

Mesa Street Grill

3800 N Mesa St Suite D1 79902-1538 · +19155321881 · Updated: Jan 14, 2026

[View online menu](#)



GREAT BEGINNINGS 5

Fried Blue Point Hot Oysters **\$3.75**

Cucumber Relish, Pickled Red Onion, Saffron Aioli & Dill

Ahi Tuna Tacos **\$18.00**

Diced Ahi Tuna, Asian Infusion Sauce, Wonton Shells, Pico De Gallo, Avocado, Citrus Aioli, Micro Intensity

Wagyu Sliders **\$4.25**

Truffle Mayo, Jalapeno, Pepper Jack Cheese, Crispy Onion, Fig Marmalade

Shrimp Tacos **\$15.00**

4 Mini Tacos, Grilled Mesquite Shrimp, Red Cabbage Slaw, Bacon Bits, Chipotle Aioli & Micro Cilantro

Sous Vide Short Ribs **\$14.25**

12 hour Sous vide marinated in Gochujang Sauce Served with Green Onion Jam

THE SIMPLE 6

Caesar **\$13.00**

Pecorinno Cheese, Croutons, Anchovies, Lemon Wedge

Southwest **\$14.00**

Tortilla Strips, Tomatoes, Mixed Greens, Cucumbers, Avocado & Spicy Jalapeño Ranch Dressing

Avocado & Grapefruit **\$16.00**

Field Spring Greens, Walnuts, House-made French Dressing & Crumbled Blue Cheese

The Wedge **\$13.00**

Iceberg, Walnuts, Blue Cheese Crumbles, Avocado, Bacon, Grape Tomatoes, Blue Cheese Dressing

Heirloom Caprese **\$10.00**

Heirloom Tomatoes, Fresh Mozzarella, Pepitas, Crispy Basil, Balsamic Glaze & Home - Made Vinegar

Apple & Prosciutto **\$16.00**

Crispy Prosciutto, Blue Cheese Crumbles, Blue Berries, Candied Walnuts, Tossed in Champagne Vinaigrette

SALAD OPTIONS 5

Sirloin **\$13.50**

Blackened or Grilled Chicken **\$4.50**

Tuna Sashimi **\$11.00**

Grilled Shrimp \$9.50

Grilled Salmon \$9.00

THE SENSATIONAL 8

Steak & Fries \$33.00

NY Steak, Red Chimichurri topped with Skinny Truffle Fries with Parmesan & Herbs

Rib-Eye Cocktail \$32.00

10 oz Prime Chopped Rib-Eye Steak, Au - Jus, Red Onion, Jalapeños, Green Chile, Monterrey Jack Cheese, Avocado & Tomatoes

Fish & Chips \$17.00

Tempura Battered Seasonal Fish, House-made Chips, Tartar Sauce

Lobster Mac & Cheese \$18.00

Lobster & Crab Meat with Creamy Cheese

Salmon Rissotto \$30.00

Salmon Filet, Mornay Sauce, Truffle Rissotto, Grilled Asparagus

Wagyu Bolognese \$27.00

Tomato Sauce, Basil, Mascarpone, Pecorino Cheese, Pappardelle

Porcinni Rubbed Filet Mignon \$39.00

Pan Seared 5 oz Filet Mignon, Whipped Potato, Glazed Carrots & Beef Confit

Spicy Shrimp Pasta \$34.00

Chipotle Cream Sauce, Red Onion, Tomatoes, Cilantro, Green Chile served with Linguine Pasta

