

— BREAKFAST —

SEASONAL FRUIT

almonds, fresh mint, agave 10

SMOKED SALMON TOSTADAS

crema, pickled red onion, capers, chives 19

HOUSE-MADE GRANOLA

seasonal fruit, Straus whole milk yogurt,
coconut, agave 14

HUEVOS RANCHEROS

two eggs, guajillo sauce,
fresh corn tortillas, black beans, cotija cheese 22

CRAB SCRAMBLE

scallions, crème fraîche, crispy potatoes,
fresh corn tortillas 29

LOBSTER BENEDICT

two eggs poached, English muffins, hollandaise,
crispy potatoes 44

OMELET AL PASTOR

black beans, crema, onion, cilantro, salsa verde 22

ASPARAGUS OMELET

asparagus, peppadew, goat cheese, avocado,
cilantro, crispy potatoes 19

BAKED EGGS

Mexican style chorizo, crispy potatoes, cilantro,
cotija, mojo verde 23

FRENCH TOAST

seasonal fruit, cocoa nibs, toasted macadamia nuts,
tangerine butter 20

SIDES

simple green salad 12 • brioche toast 4 • fresh corn tortillas 7
rice 7 • beans 8 • bacon 11



— BEVERAGES —

TEA 3

JUICE 4

COFFEE 4

ESPRESSO 4

CAPUCCINO 5

SOFT DRINKS 4

— COCKTAILS —

BOTTOMLESS MIMOSAS 20

grapefruit or orange juice

THE VICTOR HUGO 13

Beefeater Gin, Aperol, lemon juice

APEROL SPRITZ 13

Aperol, Las Brisas Brut, soda water

MEXICO 70 14

Pueblo Viejo Blanco, fresh lime juice, agave,
Las Brisas Brut

GIN FIZ 13

Beefeater Gin, lemon juice, egg white

THE DANTE 13

Casa Noble Crystal organic tequila, pomegranate, lime

BLOODY MARY 12

Absolut Peppar, tomato, peppers, spices

MEXICAN COFFEE 12

Siete Leguas Anejo, Ancho Reyes chile,
coffee liquor, whipped cream



LUNCH MENU

APPETIZERS

CHIPS AND SALSA 6
with guacamole 14

WHITE SHRIMP AND CRAB CEVICHE
aguachile verde, pickled red onion, avocado 18

LOBSTER TOSTADAS
pickled red onion, avocado, chipotle mayo 20

POZOLE VERDE
pulled chicken, tomatillos, hominy, poblano peppers 12

SEARED TUNA
soy, sliced jalapeño, olive oil, lime 19

BBQ PORK SPARERIBS
scallions, agave-chipotle bbq sauce 20

SALADS

CAESAR SALAD

little gem lettuce, parmesan, croutons 12

CHOPPED VEGETABLE SALAD

carrots, avocado, radish, breadcrumbs 16

CRAB SALAD

grapefruit, avocado, frisée, green goddess dressing 27

KALE SALAD

pepitas, avocado, cotija cheese 16

RAW BAR

OYSTERS ON THE HALF SHELL
(half dozen) 24

TUNA POKE
with avocado, mango, almonds, cilantro 26

YELLOWTAIL SASHIMI
crispy shallots, cilantro, lime, olive oil 20

ENTRÉES

SLOW-ROASTED SALMON
fennel-orange salad, pumpkin seed sauce 32

GRILLED LOBSTER TAILS
cilantro-chile butter, cabbage slaw, fresh corn tortillas 59

ROASTED CHICKEN
mole, rice, onion, white sesame seeds 31

GRILLED RIBEYE
charred pearl onion, jalapeño sauce 48

CONTRAMAR FISH FOR TWO

rice, beans, salsa verde, fresh corn tortillas 68
limited availability

CHEESEBURGER

onion, lettuce, tomato, pickles, melted cheddar, served with french fries 21

TACOS
served on fresh corn tortillas

SAUTÉED SHRIMP
avocado, pickled red onion, salsa roja 19

GRILLED ROCKFISH
cabbage, radish, chipotle mayo 17

AL PASTOR
charred onion, pineapple, cilantro, salsa verde 16

CARNE ASADA
salsa roja, white onion, cilantro 21

SIDES

escabeche 5 • rice 7 • beans 8 • french fries 7 • fresh corn tortillas 7
green bean tempura 11 • asparagus 9 • simple green salad 12

