



BREAKFAST

MONDAY - FRIDAY: 6:30 AM - 10:30 AM

EYE OPENERS

COLD-PRESSED & FRESH JUICE

Orange Juice - 7
Hangover Cure - 8
beet, ginger

Pomelo Grapefruit Juice - 7

V8 Tomato Juice - 5
Skinny Jeans - 8
apple, kale

COFFEE

Proudly serving Illy Coffee

Fresh Brewed Coffee - 6
Latte - 8
Cappuccino - 8

Espresso - 5
Macchiato - 6
Hot Tea - 5

Café Mocha - 8
Espresso - 5
Starbucks Cold Brew - 6

STARTERS

Croissant - 6
Blueberry Muffin - 5

7-Grain Oatmeal - 10
brown sugar, dried cherries,
toasted pecans

Granola Parfait - 11
house-made granola, chia yogurt
Chocolate Croissant - 7

MAINS

EGGS & SUCH

Autograph Omelet* - 23
ham and gruyere, hash browns, choice of toast

Farmer's Market Omelet* - 21
peppers, mushroom and asparagus, avocado,
hooks aged cheddar, hash browns, choice of toast

LaSalle Breakfast* - 21
two eggs, choice of bacon, chicken or pork sausage,
hash browns, choice of toast

Steak & Eggs* - 30
beef tenderloin, chimichurri, choice of eggs, hash
browns, choice of toast

Croque Madame* - 20
sourdough toast, black forest ham, fried egg,
gruyere cheese, béchamel sauce, hash browns

Soft Scramble* - 22
smoked salmon, dill crème fraiche, hash browns,
choice of toast

Carnivore Scramble* - 21
bacon, sausage, mushrooms, Vermont cheddar, hash
browns, choice of toast

SIGNATURE

Avocado Toast* - 19
sourdough toast, burrata, smash avocado, roasted
cherry tomatoes, arugula salad -
add egg your way 3

Power Energy Bowl - 20
coconut quinoa, greek yogurt, bananas,
strawberries, agave, granola, chia seeds

French Toast - 18
texas toast, fresh strawberries, yogurt mousse,
strawberry compote

SIDES

Breakfast Sausage - 7
pork or chicken

Gravlax - 12

Applewood Smoked Bacon - 7

English Muffin - 5
preserves

Fresh Berries - 10

Toast - 5

Hash Browns - 7

7 grain, white, sourdough, rye,
(gluten-free add 2)

* Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please alert your server if you have any food allergies or dietary restrictions.

As a way to offset rising costs, we have added a 3.5% surcharge to all checks. You may request to have this taken off your check, should you choose. Thank you for dining with us.



BRUNCH

SATURDAY & SUNDAY: 7:00 AM - 2:30 PM

COFFEE

Proudly serving Illy Coffee

Fresh Brewed Coffee - 6
Latte - 8
Cappuccino - 8

Espresso - 5
Macchiato - 6
Hot Tea - 5

Café Mocha - 8
Espresso - 5
Starbucks Cold Brew - 6

COCKTAILS

Cold Brew Old Fashioned - 16
Wolf Point Rye, Cola Bitters, Cold Brew

Rise & Shine - 16
Old Forester, Cream, Demerrara

Mimosas - 16
Blood Orange / Pomegranate / Mint Grapefruit

Bloody Mary- 16
Stoli, signature bloody mary mix, cheese skewers, olives

BAKERY

Blueberry Muffin - 5

Chocolate Croissant - 7

Croissant - 6

Power Energy Bowl - 20
quinoa, greek yogurt, citrus, banana, honey,
granola,berries, chia seed

Lobster Bisque - 15
old bay croutons, lobster, chives

Crab Louie - 32
lump crab, asparagus, avocado,
heirloom tomatoes, cucumbers, eggs,
tomato vinaigrette

Grilled Chicken Salad - 21
iceberg, goat cheese, tomatoes, avocado,
grilled chicken, egg, bacon red wine
vinaigrette

add grilled salmon* 15 / grilled chicken breast 8 / grilled shrimp 12

EGGS

Autograph Omelet* - 23
ham and gruyere, hash browns, choice of toast

Farmer's Market Omelet* - 21
peppers, mushroom and asparagus, hooks aged cheddar,
hash browns, choice of toast

Croque Madame* - 20
sourdough toast, black forest ham, fried egg, gruyere cheese,
béchamel sauce, hash browns