SANDWICHES 7

Classic Mesa Burger \$17.00

Black Angus Beef, Cheddar Cheese, Green Chile, Bacon, Burger Sauce

Spicy Tuna Sandwich \$16.00

Arugulas Leaves, Pickled Jalapeno, Cucumber, Ciabatta Bread, Jalapeno Aioli

Cubano \$17.00

Ham, Pork Belly, Swiss Cheese, Dill Pickles, Grey Poupon, Cuban Bread

Spicy Chicken \$16.00

Crispy Chicken Breast, Pickled Cucumber, Sweet & Spicy Coleslaw, Brioche Bun

Shaved Rib-Eye Sandwich \$20.00

Hoagie Bun, Pepperjack Cheese, Roasted Bell Pepper, Chipotle Aioli

Bills Ruben \$17.00

Rye Bread, Swiss Cheese, Pastrami, Sauerkraut, 1000 island Dressing

Wagyu Burger \$19.00

Truffle Mayo, Jalapeno, Pepper Jack Cheese, Crispy Onion, Fig Marmalade on a Brioche Bun

THE SIDES 7

Simple Salad

Onion Rings

Sweet Potato Fries

Beer Battered Fries

Fruit Salad

Baked Potato

Mixed Veggies

SENSATIONAL 4

Steak Diane

\$52.00

Tenderloin Medallions, Sautéed In Dijon, Brandy & Cream Sauce Served with Roasted Potatoes & Asparagus

Lamb Rack

\$42.00

Herb Pistachio Crusted topped with Cabernet Demi- Glazed over Mint Cous-cous & Wilted Spinach

Roasted Chicken

\$35.00

Topped with Sweet Marsala Wine Sauce, served with Fire Roasted Broccolini over Spinach Brown Rice

Aranciata Duck

\$37.00

Pan Seared Duck on Broccolini Risotto served with Orange Sauce & Tempura Mushroom

THE OCEAN 5

Land & Sea

\$73.00

Petite Filet served with Mashed Potatoes, Roasted Carrots, Tempura Lobster Tail topped with Cilantro Aioli

Chilean Seabass

\$44.00

Served with Fired Baby Bok Choy, topped with Traditional Piccata Sauce over Truffle Parmesan Risotto

Sesame Seed Yellowfin Tuna

\$35.00

Sesame Seed Crusted, Sweet Peperonata Served with Zucchini & Parmesan Risotto

Atlantic Salmon

\$37.00

Whipped Potato, Hollandaise Lobster Sauce & Asparagus Tips

Spicy Shrimp Pasta

\$34.00

Chipotle Cream Sauce, Red Onion, Tomatoes, Jalapenos, Cilantro, Green Chile served with Linguine Pasta

USDA PRIME STEAKS 5

14 Oz Tomahawk Pork Chop

\$41.00

Honey Chipotle Glaze

12 Oz Prime New York Strip	\$48.00
Tender and Juicy	
14 Oz Prime Delmonico Ribeye	\$50.00
Signature Cut. Expertly Grilled	
20 Oz Chicago Bone-In Ribeye	\$81.00
Chefs Choice	
8 Oz Prime Filet	\$52.00
Our Most Tender Cut	

SIDES 7

Baked Potato	\$9.00
Asparagus	\$11.00
Lobster Tail	\$37.00
Served with Clarified Butter	
Twiced Baked	\$11.00
Double Baked Idaho, with Creamy Mashed Potato, Bacon & Fine Herbs	
Sauteed Mushrooms	\$11.00
Garlic & Red Wine Sauce	
Green Chile Casserole	\$9.00
Baked Layers of Green Chile & Pepper Jack Fondue	
Lobster Mac & Cheese	\$18.00
Lobster & Crab Meat with Creamy Cheese	

DESSERTS 6

Big Apple Pie	AVAILABLE OPTIONS
Mounds & mounds of Tart, Fresh, Crisp Apples, Sauced with Cinnamon Apple Cider & Loaded with Crunchy Granola'd Crumbs	\$11.00
	Served Ala Mode with Apple Pecan Ice Cream:
	\$2.00
Bourbon Street Pecan Pie	\$13.00
Mammoth toasted Pecan halves in an intoxicating filling laced with Kentucky Bourbon	
Four High Carrot Cake	\$13.00
Layer upon layer of dark, moist Carrot Cake all studded with Raisins, Walnuts & Pineapple. Finished with our smooth Cream Cheese icing and a drizzle of White Chocolate Ganache	
Five High Chocolate Cake	\$11.00
Five layer of dark, moist Chocolate Cake sandwiched with the Silkiest smooth Chocolate filing & finished with elegant Dark Chocolate Ganache	