LUNCH COCKTAILS

LAS BRISAS

MARGARITA 12 / 42

Pueblo Viejo Blanco,
lime juice, agave

SPICY

MARGARITA 13 / 45

Pueblo Viejo Blanco,
lime, agave, chile tincture

THE CITRÓNGE

MARGARITA 14

Herradura Silver, Patrón Citrónge,
lime juice, agave

CADILLAC MARGARITA 16

Casamigos Reposado,
Grand Marnier, lime juice, agave

LAGUNA PEARL 18

Roca Patrón Silver, Hennessy,
Patrón Citrónge, lime juice, agave

PALOMA 14

Casa Noble Crystal organic
tequila, grapefruit, lime,
Sierra Mist, agave

SANGRIA 12 / 46

Brandy, white port, sparkling wine,
citrus, seasonal fruit
available in red or white

SALTY DOG 13

Tito's Vodka, grapefruit juice,
salted rim

DARK AND STORMY 13

Whaler's Dark Rum,
ginger beer, lime

MAI TAI 14

Plantation Pineapple Rum,
Curaçao, lime, orgeat, bitters

NEGRONI 14

Beefeater Gin, Campari,
Carpano Antica

OLD FASHIONED 14

Four Roses Bourbon, bitters,
orange twist

WINES

BUBBLES *split / btl*

Lunetta Prosecco, *Brut, Italy* 10 /
Domaine Chandon, *Brut Classic, Napa Valley* 15 /
Piper Sonoma, *Brut, Sonoma* / 37
Domaine Chandon Étoile, *Rosé, Napa Valley* / 55
Domaine Carneros, *Brut, Napa Valley, 2013* / 60
Veuve Clicquot, *Brut, "Yellow Label," Champagne* / 100
Dom Pérignon, *Brut, 2006, Champagne* / 340
Louis Roederer, "Cristal," *Brut, 2006, Champagne* / 375
Perrier-Jouët Belle Epoque, *Brut, 2004, Champagne* / 445

ROSÉ

Domaine de Cala, 2017, *Coteaux de Varois, France* 12 / 48

RIESLING

Trimbach, 2016, *Alsace, France* 13 / 52

PINOT GRIGIO

Masi, "Masianco," 2017, *Italy* 12 / 48
Santa Margherita, "Valdadige," 2016, *Italy* 15 / 60

SAUVIGNON BLANC

Kim Crawford, 2017, *Marlborough, New Zealand* 12 / 48
Daou, 2016, *Paso Robles* 15 / 53
Pascal Jolivet, "Sancerre," 2017, *France* 16 / 64

CHARDONNAY

10Span, "Sierra Madre," 2016, *Santa Barbara* 12 / 48
Sonoma-Cutrer "Russian River Ranches," 2016, *Sonoma Coast* 15 / 60
Louis Jadot, "Pouilly-Fuissé," 2016, *France* 19 / 76
Cakebread Cellars, 2015, *Napa Valley* / 99

PINOT NOIR

La Crema Winery, 2016, *Sonoma Coast* 15 / 60
Ken Brown Wines, 2015, *Santa Barbara* 18 / 72

MERLOT & MALBEC

Trapiche, "Broquel," Malbec, 2016, *Mendoza, Argentina* 12 / 48
Trefethen Family Vineyards, Merlot, 2015, *Napa Valley* 14 / 56

RHONE BLENDS

Delas, "Côtes du Rhône," *Rhone Blend, 2014, France* 12 / 48
E. Guigal, *Crozes-Hermitage, Syrah, 2014, France* 15 / 60

CABERNET & CABERNET BLENDS

Shadow Ridge, Cabernet, 2016, *Paso Robles* 12 / 48
Daou, Cabernet, 2016, *Paso Robles* 15 / 60
Chateau Paveil de Luze, *Cabernet Blend, 2014, France* 18 / 72

