



Happy Hour

Tuesday - Saturday 4-6 pm

Offered at the Bar and Patio

½ Price Select Wines by the glass

Domaine de Cabrials - French - Chardonnay \$6

Wai Wai - New Zealand - Sauvignon Blanc \$5

Collier Creek - California - Pinot Noir \$6

Frattoria La Valentina - Italy – Montepulciano \$7

Peltier Family - California - Cabernet Sauvignon \$5

Chateau des Graves AOC - French – Bordeaux \$9

(Prices above reflect half price)

½ Price Oysters

1/2dz-\$9 or 1dz-\$18

Savage Blonde Oysters, Prince Edward
Island

Blackberry Oysters, Virginia

(Prices above reflect half price)

\$10 Libations Creations

Maple Cinnamon Old Fashion, Honey Collins,
Spicy Margarita, Captains Mule, Cranberry Crush,
Apple Cider Margarita, Proprietors Punch,
Pomegranate Martini

\$9 Stirred Classics

Taste & Sea Old Fashion, Grey Goose Martini,
Bombay Sapphire Gin Martini, Tom Collins,
Margarita, Negroni, Whiskey Sour, Gimlet,
Aperol Spritz

\$5 Drafts and Bottled Beer

Eats

Flash Fried Calamari \$7

Ponzu aioli, sesame seeds

Colossal Shrimp Cocktail \$9

Citroen Vodka cocktail sauce

Delco Lager Mustard Clams or Mussels \$7

Whole grain mustard, garlic confit,
fennel cream

Baked Brie \$8

Pear butter, candied pecans,
dried cranberries

Truffle roasted Brussel Sprouts \$6

Marcona almonds, Locatelli cheese

Jumbo Lump Crabmeat Au gratin \$11

Crostini

Sesame Seared Tuna \$11

Wasabi, pickled ginger, wakame salad,
lemongrass ponzu

Cheese Board \$11

Chef's selection of three cheeses
and accompaniments



BAR MENU

8oz. Wagyu Burger 19

Aged white cheddar, lettuce, tomato,
onion, garlic aioli, hand cut fries

Crab Cake Sliders 17

Whole grain mustard aioli, lettuce, tomato,
onion, hand cut fries

Tuna Poke 16

Cucumber, onion, Togarashi, edamame,
wontons chips, ponzu aioli

Loaded Calamari 18

Sriracha honey, jalapenos, red onion,
Apple wood smoked bacon

Revolving Flat Bread 15

Chef Charlie's flat bread creation

Chef Charlies House-Made Fries 11

Ask Bartender for today's creation

Bar menu available at bar only



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WINES BY THE GLASS

Whites

		Glass/Bottle
#201 Chardonnay	Duckhorn- Napa Valley, California	15/60
#202 Chardonnay	Domaine de Cabrials- Languedoc, France	12/48
#204 Sauvignon Blanc	Wai Wai- Marlborough, New Zealand	10/40
#206 Pino Grigio	Prendina- Lombardy, Italy	11/44
#305 Reisling	St. Urbans HOF "QBA"- Mosel, Germany	10/39
#404 Sparkling	Conti Di San Bonifacio Prosecco Extra Dry NV- Italy	14/56

Reds

		Glass/Bottle
#101 Pinot Noir	Collier Creek-California	12/48
#110 Pinot Noir	Trisaetum-Willamette Valley, Oregon	15/62
#102 Malbec	Kaiken Estate- Mendoza, Argentina	13/52
#103 Montepulciano	Fattoria La Valentina- Abruzzo, Italy	14/56
#111 Red Blend	Obsidian Triple Junction Volcanic-CA, WA, Oregon	15/58
#104 Red Blend	Phantom- California	13/52
#105 Cotes Du Rhone	Domaine Chanssaud- Rhone Valley, France	10/40
#107 Cabernet Sauvignon	Decoy "Limited"- Alexander Valley, California	19/76
#112 Cabernet Sauvignon	Mill Creek-Dry Creek. California	15/58
#106 Cabernet Sauvignon	Peltier Family- Lodi, California	10/40
#108 Super Tuscan	Basciano "I Pini"- Italy	15/58
#109 Bordeaux	Chateau des Graves AOC Rouge	18/72

LIBATIONS CREATIONS

- Maple Cinnamon Old Fashion-** Basil Hayden Bourbon, cinnamon simple, bitters, **14**
- Honey Collins-** Bullet Bourbon, honey simple, lemon, ginger beer **14**
- Spicy Margarita-** Don Julio Blanco Tequila, Grande Marnier, muddled jalapeno, house made sour mix, passion fruit, spiced rim **13**
- Captians Mule-** White Captain Morgan, ginger beer, cinnamon simple, lime **13**
- Cranberry Crush-** Tito's Vodka, triple sec, cranberry simple, Sprite **14**
- Apple Cider Margarita-** Milagro Tequila, Grand Marnier, apple cider, house made sour mix, cinnamon simple, cinnamon sugar rim **15**
- Proprietors Punch -** White rum, dark rum, coconut water, orange juice, strawberry puree **12**
- Pomegranite Martini –** Belvedere Vodka, Cointreau, Pom juice, lemon juice, prosecco **13**

