

SERVED WITH ONE SIDE: Warm Maple Syrup | Sweet Whipped Butter

GRIDDLE CAKES



| | |
|----------------------|----|
| BUTTERMILK PANCAKES | 14 |
| BRIOCHE FRENCH TOAST | 14 |
| BELGIAN WAFFLE | 12 |


CHOOSE A TOPPER: Strawberry Rhubarb | Citrus Mascarpone Cream

SUNDAY SPECIALTIES

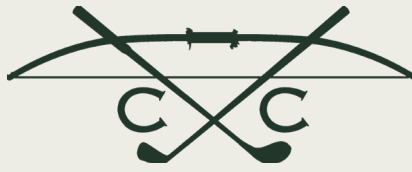
| | |
|--|----|
| CREATE YOUR OWN THREE EGG OMELET (GF) Toast or Biscuit Two Sides | 15 |
| TWO EGGS ANY STYLE* (GF) Toast or Biscuit Two Sides | 15 |
| AVOCADO TOAST  Brioche Marinated Heirloom Tomatoes Two Eggs Any Style* Meyer Lemon Vinaigrette | 15 |
| STEAK & EGGS Country Fried NY Strip Fried Eggs White Pepper Gravy Housemade Buttermilk Biscuit | 19 |
| CREEK EGGS "BENNY" English Muffin Jambon de Paris Poached Eggs Hollandaise | 18 |
| CRONUTS Caramel Chocolate Sauce Affogato | 9 |


SIDES

| | |
|--|---|
| BREAKFAST POTATOES | 3 |
| CHEDDAR GRITS | 4 |
| FRESH FRUIT (GF)  | 4 |
| BACON (GF) | 5 |
| CHICKEN SAUSAGE PATTY (GF)  | 5 |
| BAGEL & CREAM CHEESE | 4 |

 Indicates heart-healthy meal

**Advisory: The consumption of raw or undercooked foods, such as meat, fish, and eggs, which may contain harmful bacteria, could cause serious illness or death.
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SEASONAL SALAD  Spinach | Citrus Pepper Mascarpone | Shaved Asparagus | Pecans
Shaved Radish | Meyer Lemon Vinaigrette 13

GARDEN HARVEST

CHOPPED WEDGE (GF) Bacon | Red Onion | Tomato | Blue Cheese Crumbles
Statesboro Blue Cheese Dressing 12 | 16

CAESAR SALAD  Romaine Hearts | Shaved Parmesan
Focaccia Croutons | Caesar Dressing 12 | 16

HARVEST ADD ONS

Grilled Shrimp (5) 9

Grilled Salmon* 11

Chicken: Grilled or Crispy 8

Angus Beef Tenderloin* 12

SOUPS

NEW ENGLAND CLAM CHOWDER 7 | 10

DAILY SOUP 7 | 10

WE'RE ON A ROLL

YOUR CHOICE: Fries, House or Sweet | Fruit | Side Salad

CUBANO Sliced Ham | Roast Pork Loin | Swiss | Pickles | Dijonnaise 16

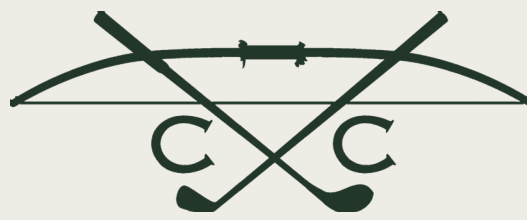
8 OZ. WAGYU BEEF BURGER* Your Choice: Blue | Cheddar | Swiss | Pepper Jack
OR PLANT BASED BURGER 18

CLUB SANDWICH Ham | Bacon | Avocado | Turkey | Cheddar | Mayo | LTO 14

THE GARDEN SANDWICH Multigrain | Herb Roasted Zucchini | Portobello
Tomato Onion Jam | Grilled Halloumi 14

