

## SMALL BITES

**\* POINT JUDITH CALAMARI 17.**  
Tossed with balsamic braised shallots, pepperdew peppers, Roma tomatoes fresh basil and warm marinara. Also available in a classic preparation of garlic peppers and a side of marinara.  
GF Option Available with Chickpea Flour.

**\* CRISPY CHICKEN WINGS 17.**  
12 wings tossed with either Buffalo, spicy garlic butter or B.B.Q.  
Boneless Tenders with your choice of sauce. 12.

**CHICKPEA HUMMUS MEZZI PLATE 14.**  
Smooth whipped hummus dressed with herbs, Israel spices and seasoned oils. Served with lavash chips, roasted red peppers and Greek olives. (V)

## FLATBREADS

**MARGHERITA FLATBREAD 10.**  
Pomodoro sauce, Bacio mozzarella cheese and basil.

**\* DAILY FLATBREAD Mkt.**  
Chef's daily creation of fresh garden vegetables, farm cheeses and meats.

## RAW BAR

Served with cocktail sauce, fresh lemon, grapefruit mignonette over a bed of seaweed and crushed ice.

Little necks 1.5 ea. / 18. Dozen

Local Oysters 2.95 ea. / 35. Dozen

Jumbo Shrimp Cocktail 3. ea. / 36. Dozen

**Wine Pairing:** LaMarca Prosecco 11. gl.

## SOUP & CHOWDER

6. Cup / 9. Bowl

New England Clam Chowder

Chef's Seasonal Soup

## GARDEN ARRANGEMENTS

**\* ENHANCEMENTS (GF)**

Lemon Grilled Chicken 5. Grilled Salmon 12.

Grilled Shrimp Trio 9. 8oz Sirloin 15.

Lobster Salad mkt. Calamari 10.

**THROUGH THE GARDEN 7. / 12.**

Fresh mesclun greens, Belgian endive, shaved fennel, sliced cucumbers, heirloom cherry tomatoes, julienne carrots, fresh radish, pickled red onion, finished with a champagne vinaigrette. (GF, DF, V)

**CLASSIC CAESAR 7. / 12.**

Chopped romaine, parmigiano reggiano cheese, lemon pulp, croutons, parmesan crisps and house made Caesar dressing. (V, GF without croutons)

Please notify your server if anyone in your party has a food allergy!

\*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness!

GF = Gluten Free / V = Vegan / DF = Dairy Free  
Gluten Free Pasta, Rolls, Bread & Flatbread Shells Available

## PUB LUNCH MENU

*Served with your choice of: House Cut French Fries, Waffle Fries, Sweet Potato Fries, Onion Rings, Cole Slaw, Fresh Fruit Cup, Side Garden Salad or Side Caesar Salad.*

**\* BUILD YOUR BURGER 17.**  
8OZ grilled black angus burger on a warm brioche bun served with your choice of side.

**CHEESE:** Swiss, American, cheddar.

**TOPPINGS:** Lettuce, tomato, pickles, red onion, sautéed mushrooms, caramelized onions, crispy bacon.  
Sliced Avocado +1.5

**SPREADS:** Chipotle-siracha mayonnaise, traditional - mayonnaise, truffle aioli.

(Gluten Free bun is available)

**\* MOJO PORK CARNITAS QUESADILLA 15.**  
Slow roasted pork, cheddar Jack cheese, and roasted peppers, served with corn Pico di Gallo and guacamole.

**\* CHICKEN NAAN SANDWICH 14.**  
House-marinated lemon basil chicken grilled and sliced, layered with lettuce, tomato, Bermuda onion, pickles, pepper rings and hummus mayo.

**\* WGC JUMBO GRILLED HOT DOG 8.**  
All-beef jumbo hot dog served on a warm brioche bun or classic New England bun.

**\* GOLFER'S HOT DOG: 6.**  
Steamed classic hot dog, served on a New England bun and served sides of relish, ketchup and mustard with chips.