Creme Brulee Cheesecake

\$10.00

The marriage of two great classics...crème brulée layered and a-mingle with the lightest of cheesecakes. Hand-fired and mirrored with burnt caramel

Banana Foster Ala Mode

AVAILABLE OPTIONS

Experience a Mesa Street Grill Classic. Tableside Flambé Bananas, Brown Sugar, Banana Liquor, Rum, topped with Vanilla Bean Ice cream

\$14.00

Additional Ice Cream: \$4.00

COFFEE 8

French Press Coffee

\$4.95

Decaf Available

Espresso

\$4.25

Decaf Available

Espresso Macchiato

\$6.25

Topped with Milk Foam

Espresso Con Panna

\$6.25

Topped with Whipped Cream

Cappuccino

\$6.25

Carajillo

\$11.00

Espresso, Shaken with Licor 43

Irish Coffee

\$13.00

Espresso, Jameson, Steamed Milk, Topped with Whipped Cream

Espresso Martini

\$14.00

Chocolate & Coffee Mozart, Cream de Cacao, Espresso Shot

NIGHTCAP 11

Fernet

\$10.00

Macallan 12 Yr

\$11.00

Macallan 15 Yr

\$23.00

Macallan 18 Yr

\$37.00

Hot Toddy

\$11.00

Remy Martin Louie 13

\$235.00

One Ounce and 1/2 Ounce available

Sandeman Tawny Port 10 Yr

\$10.00

Sandeman Tawny Port 20 Yr

\$12.00

Sandeman Tawny Port 30 Yr

\$15.00

Sandeman Tawny Port 40 Yr	\$30.00
Century of Port Flight	\$40.00
TEXAS & NEW MEXICO WINES ¹²	
D.H. Lescombes, New Mexico, Syrah, 2012	\$39.00
D.H. Lescombes, New Mexico, Cabernet, 2010	\$51.00
Gruet, Blanc de Blanc, New Mexico, 2007	\$36.00
Gruet, Rose, New Mexico, 2007	\$60.00
Rising Star, Mesilla Valley, Gewurztraminer, 2008	\$36.00
Rising Star, Mesilla Valley, Malvasia Bianca, 2010	\$36.00
Rising Star, Mesilla Valley, White Zinfandel, 2003	\$29.00
St Clair, New Mexico, Gewurztraminer, NV	\$29.00
St Clair, New Mexico, Nebbiolo, NV	\$29.00
St Clair, New Mexico, Chardonnay, NV	\$29.00
Zin Valle, Mesilla Valley, Texas, Pinot Noir, 2009	\$36.00
Zin Valle, Mesilla Valley, Texas, Zinfandel, 2011	\$36.00

CABERNET SAUVIGNON/ CAB BLENDS ⁴⁷

Cakebread, Napa Valley, 2010	\$160.00
Continuum, Napa Valley	\$325.00
Cultiver, Napa Valley, 2011	\$80.00
Bond, Melbury, Napa Valley, 2010	\$293.00
Bond, St. Eden, Napa Valley, 2010	\$293.00
Bond, Pluribus, Napa Valley, 2010	\$608.00
Dominus, Napa Valley, 2009	\$425.00
Dominus, Napa Valley, 2010	\$345.00
Dominus, Napa Valley, 2011	\$288.00
Caymus, Napa Valley, 40th Anniversary, 2012	AVAILABLE OPTIONS
	\$121.00
	1 L: \$137.00

