



WHITE - BY THE GLASS 11

Prosecco: Bollicini, Brut, DOC, Treviso, IT, NV	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$40.00
Bubbles: Roederer Estate, Anderson Valley, NV	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$64.00
Champagne: Billecart Salmon, Insp. 1818, FRA, NV	AVAILABLE OPTIONS
	Glass: \$23.00
	Bottle: \$90.00
Rosé: Fluers de Praire, Languedoc, FR, 2021	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$38.00
Pinot Gris: Acrobat, Oregon, 2020	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$40.00
Sauvignon Blanc: Astrolabe, Marlborough, NZ, 2022	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$51.00
Riesling: Bex, Nane, GER, 2020	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$40.00
Sauvignon Blanc: Caymus, Emmolo, Napa, 2021	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$48.00
Chardonnay: St. Francis, Sonoma, 2019	\$12.00
Chardonnay: Merryvale, Starmont, Carneros, 2018	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$46.00
Chardonnay: Cakebread, Napa, 2020	AVAILABLE OPTIONS
	Glass: \$22.00
	Bottle: \$84.00

RED - BY THE GLASS 10

Pinot Noir: Seaside, NZ, 2020	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$38.00
Pinot Noir: Nicolas Potel, Burgundy, FRA 2021	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$56.00
Pinot Noir: Dierberg, Estate, Sta. Rita Valley, 2020	AVAILABLE OPTIONS
	Glass: \$19.00
	Bottle: \$74.00
Zinfandel: Turley, Juvenile, Napa Valley, CA 2020	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$60.00
Paulucci (la Posta): Mendoza, ARG 2020	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$44.00
Cabernet Sauvignon: Sum 75, Tuck Beckstoffer, CA	\$13.00
Cabernet Sauvignon: Far Niente, Post & Beam, Oakville, 2021	AVAILABLE OPTIONS
	Glass: \$25.00
	Bottle: \$98.00
Syrah: Stags’ Leap, Petite Syrah, Napa Valley, CA 2019	AVAILABLE OPTIONS
	Glass: \$20.00
	Bottle: \$80.00
Old World: Casanova de Neri, Super Tuscan, Montalcino, 2020	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$58.00
Old World: Prunotto, Occhetti, Nebbiolo, Langhe, Piemonte, 2020	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$58.00

SAMPLE 2

Spring Chardonnay	\$16.00
Each 2oz selection is light and crisp, with a creamy texture and buttery taste. Hints of vanilla and spice round out this delicious selection of chardonnay. Merryvale, Starmont, St. Francis, Cakebread Cellars	
Old World Reds	\$15.00
Each 2oz pour expresses delicious and bold flavors such as: dried rose petal and crushed cherry. Every sip will leave your taste buds satisfied and yearning for more. Nicolas Potel, Burgundy Prunotto, Nebbiolo Casa Nova de Neri	

BUBBLES 10

Prosecco: Bollicini, Brut DOC, Treviso, IT, NV	\$40.00
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Roederer: Anderson Valley, NV	\$64.00
Nicolas Feuillatee: Brut Reserve, Champagne, FRA	\$80.00
Billecart Salmon: Inspiration 1818, Champagne, FRA, NV	\$90.00
Laurent Perrier: Brut, Champagne, FRA, NV	\$99.00
Tattinger (La Francaise): Reims, FRA	\$120.00
Moët & Chandon: Imperial, Brut, Champagne, FRA, NV	\$120.00
Bollinger: Brut Special Cuvee, Champagne, FR	\$195.00
Bollinger: Grand Annee, Champagne, FR 2014	\$275.00
Dom Perignon: Champagne, FRA 2012	\$475.00

WHITE CHARDONNAY ¹²

Merryvale: Starmont, Carneros, 2018	\$46.00
Paul Hobbs: Felino, Mendoza, ARG 2019	\$48.00
Left Coast Estate "Truffle Hill":Willamette Valley, OR 2019	\$48.00
Mannequin: Carneros/Napa, CA 2017	\$65.00
Raoul Gatherin & Fils: Chablis, FRA, 2019	\$75.00
Domino IV: Willamette Valley, OR 2017	\$81.00
Grgich Hills: Napa Valley, CA 2018	\$90.00
Cakebread Cellars: Napa, CA 2021	\$91.00
Chateau de Chamirey: Mercurey Blanc, Burgundy, FRA 2019	\$100.00
Lewis Cellars: Napa, CA 2020	\$120.00
Louis Jadot: Chassagne Montrachet, Burgundy, FRA 2020	\$135.00
Beaux Freres: Willamette Valley, OR 2019	\$150.00