**\* LOBSTER BLT Mkt.**  
Native lobster salad, fresh avocado, crispy bacon, lettuce, tomato, and mayonnaise on a toasted artisan white bread.

**\* W.G.C. LOBSTER ROLL Mkt.**  
Native lobster tossed with a light dressing or served hot simmered in butter atop shredded lettuce, served on a long New England style bun.

**\* PASTRAMI REUBEN 12.**  
Thinly sliced pastrami, Swiss cheese, thousand island dressing, and sauerkraut on grilled marble rye bread.

**\* WGC JR. CLUB SANDWICH 13.**  
Your choice of either ham, turkey or tuna salad, served with lettuce tomato, crispy bacon, and mayonnaise on your choice of two slices of toasted bread.  
(Half sandwich with cup of soup, 13.)

**\* GOLFER'S DELI SANDWICH 10.**  
Your choice of either ham, turkey or tuna salad, choice of American, Swiss or cheddar cheese, served with lettuce tomato, on your choice of bread and side of chips. (Half sandwich with cup of soup, 10.)

**\* SABICH SANDWICH 14.**  
Fried eggplant, pickled red cabbage, Spanish onion, vine ripe tomato, hard-boiled egg, lettuce, Amba and Tahini sauces served on a pita pocket.

**\* STEAK & CHEESE PANINI 16.**  
Shaved sirloin, roasted peppers, caramelized onions, sautéed mushrooms, and American cheese on artisan white bread.

**\* BOAT CATCH OF THE DAY Mkt.**  
Locally caught fresh seafood from dock to table daily.

**\* DAILY LUNCH SPECIAL Mkt.**



# Weekapaug Golf Club

## LUNCH MENU

Spring 2022

Executive Chef: Dan Murillo / Executive Sous Chef: James Higgins

### W.G.C. SIGNATURE COCKTAILS

**'PAUGER'** 11.  
Absolut grapefruit vodka, lemonade, cranberry, pineapple.

**FENWAY'S BEACH MARTINI** 15.  
Muddled cucumber, lemon juice, Tangueray 10 gin, elderflower liqueur, shaken to perfection.

**BULLEIT OLD FASHIONED** 15.  
Bulleit bourbon, muddled orange and "Bada Bing" dark cherry, angostura bitters, house simple syrup.

**GRAPEFRUIT MARGARITA** 14.  
Don Julio blanco tequila, Combier liqueur, pink grapefruit juice, freshly squeezed lime juice with salted rim.

**J.W.** 12.  
Triple 8 blueberry infused vodka, lemonade, freshly squeezed lemon juice, mint and a splash of sparkling water.

### DRAFT BEER

<b>Grey Sail:</b>	Captain's Daughter Dbl. IPA	8.
<b>Allagash:</b>	White Witbier	7.5
<b>Stella Artois:</b>	Euro Lager	6.5
<b>Weekapaug</b>	Indian Pale Ale	7.
<b>Brooklyn</b>	Lager	6.5
<b>Whalers</b>	'Rise' American Pale Ale	7.

Daily Offerings: See Server for Today's Offerings

### BOTTLE & TIN

Amstel Light	5.5	Corona	5.5
Heineken	5.5	Modelo Especial	5.5
Red Bridge (G.F.)	5.5	White Claw	6.5
Little Sister IPA	5.5	Tapped Apple Cider	7.5
Yuengling	5.5	High Noon	6.5
'Rise' APA	7.	Clausthaler N/A	5.
Budweiser Zero	5.		

### 16 Ounce Aluminum

Budweiser	6.	Bud Light	6.
Miller Lite	6.	Michelob Ultra	6.
Blue Moon	7.	Coors Light	6.
Guinness Stout	8.		