Dunn, Napa Valley, 2010	\$161.00
Faust, Napa Valley, 2011	\$101.00
Freakshow, Lodi, 2012	\$44.00
Frogs leap, Napa Valley, 2011	\$93.00
Girard, Napa Valley, 2010	\$84.00
Goldschmidt, Plus, Alexander Valley, 2009	\$182.00
Goldschmidt, Plus, Oakville, 2009	\$182.00
Grgich, Napa Valley, 2012	\$104.00
Groth, Oakville, Napa Valley, 2010	\$123.00
Heitz Cellars, Napa Valley, 2009	\$120.00
Hewitt, Rutherford, 2011	\$229.00
Hogue Cellars, Reserve, Columbia Valley, 2011	\$49.00
J Lohr, Seven Oaks, Paso Robles, 2011	\$36.00
Jordan, Alexander Valley, 2009	\$107.00
Kenwood, Jack London Series, Sonoma, 2010	\$69.00
L, Lewis Cellars, Napa Valley, 2010	\$190.00
Mercury Head, Napa Valley, 2013	\$178.00
Napanook, Napa Valley, 2011	\$121.00
Nickel & Nickel, Tench Vinyard, Oakville, 2010	\$180.00
Meyer, Spitfire, Oakville, 2011	\$88.00
Robert Mondavi, Private Reserve, Napa, 2000	\$200.00
Obsidian Ridge, Oakville, 2009	\$51.00
Opus One Winery, Napa Valley, 2010	\$350.00
Palermo, Napa Valley, 2012	\$80.00
Paul Hobbs, Napa Valley, Cabernet Sauvignon, 2011	\$139.00
Plumpjack, Estate, Oakville, 2011	\$225.00
Rodney Strong Reserve, Sonoma County, 2009	\$99.00
Rombauer, Diamond Mountain, Napa Valley, 2010	\$145.00

Rombauer, Napa Valley, 2011	\$93.00
Sequoia grove, Napa Valley, 2010	\$77.00
Silver Oak, Napa Valley, 2008	\$191.00
Silver Palm, North Coast, 2011	\$44.00
Silverado, Napa Valley, 2009	\$81.00
SIMI, Landslide, Alexander Valley, 2010	\$60.00
Smith & Hook, Central Coast, 2011	\$52.00
Stags Leap Cellars, Artemis, Napa Valley, 2011	\$103.00
Trefethen, Napa Valley, 2009	\$110.00

MERLOT 12

Cakebread Cellars, Napa Valley, 2009	\$110.00
Charles Krug, Napa Valley, 2010	\$55.00
Dynamite Vineyards, Mendocino County, 2010	\$40.00
Emmolo, Napa Valley, 2011	\$120.00
Frogs Leap, Napa Valley, 2010	\$74.00
J.lohr, Los Osos, Paso Robles, 2012	\$36.00
Joseph Carr, Napa Valley, 2010	\$60.00
Nickel & Nickel, Harris Vineyard, Napa Valley, 2011	\$111.00
Rombauer, Napa Valley, 2008	\$93.00
Silverado, Napa Valley, 2007	\$58.00
Stags Leap Cellars, Napa Valley, 2009	\$71.00
Sterling, Napa Valley, 2009	\$57.00

PINOT NOIR 16

Belle Glos, Clark & Telephone, Santa Maria, 2013	\$99.00
Belle Glos, Las Alturas, Santa Lucia, 2012	\$99.00
Clos Pegase, Mitsuko's Vineyard, Carneros, 2008	\$69.00
Erath, Oregon, 2012	\$41.00
Goldeneye, Anderson Valley, 2011	\$100.00

Hahn, Santa Lucia Highlands, 2012	\$49.00
Kings Estate, Oregon, 2011	\$61.00
Gloria Ferrer, Carneros, Sonoma, 2011	\$55.00
La Crema, Sonoma, 2012	\$48.00
Merryvale, Carneros, 2012	\$69.00
Meomi, Costal, 2011	\$52.00
Migration, Russian River, 2012	\$79.00
Patz & Hall, Hyde Vinyard, Carneros, 2011	\$129.00
Peter Michael, Le Caprice, Sonoma, 2012	\$207.00
Romililly, Russian River, 2011	\$62.00
The Hilt, Old Guard, Santa Barbara, 2009	\$110.00