DINNER MENU

APPETIZERS

CHIPS AND SALSA 6
with guacamole 14

WHITE SHRIMP AND CRAB CEVICHE
aguachile verde, pickled red onion, avocado 18

LOBSTER TOSTADAS
pickled red onion, avocado, chipotle mayo 20

POZOLE VERDE
pulled chicken, tomatillos, hominy, poblano peppers 12

SEARED TUNA
soy, sliced jalapeño, olive oil, lime 19

BBQ PORK SPARERIBS
scallions, agave-chipotle bbq sauce 20

SALADS

CAESAR SALAD
little gem lettuce, parmesan, croutons 12

CHOPPED VEGETABLE SALAD
carrots, avocado, radish, breadcrumbs 16

CRAB SALAD
grapefruit, avocado, frisée, green goddess dressing 27

KALE SALAD
pepitas, avocado, cotija cheese 16

RAW BAR

OYSTERS ON THE HALF SHELL
(half dozen) 24

TUNA POKE
with avocado, mango, almonds, cilantro 26

YELLOWTAIL SASHIMI
crispy shallots, cilantro, lime, olive oil 20

ENTRÉES

SLOW-ROASTED SALMON
fennel-orange salad, pumpkin seed sauce 32

STEAK & LOBSTER ENCHILADAS
guajillo sauce, tomatillo sauce, black beans, rice 35

GRILLED LOBSTER TAILS
cilantro-chile butter, cabbage slaw, fresh corn tortillas 59

ROASTED CHICKEN
mole, rice, onion, white sesame seeds 31

CONTRAMAR FISH FOR TWO
rice, beans, salsa verde, fresh corn tortillas 68
limited availability

SEARED SEA SCALLOPS
cauliflower purée, tomatillo, green olives, sparkling wine beurre blanc 47

GRILLED LAMB CHOPS
chipotle-agave glazed carrots 48

GRILLED RIBEYE
charred pearl onion, jalapeño sauce 48

PETITE FILET
potato purée, green bean tempura, chimichurri 47
with butter poached lobster 55

CHEESEBURGER
onion, lettuce, tomato, pickles, melted cheddar, served with french fries 21

TACOS
served on fresh corn tortillas with beans & rice

SAUTÉED SHRIMP
avocado, pickled red onion, salsa roja 26

GRILLED ROCKFISH
cabbage, radish, chipotle mayo 24

AL PASTOR
charred onion, pineapple, cilantro, salsa verde 23

CARNE ASADA
salsa roja, white onion, cilantro 28

SIDES

escabeche 5 • rice 7 • beans 8 • french fries 7 • fresh corn tortillas 7
green bean tempura 11 • asparagus 9

DINNER COCKTAILS

LAS BRISAS

MARGARITA 12 / 42

Pueblo Viejo Blanco,
lime juice, agave

SPICY

MARGARITA 13 / 45

Pueblo Viejo Blanco,
lime, agave, chile tincture

THE CITRÓNGE

MARGARITA 14

Herradura Silver, Patrón Citrónge,
lime juice, agave

CADILLAC MARGARITA 16

Casamigos Reposado,
Grand Marnier, lime juice, agave

LAGUNA PEARL 18

Roca Patrón Silver, Hennessy,
Patrón Citrónge, lime juice, agave

PALOMA 14

Casa Noble Crystal organic
tequila, grapefruit, lime,
Sierra Mist, agave

SANGRIA 12 / 46

Brandy, white port, sparkling wine,
citrus, seasonal fruit
available in red or white