### WINES BY THE GLASS

#### SPARKLING WINE

MIONETTO, SPARKLING ROSE 10.5

LAMARCA PROSECCO 10.5

#### WHITE WINE

ROLAND TESSIER, SANCERRE, France 16.

JOEL GOTT SAUVIGNON BLANC; CA 10.

KIM CRAWFORD SAUVIGNON BLANC; NZ

10.5

SONOMA CUTRER CHARDONNAY; CA 13.

MER SOLEIL, "SILVER", CHARDONNAY; CA 10.

BOLLINI PINOT GRIGIO; Italy 9.

WHISPERING ANGEL ROSE; France 14.

FONTE DE OURO, (DAO); Portugal 12.

SOLOSOLE, VERMENTINO; Italy 12.

#### RED WINE

DUCKHORN MERLOT; CA 16.

BRAAI CABERNET SAUVIGNON; RSA 11.

DECOY CABERNET SAUVIGNON; CA 14.

ACROBAT PINOT NOIR; Oregon 16.

PONZI PINOT NOIR; OR 16.

ZUCCARDI Q, MALBEC; Argentina 12.

CANTINA ZACCAGNINI MONTEPULCIANO 11.

FERRARI CARANO SIENA RED BLEND 13.

EARTHQUAKE, RED ZINFANDEL; Italy 13.

## W.G.C. SIGNATURE COCKTAILS

### **'PAUGER'** 11.

Absolut grapefruit vodka, lemonade, cranberry, pineapple.

### **FENWAY'S BEACH MARTINI** 15.

Muddled cucumber, lemon juice, Tangueray 10 gin, elderflower liqueur, shaken to perfection.

### **BULLEIT OLD FASHIONED** 15.

Bulleit bourbon, muddled orange and "Bada Bing" dark cherry, angostura bitters, house simple syrup.

### **GRAPEFRUIT MARGARITA** 14.

Don Julio blanco tequila, Combier liqueur, pink grapefruit juice, freshly squeezed lime juice with salted rim.

### **J.W.** 12.

Triple 8 blueberry infused vodka, lemonade, freshly squeezed lemon juice, mint and a splash of sparkling water.

## DRAFT BEER

**Grey Sail:** Captain's Daughter Dbl. IPA 8.

**Allagash:** White Witbier 7.5

**Stella Artois:** Euro Lager 6.5

**Weekapaug:** Indian Pale Ale 7.

**Brooklyn:** Lager 6.5

**Whalers:** 'Rise' American Pale Ale 7.

**Daily Offerings:** See Server for Today's Offerings

## BOTTLE & TIN

Amstel Light 5.5 Corona 5.5

Heineken 5.5 Modelo Especial 5.5

Red Bridge (G.F.) 5.5 White Claw 6.5

Little Sister IPA 5.5 Tapped Apple Cider 7.5

Yuengling 5.5 High Noon 6.5

'Rise' APA 7. Clausthaler N/A 5.

Budweiser Zero 5.

## 16 Ounce Aluminum

Budweiser 6. Bud Light 6.

Miller Lite 6. Michelob Ultra 6.

Blue Moon 7. Coors Light 6.

Guinness Stout 8.

## WINES BY THE GLASS

### SPARKLING WINE

MIONETTO SPARKLING ROSE 10.5

LAMARCA PROSECCO 10.5

### WHITE WINE

PASCAL JOLIVET SANCERRE, France 16.

KIM CRAWFORD SAUVIGNON BLANC; NZ 10.5

LOUIS JADOT POUILLY FUISSE; France 14.

SONOMA CUTRER CHARDONNAY; CA 13.

DROUHIN VAUDON CHABLIS; France 16.

BOLLINI PINOT GRIGIO; Italy 9.

WHISPERING ANGEL ROSE; France 13.

TRIENNES ROSE; France 11.

### RED WINE

DANIEL COHN CABERNET SAUVIGNON; CA 13.

DECOY CABERNET SAUVIGNON; CA 14.

LOUIS LATOUR PINOT NOIR; France 11.