STIRRED CLASSICS

- Taste & Sea Old Fashioned-** Basil Hayden Bourbon, Luxardo cherry, orange zest, Angostura bitters **15**
- Grey Goose Vodka Martini-** 3 olives **14**
- Bombay Sapphire Gin Martini-** Lemon twist **12**
- Tom Collins-** Bluecoat Gin, fresh lemon, simple, club soda **11**
- Margarita-** Patron Silver, Citroen, lime juice, agave simple **15**
- Negroni (A nod to Anthony Bourdain)-** Tanqueray Gin, Antica Formula Vermouth, Campari, orange slice **10**
- Whiskey Sour-** Seagram's VO, sour mix, simple **11**
- Gimlet-** Tanqueray, lime cordial, lime twist **11**
- Aperol Spritz-** Aperol, Prosecco, bitters, soda water **13**

BEER

Draft

2SP Delco Lager **6** | 2SP-seasonal **7** | New Belgium-seasonal **7** | Victory-seasonal **7**
Troegs-seasonal **7** | Levante Brewing-seasonal **7**

Bottled/Can

Miller Lite **5** | Coors Light **5** | Stella Artois **6** | Yards Pale Ale **8** | Yuengling Lager **7**
Corona **7** | Guinness **8** | Budweiser **5**

SOUPS AND SALADS

- *Lobster Bisque 12**
Fresh chives
- Wild Mushroom Soup 11**
Crisp mushroom, truffle oil, fines herbs
- *Caesar Salad 11**
Roma Crunch lettuce, cracked black pepper focaccia croutons, Locatelli cheese
- Wedge Salad 13**
Iceberg lettuce, Applewood bacon, hard-boiled egg, grape tomatoes, buttermilk blue cheese dressing

STARTERS

- Cheese Board 16**
Chef's selection of three cheeses and accompaniments
- *Jumbo Lump Crabmeat Au Gratin 16**
Crostini
- *Flash Fried Calamari 17**
Ponzu aioli, sesame seeds
- Truffle Roasted Brussel Sprouts 11**
Marcona almonds, Locatelli cheese
- *Deconstructed Filet Mignon Wellington 17**
Puff pastry, grilled filet mignon, wild mushroom duxelles, foie gras terrine, chianti demi
- *Delco Lager Mustard Clams or Mussels 14**
Whole grain mustard, garlic confit, fennel, cream
- Baked Brie 13**
Pear butter, candied pecans, dried cranberries
- *Three Grilled Lamb Chops 21**
Garlic-rosemary marinated, Dijon mustard, fines herb crust, Chianti demi-glace

RAW BAR

- *Savage Blonde Oyster, 3**
Prince Edward Island
- *Blackberry Oyster, 3**
Virginia
- *Salt Water Taffy Oyster, 3**
New Jersey
- *Chef Creek Oyster, 3**
British Columbia
- *Middle Neck Clam, 2**
Rhode Island

Taste & Sea Flights

- *Single: One of each oyster and one clam 13**
- *For Two: Two of each oyster, two clams, two shrimp cocktail 34**
- *For Four: Four of each oyster, four clams, four shrimp cocktail 68**

Served with tabasco-lemon mignonette and Citroen cocktail sauce

- *Colossal Shrimp Cocktail 16**
Citroen vodka cocktail sauce
- *Jumbo Lump Crab Cocktail 18**
Maryland spiced aioli
- *Sesame Seared Tuna 16**
Wasabi, pickled ginger, wakame salad, lemongrass ponzu

ENTREES

*San Francisco Style Cioppino 39

Combination of fresh fish, shrimp, scallops, calamari, clams, mussels and claw crabmeat in a tomato-white wine sauce, grilled sour dough crostini

*Jumbo Lump Crab Cakes 41

Wild rice pilaf, garlic butter asparagus, Delco Lager mustard cream sauce

*Taste & Sea Surf & Turf 45

Sliced filet mignon, butter poached ½ lobster tail, Yukon Gold scalloped au gratin potatoes, asparagus, Chianti demi-glace

*6 oz. Maine Lobster Tail 37

Wild rice pilaf, sauté spinach, drawn butter

*Maple Bourbon Glazed Scottish Salmon 34

Sweet potato hash, Asparagus, butternut squash purée

*Venison Diane 39

Roasted Yukon gold potatoes, asparagus, brandy mushroom mustard cream sauce

*Chicken Cordon Bleu 29

Pit ham, Jarlsberg swiss cheese, herb panko encrusted, Delco Lager mustard cream sauce

*Blackened Barramundi and Three Grilled Shrimp 39

Wild rice pilaf, haricot verts, cioppino-tomato coulis

*Pan Seared Sea Scallops 36

Asparagus-sweet pea risotto, lemon butter sauce

*Lobster Carbonara 35

House-made spaghetti, sweet peas, Applewood smoked bacon, garlic, egg yolk, Locatelli cheese, garlic crumbs

*Pan Seared Sesame Encrusted Tuna 39

Shredded Brussels sprouts, Applewood smoked bacon, sweet potatoes, dried cranberries, ponzu

STEAKS

*6 oz. Center-Cut Filet Mignon 45

*10 oz. New York Strip 43

*16 oz. Ribeye 49

*Lamb Chops 40

*Prime Reserve Pork Chop 36

Steaks are grilled but may be prepared pan seared, Pittsburgh, au poivre or blackened with blue cheese crust (3)

Served with sour cream Yukon Gold mashed potatoes, haricot verts, choice of a sauce

Sauces 2 ea.

