00                  |
|                                                                                                                    | \$58.00                  |
| <b>Cantina Sergio Mottura 'Poggio Della Costa,' Grechetto, Civitella d'Agliano IGT, Lazio, Italy, 2017</b>         | <b>AVAILABLE OPTIONS</b> |
|                                                                                                                    | \$14.00                  |
|                                                                                                                    | \$53.00                  |

Cantina Sergio Mottura 'Latour a Civitella,' Grechetto di Civitella d'Agliano IGT, Lazio, Italy, 2016

\$80.00

SPAIN 2

Honoro Vera, White Blend, D.O. Rueda, Spain, 2020

AVAILABLE OPTIONS

\$9.00

\$34.00

Marqués de Cáceres, Albariño Deusa Nai, Collio Goriziano, Rías Baixas, Spain, 2020

90 pts James Suckling

AVAILABLE OPTIONS

\$13.00

\$50.00

DESSERT WINE 2

Warre's Warrior Reserve Port, Port, Portugal, NV

93 pts Robert Parker

\$14.00

d'Arenberg 'The Noble' Wrinkled Riesling, Australia, 2015

\$14.00

CABERNET FRANC 2

Marquis de Goulaine, Chinon Le Haut Presle, Loire Valley, France, 2019

AVAILABLE OPTIONS

\$13.00

\$50.00

Bodega Siesta En El Tahuan, Valle de Uco, Mendoza, Argentina, 2016

92 pts Wine Enthusiast

AVAILABLE OPTIONS

\$20.00

\$77.00

CABERNET SAUVIGNON 11

Ancient Peaks 'One Stone', Paso Robles, 2019

92 pts Tasting Panel

AVAILABLE OPTIONS

\$14.00

\$53.00

Franciscan Estate, Central Coast, 2021

93 pts Tasting Panel

AVAILABLE OPTIONS

\$15.00

\$58.00

Feliz Creek Vineyard, The '75 Wine Co, Mendocino/Lake County, 2019

AVAILABLE OPTIONS

\$15.00

\$58.00

David Finlayson 'GS', Stellenbosch, South Africa, 2020

91 pts James Suckling

AVAILABLE OPTIONS

\$17.00

\$66.00

Arrowood, Sonoma County, 2018

90 pts Jeb Dunnuck

AVAILABLE OPTIONS

\$18.00

\$70.00

|                                                      |                          |
|------------------------------------------------------|--------------------------|
| <b>Dry Creek, Sonoma County, 2019</b>                | <b>AVAILABLE OPTIONS</b> |
| 92 pts Wine Enthusiast                               | \$19.00                  |
|                                                      | \$74.00                  |
| <b>Newton 'Skyside,' North Coast, 2018</b>           | <b>AVAILABLE OPTIONS</b> |
| 92 pts Wine Enthusiast                               | \$22.00                  |
|                                                      | \$85.00                  |
| <b>Louis M. Martini, Napa Valley, 2018</b>           | <b>AVAILABLE OPTIONS</b> |
| 94 pts James Suckling                                | \$27.00                  |
|                                                      | \$105.00                 |
| <b>Freemark Abbey, Napa Valley, 2018</b>             | <b>\$180.00</b>          |
| 94 pts James Suckling                                |                          |
| <b>Woodward Canyon 'Old Vines,' Washington, 2013</b> | <b>\$180.00</b>          |
| 92 pts Wine Enthusiast                               |                          |
| <b>Anakota, Knights Valley, 2019</b>                 | <b>\$200.00</b>          |
| 94 pts Robert Parker                                 |                          |

## CARMENÈRE 1

|                                                    |                          |
|----------------------------------------------------|--------------------------|
| <b>Calina 'Reserva,' Maule Valley, Chile, 2019</b> | <b>AVAILABLE OPTIONS</b> |
| 90 pts Wine Enthusiast                             | \$12.00                  |
|                                                    | \$46.00                  |

## DURIF/PETIT SYRAH 1

|                                                         |                          |
|---------------------------------------------------------|--------------------------|
| <b>Caymus 'Suisin Grand Durif,' Suisin Valley, 2019</b> | <b>AVAILABLE OPTIONS</b> |
| 93 pts Wine Spectator                                   | \$23.00                  |
|                                                         | \$90.00                  |

## MALBEC 1

|                                                          |                          |
|----------------------------------------------------------|--------------------------|
| <b>Antucura 'Vista Flores,' Mendoza, Argentina, 2019</b> | <b>AVAILABLE OPTIONS</b> |
| 93 pts James Suckling                                    | \$14.00                  |
|                                                          | \$53.00                  |

## MERLOT 1

|                                                             |                          |
|-------------------------------------------------------------|--------------------------|
| <b>Kendall Jackson, Vinter's Reserve, Sonoma Coast 2016</b> | <b>AVAILABLE OPTIONS</b> |
| 90 pts Wine Enthusiast                                      | \$14.00                  |
|                                                             | \$53.00                  |