ELOUAN PINOT NOIR; OR 12.

CATENA MALBEC; Argentina 10.

CANTINA ZACCAGNINI MONTEPULCIANO, IT 10.

FERRARI CARANO SIENA RED BLEND; CA 12.

Kentucky Derby Viewing Party

5:30 – 7:00 PM

&

Bourbon or Wine Dinner

7:00 PM

**Saturday May 7, 2022**





# PATIO MENU

Spring 2022

**Menu Available**  
 Nights of Dinner Service  
 4:00 PM – 8:30 PM

Executive Chef: **Dan Murillo** / Sous Chef: **James Higgins**

## **RAW BAR**

Served with cocktail sauce, fresh lemon, grapefruit mignonette over a bed of seaweed and crushed ice.

**Littlenecks** 1.5 ea. / 18. Dozen

**Local Oysters** 2.95 ea. / 35. Dozen

**Jumbo Shrimp Cocktail** 3. ea. / 36. Dozen

**Wine Pairing: LaMarca Prosecco** 11. gl.

## **SMALL BITES**

**\* POINT JUDITH CALAMARI** 17.

Tossed with balsamic braised shallots, pepperdew peppers, Roma tomatoes fresh basil and warm marinara. Also available in a classic preparation of garlic peppers and a side of marinara.  
 GF Option Available with Chickpea Flour.

**CAVE AGED CHEDDAR FRITTERS** 14.

Chipotle aioli, chives.

**CHICKPEA HUMMUS MEZZI PLATE** 14.

Smooth whipped hummus dressed with herbs, Israel spices and seasoned oils. Served with lavash chips, roasted red peppers and Greek olives. (V)

**CAVIAR FRITES** 28.

Osetra caviar, house long cut French fries, crème Fraiche, Chives.

**MARGHERITA FLATBREAD** 10.

Pomodoro sauce, Bacio mozzarella cheese and basil.

**\* DAILY FLATBREAD** Mkt.

Chef's daily creation of fresh garden vegetables, farm cheeses and meats.

**New England Clam Chowder** Cup 6. / Bowl 9.

**Chef's Seasonal Soup** Cup 6. / Bowl 9.

## W.G.C. SIGNATURE COCKTAILS

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**BULLEIT OLD FASHIONED** 15.  
Bulleit bourbon, muddled orange and "Bada Bing" dark cherry, angostura bitters, house simple syrup.

**GRAPEFRUIT MARGARITA** 14.  
Don Julio blanco tequila, Combier liqueur, pink grapefruit juice, freshly squeezed lime juice with salted rim.

**J.W.** 12.  
Triple 8 blueberry infused vodka, lemonade, freshly squeezed lemon juice, mint and a splash of sparkling water.

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## BOTTLE & TIN

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Yuengling	5.5	High Noon	7.
'Rise' APA	7.	Clausthaler N/A	5.
Budweiser Zero N/A	5.		

## 16 Ounce Aluminum

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Guinness Stout	8.		

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LAMARCA PROSECCO 10.5

### WHITE WINE

ROLAND TISSIER, SANCERRE, France 16.

JOEL GOTT SAUVIGNON BLANC; CA 10.

KIM CRAWFORD SAUVIGNON BLANC; NZ 10.5

SONOMA CUTRER CHARDONNAY; CA 13.

MER SOLEIL, 'SILVER', CHARDONNAY; CA 10.

BOLLINI PINOT GRIGIO; Italy 9.

WHISPERING ANGEL ROSE; France 14.

FONTE DE OURO, (DAO); Portugal 10.

SOLOSOLE, VERMENTINO; Italy 12.

### RED WINE

BRAAI CABERNET SAUVIGNON; RSA 11.

DECOY CABERNET SAUVIGNON; CA 14.

ACROBAT PINOT NOIR; OR 12.

PONZI PINOT NOIR; OR 16.