Sundried Tomato Chimichurri

Lemongrass-ginger Ponzu

Cioppino-tomato Coulis

Chianti Demi-glace

Brandy Peppercorn

Béarnaise

Taste & Sea Steak Sauce

ACCOMPANIMENTS

*6 oz. Maine Lobster Tail 29

*Crabmeat Oscar 17

*Jumbo Lump Crab Cake 15

*Three Grilled Shrimp 9

*Three Grilled Scallops 12

Steak Additions 7 ea.

Roasted Yukon Gold Potatoes

Roasted Garlic Yukon Mashed Potatoes

Garlic Confit Duchess Potatoes

Yukon Gold Scalloped Au Gratin Potatoes

Roasted Wild Mushrooms

Caramelized Sweet Onions

Roasted Brussel Sprouts

Garlic Butter Asparagus

Sauté Spinach



DESSERT MENU

Warm Seasonal Crisp 10

Warm fruit compote, oatmeal crisp topping,
vanilla ice cream

Taste & Sea Cheesecake 11

Graham cracker crust, Chef's choice sauce

Madagascar Vanilla Bean Crème Brulee 12

Raspberries, fresh whipped cream

Raspberry Chocolate Layer Cake 13

Raspberry buttercream, chocolate ganache

Affagato 13

Vanilla ice cream, Amaretto, espresso, lemon twist

Bassetts Ice Cream or Sorbet 10

Server will provide selections

DESSERT MARTINIS

Espresso 13

Ketel One, Mr. Black, Baileys Chocolate, espresso,
vanilla simple

Chocolate 13

Ketel One, Baileys Chocolate, vanilla simple

Vanilla Bean White Russian 15

Belvedere, Kahlua, Madagascar vanilla bean simple,
heavy cream, salted caramel rim

Pumpkin Spiced 14

Ketel One, Baileys, pumpkin cream, pumpkin spice,
vanilla simple

Peanut Butter 13

Screwball, Mr. Black, Baileys, espresso



HOT SPECIALTY COFFEES

Fresh-brewed coffee spiked and topped
with whipped cream 9

American- Bourbon Mexican- Tequila

Irish- Irish Whiskey Jamaican- Rum

CORDIALS

Grand Marnier- 13 Frangelico- 12

Lemoncello- 11 Drambuie- 14

Sambuca- 12 Amaretto- 12

SCOTCH

MacLellan- 22 Johnny Walker Red- 14

Glenfiddich- 20 Johnny Walker Black-
16

Johnny Walker Blue- 50

BOURBON

Angels Envy- 16 Blade & Bow- 16

Bullet Single Barrel-
16 Woodford Reserve- 16

Bullet Rye- 14 Buffalo Trace- 15

TEQUILA

Don Julio Anejo- 20 Volcan de mi Tierra
Reposado- 19

Clase Azul- 39 Volcan de mi Tierra
Anejo Cristalino- 18

RUM

Zacapa- 18



Children's Menu

(Kids 12 years of age and under)

House-Made Spaghetti \$9

Buttered pasta

Grilled Salmon \$12

Sour cream Yukon Gold mashed potatoes, haricot verts

Grilled Chicken \$10

Sour cream Yukon Gold mashed potatoes, haricot verts

4 oz. Wagyu Cheese Burger \$10

Aged white cheddar cheese,
house-made French fries



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(Kids 12 years of age and under)