Soft Scramble* - 22
smoked salmon, dill crème fraiche, hash browns, choice of toast

LaSalle Breakfast* - 21
two eggs, choice of bacon, chicken or pork sausage, hash
browns, choice of toast

Steak & Eggs* - 30
beef tenderloin, herb butter, choice of eggs,
hash browns, choice of toast

SIGNATURE

Avocado Toast* - 19
sourdough toast, burrata, smashed avocado, roasted cherry
tomatoes, arugula salad - add egg your way 3

Lobster Roll - 32
lobster, tarragon aioli, chive, new england style bun, fries

Blackened Mahi Mahi Sandwich* - 23
tomato, arugula, remoulade, potato bun, fries

Smashed Burger* - 24
two 4oz patties, American cheese, onion, dill pickle,
potato bun, dijonnaise, fries

SIDES

Breakfast Sausage - 7
pork or chicken

English Muffin - 5
preserves

Fresh Berries - 10

Hash Browns - 7

Applewood Smoked Bacon - 7
Toast - 5

7 grain, white, sourdough, rye,
(gluten-free add \$2)

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LUNCH

MONDAY - FRIDAY: 11:00 AM - 2:30 PM

STARTERS

Lobster Bisque - 15
lobster, old bay crouton, chives

Soup of the Day - 12

Colossal Shrimp Cocktail - 26
6/8 shrimp, garlic aioli, lemon,
atomic cocktail sauce

Burrata & Prosciutto Toast - 18
twenty four month prosciutto di parma,
basil vinaigrette, cold press olive oil

Crab Cake - 25
cabbage slaw, remoulade sauce

HEARTH OVEN FLATBREADS

Margherita - buffalo mozzarella,
fresh tomatoes, basil - 16

Mushroom & Pepperoni - buffalo
mozzarella, tomato basil sauce,
hot honey- 20

SALADS

add grilled salmon* 15 / grilled chicken breast 10 / grilled hanger steak* 15 / grilled shrimp 12

Caesar - 16
romaine, parmesan ciabatta croutons,
egg, reggiano, white anchovies
recommended

Grilled Chicken Salad - 21
iceberg, goat cheese, tomatoes, avocado,
grilled chicken, egg, bacon red
wine vinaigrette

Crab Louie - 32
lump crab meat, asparagus, avocado,
heirloom tomatoes, egg, cucumber,
tomato vinaigrette

Brussels Salad - 18
pickled raisins, bacon, almond,
parmesan cheese, orange
vinaigrette

Wedge - 18
iceberg lettuce, hooks blue cheese,
maple bacon, cherry tomatoes, blue
cheese dressing

SANDWICHES

Served with fries

Roasted Turkey - 20
applewood smoked bacon, avocado,
lettuce, chipotle aioli, 7-grain bread,

Chicken Milanese - 18
sweet and spicy slaw, sourdough bread,
calabrian aioli

Smashed Burger* - 23
two 4oz patties, Bermuda onion, dill pickle,
american cheese, dijonaise, potato bun

Lobster Roll - 32
lobster, tarragon aioli, chive,
new england style bun

Blackened Mahi Mahi* - 22
roasted tomato, arugula, remoulade,
potato bun

Steak Sandwich* - 25
beef tenderloin, caramelized onions,
gruyere cheese, toasted french roll,
creamy horseradish

MAINS

Torchio Pasta - 26
peas, garlic, calabrian chili, burrata,
pomodoro sauce

Steak Frites* - 44
10oz hanger steak, parmesan truffle
fries, G21 sauce

Miso Salmon - 32
scottish salmon, charred broccolini,
crispy potatoes, herb butter

Filet Mignon* - 63
8oz filet, seasonal vegetable

SIDES

Seasonal Vegetables - 10

Roasted Brussels Sprouts - 15
manchego cheese,
orange vinaigrette

Mac & Cheese - 15
three cheese sauce, parmesan breadcrumbs
Add 4oz lobster meat - 20