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APPETIZERS

| | |
|---|-----------|
| EAST COAST OYSTERS ON THE HALF SHELL (GF) Cocktail Sauce Mignonette Lemon | MKT PRICE |
| BURRATA Heirloom Tomato Strawberry Rhubarb Sherry Vinegar Fry Bread Herb Salad Pea Tendrils | 14 |
| ARTICHOKE ARANCINI Tomato Onion Jam Pesto | 13 |
| SALMON CRUDO Avocado Lemon Aioli Cucumber Celery Salad Pickled Mustard Seed Fresno Mignonette Frisée Torn Basil | 18 |
| CRISPY CALAMARI Coconut Curry Aioli Herb Salad | 16 |
| TEMPURA GREEN BEANS Hoisin Aioli Chili Crisp | 14 |
| GOAT CHEESE PANNA COTTA Citrus Roasted Beets Arugula Pickled Red Onion Balsamic Pearls Pistachio Granola Citrus Segments | 14 |

SALADS & SOUPS

| | |
|---|--------|
| CAESAR Romaine Hearts Focaccia Croutons Parmigiano Reggiano Caesar Dressing | 12 |
| CHOPPED WEDGE (GF) Iceberg Lettuce Applewood Smoked Bacon Heirloom Tomato Red Onion Blue Cheese Crumbles Statesboro Blue Cheese Dressing | 12 |
| SEASONAL SALAD Spinach Citrus Pepper Mascarpone Shaved Asparagus Pecans Shaved Radish Meyer Lemon Vinaigrette | 13 |
| NEW ENGLAND CLAM CHOWDER | 7 10 |
| DAILY SOUP | 7 10 |

HARVEST ADD ONS

| | | | | | | | |
|--------------------|---|-----------------|----|----------------------------|---|------------------------|----|
| Grilled Shrimp (5) | 9 | Grilled Salmon* | 11 | Chicken: Grilled or Crispy | 8 | Angus Beef Tenderloin* | 12 |
|--------------------|---|-----------------|----|----------------------------|---|------------------------|----|

ENTRÉES

| | |
|---|----|
| CHICKEN PARMESAN Mozzarella Angel Hair Marinara | 26 |
| SPRING VEGETABLE RISOTTO Swiss Chard Snap Peas Romanesco Tomato Pesto Pickled Sweet Peppers Black Truffle | 29 |
| CORIANDER PEPPER CRUSTED SALMON Miso Nappa Cabbage Red Beet Purée Pea Tendrils | 28 |
| FRUITS DE MER Shrimp PEI Mussels Clams Fennel White Wine-Butter Tomato Sugo Linguine | 28 |
| HARISSA LAMB CHOPS Cauliflower Purée Pomegranate Lamb Jus Roasted Trumpet Mushroom | 46 |
| PAN-SEARED SCALLOPS Sweet Pea Purée Artichokes Nueske's Lardons Mustard Greens Béarnaise | 34 |
| 8 oz ANGUS BEEF BURGER* (GF) Choice of: Cheddar Pepper Jack Blue OR PLANT BASED BURGER Choice of: Battered Crispy Fries Side Salad | 18 |

LAND

| | | | |
|-----------------------------------|-----------|-------------------------------------|----|
| FILET MIGNON* 8 oz | 46 | HATFIELD PREMIUM BONE-IN PORK CHOP* | 33 |
| PRIME BONE-IN COWBOY RIBEYE 20 oz | 78 | WAGYU HANGER STEAK 10 oz | 42 |
| DRY AGED NY STRIP* 12 oz | MKT PRICE | COFFEE RUBBED VENISON RACK* | 42 |

SEA
All Items GF

| | | | |
|----------|-----------|----------------------|----|
| SEA BASS | MKT PRICE | JUMBO LUMP CRAB CAKE | 39 |
|----------|-----------|----------------------|----|

All Land and Sea items include your choice of one sauce. Each additional sauce \$3.