SALTY DOG 13

Tito's Vodka, grapefruit juice,
salted rim

DARK AND STORMY 13

Whaler's Dark Rum,
ginger beer, lime

MAI TAI 14

Plantation Pineapple Rum,
Curaçao, lime, orgeat, bitters

NEGRONI 14

Beefeater Gin, Campari,
Carpano Antica

OLD FASHIONED 14

Four Roses Bourbon, bitters,
orange twist

WINES

BUBBLES *split / btl*

Lunetta Prosecco, *Brut, Italy* 10 /
Domaine Chandon, *Brut Classic, Napa Valley* 15 /
Piper Sonoma, *Brut, Sonoma* / 37
Domaine Chandon Étoile, *Rosé, Napa Valley* / 55
Domaine Carneros, *Brut, Napa Valley, 2013* / 60
Veuve Clicquot, *Brut, "Yellow Label," Champagne* / 100
Dom Pérignon, *Brut, 2006, Champagne* / 340
Louis Roederer, "Cristal," *Brut, 2006, Champagne* / 375
Perrier-Jouët Belle Époque, *Brut, 2004, Champagne* / 445

ROSÉ

Domaine de Cala, 2017, *Coteaux de Varois, France* 12 / 48

RIESLING

Trimbach, 2016, *Alsace, France* 13 / 52

PINOT GRIGIO

Masi, "Masianco," 2017, *Italy* 12 / 48
Santa Margherita, "Valdadige," 2016, *Italy* 15 / 60

SAUVIGNON BLANC

Kim Crawford, 2017, *Marlborough, New Zealand* 12 / 48
Daou, 2016, *Paso Robles* 15 / 53
Pascal Jolivet, "Sancerre," 2017, *France* 16 / 64

CHARDONNAY

10Span, "Sierra Madre," 2016, *Santa Barbara* 12 / 48
Sonoma-Cutrer "Russian River Ranches," 2016, *Sonoma Coast* 15 / 60
Louis Jadot, "Pouilly-Fuissé," 2016, *France* 19 / 76
Cakebread Cellars, 2015, *Napa Valley* / 99

PINOT NOIR

La Crema Winery, 2016, *Sonoma Coast* 15 / 60
Ken Brown Wines, 2015, *Santa Barbara* 18 / 72

MERLOT & MALBEC

Trapiche, "Broquel," Malbec, 2016, *Mendoza, Argentina* 12 / 48
Trefethen Family Vineyards, Merlot, 2015, *Napa Valley* 14 / 56

RHONE BLENDS

Delas, "Côtes du Rhône," *Rhone Blend, 2014, France* 12 / 48
E. Guigal, *Crozes-Hermitage, Syrah, 2014, France* 15 / 60

CABERNET & CABERNET BLENDS

Shadow Ridge, Cabernet, 2016, *Paso Robles* 12 / 48
Daou, Cabernet, 2016, *Paso Robles* 15 / 60
Chateau Paveil de Luze, *Cabernet Blend, 2014, France* 18 / 72

BRUNCH MENU

WEEKEND PRIX FIXE

WITH BOTTOMLESS MIMOSAS 48

choose one: pozole verde, caesar salad or seasonal fruit

choose one: french toast, baked eggs, huevos rancheros, omelet al pastor, asparagus omelet, crab scramble, cheeseburger • lobster benedict + 10

APPETIZERS

CHIPS AND SALSA 6
with guacamole 14

WHITE SHRIMP AND CRAB CEVICHE
aguachile verde, pickled red onion, avocado 18

SMOKED SALMON TOSTADAS
crema, pickled red onion, capers, chives 19

POZOLE VERDE
pulled chicken, tomatillos, hominy, poblano peppers 12

SEASONAL FRUIT
almonds, fresh mint, agave 10

HOUSE-MADE GRANOLA
seasonal fruit, Straus whole milk yogurt, coconut, agave 14

SALADS

CAESAR SALAD
little gem lettuce, parmesan, croutons 12

CHOPPED VEGETABLE SALAD
carrots, avocado, radish, breadcrumbs 16

CRAB SALAD
grapefruit, avocado, frisée, green goddess dressing 27

KALE SALAD
pepitas, avocado, cotija cheese 16

RAW BAR

OYSTERS ON THE HALF SHELL
(half dozen) 24

TUNA POKE
with avocado, mango, almonds, cilantro 26

YELLOWTAIL SASHIMI
crispy shallots, cilantro, lime, olive oil 20

BRUNCH

BAKED EGGS
Mexican-style chorizo, cilantro, cotija, salsa verde, crispy potatoes 23