Roanoke Fries - 8
garlic aioli, parmesan

Roasted Mushrooms - 15
lambrusco vinegar, crouton

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ALL DAY

EVERYDAY: 5:00PM - 10:00PM

Lobster Bisque old bay croutons, poached lobster, chives	18	Lobster & Shrimp Salad romaine, avocado, heirloom cherry tomatoes, cucumbers, red onions, olives, pepperoncini, hard boiled egg, champagne vinaigrette	32
Cheese Curds wisconsin white cheddar, calabrian aioli	14	Flatbread Margherita buffalo mozzarella, fresh tomato, basil	16
Shrimp Cocktail 6/8 shrimp, garlic aioli, lemon, atomic cocktail sauce	26	Mushroom & Pepperoni buffalo mozzarella, tomato basil sauce, hot honey	20
Meat & Cheese Board olives, fig jam, mustards, toast, crackers	21	G21 Prime Burger* Creek Stone 8oz. burger, american cheese, tuxedo bun	23
Lobster Roll lobster, tarragon aioli, chive, new england style bun	32	Mac & Cheese three cheese sauce, parmesan breadcrumbs	15
Wedge Salad iceberg lettuce, hooks blue cheese, maple bacon, cherry tomatoes, blue cheese dressing	18	Roanoke Fries	8
Caesar Salad romaine, ciabatta croutons, egg, reggiano, white anchovies recommended	16		

BEER

DRAFT

Seasonal Draft	11
Sierra Nevada	10
Stella Artois Pilsner Lager, Belgium	12
Apex Predator, Chicago, IL	12
Guinness, Dublin, Ireland	12
Yuengling Lager, Pottsville, PA	10

BOTTLES & CANS

Goose Island Matilda, Chicago, IL	14
Stella Liberty, Non-alcoholic	10
Miller Lite, Milwaukee	9
Victoria, Mexico	10
Beezer, Old Irving Brewery, Chicago, IL 16 oz	14
Eris Cider, Chicago, IL	12
Dovetail Kolsch	11

WINE BY THE GLASS

BUBBLY

Avisi, Prosecco	17
2022 Johan Pinot Noir Petillant Naturel Rosé, Willamette Valley, OR	18
Moët & Chandon Impérial Brut	28

WHITE

2024 Nik Weis St. Urban Riesling Mosel, Germany	15
2024 Chateau La Rame Bordeaux Blanc Bordeaux France	16
2024 Ant Moore Sauvignon Blanc Marlborough, New Zealand	16
2023 Maison de Madeleine Sancerre, Loire Valley, France	28
2024 Coqueral Sauvignon Blanc Napa Valley, CA	19
2024 Frank Family Chardonnay Napa Valley, CA	20

ROSÉ

2022 Bieler Pere et Fils, Rose Provence, France	16
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RED

2023 Lingua Franca Pinot Noir Willamette Valley, OR	22
2023 Castello di Verduno Nebiolo Langhe, Italy	19
2023 Prisoner Red Blend Napa Valley, CA	30
2024 Le Volte dell'Ornellaia Supertuscan, Tuscany, Italy	20
2022 Finca La Mata Tempranillo, Ribera Del Duero, Spain	18
2020 Chateau Haut Selve Rouge Bordeaux, Graves, France	22
2023 Caymus California Cabernet Sauvignon CA	25
RESERVE	
2023 Flowers Pinot Noir Sonoma Coast, CA	30
2022 Domaine Bols de Boursan 'Tradition' Chateauneuf-du-Pape, France	45
2022 Plumpjack Merlot Napa Valley, CA	42
2022 Joseph Phelps Cabernet Sauvignon, Napa Valley, CA	75
2022 Joseph Phelps 'Insignia' Cabernet Sauvignon, Napa Valley, CA	150

COCKTAILS

GRILL 21 SIGNATURE

Roses by the Sea - 20 Rose Noir Vodka, Passionfruit Liqueur, Manzanilla Sherry, Vanilla
Shiro Kinoko N.2 - 20 Miso-Mushroom Butter Washed Reposado, Maple, Bitters
Guanabana Breeze - 19 Coconut Washed Gin, Vermouth, Guanabana, Lime, Coconut Water

Tokyo Brulee - 22 Japanese Whiskey, Cassis, Spiced Honey, Lemon, Torched White Chocolate Foam
Savory Standard - 19 Vodka, Gin, Tomato, Fennel-Tarragon Cordial, Absinthe Rinse
Midnight Cherry - 22 Mezcal, Amaretto, Averna, Cherry Herring, Bitters

RESERVE

Black Manhattan - 32 SirDavis Sherry Cask Rye, Averna Amaro, Carpano Antica Sweet Vermouth, Angostura Bitters

Smoked Maple Old-Fashioned - 35 Macallan 12yr Sherry Cask, Demerara, Regans Orange Bitters, Angostura Bitters

