



4775 Hacienda Drive, Dublin CA 94568 (925) 361-8857

Hours of Operation

Lunch/Dinner

Sunday - Thursday 11am – 9pm

Friday & Saturday 11am – 10pm

Brunch

Saturday & Sunday 10:00am - 2:30pm

Craft COCKTAILS

SHINJUKU NIGHTS <i>Suntory Toki, Cocchi di Torino, Turkish Apricot Black Tea, House Made Yuzu Bitters</i>	15
SOME LIKE IT HOT <i>El Silencio Mezcal, Jalapeno Agave, Chili de Arbol, Orange, Lime</i>	14
VIOLETA <i>Vodka, Chandon Brut, House Made Huckleberry Shrub, Lemon, Thyme</i>	14
M.I.A. <i>Bourbon, Amaro Nonino, Aperol, Lemon</i>	14
SMOKED OLD FASHIONED <i>Maker's Mark, Noilly Prat, Cane Sugar, Angostura, Wood Fired Orange Rind</i>	15
FLORA COLOSSUS <i>Gin, House Made Elderflower, Grapefruit Bitters, Lemon</i>	14
PINEAPPLE EXPRESS <i>House Infused Pineapple Vodka, Cilantro, Lime</i>	14
RUNAWAY BRIDE <i>Lunazul Blanco, Hibiscus, Cranberry, Chili de Arbol, Orange, Lime</i>	14
HOUSE MADE TONIC <i>Choice of: Gin or Vodka Lemongrass, Juniper, Peppercorn, Cinchona, Thyme</i>	14.5

DRAFT SELECTIONS

DESCHUTES <i>Obsidian Stout, Oregon, 6.4%</i>	9
DRAKES <i>1500 Pale Ale, San Leandro, 5.5%</i>	8
DUSTBOWL <i>Taco Truck Lager, Turlock, 4.7%</i>	8
LAUGHING MONK <i>Rotating, San Francisco</i>	9
HENHOUSE <i>Stoked! Hazy Pale Ale, Santa Rosa, 5.4%</i>	8
CORONADO <i>Big Weekend DIPA, San Diego, 8.8%</i>	10
INC 82 <i>SPF 50, Blonde Ale, Dublin, 4.8%</i>	8
ALTAMONT <i>Maui Wauai IPA, Livermore, 6.5%</i>	8
SHADOW PUPPET <i>Lush Nectar Hazy IPA, Livermore, 6.3%</i>	9
FIELDWORK <i>Rotating IPA, Berkeley</i>	10
FEDERATION <i>In the Weeds IPA, Oakland, 6.6%</i>	9
NORTH COAST <i>Scrimshaw Pilsner, Fort Bragg, 4.5%</i>	8

WINES BY THE GLASS

SPARKLING & ROSÉ

MIONETTO <i>Prosecco Brut NV 187ml</i>	9.5
CHANDON <i>Brut Classic, Napa NV</i>	10 / 38
JCB #69 <i>Brut Rosé, Crémant de Bourgogne, France</i>	16 / 62
CHATEAU MIRAVAL <i>Rosé, Provence FR 2022</i>	14 / 54

CHARDONNAY

CHLOE <i>Sonoma 2022</i>	8 / 30
FERRARI-CARANO <i>Sonoma 2022</i>	12 / 46
ROMBAUER <i>Napa Valley 2022</i>	18.5 / 72

SAUVIGNON BLANC

KIM CRAWFORD <i>New Zealand 2023</i>	11 / 42
DUCKHORN <i>North Coast 2021</i>	14 / 54

INTERESTING WHITES

LA CREMA <i>Pinot Gris, Monterey 2022</i>	11 / 42
TREFETHEN <i>Riesling, Napa Valley 2022</i>	10 / 38

CABERNET SAUVIGNON

WILLIAM HILL <i>Central Coast 2021</i>	8 / 30
JOSH <i>California 2021</i>	12 / 46
POST & BEAM by Far Niente <i>Napa Valley 2022</i>	19.5 / 76