House-Made Spaghetti \$9

Buttered pasta

Grilled Salmon \$12

Sour cream Yukon Gold mashed potatoes, haricot verts

Grilled Chicken \$10

Sour cream Yukon Gold mashed potatoes, haricot verts

4 oz. Wagyu Cheese Burger \$10

Aged white cheddar cheese,
house-made French fries



BIG REDS

- #120| **FIRST DROP “MOTHER’S MILK” SHIRAZ 2021** BAROSSA VALLEY, AUSTRALIA \$36
WITH THE 2021 VINTAGE BEING LISTED #38 IN WINE SPECTATOR’S TOP 100 WINES OF THIS YEAR, THIS WINERY IS REALLY GETTING THE NOTORIETY IT DESERVES. IT’S JAMMY, HAS FIRM TANNINS AND A KILLER FINISH.
- #121| **KAIKEN “ULTRA” MALBEC 2020** MENDOZA, ARGENTINA \$47
ULTRA IS THE FLAGSHIP LABEL WITHIN THE KAIKEN BRAND. AGING FOR 18 MONTHS IN FRENCH OAK SOURCED FROM SPECIFIC PROPRIETARY VINEYARDS, THIS IS DENSELY PACKED, PLUSH AND RICHER WITH DARK FRUIT CHARACTERISTICS.
- #108| **BASCIANO “I PINI” SUPER TUSCAN 2021** TUSCANY, ITALY \$58
PRODUCED AT THE ESTATE OF THE MASI FAMILY WHO HAVE CULTIVATED LAND NEAR RUFFINO SINCE THE EARLY 1900’S. THIS IS A BOLD WINE WITH EQUAL PARTS SYRAH, CABERNET SAUVIGNON AND MERLOT.
- #122| **DOMAINE DE LA CHARBONNIERE CHATEAUNEUF DU PAPE 2020** RHONE VALLEY, FRANCE \$75
A CLASSIC BLEND OF GRENACHE, SYRAH AND MOURVEDRE. VERY FULL BODIED AND EARTHY. THIS IS A TRUE FAMILY AFFAIR BEING FOUR GENERATIONS OF THE MARET FAMILY WORKING THESE LANDS. EXPECT BOLD FLAVORS THAT COMBINE GAMINESS WITH ELEGANCE.
- #123| **TREFETHEN “ESHCOL RANCH” RED BLEND 2020** NAPA VALLEY, CA \$51
A BORDEAUX STYLE BLEND CONSISTING OF THE FIVE MAIN BORDEAUX VARIETALS. CAB, MERLOT, CAB FRANC, PETIT VERDOT AND MALBEC. ALL HARVESTED FROM THE TREFETHEN FAMILY ESTATE, BUT A LITTLE LESS OAK AS TO HELP THE RICH FRUIT SHINE THROUGH.
- #124| **PARADUXX RED BLEND 2020** NAPA VALLEY, CA \$91
ONE OF THE FIRST WINERIES DEDICATED TO BLENDS ONLY IN THE NAPA VALLEY. THE GRAPES TEND TO CHANGE A BIT WITH EACH VINTAGE, BUT YOU CAN ALWAYS BE ASSURED OF ZINFANDEL, CABERNET, AND A SMALL AMOUNT OF OTHER GRAPES. ALWAYS RICH, FULL BODIED, AND WARMING IN A GREAT WAY.
- #125| **FROG’S LEAP ZINFANDEL 2021** NAPA VALLEY, CALIFORNIA \$79
YEAR AFTER YEAR ONE OF THE MORE REFINED AND ELEGANT ZINS FROM NAPA VALLEY. THE RUTHERFORD ESTATE IS FARMED BIO-DYNAMICALLY AND HELPS TO PRODUCE WINES WITH REAL STRUCTURE WITHOUT BEING OVERLY HIGH IN ALCOHOL.
- #126| **KLINKER BRICK CABERNET SAUVIGNON 2020** LODI, CALIFORNIA \$40
A DELICIOUS WINE WITH A LOT OF WEIGHT TO IT. POWERFUL AND REALLY FRUIT FORWARD. A FIVE GENERATION FAMILY IN LODI PRODUCES THIS AND MANY OTHER IMPRESSIVE WINES AT THEIR INLAND ESTATE.
- #127| **BROKEN EARTH “CV RESERVE” CABERNET SAUVIGNON 2018** PASO ROBLES, CALIFORNIA \$52
A STUNNING WINE ONLY MADE FROM GRAPES SOURCED FROM THEIR ESTATE, CONTINENTAL VINEYARDS. PASO BEING A WARMER REGION PRODUCES BIGGER FRUIT FORWARD WINES. THIS CAB IS CERTAINLY THAT.
- #128| **MILL CREEK CABERNET SAUVIGNON 2019** DRY CREEK, CALIFORNIA \$58
A PIONEERING FAMILY OF THE RENOWNED SECTION OF SONOMA COUNTY, DRY CREEK VALLEY. THEIR WINES ARE MORE MEDIUM BODIED TO FULL, AND A BIT ON THE DRY SIDE OF THINGS. A GREAT PAIRING FOR FILET.
- #129| **BELL CELLARS CABERNET SAUVIGNON 2018** NAPA VALLEY, CALIFORNIA \$109
FROM THE CENTER OF NAPA VALLEY IN YOUNTVILLE COMES THIS DENSELY PACKED, UNFILTERED CAB THAT HAS STRENGTH AND CLASS. A SPECIAL WINE THAT IS REALLY WELL SUITED FOR A RICHER CUT LIKE A RIBEYE.
- #130| **NEAL CABERNET SAUVIGNON 2021** NAPA VALLEY, CA \$132
WHAT NAPA FINE WINE IS ALL ABOUT. SMALL PRODUCTION, CERTIFIED ORGANIC WINEMAKING AND A DYNAMIC WINEMAKER/OWNER WHO IS PASSIONATELY ONE OF THE LEADING MINDS ON ORGANIC VITICULTURE.

PINOT NOIR

- #131|SCHUG ESTATE PINOT NOIR 2022 SONOMA COAST, CALIFORNIA \$37
SINCE 1980, THEY HAVE PRODUCED BEAUTIFUL PINOT AND CHARDONNAY THROUGHOUT THE CARNEROS AND ADJACENT SONOMA REGIONS. THIS SPECIFIC WINE HAS APPEALING NOTES OF EARTH AND GENTLY TART RED FRUITS AND BAKING SPICE.
- #132|CALERA PINOT NOIR 2022 CENTRAL COAST, CALIFORNIA \$55
ELEGANT PINOT FROM THE CENTRAL COAST THAT HAS ALWAYS BEEN MADE WITHOUT NEW OAK, OR REALLY ANY LONG-TERM OAK AGING. THEREFORE, THE WINE ALWAYS TASTES YOUTHFUL, FRESH, BRIGHT, AND IS VERY ADDICTING.
- #133|TRISAETUM PINOT NOIR 2021 WILLAMETTE VALLEY, OREGON \$62
FAMILY OWNED AND OPERATED WITH A CAREFUL APPROACH TO FARMING. THEY FOCUS ON A MORE HOLISTIC APPROACH TO THEIR PINOTS USING ONLY NATIVE YEAST, AND MINIMAL INTERVENTION WHICH TRULY ENCAPSULATES THE TERROIR OF THE WILLAMETTE VALLEY.
- #134|LONG MEADOW RANCH PINOT NOIR 2018 ANDERSON VALLEY, CALIFORNIA \$74
RENOWNED BY SOMMELIERS FOR THEIR ELEGANCE AND STYLE, THE WINES OF LONG MEADOW RANCH ARE ALWAYS SUSTAINABLY FARMED FROM THEIR ESTATE VINEYARDS THROUGH NORTHERN CALIFORNIA AND VINIFIED AT THEIR BEAUTIFUL AND MUST VISIT ESTATE IN ST HELENA.
- #135|FREEMAN PINOT NOIR 2021 RUSSIAN RIVER VALLEY, CA \$102
ABSOLUTELY REFINED. THESE WINES SCREAM TERROIR WITH THEIR USAGE OF NATURAL YEAST FERMENTATION AND CAREFUL ATTENTION TO DETAIL. MADE IN VERY LIMITED AMOUNTS, THIS WINE NEED TO BE ON ANY TRUE PINOT LOVER'S RADAR.