ZERO-PROOF COCKTAILS & WINE

Phony Negroni - 16 Rose Noir Vodka, Passionfruit Liqueur, Manzanilla Sherry, Vanilla
Aperitivo Spritz - 15 Non-Alcoholic Apertivo, Grapefruit Sparkling Soda, Orange Wheel
Guanabana Margarita - 15 Non-Alcoholic Tequila, Guanabana, Lime

Oaxacan Bees Knees - 15 Non-Alcoholic Mezcal, Spiced Honey, Lemon
TÖST Non-Alcoholic Sparkling - 16 White tea, white cranberry, ginger

DINNER

EVERYDAY: 5:00PM - 10:00PM

STARTERS

Jumbo Lump Crab Cake - 27
fennel slaw, remoulade

Truffle Arancini - 16
mushroom duxelles, fontina cheese,
black garlic aioli

Colossal Shrimp Cocktail - 26
cocktail sauce, atomic horseradish

SOUP & SALAD

Caesar Salad* - 17
romaine, ciabatta, egg, pecorino,
white anchovies

Lobster & Shrimp Salad - 32
romaine, avocado, cherry tomatoes,
cucumbers, red onions, olives, pepperoncini,
egg, champagne vinaigrette

Lobster Bisque - 18
puff pastry, poached lobster,
chive

PASTA & RISOTTO

Orecchiette & Sausage - 29
spicy fennel sausage, roasted tomatoes, broccolini,
pecorino toscano broth

Lobster Bisque - 29
spicy fennel sausage, peas, asparagus, pecorino toscano

STEAKS FROM THE GRILL

8 oz Filet* - 63
Creek Stone center cut

Steaks Frites* - 44
10 oz hanger steak, parmesan truffle
fries, G21 sauce

steak sauces

G21 Steak Sauce - 5
Bearnaise Sauce - 7
Au Poivre - 8
Truffle Butter - 10

MAINS

Faroe Island Salmon* - 38
spiced carrots, dill, creme fraiche

Truffle Roasted Chicken - 42
crispy potatoes, broccolini, chicken jus

Superior Farms Lamb Rack* - MP
lemon oregonata sauce

Seared Halibut - 48
pea purée, lobster salad

G21 Prime Burger* - 23
Creek Stone 8 oz burger, american cheese, tuxedo bun
ADD: egg 4, bacon 8, foie gras & bordelaise 24

SIDES

Asparagus - 13
bearnaise sauce

Potato Purée - 12
Mac & Cheese - 15
Lobster Mac & Cheese - 32

Truffle Fries - 15
truffle aioli, parmesan

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Wines by the Glass

SPARKLING WINE

Avisi Prosecco	17 / 68	Moët & Chandon Impérial Brut	28 / 104
2022 Johan Pinot Noir Petillant Naturel Rose Willamette Valley, OR	18 / 72		

WHITE WINES

2024 Nik Weis St. Urban Riesling Mosel, Germany	15 / 60	2023 Maison de Madeleine Sancerre Loire Valley, France	28 / 112
2024 Chateau La Rame Bordeaux Blanc Bordeaux, France	16 / 64	2024 Coqueral Sauvignon Blanc Napa Valley, CA	19 / 72
2024 Ant Moore Sauvignon Blanc Marlborough, New Zealand	16 / 64	2024 Frank Family Chardonnay Napa Valley, CA	20 / 80

ROSE

2022 Bieler Pere et Fils , Rose Provence, France	16 / 64
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REDS

2023 Lingua Franca Pinot Noir Willamette Valley, OR	22 / 84	2022 Finca La Mata Tempranillo Ribera Del Duero, Spain	18 / 68
2023 Castello di Verduno Nebiolo Langhe, Italy	19 / 76	2020 Chateau Haut Selve Rouge Bordeaux Graves, France	22 / 88
2023 Prisoner Red Blend Napa Valley, CA	30 / 120	2023 Caymus California Cabernet Sauvignon CA	25 / 100
2024 Le Volte dell'Ornellaia Supertuscan Tuscany, Italy	20 / 80		

RESERVE REDS

2023 Flowers Pinot Noir Sonoma Coast, CA	30 / 120	2022 Joseph Phelps Cabernet Sauvignon Napa Valley, CA	75 / 300
2022 Domaine Bols de Boursan 'Tradition' Chateauf-neuf-du-Pape, France	45 / 180	2022 Joseph Phelps 'Insignia' Cabernet Sauvignon Napa Valley, CA	150 / 600
2022 Plumpjack Merlot Napa Valley, CA	42 / 168		