SAUCES

| | | | | | | | |
|-------------------|-----------|-------------|-------------------|-----------|-----------|-------------|--------------------|
| House Steak Sauce | Port Demi | Horseradish | White Wine Butter | Au Poivre | Béarnaise | Chimichurri | Bone Marrow Butter |
|-------------------|-----------|-------------|-------------------|-----------|-----------|-------------|--------------------|

ENHANCEMENTS
All Items GF

| | |
|---------------------------------|-----------|
| Grilled Shrimp | 9 |
| Jumbo Lump Crab | 15 |
| Caramelized Onions | 4 |
| Mushroom Blend | 8 |
| Statesboro Blue Cheese Crumbles | 5 |
| Lobster Tail | MKT PRICE |
| Black Truffle | MKT PRICE |

SIDES

| | |
|------------|----|
| INDIVIDUAL | 6 |
| SHAREABLE | 11 |

| |
|---|
| Mac & Cheese Cheddar Cracker Crumb |
| Sautéed Green Beans Bacon Onions |
| Baked Potato (GF) |
| Grilled Zucchini (GF) Gremolata |
| Creamed Spinach (GF) |
| Crispy Yukon Potatoes (GF) Garlic Parsley Butter |
| Buttermilk Mashed Potatoes (GF) |
| Jumbo Asparagus Herb Butter (GF) |

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COCKTAILS 12

SWIFT CREEK SPRITZ

Gin Spritz

Connption "Kinship" Gin | Limoncello | Sparkling Wine

BLUEBERRY BACKSPIN

Blueberry Mule

Deep Eddy Vodka | Blueberry Syrup | Lime Juice | Ginger Beer | Blueberries | Lime | Mint

THE CONDOR

Rum Cocktail

Meyer's Dark Rum | Campari | Pineapple Juice | Lime Juice

THE SPICY MULLIGAN

Top Shelf Margarita

Patrón Silver Tequila | Citrus Liqueur | Jalapeño Syrup | Lime Juice

BOW & ARROW

Botanical Champagne Cocktail

Ketel One Botanical Peach & Orange Blossom
Citrus Liqueur | Sparkling Brut

SMASH FACTOR

Creek Bourbon Smash

Buffalo Trace Straight Bourbon | Muddled Lemon Basil Syrup | Soda

STARTER'S FINISHER

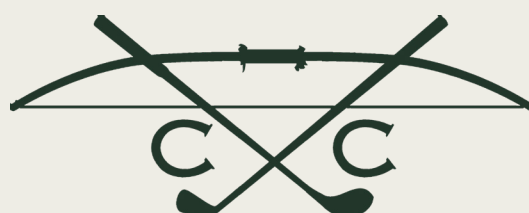
Coffee Cocktail

Smirnoff Vanilla Vodka | Crème de Cacao | Kahlua
Bailey's Irish Cream | Espresso

MENAWA'S MANHATTAN

Classic Manhattan

Sagamore Spirit "Signature" Rye | Italian Sweet Vermouth
Angostura Bitters | Luxardo Cherry





BAR BITES

| | | |
|---------------------------|---|--------|
| CRISPY CHICKEN SLIDER | Honey Dijon Swiss LTO | 4 Each |
| SHAVED PORK LOIN SLIDER | Black Garlic Aioli Citrus Fennel Slaw Pickled Mustard Seeds | 4 Each |
| PHILLY CHEESESTEAK SLIDER | Shaved Beef Grilled Onions White American | 4 Each |
| BRISKET MELT SLIDER | Cheddar Cheese Pickles Crispy Onions BBQ Aioli | 4 Each |
| CHICKEN BITES | Lemon Pepper Parmesan Ranch Dipping Sauce | 11 |
| SMOKY BBQ CHICKEN WINGS | Celery Blue Cheese | 13 |
| ONION RINGS | Chili Crisp Aioli | 11 |
| TRUFFLE FRIES | Parmesan Cheese Chive Dipping Sauce | 8 |
| CAESAR SALAD | ♥ Romaine Hearts Focaccia Croutons Shaved Parmesan Caesar Dressing | 12 |
| SEASONAL SALAD | ♥ Spinach Citrus Pepper Mascarpone Shaved Asparagus Pecans Shaved Radish Meyer Lemon Vinaigrette | 13 |
| CHOPPED WEDGE (GF) | Bacon Red Onion Tomato Blue Cheese Crumbles Statesboro Blue Cheese Dressing | 12 |

HARVEST ADD ONS

Grilled Shrimp (5) 9

Grilled Salmon* 11

Chicken: Grilled or Crispy 8

Angus Beef Tenderloin* 12

♥ indicates heart-healthy meal | GF items/modifications available upon request.