GLOBAL REDS

- #136|DOMAINE DU THERON CAHORS 2018 SOUTHWEST FRANCE \$42
EUROPEAN MALBEC IS SO INTERESTING AND HAS BEEN PRODUCED IN CAHORS, AND NEARBY BORDEAUX FOR CENTURIES. WHILE IT'S NOT AS EMPHATICALLY DENSE AND POWERFUL AS IT IS FROM ARGENTINA, IT'S DEEPER FLAVORS AND COLOR ARE SPOT ON, AND IT'S BORDEAUX SIMILARITY MAKE IT GREAT WITH FOOD.
- #137|LARCHAGO RESERVA TINTO 2016 RIOJA, SPAIN \$47
OAK AGED TEMPRANILLO THAT IS MUCH MORE MEDIUM BODIED AND MELLOWED OVER TIME. THERE ARE MATURE FLAVORS OF DARK CHERRY AND SAGE THAT PERMEATE THROUGHOUT AND LINGER WITH AN EXTENDED FINISH.
- #138|SANT' ANTONIO VALPOLICELLO RIPASSO 2020 VENETO, ITALY \$41
AN INTERESTING WINE WHERE THE FINISHED VALPOLICELLA WINE IS AGED ALONG WITH THE CONCENTRATED MUST OF THE AMARONE PRODUCTION FROM THE SAME VINTAGE. THIS STRENGTHENS THE WINE DEEPENING THE FLAVORS, WHILE BEING CONSIDERABLY LESS EXPENSIVE THAN THE FINISHED AMARONE.
- #139|EL PEDROSAL CRIANZA TINTO 2020 RIBERA DEL DUERO, SPAIN \$47
100% TEMPRANILLO THAT'S MUCH FULLER BODIED YET STILL IN BALANCE. AGING FOR OVER 12 MONTHS IN SMALL OAK CASKS MELLOWS THE OVERT STYLE OF THIS WINE WITHOUT HINDERING THE RIPENESS AND INTENSITY OF THE FRUIT.
- #140|CANTINE POVERO BAROLO 2019 PIEDMONT, ITALY \$56
PRODUCED EXCLUSIVELY FROM THE NEBBIOLO GRAPE THAT HAS SUCH PRONOUNCED AND UNIQUE CHARACTERISTICS. AROMATIC WITH SAGE AND ROSE PETAL, YET TANNIC, DRY AND MORE RUSTIC, ALLOWING FOR SOME REALLY INTERESTING FOOD PAIRINGS.
- #141|CHATEAU GAUDIN (PAUILLAC) 2017 BORDEAUX, FRANCE \$73
PRODUCED FROM A 25 ACRE ESTATE IN THE CABERNET SAUVIGNON DOMINATED REGION OF PAUILLAC. THESE WINES ARE ALWAYS FIRM AND RICHLY FLAVORED. KIND OF LIKE SMOKY AND MUSTY CHOCOLATE THAT'S EASY TO GET ADDICTED TO. AMAZING WITH A COMPLEX MEAL.