Half Bottles

H150 Perrier Jouet Grand Brut Champagne, France	75	H152 2023 Prisoner Red Blend Napa Valley, CA	60
H151 2022 Domaine Gilles Noblet La Collonge Pouilly Fuisse, France	110	H153 2015 Bertani Amarone Della Valpolicella Classico DOCG Piedmont, Italy	195

Large Format

CHAMPAGNE

L101 2012 Louis Roederer 'Cristal' (1.5L)	1,420	L102 2016 Billecart-Salmon Vintage Extra Brut (1.5)	575
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REDS

L1501 2020 Caymus Special Selection Cabernet Sauvignon Napa Valley, CA	1150	L1503 2023 Domaine du Vieux Telegraph Chateauf-neuf-de-Pape	850
L1502 2023 Sea Smoke 'Ten' Pinot Noir St. Rita Hills, CA	770		

Champagne

NON-VINTAGE

203 Pierre Moncuit Blanc de Blancs Grand Cru Brut Le Mesnil-sur-Oger	185	205 Laurent-Perrier Cuvée Rosé Brut Montagne de Reims	315
204 Bollinger 'Special Cuvée' Brut	210	206 Veuve Clicquot Yellow Label	180

VINTAGE

250 2013 Dom Perignon Brut	550	252 2016 Vilmart & Cie 'Emotion' Rose	625
251 2014 Charles Heidsieck Brut Millesime	980		

White Wine

FRANCE

BURGUNDY

301 2023 William Fevre Chablis	115
302 2019 Château de Beru Chablis	185
303 2022 Vincent Girardin Vieilles Vignes Bourgogne Blanc	350

LOIRE VALLEY

350 2023 Domaine Heut Vouvray Le Mont Moelleux	115
351 2020 Brendan Stater-West 'Les Chapaudaises' Samaur	175

USA

CHARDONNAY

401 2022 Jordan Russian River Valley, CA	105
402 2021 Failla Seven Springs Eola-Amity Hills, Willamette Valley, OR	140
404 2023 Far Niente Napa Valley, CA	220
405 2021 Merryvale Silhouette Napa Valley, CA	285
406 2023 Sea Smoke Chardonnay St. Rita Hills, CA	260

SAUVIGNON BLANC & OTHER WHITES

450 2022 Limited Addition Chenin Blanc Eola-Amity Hills, Willamette Valley, OR	150
451 2024 Cade Sauvignon Blanc Napa Valley, CA	130

OTHER PARTS OF THE WORLD

501 2019 Penfolds Riesling	140	503 2025 Zacharias Wines Assyrtiko Peloponnese	85
502 2024 Vietti Roero Arneis	95	504 2023 Condesa Albarino Rias Baixas	80

Red Wine

FRANCE

BURGUNDY

1001	2020 Chateau de Meursault Savigny-les-Beaune	250
1002	2021 Domaine du Couvent Champonnet Premier Cru Gevrey-Chambertin	340
1003	2023 Maison Joseph Drouhin Chambolle-Musigny	405
1004	2023 Domaine Faiveley Grand Cru Clos de Vougeot	995

BORDEAUX

1050	2016 Chateau Arnaud Haut-Medoc	130
1051	2022 Chateau d'Issan Blasan d'Issan Margaux	245
1052	2020 Chateau Latour Le Pauillac de Latour Pauillac	350
1065	2023 Chateau Haut-Segottes Saint Emilion Grand Cru	160
1066	2022 Chateau Le Puy Emilien Cotes de Bordeaux	205
1067	2010 Chateau Chauven Saint Emilion Grand Cru Classe	350

PIEDMONT

1102	2021 Fontanafredda Barbera d'Alba	95
1104	2020 Damilano Barolo Cannubi	255
1106	2019 Socre Barbaresco	140
1107	2020 Ceretto Barolo	200
1108	2017 Luciano Sandrone Le Vigne Barolo	395

VENETO

1130	2022 Tom masi 'Rafael' Classico Superiore Valpolicella	90
1131	2019 Zenato Amarone della Valpolicella Classico DOCG	210
1202	2023 Vizcarra Sendra Del Oro Ribera Del Duero	110
1203	2012 López De Heredia 'Vina Tondonia' Reserva Rioja	210
1204	2018 Pinea Tempornillo Ribera Del Duero	335

BEAUJOLAIS

1020	2025 Marcel Lapierre Morgon	120
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LOIRE VALLEY