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DESSERT MENU

WARM BROWNIE BITE SUNDAE Vanilla Ice Cream | Caramel

STRAWBERRY SHORTCAKE Vanilla Sponge Cake | Strawberry Coulis
Chantilly Cream

DESSERTS 9

LOADED MINI CRONUTS Caramel | Chocolate | Pecans | Toasted Coconut
& AFFOGATO MOCHA Toffee Bits | Vanilla Bean Gelato | Espresso

LEMON MERINGUE Lemon Curd | Meringue | White Chocolate Mousse
Red Wine Macerated Blueberries

CANNOLI Citrus Cream | White Chocolate Glaze

HOMEMADE ICE CREAMS & SORBET 6

VANILLA ICE CREAM (GF)

SALTED CARAMEL ICE CREAM (GF)

MANGO SORBET (GF) Yuzu Pearls

GF items/modifications available upon request.



NIGHTCAP 12

NUTTY BY NATURE

Chocolate Hazelnut Manhattan

Sazerac Rye Whiskey | Frangelico | Italian Sweet Vermouth
Chocolate Bitters | Brandied Cherry

MIDNIGHT TRUFFLE

Raspberry Truffle

Deep Eddy Vodka | Chambord | Chocolate Liqueur
Cream | Raspberries | Cocoa Powder

SWEET FINISHES

By The Glass

DESSERT WINES

- 2024 CHATEAU MONCONTOUR DEMI-SEC 11
Vouvray
- 2022 MICHELE CHIARLO NIVOLE MOSCATO D'ASTI 20
Piedmont
- 2017 DOLCE BY FAR NIENTE LATE HARVEST 22
Napa Valley
- 2013 GRGICH HILLS "VIOLETTA" LATE HARVEST 32
Napa Valley

FORTIFIED WINES

- NV TAYLOR FLADGATE LBV PORTO 8
Portugal
- NV QUINTA NOVAL 10YR TAWNY PORTO 17
Portugal

BY THE GLASS

SPARKLING

| | |
|---|----|
| NV Ruffino Prosecco Rosé <i>Italy</i> | 12 |
| NV Roederer Estate Brut <i>Anderson Valley</i> | 17 |
| NV Moët & Chandon Imperial Brut <i>Champagne</i> | 24 |

CHARDONNAY

| | |
|--|----|
| 2023 Trefethen <i>Oak Knoll District of Napa Valley</i> | 12 |
| 2023 Stags' Leap Winery <i>Napa Valley</i> | 15 |
| 2023 Jordan <i>Russian River Valley</i> | 19 |
| 2023 Frank Family <i>Carneros</i> | 21 |
| 2022 Ramey <i>Fort Ross-Seaview</i> | 23 |

SAUVIGNON BLANC

| | |
|--|----|
| 2024 Jacques Dumont <i>Loire Valley</i> | 10 |
| 2024 Duckhorn <i>North Coast</i> | 13 |
| 2024 Cade <i>Napa Valley</i> | 16 |

PINOT GRIGIO/PINOT GRIS

| | |
|--|----|
| 2023 Ponzi <i>Willamette Valley</i> | 11 |
|--|----|

INTERESTING WHITES & PINKS

| | |
|--|----|
| 2024 Daou Rosé <i>Paso Robles</i> | 12 |
| 2021 Hillick & Hobbs Dry Riesling <i>Finger Lakes</i> | 14 |
| 2024 Stags' Leap Winery Viognier <i>Napa Valley</i> | 18 |

PINOT NOIR

| | |
|--|----|
| 2023 Benton Lane <i>Willamette Valley</i> | 14 |
| 2023 ZD <i>Carneros</i> | 17 |
| 2023 Belle Glos "Clark & Telephone" <i>Santa Maria Valley</i> | 18 |
| 2022 DuMol <i>Russian River Valley</i> | 25 |
| 2022 Frank Family <i>Carneros</i> | 27 |

ZINFANDEL

| | |
|------------------------------------|----|
| 2022 Seghesio <i>Sonoma Co.</i> | 12 |
|------------------------------------|----|

MERLOT

| | |
|---------------------------------------|----|
| 2019 Provenance <i>Napa Valley</i> | 14 |
|---------------------------------------|----|