SERIOUS RED WINES

- #142|CASANOVA DI NERI BRUNELLO DI MONTALCINO 2017 TUSCANY, ITALY \$132
ONE OF THE GREAT PROPERTIES OF THE BRUNELLO REGION WHO'S RECENT ACCOLADES INCLUDE SOME OF THEIR WINES GARNERING 100 POINT RATINGS FROM ROBERT PARKER. BRUNELLO IS 100% SANGIOVESE GROSSO WHICH IS MORE STRUCTURED, TANNIC AND FULLER BODIED.
- #143|ST SUPERY "ELU" RED BLEND 2018 NAPA VALLEY, CALIFORNIA \$142
A RICH AND ELEGANT BORDEAUX BLEND FROM AN ALL-ESTATE PRODUCER IN THE RUTHERFORD APPELLATION WITHIN NAPA VALLEY. AGED FOR 19 MONTHS IN FRENCH OAK, THIS WINE IS LUSH AND SOPHISTICATED WITH A RICH PLUMMY FLAVOR.
- #144|KOSTA BROWNE PINOT NOIR 2021 RUSSIAN RIVER, CALIFORNIA \$205
THE KOSTA BROWNE PINOTS ARE SOME OF THE MOST SOUGHT AFTER COLLECTIBLES YEAR AFTER YEAR. THEY ARE EMPHATICALLY FLAVORED AND POSSESS AN INVITING BOUQUET THAT JUST LEAPS OUT OF THE GLASS.
- #145|CADE CABERNET SAUVIGNON 2019 NAPA VALLEY, CALIFORNIA \$222
FROM HIGH ATOP HOWELL MOUNTAIN, THIS SMALL EXCLUSIVE ESTATE PRODUCES ABSOLUTELY DYNAMIC WINES. THE WINERY IS STATE OF THE ART AND THE VINEYARDS ARE CERTIFIED ORGANIC YIELDING THE ABSOLUTE BEST FRUIT.
- #146|PLUMPJACK CABERNET SAUVIGNON 2019 NAPA VALLEY, CALIFORNIA \$309
HIGHLY ALLOCATED AND TYPICALLY HARD TO GET, WE ARE PROUD TO BE ABLE TO PRESENT TO YOU ONE OF THE MOST BALANCED AND IMPRESSIVELY PUT TOGETHER WINES FROM CALIFORNIA. THEY MADE NO WINE IN 2020, SO PLEASE ENJOY THIS OUTSTANDING 19, THEN WAIT WITH US FOR THE 21.
- #147|THE MASCOT RED BLEND 2019 NAPA VALLEY, CALIFORNIA \$328
ONE OF THE MOST COVETED WINES & WINERIES, PRODUCED HIGH IN THE HILLS IN OAKVILLE AT THE EXCLUSIVE HARLAN ESTATES. A FIELD BLEND OF MOSTLY CABERNET SAUVIGNON, THAT'S SILKIER AND LEANER WITH A TOUCH OF GRAPHITE. REALLY OUTSTANDING.

RAW BAR PAIRINGS

- #207|MOKOROA GETARIAKO TXAKOLINA BLANCO 2023 BASQUE REGION, SPAIN \$34
FROM THE FAMOUS CULINARY REGION AROUND SAN SEBASTIAN, SPAIN WHERE THEY EACH SOME OF THE GREATEST SALTY SEAFOOD YOU CAN EVER HAVE. WE BEG YOU TO GIVE THIS AFFORDABLE AND PERFECTLY RAW BAR MATCHED WINE A TRY.
- #208|LAGAR DE INDRA ALBARINO 2022 RIAS BAIXES, SPAIN \$30
VIBRANT AND AROMATIC WITH THE MOST PLEASANT AND SUBTLE SALINITY GOING ON. THIS WINE REALLY SCREAMS FOR FRESH SEAFOOD BUT IT WILL ALSO PAIR WONDERFULLY WITH A HOST OF LIGHTER DISHES.
- #209|ANT MOORE "SIGNATURE" SAUVIGNON BLANC 2023 MARLBOROUGH, NEW ZEALAND \$31
RACY WITH GRAPEFRUIT LIKE CITRUS COMBINING WITH PEACH FLAVORS, CONTAINED IN ABSOLUTE MOUTHWATERING ACIDITY. ANT MOORE, THE OWNER AND WINEMAKER IS A BIT CRAZY, BUT HIS WINES ARE REALLY BEAUTIFUL.
- #210|MADAME VEUVE POINT PETIT CHABLIS 2020 BURGUNDY, FRANCE \$37
LASER LIKE AND PIERCING CHARDONNAY THAT IS PERFECT FOR OYSTERS AND CLASSIC SEAFOOD. DON'T EXPECT ANYTHING BUTTERY HERE, INSTEAD YOU GET MELLOWED FRUIT FLAVORS WITH A SLIGHT AROMA OF FLINTY GUNPOWDER. YUM.
- #211|KELLEREI ST PAUL PINOT GRIGIO 2021 ALTO ADIGE, ITALY \$39
PRODUCED FROM A 150 FAMILY COOPERATIVE THAT TOTALS ONLY 170 TOTAL ACRES IN A TOWN HIGH IN THE HILLS OF ALTO ADIGE. THE WINE IS NAMED AFTER THE TOWN WHERE JUST ABOUT EVERY FAMILY WHO LIVES THERE IS PART OF THE FARMING AND PRODUCTION.
- #212|JM CROCHET "CHENE MARCHAND" SANCERRE 2022 LOIRE VALLEY, FRANCE \$53
100% SAUVIGNON BLANC THAT IS SUPER BRIGHT, HIGH IN ACIDITY AND FLINTY CITRUSY IN IT'S AROMAS. KIND OF LIKE SLATE SCENTED LIME JUICE BUT IN THE BEST KIND OF WAY. SANCERRE IS SO PERFECT FOR SEAFOOD, BUT PLEASE ENJOY IT WITH POULTRY AND OTHER WHITE MEAT DISHES.