1030	2020 Brendan Stater West La Ripailla Samur	165
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RHÔNE VALLEY

1080	2021 M. Chapoutier Les Meysonniers Crozes-Hermitage	115
1081	2022 Domaine Lionnet 'Terre Brulee' Cornas	275
1082	2023 Domaine du Vieux Telegraph Chateaunauf-de-Pape	385

SOUTH OF FRANCE

1090	2019 Gerard Bertrand La Forge Corbieres-Boutenac, Languedoc-Rousillon	200
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ITALY

TUSCANY

1140	2024 Volpaia Chianti Classico	95
1141	2020 Tenuta Di Carleone Toscana Uno	180
1142	2022 Tenuta Luce Luce	315
1143	2022 Sassicaia Bolgheri Sassicaia	650

MORE OF ITALY

1180	2017 Valle Reale 'Vigneto di Popoli' Montepulciano d'Abruzzo	115
1181	2020 San Polo Brunello di Montalcino	235

SPAIN

1205	2017 Allende Tempornillo Rioja	160
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OTHER PARTS OF THE WORLD

1303	2022 Domaine Skouras Megas Oenos Peloponnese, Greece	110
1304	2020 Achaia Cellars Xinomavro Naoussa, Macedonia	95
1310	2021 Chateau Musar 'Hochar' Bekaa Valley, Lebanon	165
1311	2023 Terrazas de los Andes Cabernet Sauvignon Mendoza, Argentina	85
1312	2019 Catena Alta Malbec Mendoza, Argentina	160
1313	2022 Penfolds Bin 28 South Australia	115

USA - PINOT NOIR

OREGON

1401	2023 Dusky Goose Dundee Hills	180
1402	2022 Johan Vineyards Sapience Van Duzer Corridor	260
1403	2023 Bergstrom Cumberland Reserve Willamette Valley	200
1404	2024 Cristom Mt. Jefferson Cuvee Eola-Amity Hills	140

CALIFORNIA

1425	2022 Ziata Los Carneros	210
1426	2011 Scherrer Hallberg Vineyard Pinot Noir Russian River Valley	244
1427	2023 Williams Selyem Sonoma Coast	370

USA - CABERNET

1450	2023 Frank Family Napa Valley, CA	130
1451	2020 Jordan Napa Valley, CA	185
1452	2022 Mount Vedeer Winery Mt. Veeder, Napa Valley, CA	270
1453	2021 Silver Oak Cabernet Sauvignon Alexander Valley	325
1454	2021 Iconoclast Estate Cabernet Sauvignon Howell Mountain, Napa Valley, CA	105
1455	2021 Paradigm Cabernet Sauvignon Oakville, Napa Valley	295
1456	2023 Caymus Cabernet Sauvignon Napa Valley, CA	250
1457	2021 Chimney Rock Napa Valley, CA	310
1458	2022 Stags Leap Artemis Napa Valley, CA	215
1459	2018 Plumpjack Estate Cabernet Sauvignon Napa Valley, CA	400
1460	2021 Beaulieu Vineyards George La Tour Napa Valley, CA	350
1461	2021 Schrader RBS Oakville, Napa Valley, CA	1,215
1462	2022 Opus One Napa Valley, CA	1,100
1463	2018 Beringer Private Reserve Napa Valley, CA	210
1464	2018 Hall Napa Valley, CA	135

USA- OTHER REDS

1490	2023 Emme Wines Shake Ridge Garnache Shake Ridge, CA	130
1491	2022 Quinetessa Bordeaux Blend Napa Valley, CA	425
1492	2021 Chappellet Cabernet Franc Napa Valley, CA	225
1493	2023 Turley Wine Cellars Estate Zinfandel Napa Valley, CA	165
1494	2021 Col Solare Cabernet Sauvignon WA	295
1495	2019 Stags Leap Petit Syrah Napa Valley, CA	135
1496	2021 Joile Lade Syrah North Coast, CA	115

Dessert Wines

1500	2023 Chateau Roumieu Sauternes Bordeaux, France	375mL / 85
1501	Taylor Fladgate 10 yr Tawny Port Duoro, Portugal	130
1502	Taylor Fladgate 20 yr Tawny Port Duoro, Portugal	205
1503	Taylor Fladgate 30 yr Tawny Port Duoro, Portugal	360
1504	Emilio Lustau Manzanilla Papisosa Solera Reserva Sherry Andalucia, Spain	85
1505	2008 Florio Marsala Superiore Semisecco Riserva	245