CRAB SCRAMBLE
scallions, crème fraîche, crispy potatoes, fresh corn tortillas 29

FRENCH TOAST
seasonal fruit, cocoa nibs, toasted macadamia nuts, tangerine butter 20

LOBSTER BENEDICT
two eggs poached, english muffins, hollandaise, crispy potatoes 44

OMELET AL PASTOR
salsa verde, crema, onion, cilantro, crispy potatoes 22

ASPARAGUS OMELET
asparagus, peppadew, goat cheese, avocado, cilantro, crispy potatoes 19

HUEVOS RANCHEROS
two eggs, guajillo sauce, fresh corn tortillas, black beans, cotija cheese 22

CHEESEBURGER
onion, lettuce, tomato, pickles, melted cheddar, served with french fries 21

TACOS
served on fresh corn tortillas

SAUTÉED SHRIMP
avocado, pickled red onion, salsa roja 19

GRILLED ROCKFISH
cabbage, radish, chipotle mayo 17

AL PASTOR
charred onion, pineapple, cilantro, salsa verde 16

CARNE ASADA
salsa roja, white onion, cilantro 21

SIDES

escabeche 5 • rice 7 • beans 8 • french fries 7 • green bean tempura 11
bacon 11 • simple green salad 12 • fresh corn tortillas 7 • brioche toast 4