WHITE SAUVIGNON BLANC / SANCERRE ⁶

Emmolo: Napa, 2021	\$45.00
Astrolabe: Marlborough, NZ, 2022	\$51.00
Marquis de Goulaine:Les Lorys, Loire Valley, FRA 2020	\$66.00
Domaine de Pré Semele: Julien Et Clément Rimbault, Loire Valley, FRA 2020	\$55.00
Peter Franus:Napa, CA 2019	\$55.00

Cakebread:Napa Valley, CA 2021	\$66.00
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WHITE WINES FROM AROUND THE WORLD 14

Bex: Riesling, Nane, GER 2021	\$36.00
Broadbent: Vinho Verde, Minho, PT	\$40.00
Gassier: Viognier, Rhone, FRA, 2019	\$40.00
Acrobat: Pinot Gris, Oregon, 2022	\$40.00
Terlan: Pinot Grigio, Alto Adige, ITA 2021	\$48.00
Paul Hobbs: Chardonnay, Felino, Mendoza, ARG 2019	\$48.00
Domaine Commanderie: Elegance, Chinon, Loire, FRA, 2020	\$50.00
Maysara: Pinot Gris, Montazi Vineyard, OR 2019	\$55.00
Lafite Rothschild: Sauternes, Château De Cosse, FRA 2018, 375ml	\$55.00
Domaine de Pré Semelé: Sancerre, Julien Et Clément Rimbault, Loire Valley, FRA 2021	\$55.00
Gewurztraminer:Trimbach, Alsace, FRA 2016	\$60.00
Raoul Gatherin & Fils: Chablis, FRA, 2019	\$75.00
Chateau de Chamirey: Mercurey Blanc, Burgundy, FRA 2019	\$100.00
Louis Jadot: White Burgundy, Chassagne Montrachet, FRA 2020	\$135.00

RED ROSÉ 2

Berne Inspiration: Cotes de Provence, FRA 2020	\$40.00
Fluers de Praire: Languedoc, FR, 2021	\$38.00

RED CABERNET SAUVIGNON 23

Steamboat Winery: The Antlers, Steamboat Springs, CO 2018	\$60.00
Halter Ranch: Paso Robles, CA 2019	\$70.00
Quilt: Napa Valley, CA 2020	\$72.00
Charles Krug: Napa Valley, CA 2019	\$90.00
Far Niente: Post & Beam, Oakville ,2021	\$98.00
Sequoia Grove: Napa Valley, CA 2019	\$110.00
Frank Family: Napa Valley, CA 2019	\$114.00

Orin Swift: Palermo, Napa Valley, CA 2020	\$117.00
Stags' Leap: Artemis, Napa, CA 2020	\$150.00
Spring Mountain Vineyard: Napa Valley, CA 2006	\$150.00
Cliff Lede: Stags Leap District, 2018	\$160.00
Paul Hobbs: Napa, CA 2018	\$175.00
Pride: Sonoma/Napa, CA 2019	\$171.00
Caymus: Napa Valley, CA 2020	\$180.00
O'Shaughnessy: Howell Mountain, 2019	\$210.00
Lewis Cellars: Napa, 2019	\$210.00
Cade: Howell Mountain, Napa, CA 2018	\$240.00
La Jota: Napa, CA 2018	\$240.00
Robert Mondavi: The Reserve To Kalon Vineyard, Oakville, Napa Valley, CA 2017	\$250.00
Far Niente: Napa Valley, CA 2019	\$270.00
Caymus: Special Select, Napa Valley, CA 2018	\$395.00
Cardinale: Howell MT/MT Veeder/Spring MT/Diamond MT, Napa, CA 2018	\$450.00
Hundred Acre: Wraith, Napa, CA 2016	\$1,000.00