CLASSIC WHITES

- #213|LAMOREAUX LANDING “ROUND ROCK” RIESLING 2021 FINGER LAKES, NEW YORK \$35
A SINGLE VINEYARD WINE FROM THE BEAUTIFUL ESTATE OF LAMOREAUX LANDING WHICH LIES ON THE BANK OF THE SENECA RIVER. THE ROUND ROCK IS KNOWN FOR BEING DRY AND FLINTY, WITH MOUTH WATERING ACIDITY.
- #214|ILLAHE PINOT GRIS 2022 WILLAMETTE VALLEY, OREGON \$43
SMALL PRODUCTION FAMILY- OWNED OPERATION THAT IS VERY PASSIONATE ABOUT HIGH QUALITY ORGANIC FARMING AND MINIMAL INTERVENTION, WHILE LEAVING MOTHER NATURE TO DO THE HARDEST WORK. YEAR AFTER YEAR, THESE GRACEFUL WINES DELIGHT.
- #215|TRIONE SAUVIGNON BLANC 2022 RUSSIAN RIVER VALLEY, CA \$48
THE PERFECT DESCRIPTION OF THIS WINE IS “PRETTY”. IT IS GENTLE, PEACHY, AND SORT OF ANGELIC IN ITS FLAVOR PROFILE. SOURCED ENTIRELY FROM THEIR FAMILY VINEYARD IN THE RUSSIAN RIVER, THIS WINE IS THE CENTERPIECE OF THEIR PRODUCTION AND THEY NAIL IT VINTAGE AFTER VINTAGE.
- #216|WHITEHALL LANE SAUVIGNON BLANC 2022 NAPA VALLEY, CALIFORNIA \$53
BEAUTIFUL, SOPHISTICATED, BRIGHT CITRUSY, THESE ARE ALL COMMON DESCRIPTORS OF THIS DELICIOUS WINE. LOCATED RIGHT ON ROUTE 29 IN RUTHERFORD SMACK IN THE CENTER OF NAPA VALLEY. THIS FAMILY RUN WINERY PRODUCES A HOST OF WORLD CLASS WINES TO SEEK OUT.
- #217|DOMAINE DEUX ROCHES “TRADITION” ST VERAN 2022 BURGUNDY, FRANCE \$42
ESTATE PRODUCED FROM THE SOUTHERN SECTION OF BURGUNDY WHICH IS KNOWN FOR STEELY CLEAN CHARDONNAY THAT’S A BIT MORE LEAN AND AROMATICALLY COMPLEX THAN CALIFORNIA CHARDONNAY. WE COULD SMELL THIS WINE ALL DAY.
- #218|AU BON CLIMAT CHARDONNAY 2022 SANTA BARBARA, CALIFORNIA \$44
OUT OF SANTA BARBARA COMES THIS WELL-KNOWN WINE FROM THE FAMILY OF THE ICONIC JIM CLENDENAN WHO PASSED A FEW YEARS AGO. HIS WINEMAKING STYLE CONTINUES WHERE THE FOCUS IS MORE OF BRIGHT FRUIT VERSES A HEAVY OAK FOOTPRINT.
- #217|MORGAN “HIGHLANDS” CHARDONNAY 2022 SANTA LUCIA, CALIFORNIA \$53
FAMILY OWNED AND OPERATED SHOWCASING THE BEAUTIFUL CAPACITY OF SANTA LUCIA WINES. IF YOUR STYLE OF CHARDONNAY IS SENSUALLY CREAMY WITH RICH TROPICAL FRUIT AND BALANCED OAK, THEN THIS IS REALLY THE WINE FOR YOU.
- #219|TRUCHARD CHARDONNAY 2022 CARNEROS, CALIFORNIA \$67
ONE OF THE BEST EXAMPLES OF HOW LUSCIOUS AND BEAUTIFULLY RICH CHARDONNAY FROM CALIFORNIA CAN BE. MODERATELY BUTTERY, WITH WELL INGRAINED OAK HELP MAKE THIS A CLASSIC, VINTAGE AFTER VINTAGE. THE TRUCHARD FAMILY ARE TRULY SOME OF THE BEST FARMERS AROUND.
- #221|STAGLIN “SALUS” CHARDONNAY 2022 NAPA VALLEY, CA \$142
ONE OF THE VERY FEW RUTHERFORD REGION ESTATE PRODUCED CHARDONNAYS, WHICH THEY CAN DO DUE TO BEING RIGHT UNDER THE COOLING SHADE OF MOUNT RUTHERFORD. POSITIVELY VOLUPTUOUS AND CREAMY. STAGLIN IS AMONG THE FINEST CHARDONNAY PRODUCERS IN THE USA.

BUBBLES

- #403|CONTI DI SAN BONIFACIO PROSECCO EXTRA DRY NV VENETO, ITALY \$33
FROM NORTHER VINEYARDS WITHIN THE VENETO REGION, THOUGH MADE BY THE WELL-RESPECTED TUSCAN PRODUCER, SAN BONIFACIO. THEY’VE PUT FORTH A REFRESHING AND EASILY APPROACHABLE PROSECCO THAT’S CRISP, GENEROUSLY FRUITY AND EASY TO DRINK.
- #405|ROGER GOULART “RESERVA ORGANIC” CAVA BRUT 2019 PENEDES, SPAIN \$35
ONE OF THE MORE ICONIC PRODUCERS WITHIN THE CAVA D.O. THAT WAS PART OF THE ORIGINAL FORMATION BACK IN THE LATE 19TH CENTURY. LOCAL VARIETALS MAKE US THE VINTAGE SPECIFIC, AND FULLY ORGANIC SPARKLING WINE.
- #406|KLEPKA SAUSSE “PREAMBULLE GRAND CRU” BRUT NV CHAMPAGNE, FRANCE \$72
100% CHARDONNAY FROM THEIR ESTATE GRAND CRU RATED VINEYARDS. KLEPKA SAUSSE IS A “GROWER” CHAMPAGNE HOUSE WHICH MEAN THAT THEY FARM THE GRAPES, VINIFY, BOTTLE, AND PARTICIPATE TOWARDS SALES AND DISTRIBUTION. NOT AS COMMON AS YOU THINK.