ZUCCARDI Q, MALBEC; Argentina 12.

CANTINA ZACCAGNINI MONTEPULCIANO 11.

FERRARI CARANO SIENA RED BLEND, CA 13.

EARTHQUAKE, RED ZINFANDEL; CA 13.

CHATEAU TOUR BEL AIR; France 12



# Weekapaug Golf Club

## DINNER MENU

Spring 2022

Executive Chef: **Dan Murillo** / Executive Sous Chef: **James Higgins**



## RAW BAR

Served with cocktail sauce, fresh lemon, grapefruit mignonette over a bed of seaweed and crushed ice.

Littlenecks 1.5 ea. / 18. Dozen

Local Oysters 2.95 ea. / 35. Dozen

Jumbo Shrimp Cocktail 3. ea. / 36. Dozen

Wine Pairing: LaMarca Prosecco 11. gl.

## SMALL BITES

**\*Point Judith Calamari:** 18.

Tossed with balsamic braised shallots, sliced pepperdew peppers, Roma tomatoes, and fresh garden basil. Served in a pool of warm marinara.

### Classic Preparation:

Served with a side of marinara, and pepper rings. (Gluten Free option made with chickpea flour.)

**\*Native Fluke Crudo:** 16.

Sashimi fluke, roasted mild pepper, shaved fennel, citrus supreme, wild arugula, fresh dill, champagne citronette dressing. (GF)

**Cave Aged Cheddar Fritters:** 14.

Chipotle aioli and chives.

**\*Artesian Cheese and Charcuterie:** 18.

Chef's selection of imported and domestic meats, and cheeses, served with French bread crostini, olives and seasonal fruit. (GF without crostini)

**\*WGC Crispy Wings:** 17.

A dozen lightly breaded and fried chicken wings, served plain or tossed with your choice of Buffalo sauce, spicy garlic butter or BBQ.

Please notify your server if anyone in your party has a food allergy or dietary need.

\*Consumption of raw or undercooked meat, poultry, seafood, shellfish or eggs, may increase the chance of food borne illness.

(V = Vegan / GF = Gluten Free / DF = Dairy Free)

## SOUP & CHOWDER

Cup 6. / Bowl 9.

**New England Clam Chowder:**

**Chef's Seasonal Soup:**

## GARDEN ARRANGEMENTS

**\*Salad Enhancements:**

Lemon Basil Chicken Breast 5.

6oz. Marinated Steak Tips 12.

Trio of Grilled Jumbo Shrimp 9.

Scottish Farm Raised Salmon 9.

**Through the Garden:** 7. / 12.

An arrangement of fresh field greens, Belgian endive, shaved fennel, sliced cucumbers, grape tomatoes, julienne carrots, slivers of fresh radish, finished with a house crafted champagne vinaigrette. (GF, DF, V)

**Classic Caesar Salad:** 7. / 12.

Consisting of chopped Romaine lettuce, parmesan Reggiano cheese, lemon pulp, house croutons, parmesan crisp, and our house made Caesar dressing. (V, GF without croutons.)

**Chef's Seasonal Arrangement:** Mkt.

Chef's daily preparation of fresh local, and seasonal ingredients prepared with house crafted dressings.

## SEASONAL SIDES

Serves one to two persons.

**Charred Broccolini with Pecorino** 9.

(V with no pecorino, GF)

**Lemon Grilled Jumbo Asparagus** 10.

(V, GF)

**Whipped Yukon Gold Potatoes** 6.

(GF)

**Baked Potato** 5.

Served with Sour Cream & House Whipped Butter.

**Loaded Baked Potato** 6.

Cheddar cheese, bacon, chives, & sour cream.

## ENTRÉES

**\*Farm Raised Poussin:** 25.

Fresh herb roasted half young chicken, braised creamy shitake poussin vol au vent, milled Yukon golds, honey- tarragon sculpted carrots.