RED ZINFANDEL 5

Beran: Sonoma, CA 2017	\$40.00
Cigar: Lodi, CA 2019	\$48.00
Seghesio: Sonoma, CA 2020	\$60.00
Turley: Juvenile, Napa Valley, CA 2020	\$60.00
Frog's Leap: Napa, CA 2020	\$72.00

RED PINOT NOIR 15

Seaside: New Zealand, 2020	\$38.00
Elouan: Willamette Valley, OR 2020	\$48.00
Davis Bynum: Russian River, CA 2018	\$50.00
Nicolas Potel: Bourgogne, Burgundy, FRA 2021	\$56.00
Plowbuster: Willamette, 2021	\$60.00

Dominio: Love Lies Bleeding, Willamette Valley, OR 2017	\$64.00
J. Christopher: Basalte Unfiltered, Chehalem Mountains, Willamette Valley, OR 2018	\$65.00
Willakenzie Estate: Willamette Valley, OR 2021	\$70.00
Dierberg: Estate, Sta. Rita Valley, 2020	\$74.00
Rex Hill: Willamette Valley, OR 2019	\$60.00
Belle Glos: Clark & Telephone, Sta. Maria Valley, CA 2021	\$100.00
Golden Eye: Anderson Valley, CA 2020	\$110.00
The Hilt: Sta. Rita Hills, CA 2018	\$110.00
Merry Edwards: Russian River/Sonoma, CA 2020	\$140.00
Chev: Russian River/Sonoma, CA 2019	\$170.00

RED MALBEC 4

Paulucci (la Posta): Mendoza, ARG 2020	\$44.00
Casarena: “Naokis Vineyard Agrelo,” Mendoza, ARG 2018	\$80.00
Catena Alta: Mendoza, ARG 2018	\$100.00
Paul Hobbs: “Viña Cobos”, Marchiori Estate, Mendoz, ARG 2018	\$175.00

RED SYRAH/PETITE SYRAH 8

Stolpman Vineyards: Estate Grown, Ballard Canyon, CA 2019	\$60.00
Domaine Francois Villard: Saint-Joseph Poivre et Sol, Rhone, FRA, 2020	\$75.00
Lengmeil: Valley Floor, Barossa Valley, 2017	\$75.00
Stags’ Leap: Petite Syrah, Napa Valley, CA 2018	\$81.00
Radio-Coteau: Las Colinas, Sonoma Coast, CA 2017	\$110.00
Famille Perrin: Chateauneuf-du-pape, Roan, FRA 2019	\$110.00
Darioush: Shiraz, Napa Valley, CA 2018	\$150.00
La Serena: Pirate TreasuRed, Napa, 2017	\$175.00

RED MERLOT 5

Freemark Abbey: Stagecoach Vineyard, Atlas Peak, 2018	\$70.00
Frog’s Leap: Rutherford/Napa Valley, CA 2020	\$84.00

Peju: Legacy Collection, Napa Valley, CA 2018	\$90.00
Plumpjack: Napa Valley, CA 2019	\$141.00
Hour Glass: Blueline Vineyard Estate, Napa Valley, CA 2017	\$175.00

RED BLENDS 16

Orin Swift: Abstract, CA 2021 (G/PS/Sy)	\$79.00
The Prisoner: Napa Valley, CA 2021 (Z/CS/Sy/PS/C)	\$79.00
Orin Swift: 8 Years in the Desert, CA 2021	\$90.00
Rodney Strong: Symmetry, Alexander Valley, CA 2017 (CS/Mal/M/PV/CF)	\$108.00
Jonata: Todos, Sta. Ynez, 2018	\$120.00
Lewis Cellars: Alec Blend, Napa, CA 2019	\$130.00
Orin Swift: Papillon, Napa, CA 2020 (CS/CF/PV/M/Mal)	\$130.00
Shafer Vineyards: TD-9, Napa Valley, CA 2019 (M/CS/Mal)	\$140.00
Jonata: Fenix, Ballard Canyon, Santa Ynez Valley, CA 2017 (CS/ CF/M/PV)	\$150.00
Hyde de Villaine: Belle Cousine, Napa Valley, CA 2018 (CS/M)	\$175.00
Chateau St. Jean: Cinq Cepages, Sonoma, CA 2016 (CS/M/CF/PV/Mal)	\$192.00
Crown Point: Proprietary Red, Happy Canyon, Estate, Sta. Ynez 2016	\$200.00
Merryvale Profile: Napa Valley, CA, 2015	\$275.00
Quintessa: Napa Valley, CA 2019 (CS/M/CF/PV/Car)	\$325.00
Joseph Phelps: Insignia, Napa Valley, CA 2016	\$522.00
Verite: La Muse, Sonoma, CA 2016	\$600.00