CABERNET SAUVIGNON & BLENDS

| | |
|---|----|
| 2022 Postmark By Duckhorn <i>Paso Robles</i> | 13 |
| 2023 Quilt <i>Napa Valley</i> | 17 |
| 2022 Clos Du Val <i>Napa Valley</i> | 21 |
| 2021 Frog's Leap <i>Rutherford</i> | 26 |
| 2022 Pride <i>Napa/Sonoma Co.</i> | 27 |

INTRIGUING REDS

| | |
|---|----|
| 2023 Paul Jaboulet Aine "Parallèle 45" Rouge <i>Cotes du Rhone</i> | 11 |
| 2023 Vietti Barbera Asti Tre Vigne <i>Piedmont</i> | 13 |
| 2021 Tapiz Malbec <i>Uco Valley</i> | 13 |
| 2021 Truchard Syrah <i>Carneros</i> | 14 |



BY THE BOTTLE

CHAMPAGNE/SPARKLING

| | |
|--|-----|
| NV Roederer Estate Brut <i>Anderson Valley</i> | 67 |
| 2021 Schramsberg Brut Rose <i>North Coast</i> | 81 |
| NV Moët & Chandon Imperial Brut <i>Champagne</i> | 95 |
| NV Chateau Telmont Brut <i>Champagne</i> | 115 |
| NV Krug 169th Edition Grand Cuvee Brut <i>Champagne</i> | 299 |

SAUVIGNON BLANC

| | |
|---|----|
| 2024 Jacques Dumont <i>Loire Valley</i> | 39 |
| 2024 Craggy Range <i>Martinborough</i> | 47 |
| 2024 Duckhorn <i>North Coast</i> | 48 |
| 2023 Stag's Leap Wine Cellars "Aveta" <i>Napa Valley</i> | 52 |
| 2022 Illumination By Quintessa <i>Napa/Sonoma Co.</i> | 60 |
| 2024 Cade <i>Napa Valley</i> | 63 |
| 2023 Spotteswoode <i>Sonoma/Napa Valley</i> | 80 |
| 2021 Vineyard 29 <i>Napa Valley</i> | 90 |

CHARDONNAY

| | |
|--|-----|
| 2023 Trefethen <i>Oak Knoll District of Napa Valley</i> | 47 |
| 2022 Sylvaine & Alain Normand <i>Macon La Roche-Vineuse</i> | 52 |
| 2023 Stags' Leap Winery <i>Napa Valley</i> | 59 |
| 2022 Sequoia Grove <i>Napa Valley</i> | 66 |
| 2023 Jordan <i>Russian River Valley</i> | 75 |
| 2022 Flowers <i>Sonoma Coast</i> | 79 |
| 2023 Rombauer <i>Carneros</i> | 82 |
| 2023 Frank Family <i>Carneros</i> | 83 |
| 2022 Grgich Hills <i>Napa Valley</i> | 86 |
| 2022 Ramey <i>Fort Ross-Seaview</i> | 91 |
| 2020 Bergstrom "Old Stones" <i>Willamette Valley</i> | 95 |
| 2023 Darioush <i>Napa Valley</i> | 110 |
| 2022 Cakebread Reserve <i>Carneros</i> | 135 |
| 2021 Wayfarer <i>Fort Ross-Seaview</i> | 144 |
| 2018 Bouchard Pere & Fils <i>Chassagne-Montrachet</i> | 163 |
| 2021 Sea Smoke Cellars <i>Sta. Rita Hills</i> | 173 |
| 2022 Olivier Leflaive <i>Puligny-Montrachet</i> | 202 |
| 2020 Vineyard 7 & 8 <i>Spring Mountain District</i> | 221 |

PINOT GRIGIO/PINOT GRIS

| | |
|--|----|
| 2021 Pierre Sparr <i>Alsace</i> | 40 |
| 2023 Ponzi <i>Willamette Valley</i> | 43 |
| 2022 Jermann <i>Fruili</i> | 46 |
| 2018 Trimbach Reserve <i>Alsace</i> | 55 |