BRUNCH COCKTAILS

BOTTOMLESS

MIMOSAS 20

grapefruit or orange juice

LAS BRISAS

MARGARITA 12 / 42

Pueblo Viejo Blanco,
fresh lime juice, agave

SPICY

MARGARITA 13 / 45

Pueblo Viejo Blanco,
fresh lime, agave, chile tincture

THE VICTOR HUGO 13

Beefeater Gin, Aperol,
lemon juice

THE DANTE 13

Casa Noble Crystal organic tequila,
pomegranate, lime

GIN FIZ 13

Beefeater Gin, lemon juice,
egg white

MEXICO 70 14

Pueblo Viejo Blanco, fresh lime
juice, agave, Las Brisas Brut

APEROL SPRITZ 13

Aperol, Las Brisas Brut,
soda water

SALTY DOG 13

Tito's Vodka, fresh squeezed
grapefruit juice, salted rim

BLOODY MARY 12

Absolut peppar, tomato,
peppers, spices

NEW YORK SOUR 13

Four Roses Bourbon, lemon juice,
simple syrup, red wine float

MEXICAN COFFEE 12

Siete Leguas Anejo, Ancho Reyes
chile, coffee liquor, whipped cream

WINES

BUBBLES *split / btl*

Lunetta Prosecco, *Brut, Italy* 10

Domain Chandon, *Brut Classic, Napa Valley* 15

Piper Sonoma, *Brut, Sonoma* / 37

Domain Carneros, *Brut, 2013, Napa Valley* / 60

Domain Chandon Etoile, *Rosé, Napa Valley* / 55

Vueve Cliquot Brut, "*Yellow Label*," *Champagne* / 100

Dom Pérignon Brut, *2006, Champagne* / 340

Louis Roederer "Kristal" Brut, *2006, Champagne* / 375

Perrier-Jouet Belle Epoque Brut, *2004, Rosé, Champagne* / 425

ROSÉ

Domaine de Cala, *2016, France* 12 / 48

RIESLING

Trimbach Reserve, *2016, France* 13 / 26

PINOT GRIGIO

Masi "Masianco," *2016, Italy* 12 / 48

Santa Margherita, *Pinot Grigio, 2016, Italy* 17 / 68

SAUVIGNON BLANC

Kim Crawford, *2016, New Zealand* 12 / 48

Daou, *2016, Paso Robles* 15 / 53

Pascal Jolivet "Sancerre," *2015, France* 16 / 52

CHARDONNAY

10Span "Sierra Madre," *2015, Santa Barbara* 12 / 48

Sonoma Cutrer "Russian River Ranches," *2015, Sonoma* 15 / 60

Louis Jadot, *Pouilly-Fuissé, 2015, France* 22 / 88

Cakebread Vineyards, *2015, Napa Valley* / 100

PINOT NOIR

La Crema, *2015, Sonoma Coast* 15 / 60

Ken Brown, *2015, Santa Barbara* 18 / 72

CABERNET & CABERNET BLENDS

Shadow Ridge, *2014, Paso Robles* 12 / 48

Daou, *2016, Paso Robles* 15 / 53

Chateau Paveil de Luze, *Cabernet Blend, 2014, France* 18 / 72

MERLOT & MALBEC

Trapiche "Broquel," *Malbec, 2015, Argentina* 12 / 48

Trefethen Family Vineyards, *Merlot, 2014, Napa Valley* 15 / 60

RHONE BLEND

Delas, *Côtes du Rhône, 2014, France* 12 / 48

COCKTAILS

LAS BRISAS MARGARITA 12 / 42

Pueblo Viejo Blanco, lime juice, agave

SPICY MARGARITA 13 / 45

Pueblo Viejo Blanco, lime, agave, chile tincture

THE CITRÓNGE MARGARITA 14

Patrón Silver, Patrón Citrónge, lime juice, Cointreau Noir

CADILLAC MARGARITA 16

Casamigos Reposado, Grand Marnier, lime juice, agave

THE DANTE 13

Casa Noble Crystal organic tequila, pomegranate, lime

LAGUNA PEARL 18

Roca Patrón Silver, Hennessy, Patrón Citrónge, lime juice, agave

PALOMA 14

Casa Noble Crystal organic tequila, grapefruit, lime, Sierra Mist, agave

SANGRIA 12 / 46

Brandy, white port, sparkling wine, citrus, seasonal fruit available in red or white

SALTY DOG 13

Tito's Vodka, grapefruit juice, salted rim

DARK AND STORMY 13

Whaler's Dark Rum, ginger beer, lime

MAI TAI 14

Plantation Pineapple Rum, Curaçao, lime, orgeat, bitters

NEGRONI 14

Beefeater Gin, Campari, Carpano Antica

OLD FASHIONED 14

Four Roses Bourbon, bitters, orange twist

CHAMPAGNE & — SPARKLING WINE

BUBBLES

- Lunetta Prosecco, *Brut, Italy* 10 /
Domaine Chandon, *Brut Classic, Napa Valley* 15 /
Piper Sonoma, *Brut, Sonoma* / 37
Domaine Chandon Étoile Rosé, *Napa Valley* / 55
Domaine Carneros, *Brut, 2013, Napa Valley* / 60
Taittinger, “a’ Reims,” *Brut, Napa Valley* / 99
Veuve Clicquot, *Brut, “Yellow Label,” Champagne* / 100
Dom Pérignon Brut, *2006, Champagne* / 340
Louis Roederer, “Cristal,” *Brut, 2006, Champagne* / 375
Perrier-Jouët Belle Epoque, *Brut, 2004, Champagne* / 445

WHITE WINE —

ROSÉ

- Domaine de Cala, *2017, Coteaux de Varois, France* 12 / 48

RIESLING

- Trimbach, *2016, Alsace, France* 13 / 52

PINOT GRIGIO

- Masi, “Masianco,” *2017, Italy* 12 / 48
Santa Margherita, *Pinot Grigio, 2017, Italy* 15 / 60

SAUVIGNON BLANC

- Kim Crawford, *2017, Marlborough, New Zealand* 12 / 48
Daou, *2018, Paso Robles* 15 / 53
Pascal Jolivet, “Sancerre,” *2017, France* 16 / 64

CHARDONNAY

- 10Span, “Sierra Madre,” *2016, Santa Barbara* 12 / 48
Sonoma-Cutrer “Russian River Ranches,” *2016, Sonoma Coast* 15 / 60
Louis Jadot, “Pouilly-Fuissé,” *2016, France* 19 / 76
Patz & Hall, Hyde Vineyard, *Carneros, 2015* / 98
Cakebread Cellars, *2016, Napa Valley* / 99
Far Niente, *Napa Valley, 2017* / 125
Merryvale “Silhouette”, *2015, Napa Valley* / 145