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FLIGHT 2

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COCKTAILS 11

Smoking Howelsen Hill Old Fashion	\$22.00
Angels Envy, Chocolate Bitters, Smoked Brown Sugar Simple Smoked table side	
About That Thyme	\$13.00
Tito’s Vodka, Muddled Raspberries, Thyme Simple, Lemon Juice	
E3 Old Fashioned	\$18.00
Brush Creek Rye, Maple Syrup, Angostura Bitters, Orange Bitters, Muddled Orange and Cherry	
E3 Manhattan	\$16.00
Woodford Reserve, Sweet Vermouth, Amaro, Angostura Bitters	
Sunset Marg	\$14.00
Pineapple, Raspberry, Jalapeño Infused Libelula Tequila, Triple Sec, E3 Sour Mix, Pineapple Juice	
Cloud Nine	\$15.00
Empress Gin, Lemon Juice, Lavender Infused Simple	
Emerald Mountain Martini	\$14.00
Cucumber Infused Wheatley Vodka, Muddled Mint and Cucumbers, Lime Juice, Agave Want to spice it up? Ask your server to add a splash of ginger beer!	

Caesar	\$16.00
Romaine Hearts, Parmesan Cheese, Croutons, Creamy Caesar Dressing	
Warm Baby Spinach	\$17.00
Pears, Crumbled Chevre, Warm Bacon Vinaigrette	
Little Gem	\$17.00
Avocado, Red Onion, Radishes, Heirloom Tomatoes, White Balsamic	
BLT Wedge	\$18.00
Iceberg, Cherry Tomatoes, Bacon, Blue Cheese Crumbles, Buttermilk Ranch Dressing	

SEAFOOD 7

Megalodon Seafood Tower	AVAILABLE OPTIONS
North Atlantic Lobster Tails, Gulf Shrimp, King Crab, Fresh Oysters, Ahi Tartare	
	\$375.00
	Add Ossetra Caviar: \$75.00
Catch of the Day	
Chef's Favorite of the Day, Flown In Daily	
Twin Tails	
2 Cold Water Lobster Tails, Seasonal Side	
Oysters on the Half Shell	AVAILABLE OPTIONS
	6: \$36.00
	12: \$72.00
	Rockefeller, each: \$1.50
Roasted Salmon	\$48.00
Charred Cabbage, Crispy Potato, Smoked Tomato Butter	
Lemon Ash Halibut	\$64.00
Black Forbidden Rice Pilaf, Corn Purée, Vegetable Hay	
Chef's Selection Caviar & Champagne	AVAILABLE OPTIONS
Black River Caviar - Uruguay	
	Traditional 30g Tin: \$145.00
	Royale 30g Tin: \$170.00

STEAKS 7

E3 8oz Filet*	\$63.00
16oz Ribeye*	\$69.00
18oz Kansas City Steak*	\$68.00
22oz Cowboy Ribeye*	\$95.00
Colorado Rack of Lamb*	\$65.00
Bison Teres Major*	\$65.00

40oz Porterhouse*

\$130.00

ADD ONS 4

North Atlantic Lobster Tail

MP

Oscar Style

\$20.00

Maryland Crab Cake, Asparagus, Béarnaise

3 Jumbo U-8 Prawns

\$24.00

Herb Marinated

Alaskan King Crab Legs

MP

FINISHES 7

Béarnaise (GF)

\$7.00

Truffle Butter (GF)

\$7.00

Blackened (GF)