DRY ROSÉS AND SWEET WINE

- #302|DUCK POND ROSÉ 2022 WILLAMETTE VALLEY, OREGON \$61
COMPLETELY MADE FROM 100% WILLAMETTE VALLEY PINOT NOIR. IT HAS THE BEST STRAWBERRY LIKE NOSE BECAUSE OF IT, AND THE FLAVORS ARE NICELY LAYERED AND BALANCED WITH NOTICEABLE ACIDITY.
- #303|DOMAINE FREDAVELLE “AROMANCE” ROSÉ 2022 PROVENCE, FRANCE \$37
A BLEND OF CABERNET AND SYRAH THAT SHINES WITH ELEGANCE. ROSÉ IN PROVENCE IS ALWAYS A NICE PALE SALMON COLOR AS THEY PICK A LITTLE EARLIER THAN THE REST OF THE WORLD. THE GOAL IS TO ALWAYS RETAIN THE MOST ACIDITY POSSIBLE, WHICH KEEPS THE WINE QUITE FRESH.
- #304|VIETTI MOSCATO D’ASTI 2023 PIEDMONT, ITALY \$32
SWEET AND SLIGHTLY BUBBLY THAT’S DELICIOUS AND PURE HAPPINESS IN THE GLASS. ONE OF THE MANY FINE SELECTIONS FROM AN ESTEEMED BAROLO PRODUCING FAMILY. THIS GEM IS LIGHTER BODIED AND ABSOLUTELY CRUSHABLE.
- #305|ST URBANS HOF “QBA” RIESLING 2022 MOSEL, GERMANY \$39
ONE OF THE MORE HISTORIC PRODUCERS FROM THE MOSEL REGION WHERE WINES ARE KNOWN FOR ELEGANCE AND THE PRETTIEST OF CHARACTERISTICS. EXPECT, PEACHINESS, EXPECT AN ACID BACKBONE, ENJOY THE QUALITY.
- #306|CHATEAU COUTET 1ER CRU SAUTERNES 2019 BORDEAUX, FR \$113
A PREMIER CRU VINEYARD WINE FROM THE REGION WITHIN BORDEAUX THAT PRODUCES THE FINEST SWEET WINE IN THE WORLD. EXPECT RICHNESS, BRIGHT REFRESHING ACIDITY AND REFINEMENT. SWEET WINE IS NOT JUST FOR DESSERT YOU KNOW?

LOCAL WINES

- #501|PENNS WOODS WINERY-MERLOT 2021 CHADDS FORD, PA \$32
DARK FRUITS, SPICY AND CACAO ON THE PALATE WITH WELL INTEGRATED WOODY TANNINS. WELL BALANCED ACIDITY.
- #502|PENNS WOODS WINERY-CHAMBOURCIN RESERVE 2021 CHADDS FORD, PA \$52
GORGEOUS RUBY PLUM COLOR, A NOSE OF VIOLETS, CRANBERRY, WILD STRAWBERRY AND HINTS OF MUSHROOM. MOUTHWATERING ACIDITY.
- #503|PENNS WOODS WINERY-PINOT NOIR RESERVE 2020 CHADDS FORD, PA \$56
NOSE OF RED CHERRIES, PLUMS, EARTHY FLORALS AND HINTS OF EUCALYPTUS. WELL STRUCTURED TANNINS AND ELEGANT ACIDITY.
- #504|JOHN ROBERT CELLARS-TEMPRANILLO 2021 CALIFORNIA ESSINGTON, PA \$56
OLD WORLD STYLE CHARACTERISTICS, DARK RUBY COLOR, SPICY BLACK PEPPER, JUICY RED FRUITS AND HERBS.
- #505|JOHN ROBERT CELLARS-MALBEC 2017 CHILE ESSINGTON, PA \$56
SMOOTH AND SPICY. NOTES OF BLACK PEPPER, FIG AND DRIED HERBS.
- #506|JOHN ROBERT CELLARS-SYRAH 2020 SOUTH AFRICA ESSINGTON, PA \$64
A DARK COCOA, TOASTED COCONUT, OAK BOUQUET WITH NOTES OF MULBERRY, RUM AND MOLASSES.
- #507|GRACE WINERY-CABERNET FRANC 2022 GLEN MILLS, PA \$36
THE CORNERSTONE OF THE WINERY. NOTES OF BLACK PEPPER, TOBACCO, A TOUCH OF OAK AND RED LICORICE.
- #508|GRACE WINERY-DRAGONFLY RED BLEND N/A GLEN MILLS, PA \$36
A MERLOT AND CABERNET SAUVIGNON BLEND FULL OF FRUIT FIRST NOTES, MILD HERBS AND SPICES.
- #509|GRACE WINERY-1734 RED BLEND 2021 GLEN MILLS, PA \$36
SYRAH, CABERNET SAUVIGNON AND GRENACHE BLEND WITH AROMAS OF TOASTED ALMOND AND HIBISCUS ACCENTED BY DRY FIG AND CHERRY LIQUOR.