RED WINE

PINOT NOIR

La Crema Winery, 2016, *Sonoma Coast* 15 / 60

Ken Brown Wines, 2015, *Santa Barbara* 18 / 72

MERLOT & MALBEC

Trapiche, "Broquel," Malbec, 2017, *Mendoza, Argentina* 12 / 48

Trefethen Family Vineyards, Merlot, 2016, *Napa Valley* 14 / 56

BURGUNDY

Domaine Faiveley, "Gevrey-Chambertin," 2014, *Burgundy, France* / 100

RHONE BLEND

Delas, "Côtes-du-Rhône," 2017, *France* 12 / 48

E. Guigal, Crozes-Hermitage, Syrah, 2015, *France* 15 / 60

ITALIAN RED

Masi, "Costasera Amarone," 2012, *Veneto* / 115

Tignanello Marchesi Antinori, 2014, *Tuscany* / 225

Ornellaia, "Tenuta Dell'Ornellaia," 2014, *Tuscany* / 360

Gaja, "Barbaresco," 2013, *Piedmont* / 415

Sassicaia, Tenuta San Guido-Bolgheri, 2014 / 450

Gaja, "Costa Russi" Barbaresco DOCG, 2013, *Piedmont* / 625

CABERNET SAUVIGNON

Shadow Ridge, 2016, *Paso Robles* 12 / 48

Daou, 2016, *Paso Robles* 15 / 60

Chateau Paveil de Luze, Cabernet Blend, 2014, *France* 18 / 72

Groth, 2014, *Oakville, Napa Valley* / 115

Jordan, 2014, *Alexander Valley* / 117

Cakebread Cellars, 2014, *Napa Valley* / 174

Nickel & Nickel, "C. C. Ranch", 2016, *Napa Valley* / 180

Chimney Rock, "Tomahawk Vineyard," 2014, *Stags Leap District* / 225

Far Niente, 2015, *Napa Valley* / 270

Caymus Vineyards, "Special Selection", 2014, *Napa Valley* / 325

Heitz Cellar, Martha's Vineyard, 2009/2013, *St. Helena* / 349

Quintessa, Rutherford, 2014, *Napa Valley* / 360

Dariouh "Darius II," 2013, *Napa Valley* / 475

Kayli Morgan Vineyard, "Hundred Acre," *Napa Valley*, 2014 / 690

TEQUILA

SILVER

Asombroso 38
Casa Noble 12
Casamigos 14
Casa Dragones Joven 75
Jose Cuervo *Reserva De La Familia Platino* 20
Don Julio 17
Herradura 12
Patrón 16
Patrón *Roca* 16
Patrón *Gran Platinum* 55
Partida 17
Siete Leguas 16

REPOSADO

Casa Noble 16
Casamigos 15
Clase Azul 30
Don Julio 18
Herradura 14
G4 20
Maestro Dobel 14
Partida 30
Patrón 18
Patrón *Roca* 20
Peligroso 12
Siete Leguas 18

AÑEJO

Asombroso 60
Casa Noble 18
Casamigos 17
Jose Cuervo *Reserva De La Familia Extra Añejo* 40
Don Julio 20
Don Julio *70th Anniversary* 21
Don Julio *1942* 45
Don Julio *Real* 95
Herradura 16
Maestro Dobel 22
Patrón 20
Patrón *Roca* 30
Patrón *Gran Piedra Extra Añejo* 90
Partida 30
Partida *Elegante Extra Añejo* 98
Peligroso 14
Rey Sol *Extra Añejo* 70
Siete Leguas 20
Siete Leguas *Extra Añejo* 75
Tapatio *Gran Extra Añejo* 50

DESSERT WINE

SAUTERNES / DESSERT

Far Niente, "Dolce," 2011 *Napa Valley (half bottle)* / 120
Château d'Yquem, 2014, *France* / 430

TAWNY PORT

Taylor Fladgate, 20 years, *Portugal* / 90
Sandeman, 30 years, *Portugal* / 195
Dow, 2003, *Portugal* / 195