\$4.00

Gorgonzola, Shallots, Rosemary Crust

\$7.00

Parmesan, Atomic Horseradish, Fresh Herb Crust (GF)

\$7.00

Bone Marrow Butter

\$10.00

Shaved Truffles

CHEF SPECIALS 2

Baseball Florentine*

\$58.00

10oz Baseball Sirloin, Sautéed Spinach En Croute, King Crab, Béarnaise

Chef's Cut

Chef's Selected Cut of the Day

MAIN PLATES 6

Elk Pappardelle

\$57.00

Fresh Pappardelle, Colorado Elk, Cipollini, Tomato, Mushroom Ragout, Shaved Parmesan

Charred Cauliflower Steak

\$42.00

White Bean Cassoulet, Tomato Olive Relish, Red Pepper Coulis

Dry Aged Pork Chop*

\$58.00

Dried Apple and Cranberry Gastrique, Smashed Potatoes, Broccolini

Compressed Eggplant Parmesan	\$42.00
Seasonal Vegetables	
Filet & Lobster*	\$78.00
E3 Filet Mignon, Half Cold Water Lobster Tail, Sweet Corn Purée	
Red Bird Farms 1/2 Chicken	\$49.00
Buttered Asparagus, Herbed Potatoes, Maple and Lemon Jus lié	

SIDES 11

Truffle Mac & Cheese Muddica	AVAILABLE OPTIONS
	\$21.00
	Add Lobster: \$8.00
Truffle Fries	\$14.00
Sautéed Mushrooms (GF)	\$18.00
Creamed Spinach	\$18.00
Whipped Potatoes (GF)	\$16.00
Creamed Corn Brûlée	\$17.00
Cream Cheese	
Roasted Carrots	\$17.00
Buttermilk Soaked Tobacco Onions	\$11.00
Chipotle Aioli	
Crispy Brussels Sprouts	\$15.00
Lardons, Shaved Parmesan, Balsamic Glaze	
Lemon Scented Jumbo Asparagus	\$18.00
Classic Hollandaise	
Idaho Baker	\$15.00
Butter, Bacon, Chives, Cheddar, Sour Cream Loaded or Not Loaded	

BRUNCH 10

E3 Bread Basket	\$8.00
Assorted Breakfast Breads, Whipped Butter, Jam	
American Dream	\$12.00
Biscuit, Sausage Gravy, 2 Slices of Bacon, Fried Egg, Maple Syrup Drizzle	
French Toast	\$18.00
Texas Sized Loaf Bread Stuffed with Strawberry Cream Cheese & Anglaise, Bourbon Syrup, Fresh Powdered Sugar, Assorted Berries Nasturtium, Micro Greens	

Acai Bowl	\$17.00
Chilled Acai Puree, Mixed Berries, House-Made Granola	
Avocado Toast	\$16.00
Wheat Bread, Fresh Avocado, Diced Tomatoes, Sprouts, Pickled Onions, Poached Eggs, Crispy Chickpeas, Cotija, Radish	
Shrimp & Grits	\$25.00
Shrimp, Red Pepper Sauce, Creamy Stoneground Grits	
E3 Benedict	\$28.00
2 Petite Filets, Whole Wheat English Muffin, Poached Eggs, Avocado Hollandaise, Cowboy Potatoes	
Crab & Avocado Salad	\$25.00
Mixed Greens, Roasted Corn, Tomatoes, Diced Avocado, Jumbo Lump Crab, Cotija, Fried Tortilla Strips, Chipotle Ranch	
Chicken & Waffles	\$23.00
Crispy Buttermilk Chicken Tenders, Bacon, Cheddar Bubble Waffles, Bourbon Syrup, Honey Butter	
E3 Burger	AVAILABLE OPTIONS
2 Patties, American Cheese, Caramelized Onions, Pecan Smoked Bacon, E3 Burger Sauce, Brioche Bun, House-Made	\$22.00
Potato Chips	Add French Fries:
	\$3.00

DRINKS 2

Bottomless Mimosa	\$10.00
Fresh Popped Bubbles, Squeezed Orange Juice	
Build Your Own Bloody Mary Bar	\$8.00
Absolut Vodka, Cutwater Bloody Mary Mix, Housemade Toppings	