INTERESTING WHITES & PINKS

| | |
|--|----|
| 2024 Daou Rose <i>Paso Robles</i> | 47 |
| 2020 Trimbach Pinot Blanc <i>Alsace</i> | 51 |
| 2021 Hillick & Hobbs Dry Riesling <i>Finger Lakes</i> | 55 |
| 2020 Gerard Bertrand "Cigalus" Blanc <i>Languedoc</i> | 67 |
| 2024 Stags' Leap Winery Viognier <i>Napa Valley</i> | 71 |

BY THE BOTTLE

PINOT NOIR

| | |
|---|-----|
| 2023 Benton Lane <i>Willamette Valley</i> | 55 |
| 2023 ZD <i>Carneros</i> | 67 |
| 2023 Belle Glos "Clark & Telephone" <i>Santa Maria Valley</i> | 71 |
| 2022 Gary Farrell <i>Russian River Valley</i> | 87 |
| 2020 Bouchard Pere Et Fils <i>Savigny-les-Beaune</i> | 96 |
| 2022 DuMol <i>Russian River Valley</i> | 99 |
| 2023 Bergstrom "Cumberland Reserve" <i>Willamette Valley</i> | 102 |
| 2022 Joseph Phelps "Freestone Vineyard" <i>Sonoma Coast</i> | 103 |
| 2022 Frank Family <i>Carneros</i> | 107 |
| 2021 Chappellet "Dutton Ranch" <i>Russian River Valley</i> | 109 |
| 2022 Ken Wright Cellars "Carter Vineyard" <i>Eola-Amity Hills</i> | 118 |
| 2022 Penner-Ash <i>Willamette Valley</i> | 127 |
| 2022 Beaux Freres <i>Willamette Valley</i> | 135 |
| 2022 Williams Selyem <i>Central Coast</i> | 140 |
| 2017 Olivier Leflaive <i>Pommard</i> | 145 |
| 2022 Wayfarer <i>Fort Ross-Seaview</i> | 165 |
| 2019 Aubert "UV-SL Vineyard" <i>Sonoma Coast</i> | 167 |
| 2019 Domaine Serene "Evanstad Reserve" <i>Willamette Valley</i> | 186 |
| 2022 Sea Smoke Cellars "Ten" <i>Sta. Rita Hills</i> | 208 |
| 2018 Raen "Bodega Vineyard - Freestone Occidental" <i>Sonoma Coast</i> | 209 |
| 2021 Kosta Browne <i>Sta. Rita Hills</i> | 210 |

ZINFANDEL

| | |
|--|-----|
| 2022 Seghesio <i>Sonoma Co.</i> | 47 |
| 2021 Frog's Leap <i>Napa Valley</i> | 59 |
| 2018 Grgich Hills <i>Napa Valley</i> | 66 |
| 2019 Turley "Ueberroth Vineyard" <i>Paso Robles</i> | 104 |

MERLOT

| | |
|---|-----|
| 2022 Chateau Tournefeuille <i>Lalande De Pomerol</i> | 54 |
| 2019 Provenance <i>Napa Valley</i> | 55 |
| 2023 Stags' Leap Winery <i>Napa Valley</i> | 62 |
| 2022 Duckhorn <i>Napa Valley</i> | 74 |
| 2021 Plumpjack <i>Oakville</i> | 123 |

INTRIGUING REDS

| | |
|---|-----|
| 2023 Paul Jaboulet Aine "Parallèle 45" Rouge <i>Cotes du Rhone</i> | 43 |
| 2023 Vietti Barbera Asti Tre Vigne <i>Piedmont</i> | 51 |
| 2021 Tapiz Malbec <i>Uco Valley</i> | 51 |
| 2021 Truchard Syrah <i>Uco Valley</i> | 55 |
| 2021 Chateau Des Jacques Moulin-A-Vent <i>Beaujolais</i> | 67 |
| 2020 Stags' Leap Winery Petité Sirah <i>Napa Valley</i> | 69 |
| 2020 E. Guigal <i>Chateauneuf-du-Pape</i> | 98 |
| 2021 Vietti Barolo <i>Castiglione</i> | 111 |
| 2021 Plumpjack Syrah <i>Napa Valley</i> | 128 |
| 2019 Groth "Oakcross" Proprietary Red <i>Oakville</i> | 171 |
| 2021 Antinori Tignanello "Super Tuscan" <i>Tuscany</i> | 238 |
| 2019 Caladan Cabernet Franc <i>Spring Mountain District</i> | 337 |