## PINOT NOIR 7

|                                                                     |                          |
|---------------------------------------------------------------------|--------------------------|
| <b>Patient Cottat, Le Grand Caillou, Loire Valley, France, 2019</b> | <b>AVAILABLE OPTIONS</b> |
| 90 pts Tasting Panel                                                | \$12.00                  |
|                                                                     | \$46.00                  |

|                                                             |                          |
|-------------------------------------------------------------|--------------------------|
| <b>Macedon, Povardarie, North Macedonia, 2019</b>           | <b>AVAILABLE OPTIONS</b> |
|                                                             | \$12.00                  |
|                                                             | \$46.00                  |
| <hr/>                                                       |                          |
| <b>Byron Nielson, Santa Barbara County, 2018</b>            | <b>AVAILABLE OPTIONS</b> |
| 92 pts Wine Enthusiast                                      | \$13.00                  |
|                                                             | \$50.00                  |
| <hr/>                                                       |                          |
| <b>Cedar + Salmon, Willamette Valley, OR, 2018</b>          | <b>AVAILABLE OPTIONS</b> |
| 92 pts Tasting Panel                                        | \$16.00                  |
|                                                             | \$62.00                  |
| <hr/>                                                       |                          |
| <b>La Follette 'Los Primeros' Sonoma County, 2020</b>       | <b>AVAILABLE OPTIONS</b> |
| 90 pts Wine Enthusiast                                      | \$16.00                  |
|                                                             | \$62.00                  |
| <hr/>                                                       |                          |
| <b>Cambria 'Julia's Vineyard,' Santa Maria Valley, 2019</b> | <b>AVAILABLE OPTIONS</b> |
| 91 pts Wine Enthusiast                                      | \$17.00                  |
|                                                             | \$66.00                  |
| <hr/>                                                       |                          |
| <b>Paul Hobbs, Russian River, 2017</b>                      | <b>\$140.00</b>          |
| 94 pts Jeb Dunnuck                                          |                          |

RED BLEND 5

|                                                                                   |                          |
|-----------------------------------------------------------------------------------|--------------------------|
| <b>Bodegas Atalaya 'Laya,' Garnacha-Monastrell Blend, DO Almansa, Spain, 2020</b> | <b>AVAILABLE OPTIONS</b> |
| 90 pts James Suckling                                                             | \$12.00                  |
|                                                                                   | \$46.00                  |
| <hr/>                                                                             |                          |
| <b>Cellers Can Blau, Can Blau, Rhone Blend, Montsant, Spain, 2019</b>             | <b>AVAILABLE OPTIONS</b> |
| 90 pts James Suckling                                                             | \$13.00                  |
|                                                                                   | \$50.00                  |
| <hr/>                                                                             |                          |
| <b>Kokomo, Cuvée, Cabernet Blend, North Coast, 2020</b>                           | <b>AVAILABLE OPTIONS</b> |
| 91 pts James Suckling                                                             | \$16.00                  |
|                                                                                   | \$62.00                  |
| <hr/>                                                                             |                          |
| <b>Blue Rock 'Baby Blue,' Cabernet Blend, Sonoma, 2019</b>                        | <b>AVAILABLE OPTIONS</b> |
| 92 pts Wine Enthusiast                                                            | \$18.00                  |
|                                                                                   | \$70.00                  |
| <hr/>                                                                             |                          |
| <b>The Paring, Bordeaux Blend, Santa Barbara, 2019</b>                            | <b>AVAILABLE OPTIONS</b> |
| 94 pts Jeb Dunnuck                                                                | \$19.00                  |
|                                                                                   | \$74.00                  |

SYRAH 1

|                                                     |                          |
|-----------------------------------------------------|--------------------------|
| <b>Cambria, Tepusquet, Santa Maria Valley, 2016</b> | <b>AVAILABLE OPTIONS</b> |
| 93 pts Wine Enthusiast                              | \$18.00                  |
|                                                     | \$70.00                  |

ZINFANDEL 1

|                                           |                          |
|-------------------------------------------|--------------------------|
| <b>Opolo, Mountain, Paso Robles, 2019</b> | <b>AVAILABLE OPTIONS</b> |
| 91 pts Wine Enthusiast                    | \$17.00                  |
|                                           | \$66.00                  |

OTHER REDS 1

|                                                                         |                 |
|-------------------------------------------------------------------------|-----------------|
| <b>Yacoubian-Hobbs 'Sarpina,' Dry Areni, Vayots Dzor, Armenia, 2014</b> | <b>\$100.00</b> |
| 93 pts Wine Enthusiast                                                  |                 |

RED TABLE DOGGY MENU 4

|                            |                |
|----------------------------|----------------|
| <b>Grilled Mini Patty</b>  | <b>\$6.00</b>  |
| <b>Grilled 4oz Chicken</b> | <b>\$7.00</b>  |
| <b>Grilled 4oz Salmon</b>  | <b>\$10.00</b> |
| <b>Grilled 4oz Steak</b>   | <b>\$10.00</b> |

NOVEMBER CHEF SPECIALS 6

|                                                                                              |                          |
|----------------------------------------------------------------------------------------------|--------------------------|
| <b>Butternut Squash Soup</b>                                                                 | <b>AVAILABLE OPTIONS</b> |
| topped with pepitas and walnut oil                                                           | \$12.00                  |
|                                                                                              | \$18.00                  |
| <b>Duck Breast Salad</b>                                                                     | <b>\$28.00</b>           |
| 8 oz pan seared duck breast, mixed greens, cherry tomatoes, red onion, orange, fig dressing  |                          |
| <b>Potato Wrapped Salmon</b>                                                                 | <b>\$35.00</b>           |
| served with mashed potatoes, sauteed spinach, and lemon caper cream sauce                    |                          |
| <b>Butternut Squash Ravioli</b>                                                              | <b>\$31.00</b>           |
| butternut squash filled ravioli topped with shrimp, truffle cream sauce, and toasted almonds |                          |
| <b>Chicken Pot Pie</b>                                                                       | <b>\$28.00</b>           |
| <b>Pumpkin Cheesecake</b>                                                                    | <b>\$15.00</b>           |
| topped with whipped cream and pepitas                                                        |                          |