**\*Georgia's Bank Swordfish:** Mkt.

Chef's weekly preparation.

**\*Hand Formed Pansotti:** 26.

Narragansett ricotta, soupy sausage blend, beech mushrooms, baby spinach, porcini cream sauce, parmesan Reggiano cheese.

**\*Faroe Island Scottish Salmon:** 28.

Grilled 7oz. portion of Scottish farm raised salmon, pickled beets, arugula, honey stone mustard vinaigrette, milled Yukon golds. (GF)

**\*Farm Raised 8oz. Filet Mignon:** 56.

Prime Filet Mignon, Spinach and English cheddar croquettes, lemon grilled asparagus, caramelized shallot black truffle demi.

**\*Lobster and Shrimp Capellini:** 38.

Native lobster, royal red shrimp, Roma tomatoes, capers, a symphony of herbs, garlic, shallots, chardonnay butter sauce, finished with smoked paprika oil.

**\*Heritage Pork Chop:** 29.

Cast iron roasted, pear and ginger puree, bourbon spiced butter, scalloped potato, watercress and pomegranate. (GF)

## SIMPLY GRILLED

*Lightly seasoned with extra virgin olive oil, and served over a bed of mesclun greens.*

*Served with a side of vegetable du jour.*

**\*Lemon Basil Chicken Breast** 16.

**\*Grilled 8oz Prime Black Angus Sirloin** 29.

**\*Trio of Grilled Jumbo Shrimp** 16.

**\*Scottish Farm Raised Salmon** 26.

## PUB MENU

All burgers and sandwiches are served with your choice of long cut French fries, waffle fries, sweet potato fries, onion rings, Cole slaw, fresh fruit cocktail, side garden salad or side Caesar salad.

**\*Grilled 8oz Black Angus Burger:** 17.

Served on a toasted Brioche bun with your choice of side. (GF bun is available)

- **CHEESE:** Swiss, American, Cheddar
- **TOPPINGS:** Lettuce, Native Tomato, Pickle Chips, Sliced Red Onion, Sautéed Mushrooms, Caramelized Onions, Crispy Bacon.
  - Sliced Avocado +1.5
- **SPREADS:** Traditional Mayonnaise, Chipotle-Siracha Mayonnaise, Truffle Aioli

**\*WGC Lobster Salad Roll:** Mkt.

Four ounces of fresh native lobster tossed with a light dressing or served hot simmered in butter. Served on a long New England style bun. (GF bun is available)

**\*Chicken Naan Sandwich:** 14.

Grilled marinated lemon-basil chicken, layered with lettuce, tomato, onion, pickle chips, banana pepper rings, and hummus mayonnaise. Served on a warm grilled naan bread.

**\*Steak Frites:** 27.

Grilled 8oz Prime Black Angus Sirloin, paired with house cut French fries and a truffle aioli.

## FLATBREADS

(Gluten Free flatbread shells are available.)

**Margherita Flatbread:** 12.

Fresh San Marzano pomodoro, basil, Bacio mozzarella.

**\*Daily Flatbread:** Mkt.

Daily preparation of fresh ingredients on our signature flatbread crust.

### Additional Toppings:

Pepperoni, Spinach, Mushrooms, Onions. 2. ea.

Takeout is available by placing your order by 4:00 PM for a 5:30 PM pick-up.



## WEEKAP AUG GOLF CLUB

# WINE LIST

### **CABERNET SAUVIGNON**

2018	Braai: Western Cape, South Africa ...	38.
2018	Domaine Bousquet: Reserve, Mendoza, Argentina .....	44.
2018	Duckhorn: 'Decoy', Napa Valley, CA .....	52.
2017	Stag's Leap: Napa Valley, CA.....	88.
2018	Joseph Phelps: Napa, CA .....	104.
2019	Ghost Block: Napa Valley, CA .....	120.
2018	Pahlmeyer: Napa Valley, CA .....	280.