BY THE BOTTLE

CABERNET SAUVIGNON & BLENDS

LARGE FORMAT

| | | | |
|---|-----|--|------|
| 2022 Postmark By Duckhorn <i>Paso Robles</i> | 51 | 1.5 Liter | |
| 2023 Quilt <i>Napa Valley</i> | 67 | 2018 Duckhorn Merlot <i>Napa Valley</i> | 170 |
| 2022 Chappellet "Mountain Cuvee" <i>Napa Valley</i> | 73 | 2013 Belle Glos "Taylor Lane" Pinot Noir <i>Sonoma Coast</i> | 185 |
| 2022 Clos Du Val <i>Napa Valley</i> | 83 | 2018 Adaptation By Odette Cabernet Sauvignon <i>Napa Valley</i> | 190 |
| 2022 Faust <i>Napa Valley</i> | 90 | 2018 Immortal Estate "Slope" <i>Sonoma Co.</i> | 260 |
| 2021 Frog's Leap <i>Rutherford</i> | 103 | 2022 Double Diamond by Schrader <i>Oakville</i> | 475 |
| 2019 Inglenook <i>Rutherford</i> | 103 | 2021 Shafer "One Point Five" <i>Napa Valley</i> | 310 |
| 2022 Pride <i>Napa/Sonoma Co.</i> | 107 | 2017 Dunn Cabernet Sauvignon <i>Howell Mountain</i> | 450 |
| 2019 Levendi "Sweetwater" <i>Napa Valley</i> | 114 | 2018 Cain Five <i>Spring Mountain District</i> | 475 |
| 2020 Jordan <i>Alexander Valley</i> | 115 | 2016 Rudd Estate Cabernet Sauvignon <i>Oakville</i> | 515 |
| 2018 Immortal Estate "Slope" <i>Sonoma Co.</i> | 131 | 2011 Quintessa Cabernet Sauvignon <i>Rutherford</i> | 550 |
| 2018 Grgich Hills <i>Napa Valley</i> | 133 | 2017 Shafer "Hillside Select" <i>Stags Leap District</i> | 743 |
| 2016 Chateau Clarke Edmond De Rothschild <i>Medoc</i> | 141 | 2018 Opus One Bordeaux Blend <i>Oakville</i> | 1600 |
| 2019 Hess <i>Mt. Veeder</i> | 150 | 3 Liter | |
| 2019 Chateau Lynch-Bages Echo <i>Pauillac</i> | 157 | NV G.H. Mumm Grand Cordon Brut <i>Reims</i> | 350 |
| 2021 Paul Hobbs <i>Coombsville</i> | 163 | 2021 Ken Wright Pinot Noir <i>Willamette Valley</i> | 480 |
| 2022 Chappellet "Signature" <i>Napa Valley</i> | 183 | 2016 Robert Foley Claret <i>Napa Valley</i> | 625 |
| 2021 Far Niente <i>Napa Valley</i> | 193 | 2016 Robert Foley Cabernet Sauvignon <i>Napa Valley</i> | 472 |
| 2021 Darioush <i>Napa Valley</i> | 204 | 2019 Quintessa Cabernet Sauvignon <i>Rutherford</i> | 999 |
| 2022 Shafer "One Point Five" <i>Napa Valley</i> | 213 | | |
| 2016 Judge Palmer "Beckstoffer To Kalon Vineyard" <i>Napa Valley</i> | 233 | | |
| 2014 Larkmead "Dr. Olmo" <i>Napa Valley</i> | 256 | | |
| 2018 Daou "Soul Of A Lion" <i>Paso Robles</i> | 267 | | |
| 2021 Odette Estate <i>Stags Leap District</i> | 276 | | |
| 2017 Justin "Isosceles" Reserve <i>Paso Robles</i> | 278 | | |
| 2019 Plumpjack <i>Oakville</i> | 280 | | |
| 2016 Jarvis Estate <i>Napa Valley</i> | 308 | | |
| 2018 Quilceda Creek <i>Columbia Valley</i> | 311 | | |