ZINFANDEL & MERLOT

RODNEY STRONG <i>Merlot, Sonoma 2022</i>	11.5 / 44
OZV <i>Zinfandel, Lodi 2021</i>	8.5 / 32
MACCHIA MISCHIEVOUS <i>Zinfandel, Lodi 2021</i>	13.5 / 52

PINOT NOIR

MEIOMI <i>California 2022</i>	12.5 / 48
MIGRATION by Duckhorn <i>Sonoma Coast 2021</i>	17 / 66

Please ask your server for the full wine list

BOTTLED & CANNED BEER

ALMANAC <i>Rotating SourNova, Barrel-Aged Sour Alameda (16oz)</i>	9
ALMANAC <i>Love, Hazy IPA, Alameda (16oz)</i>	9
ALMANAC <i>Big Love, Hazy DIPA, Alameda (16oz)</i>	9
ALTAMONT <i>Hella Hopyy, DIPA, Livermore (16oz)</i>	9
ALTAMONT <i>Juice Above the Clouds, IPA, Livermore (16oz)</i>	9
BLUE MOON <i>Belgian White Ale, Belgium (12oz)</i>	6
COORS LIGHT <i>Lager, USA</i>	6
CORONADO <i>Weekend Vibes IPA, San Diego (16oz)</i>	9
DELIRIUM TREMENS <i>Belgian Ale, Belgium (16.9oz)</i>	11
DRAKES <i>Denogginizer, DIPA, San Leandro (19.2oz)</i>	11
DUSTBOWL <i>Therapist, Imperial IPA, Turlock (16oz)</i>	11
EAST BROTHERS <i>Bohemian Pilsner, Richmond (16oz)</i>	9
GOLDEN STATE <i>Cider, California (16oz)</i>	9
HEINEKEN <i>"00" Non-Alcoholic Lager, Holland (16oz)</i>	6
SHADOW PUPPET <i>Kentucky Uncommon, Amber Ale, Livermore (16oz)</i>	9

Please ask your server for additional Beer selections

0% ABV

PELLEGRINO SPARKLING H2O 500ml / 750 ml	5.5 / 8
SAN PELLEGRINO <i>Blood Orange</i>	4
FEVER TREE <i>Tonic, Ginger Ale, Ginger Beer</i>	4
HANKS <i>Root Beer, Grape, Orange Cream</i>	5
FENTIMAN'S <i>Victorian Lemonade, Rose Lemonade, Pink Ginger</i>	5
MEXICAN COKE	5
ICED TEA <i>Silk Road Black Iced Tea</i>	4.25
LEMONADE <i>Crafted in House</i>	4.25
N/A BEER <i>Heineken 00</i>	6

HOUSE MADE SODA

CREAM MANDARIN <i>Mandarin, Roobios, Vanilla, Soda</i>	6
BASIL GINGER <i>Basil, Ginger, Fresh Lemon, Soda</i>	6
HIBISCUS CRANBERRY <i>Hibiscus, Chili de Arbol, Soda</i>	6

FRESH HAND PRESSED JUICE

ORANGE OR GRAPEFRUIT	6 / 8
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Market Tavern is the perfect gathering place for groups of all sizes. With two unique dining rooms, we offer several options to accommodate intimate family dinners, weddings, rehearsal dinners, cocktail receptions, corporate events, and social gatherings.

We are open & booking events!