### **MERLOT**

2017	Duckhorn: Napa Valley, CA .....	60.
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### **PINOT NOIR**

2017	Louis Latour: Domaine de Valmoisse, France .....	40.
2018	Meiomi: Monterey, S. Barbara, Sonoma, CA .....	44.
2018	Elouan: Oregon Coast, Oregon .....	44.
2018	Sokol Blosser: Dundee Hills, OR .....	60.
2017	Ponzi: Tavola, Willamette Valley, OR .....	64.

### **NEW WORLD REDS**

2017	Catena: Malbec, Vista Flores, Argentina .....	36.
2018	Ferrari Carano: Red Blend, 'Siena', Geyserville, CA .....	48.
2017	Earthquake: Red Zinfandel, Sonoma Valley, CA.....	50.
2019	Orin Swift: 'Abstract Red Blend', Napa Valley, CA .....	68.
2019	Prisoner: 'Red Blend', Napa Valley, CA .....	82.

### **OLD WORLD REDS**

2018	Zaccagnini: Montepulciano d' Abruzzo, Italy .....	36.
2018	Baron De Ley: Tempranillo, Varietales, Spain .....	36.
2017	Cecchi Chianti: Classico, Italy .....	56.
2016	Il Seggio: Bolgheri, Rosso, Italy .....	60.
2018	Il Poggione: Rosso Di Montalcino, Italy .....	64.
2018	Chateauneuf -du- Pape: Domaine Du Vieux Lazaret, France .....	75.
2015	Allegrini: Amarone, Della Valpolicella, Italy .....	104.

## **SPARKLING WINE**

N/A	LaMarca: Prosecco, Italy.....	32.
N/A	Schramsberg: 'Blanc de Blancs', CA .....	60.
N/A	Nicolas Feuillate, Rose: Chouilly, France .....	70.
N/A	Veuve Cliquot: 'Yellow Label', Reims, France .....	84.

## **CHARDONNAY**

2018	La Crema: Sonoma Coast, Santa Rosa, CA .....	44.
2018	Sonoma – Cutrer: 'Russian River Ranches', Windsor, CA .....	48.
2019	Louis Jadot: 'Pouilly Fuisse', France .....	52.
2018	Frog's Leap: "Shale and Stone", Napa Valley, CA .....	60.
2019	Rombauer: Carneros, Napa Valley, CA .....	75.
2018	Shafer: 'Red Shoulder Ranch', Carneros, CA .....	94.
2018	Pahlmeyer: Napa Valley, CA .....	140.

## **PINOT GRIGIO/GRIS**

2018	Bollini: Vigneti Delle Dolomiti, Italy .....	32.
2019	"J": Pinot Gris, Healdsburg, CA .....	44.
2020	Santa Margherita: Valdadige, Italy .....	50.

## **SAUVIGNON BLANC**

2019	Joel Gott: Napa, CA .....	36.
2020	Kim Crawford: Marlborough, NZ .....	38.
2019	Dog Point: Marlborough, NZ .....	56.
2019	Pascal Jolivet: Sancerre, France .....	60.
2018	Orin Swift: 'Blank Stare', Russian River Valley, CA .....	64.

## **INTERESTING WHITES**

2018	Chateau Ste Michelle: Dry Riesling, Columbia Valley, WA ....	30.
2019	Solosole: Vermentino, Poggio Al Tesoro, Italy.....	44.
2020	Whispering Angel: Rose, Chateau d' Esclans, France .....	48.
2018	Etna Bianco: Tornatore, Sicily, Italy .....	58.
2019	Drouhin Vaudon: Chablis, France .....	60.
2015	Damien Laureu: 'Genets', Chenin Blanc, France .....	68.
2018	Chateauneuf -du- Pape: Domaine Du Vieux Lazaret, France ..	75.

*All Wines and Vintages are Subject to Change Due to the COVID – 19 Pandemic*