ZINFANDEL 6

Frogs Leap, Napa Valley, 2007	\$74.00
Nalle, Dry Creek Valley, 2011	\$56.00
Old Vine Zinfindels, Lodi, 2012	\$36.00
Ridge, Benito Dusi, Paso Robles, 2010	\$58.00
Ridge, Three Valleys, 2010	\$60.00
Sloth, Michael David, Mendocino, 2009	\$89.00

RED BLENDS 16

Abstract, California, 2011	\$60.00
Cain "Concept", Napa Valley, 2008	\$120.00
CSJ Jean, Cinq Cepages, Sonoma, Red Blend, 2009	\$119.00
Coupe De Grace, Lodi, 2011	\$60.00
Cyrus, Alexander Valley, 2009	\$108.00
DiLille, D2, Columbia Valley, 2011	\$90.00
Girard, Artistry, Napa Valley, 2010	\$101.00
Hook & Ladder, Tillerman, Somoma, 2009	\$45.00
Leviathan, North Coast, 2011	\$87.00

Machete, Napa Valley, 2012	\$108.00
Niebaum Coppola, Rubicon, Napa Valley, 2006	\$225.00
Rodney Strong, Symmetry, Alexander Valley, 2008	\$121.00
Stags Leap, Hands of Time, Napa Valley, 2011	\$62.00
Papillon, Napa Valley, 2011	\$153.00
Pahlmeyer, Proprietors Red, Napa Valley, 2011	\$275.00
Prisoner, Napa Valley, 2012	\$75.00

OTHER NOBLE REDS 8

Debauchery, Napa/El Dorado, Petite Blend, 2010	\$170.00
K Wines, The Beautiful, Syrah, Walla Walla, 2010	\$90.00
Melee, California, Grenache, 2010	\$62.00
Michael David, Petite Petit, Lodi, 2011	\$32.00
Red Diamond, Washington State, Shiraz, 2008	\$39.00
Ridge, Lytton Estate, Sonoma, Petite Syrah, 2009	\$72.00
Tablas Creek, Patelin, Paso Robles, 2011	\$56.00
Qupe, Central Coast, Syrah, 2011	\$48.00

CHARDONNAY 13

Cakebread Cellars, Napa Valley, 2011	\$76.00
Chateau St. Jean, Sonoma County, 2012	\$36.00
Cuvaison, Carneros, Napa Valley, 2011	\$49.00
Estancia, Pinnacles, Monterey, 2010	\$31.00
Ferrari Carano, Alexander Valley, 2012	\$63.00
Frogs Leap, Napa Valley, 2011	\$94.00
Grgich Hills, Napa Valley, 2009	\$85.00
Jordan, Russian River valley, 2011	\$91.00
Rombauer Vineyards, Carneros, Napa Valley, 2012	\$75.00
Silverado, Napa Valley, 2010	\$44.00
Sonoma, Cutrer, Russian river Ranches, 2012	\$45.00

Stags Leap Wine Cellars, Karia, Napa Valley, 2009	\$61.00
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The Hilt, Old Guard, Santa Barbara, 2010	\$69.00
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RIESLING ²

Kung Fu Girl, Columbia Valley, 2012	\$36.00
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Hogue, Columbia Valley, 2010	\$29.00
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SAUVIGNON BLANC ³

Cakebread Cellars, Napa Valley, 2012	\$60.00
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Duck Horn Vinyards, Napa Valley, 2011	\$69.00
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Frogs Leap, Napa Valley, 2009	\$72.00
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WHITES ⁵

Ferrari Carano, Sonoma valley, Fume Blanc, 2012	\$29.00
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Conundrum, Rutherford, 2010	\$51.00
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Hogue, Columbia Valley, Fume Blanc, 2006	\$31.00
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MacMurry, Russian River Valley, Pinot Gris, 2009	\$41.00
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Renwood, California, Voignier, 2007	\$29.00
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DESSERT & ICE WINES ⁵