To reach our team for questions and more information please send us an email at:

markettaverndublin@gmail.com



STARTERS

CHICKEN TACO PELLIZCO | 16 ^{GF}
Smoked Chicken, Roasted Tomatillo, Chipotle Crema
Make it a meal, add a house salad | 4

CRISPY DUCK LEG CONFIT | 19 ^{GF}
Frisee, Basil, Pickled Cherries & Onions, Cherry Gastrique

KHACHAPURI | 19
Mozzarella, Feta, Garlic Butter, Organic Egg Yolk

BONE MARROW | 22
Tomato Jam, Parsley, Frisee, Toast

WOOD GRILLED OCTOPUS | 21 ^{GF}
Roasted Garlic Potatoes, Corn Salsa, Romesco Sauce, Watercress

GRIDDLED CORNBREAD | 12
Calabrian Chili-Honey Butter

SMOKED DEVILED EGGS | 15 ^{GF}
Bacon, Pickled Jalapenos, Chili Oil, Paprika

CALABRIAN CHICKEN WINGS | 15.5 ^{GF}
Pickled Cucumbers, Ranch

PORK & BEEF MEATBALLS | 16
3 Balls, House Made Marinara, Grana Padano

FURIKAKE FRIES | 12 ^{GF}
Yuzu Kosho Mayo

CRISPY BRUSSELS SPROUTS | 15 ^{GF}
Chili, Lime, Ginger, Peanuts

WOOD OVEN ROASTED ACME BREAD | 5.5
European Butter

Sides

BACON JALAPENO MAC | 12

BRUSSELS SPROUTS *Bacon, Apples, Onion* | 12 ^{GF}

MASHED POTATOES | 8 ^{GF}

SUMMER CORN | 8 ^{GF}

BROCCOLINI | 8 ^{GF/V}

GARLIC PARMESAN HERB FRIES | 12 ^{GF}

Chilled SEAFOOD

OYSTERS (1/2 dozen) | AQ ^{GF}
Mignonette, House Made Cocktail Sauce, Lemon

HAMACHI | 18
Soy, Citrus, Pickled Chili, Basil, Sesame-Ponzu Aioli

SOUP & SALADS

TOMATO SOUP | 7 / 9 ^V
Crostini, Almond Pesto

ORGANIC MIXED GREENS | 10 / 14.5 ^{GF/V}
Tomato, Cucumber, Radish, Potato Crisp, Lemon Vinaigrette

CAESAR SALAD | 11 / 16
Little Gem Lettuce, Croutons, Grana Padano

COBB SALAD | 15 / 20 ^{GF}
Chicken, Bacon, Egg, Bleu Cheese, Avocado, Creamy Herb Dressing

WEDGE SALAD | 12 / 18
Bacon, Bleu Cheese, Oven Roasted Tomato, Radish, Olives, Crouton, Bleu Cheese Dressing

SHRIMP LOUIE | 17.5 / 23 ^{GF}
Egg, Tomato, Avocado, Cucumber, Olives, Crispy Shallots, Thousand Island

BEET SALAD | 16 ^{GF}
Goat Cheese, Citrus, Arugula, Hazelnuts, Kalamata Olive Oil

QUINOA SALAD | 16 ^{GF/V}
Avocado, Kale, Dried Cherries, Pistachio, Sunflower Seeds

ADD: Grilled Chicken 9 / Skirt Steak 16
 Wild Gulf Shrimp 11.5 / King Salmon 14

MAINS

SKIRT STEAK | WOOD FIRED | 41 ^{GF}

Savoy Spinach, Garlic Mashed Potatoes, Garlic Butter

MARY'S ½ ROTISSERIE CHICKEN | 29 ^{GF}

Long Cooked Green Beans, Almonds, Onions, Garlic Mashed Potatoes, Salsa Verde

KUROBUTA PORK CHOP | WOOD FIRED | 38 ^{GF}

Creamy Polenta, Brussels, Bacon, Spiced Cherry Sauce

MARY'S ½ CHICKEN MARSALA | 29 ^{GF}

Organic Brown Rice, Broccolini, Salsa Verde

SPAGHETTI | 22 / 27

Pork & Beef Meatballs, Pancetta, House Made Marinara, Grana Padano

'ORA' KING SALMON | 36

*Jasmine Rice, Zucchini, Corn, Wild Mushrooms,
Cherry Tomato, Roasted Tomato Cream, Herb Crumble*

FOUR CHEESE LASAGNA | 27

Ricotta, Spinach, Tomato, Grana Padano

SEASONAL LASAGNA | 27

Corn, Cherry Tomatoes, Wild Mushrooms, Kale, Garlic Cream Sauce, Almond Pesto

MARY'S CHICKEN PARMESAN | 28

Bucatini, Creamy Pesto, Provolone

RED WINE BRAISED SHORT RIBS | 39

Barley, Zucchini, Wild Mushrooms, Cherry Tomatoes, Hazelnut Gremolata

RIGATONI & SAUSAGE | 24 / 29

Mushrooms, Broccolini, Tomato, Cream

BEEF STROGANOFF | 32

Buttered Egg Noodles, Mushrooms, Onion, Herbed Sour Cream

CAULIFLOWER "STEAK" | 23 ^{GF}

Garlic Mashed Potatoes, Spinach, Lemon-Caper Butter Sauce

Wood Fired PIZZAS

MARGHERITA | 21

Tomato, Basil, Mozzarella, EVOO

HOBB'S PEPPERONI | 22.5

Tomato, Mozzarella

HOUSE MADE SAUSAGE | 22.5

Escarole, Ricotta Salata, Basil, Red Onion, Mozzarella

PROSCIUTTO & ARUGULA | 23.5

Peaches, Fennel, Onion, Ricotta, Fig-Balsamic Reduction

THE ITALIAN | 23.5

House Made Sausage, Salami, Pepperoni, Mushroom, Hungarian Chilis

WILD MUSHROOM | 22.5

Roasted Garlic Cream, Red Onion, Spinach, Gruyere, Gremolata

ARTICHOKE | 23.5

Almond Pesto, Onion, Hungarian Chili, Spinach, Garlic Cream, Mozzarella

Add to any Pizza:

*Arugula, Broccolini, Kale, or Calabrian Chili | 3
Pepperoni, Bacon, Sausage, Salami or Vegan Cheese | 4
Prosciutto | 5*



SANDWICHES

*Choice of Fries, Baby Mixed Lettuces or
Cup of Soup*

Substitute Gluten Free Bun 2.5

CERTIFIED ANGUS BURGER | 19

House Made Brioche Bun, All the Fixin's & MT Secret Sauce

Add Cheese 2.5 – Cheddar, Gruyere, Blue Cheese

Hobb's Bacon 3 | Avocado 3 | Organic Egg 3

LAMB BURGER | 19.5

Lettuce, Tomato, Cucumber Feta-Yogurt Raita, MT Secret Sauce

CRISPY FISH | 19

Spicy Remoulade, Lettuce, Tomato, Pickled Onion

FISH TACOS | 19.5 ^{GF}

House Made Tortilla, Fried Wild Cod,

Cabbage, Chipotle Crema, Avocado, Pineapple Salsa

MARY'S NASHVILLE SPICY

FRIED CHICKEN | 17.5

Cole Slaw, Pickles

GRILLED MARY'S CHICKEN BLT | 18

Hobb's Bacon, Avocado, Roasted Garlic Aioli

IMPOSSIBLE "NOT ANIMAL STYLE"

BURGER | 19.5 ^V

Vegan Cheddar, Shredded Iceberg, Tomato,

Caramelized Onions, Vegan '1000' Island

good food FOR GOOD KIDS

12 and under

MARY'S CHICKEN TENDERS | 10

Choice of Apples, Broccolini or Fries

BURGER | 10

Add Cheese 1

Choice of Apples, Broccolini or Fries

MAC~N~CHEESE | 10

PIZZA | 10

Cheese, Pepperoni or Sausage

(Add \$4 if over 12)

18% Service Charge added to parties of 7 or more.
Consuming raw or undercooked proteins may increase your risk for food borne illness.
Please let your server know of any allergies.
GF=Gluten Free, V=Vegan