Pacific Rim, California, Frambosie, NV	\$25.00
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Dolce, Late Harvest, Napa Valley, 2004	\$150.00
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Pacific Rim, Muscat, Vin de Glaciere, 2005	\$32.00
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Robert Mondavi, Napa, Moscato d'Oro, 2005	\$30.00
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Michele Charlo, Nivole, Italy, Moscato D'Asti, 2010	\$29.00
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SPARKLING ⁴

Domaine St Michelle, Brut, Columbia Valley, N.V	\$28.00
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Chandon, Brut Classic, NV	\$60.00
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Sophia, Francis Coppola, Blanc de Blancs, 2011	\$37.00
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Gloria Ferrer, Blanc de Blancs, 2007	\$46.00
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ITALIAN RED ⁴

Banfi, Summus, Montalcino, Red blend, 2004	\$158.00
Di Vinci, Chianti Classico, Tuscany, 2007	\$28.00
Pio Cesare, Alba, Piedmont, Barolo, 2004	\$125.00
Massolino, Serralunga D' Alba, Barolo, 2009	\$121.00

ITALIAN WHITE 5

La Marca, Prosecco, DOC Veneto	\$32.00
Maso Canali, Trentino, Pinot Grigo, 2010	\$29.00
Michele Charlo, Nivole, Italy, Moscato D'Asti, NV	\$29.00
Primo Amore, Puglia, Moscato, NV	\$28.00
Santa Margherita, Valdadige, Pinot Grigio, 2010	\$49.00

FRENCH REDS 15

Chapoutier Bila Haut, CDR, Occultum Lapidem, 2011	\$61.00
Chapoutier Bila Haut, CDR, 'L' Esquerda', 2009	\$58.00
Chateau Greysac, Haut-Medoc, 2008	\$60.00
Chateau de Salés, Pomerol, 2008	\$85.00
Chateau La Tour De Bessan, Margaux, 2010	\$140.00
Dept. 66, Maury, 2009	\$60.00
Gérard, Languedoc-Roussillon, Tautavel, 2008	\$52.00
La Vieux Donjon, Chateaunef Du Pape, 2012	\$74.00
L'Oustalet Famile Perrin, Cotes du Rhone, NV	\$36.00
Louis Latour Cote de Nuits, Marsannay, 2009	\$52.00
Perrin & Fils, Les Sinards, Chateauneuf du Pape, 2009	\$79.00
Perrin & Fils, Vinsobres, Cotes Du Rhone, 2009	\$49.00
Saint-Esprit, Delas, Cotes Du Rhone, 2010	\$40.00
Solitude Barberini, Chateuf du Pape, 2009	\$160.00
Janasse, Chateauneuf du Pape, 2008	\$120.00

FRENCH WHITE 4

Louis jadot, Pouilly fussie, White Burgundy, 2011	\$57.00
Louis Latour, La Chanfleure, Chablis, 2012	\$67.00
Fat Bastard, Vin de Pays, Chardonnay, 2007	\$52.00
Trimbach, Pinot Blanc, Alsace, 2011	\$31.00

CHAMPAGNE 12

Armand De Brignac "Ace of Spades" Brut, Reims N/V	\$525.00
Beau Joie, Brut, Epernay	\$160.00
Dom Pérignon, Epernay, 2002	\$325.00
Cristal by Louis Roederer, France, Reims, 2004	\$400.00
Cristal Rose, Louis Roederer, France, Reims, 2004	\$750.00
Krug, Grand Cuvee, France, Reims	\$390.00
Moët Chandon, Rose Imperial, Epernay	\$146.00
Moët Chandon, Brut, Imperial	\$140.00
Perrier Jouet, Fleur, Brut, Epernay, 2004	\$250.00
S. Fevre, Crémant de Brg, Brut Blanc, Chablis	\$75.00
Taittinger, Brut, Reims	\$90.00
Veuve Clicquot Yellow Label, Brut, Reims	\$75.00