Desserts

Sour Cream Cheesecake | 10
Berry Coulis

Crème Brulee | 10
Shortbread Cookies

The Dubliner | 10
Stout Chocolate Cake,
Whiskey Crème Anglaise & Peanut Brittle

Lemon Blueberry Bundt Cake | 10 *v*
Candied Almonds, Citrus Curd, Coconut Whipped Cream

Chocolate Pudding | 7 *GF*
Whipped Cream

Two Scoops of Gelato or Sorbet | 7 *GF*
Vanilla, Chocolate or Salted Caramel Gelato
Raspberry Sorbet

After Dinner Drinks

It's It | 13
Fernet Menta, House Made Crème de Cacao,
Pistachio Oil, Egg White, Mint

Espresso Martini | 13
Espresso, Vodka, Kahlua, Baileys,
House Whipped Cream

Stairway to Dublin | 13
Vodka, Irish Cream, Kahlua,
House Made Crème de Cacao

Graham's "20 Yr Tawny" Portugal | 16

Dolce, Napa Valley | 19

Equator Coffee & Espresso

French Press 6 / 9	Espresso 5 / 7
Latte 6	Cappuccino 6
Americano 5	Mocha 7
Affogato 8	Chai Latte 6

House Made Hot Chocolate 6

Desserts

Sour Cream Cheesecake | 10
Berry Coulis

Crème Brulee | 10
Shortbread Cookies

The Dubliner | 10
Stout Chocolate Cake,
Whiskey Crème Anglaise & Peanut Brittle

Lemon Blueberry Bundt Cake | 10 *v*
Candied Almonds, Citrus Curd, Coconut Whipped Cream

Chocolate Pudding | 7 *GF*
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Two Scoops of Gelato or Sorbet | 7 *GF*
Vanilla, Chocolate or Salted Caramel Gelato
Raspberry Sorbet

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House Made Crème de Cacao

Graham's "20 Yr Tawny" Portugal | 16

Dolce, Napa Valley | 19

Equator Coffee & Espresso

French Press 6 / 9	Espresso 5 / 7
Latte 6	Cappuccino 6
Americano 5	Mocha 7
Affogato 8	Chai Latte 6

House Made Hot Chocolate 6



BRUNCH MENU

Served Saturday & Sunday 10:00 am to 2:30 pm

MT CLASSICS *Eggs and Things*

STEAK HASH | *Two Organic Sunny-Side Eggs, Oaxaca Cheese, Tomatillo Salsa* | 18

AVOCADO TOAST | *Two Poached Eggs, Tomato Jam, Arugula, Togarashi* | 12

VEGGIE SCRAMBLE | *Zucchini, Bell Peppers, Red Onion, Oven Roasted Tomato, Swiss, Garlic Potatoes, Toast* | 14

DENVER SCRAMBLE | *Rosemary Ham, Bell Pepper, Red Onion, Cheddar, Garlic Potatoes, Toast* | 15

CHICKEN APPLE SAUSAGE SCRAMBLE | *Spinach, Mushroom, Caramelized Onion, Cheddar, Garlic Potatoes, Toast* | 15

EGGS BENEDICT | *Organic Eggs, Rosemary Ham, Hollandaise, Garlic Breakfast Potatoes, Mixed Greens* | 12/17

ORGANIC EGGS & CHOICE OF MEAT | *Breakfast Potatoes, Toast*

Skirt Steak 23.5, *Hobb's Chicken Apple Sausage* 14.5, *Hobb's Applewood Smoked Bacon* 14.5

CARNITAS CHILAQUILES | *Pinto Beans, Tomatillo Salsa, Avocado, Cotija, Sour Cream* | 16 GF

HUEVOS RANCHEROS | *Organic Sunny-Side Eggs, Crispy Tortilla, Pinto Beans, Avocado, Cotija, Crema* | 14 GF