GERMAN WHITE WINES 2

Wilhelm Bergmann, Nahe, Spatlese, Riesling, 2009	\$30.00
S. Vollrads, Qualitats, Rheingau, Riesling, 2008	\$34.00

AUSTRALIAN AND NEW ZEALAND REDS 5

Cashburn, Central Otago, Pinot Noir, 2011	\$50.00
D'Arenberg, McLaren Vale, Red Blend, 2009	\$44.00
Heartland, Stickleback, Red Blend, 2009	\$50.00
Rosemont, Diamond Label, Australia, Shiraz, 2012	\$36.00
Wolf Blass, Yellow Label, South, Cabernet, 2012	\$36.00

AUSTRALIAN AND NEW ZEALAND WHITES 2

Whitehaven, New Zealand, Sauvignon Blanc, 2009	\$31.00
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Kim Crawford, Loveblock, Marlborough, 2011	\$57.00
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CHILE & ARGENTINA REDS 10

Los Vascos, Reserve, Colchagua, Cabernet, 2009	\$34.00
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Lomas Del Valle, Casablanca, Pinot Noir, 2013	\$36.00
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Luca, 2012, UCO Valley, Mendoza, Malbec, 2012	\$78.00
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Diego Murillo, Rio Negro, Merlot, 2012	\$38.00
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Humberto Canale Estate, Rio Negro, Malbec, 2012	\$48.00
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Montes, Colchagua, Chile-Cab Sauvignon, 2008	\$34.00
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Montgras, Quatro, Colchagua Valley, 2011	\$40.00
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Septima, Mendoza Valley, Chile, Malbec, 2010	\$29.00
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Tikal, Patriota, Mendoza, Bonarda / Malbec, 2012	\$48.00
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Trapiche, Oak Cask, Mendoza Valley, Cab, 2011	\$29.00
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CHILE & ARGENTINA WHITES 3

Casa Lapostolle, Cuvee Alexandre-Casablanca, 2007	\$36.00
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Munoz De Toro, 100 x 100, Mendoza, Torrontes, 2010	\$31.00
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Lomas Del Valle, Casablanca, Sauvignon Blanc, 2013	\$36.00
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SOUTH AFRICAN RED 2

De Toren, V, Stellenbosch, 2007	\$80.00
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Treinspoor, Swartland, Tinta Barocca, 2011	\$99.00
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SPANISH REDS 11

Condado De Haza, Ribera Duero-Tempranillo, 2006	\$66.00
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Conde de Valdemar, Rioja, Crianza, 2005	\$32.00
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Condesa De Leganza, La Mancha, Crianza, 2005	\$29.00
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Damana 5, Ribera Del Dueno, Tempranillo, 2010	\$46.00
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Dehesa, La Granja, Zamora, Tempranillo, 2006	\$45.00
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E-2, Locations, Spanish Red Wine, 2012	\$42.00
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Marques De Riscal, Reserva, rioja, 2005	\$35.00
Monticello, Gran Reserva, rioja, 2001	\$51.00
Pesquera, Ribera Del Duero, Crianza, 2011	\$90.00
Termes, Numanthia, Toro, 2009	\$56.00
Alto Moncayo, Borja, Garnacha, 2001	\$75.00

SPANISH WHITES ⁴

Amatus, Jumilla, Spain, Dulce, 2009	\$32.00
Aria, Segura Viudas, Penedas, Cava	\$40.00
Dehusa Nai, Rias Baixas, Albarino, 2010	\$36.00
Monticello, Rioja, 2006	\$29.00

END OF BIN ³

Romililly, Sonoma, Zinfandel, 2012	\$60.00
Newton, Napa Valley, Claret, 2009	\$59.00
Massimilano Vivalda, Amista', Barbera d'Asti, 2006	\$68.00