FROM THE GRIDDLE

THREE BUTTERMILK PANCAKES | 12
Whipped Cream, Fresh Berries, Powdered Sugar

HOUSE MADE BRIOCHE FRENCH TOAST | 12
Pure Maple Syrup, Strawberries, Maple Mascarpone

GRIDDLED CORN BREAD | 14
Two Poached Eggs, Avocado, Calabrian Chili Honey Butter, Arugula Salad, Parmesan

FOR KIDS | 7

KIDS FRENCH TOAST

CHOCOLATE CHIP PANCAKE

ORGANIC SCRAMBLED EGGS, POTATOES GF

SIDES

BUTTERMILK PANCAKE | 5

TOAST | *Seasonal House Made Jam, Whipped Butter* | 3

TWO ORGANIC EGGS ANY STYLE | 6 GF

HOBB'S APPLEWOOD SMOKED BACON | 6 GF

GARLIC BREAKFAST POTATOES | 5 GF/V

HOUSE MADE CHICKEN APPLE SAUSAGE | 6 GF

SEASONAL FRUIT | 6 / 11 GF/V

PALEO BOWL | *Mango, Banana, Strawberries,*

Coconut, Cashews, Pumpkin Seeds, Honey | 9 GF

"Just Egg" available to substitute for any scrambled egg dish (vegan egg product) add | 4 v



Brunch LIBATIONS

HOT BEVERAGES

Serving Equator Coffee from San Rafael

FRENCH PRESS 6 / 9	ESPRESSO 5 / 7
LATTE 6	CAPPUCINO 6
AMERICANO 5	MOCHA 7
AFFOGATO 8	CHAI LATTE 6

HOUSE MADE HOT CHOCOLATE 6

SILK ROAD HOT TEAS

Black / Earl Grey or English Breakfast

Green / Jasmine Green

Herbal / Chamomile or Peppermint

Decaf / Decaf Green Tea

SEASONAL FIZZ <i>Burnett's Gin, House Made Apricot Jam, Egg White, Cream, Orange</i>	11
DETOX MIMOSA <i>Organic Activated Charcoal, Lemon, Chandon</i>	11
BUILD YOUR OWN MIMOSA <i>Chandon Brut, Choice of Fresh Squeezed Orange, Grapefruit or Strawberry Hibiscus Pineapple Juice</i>	34
HOUSE BLOODY <i>Pickled Veg, Smoked Pepper</i>	10
MIMOSA <i>Chandon Brut, Fresh Squeezed OJ</i>	10
DOMAINE CARNEROS <i>Careros 2014</i>	57
JCB #69 <i>Brut Rosè, Crémant de Bourgogne, France</i>	58
J <i>Brut Rosè, California NV</i>	55

Add Side of Fresh Pressed Juice to any bottle 6

0% ABV

PELLEGRINO SPARKLING H2O 500ml / 750 ml	5.5 / 5
FEVER TREE <i>Tonic, Ginger Ale, Ginger Beer</i>	4
HANKS <i>Rootbeer, Grape, Orange Cream</i>	5
FENTIMAN'S <i>Victorian Lemonade, Rose Lemonade, Sparkling Elderflower, Pink Ginger</i>	5
ICED TEA <i>Silk Road Black Iced Tea</i>	4.25
LEMONADE <i>Crafted in House</i>	4.25
N/A BEER <i>Heineken 00</i>	6

HOUSE MADE SODA

CREAM MANDARIN <i>Mandarin, Orange, Soda</i>	6
BASIL GINGER <i>Basil-Ginger Syrup, Lemon, Soda.</i>	6
HIBISCUS CRANBERRY <i>Chili de Arbol, Hibiscus, Soda.</i>	6

FRESH HAND PRESSED JUICE

ORANGE OR GRAPEFRUIT	6 / 8
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Craft COCKTAILS

SHINJUKU NIGHTS <i>Suntory Toki, Cocchi di Torino, Turkish Apricot Black Tea, House Made Yuzu Bitters</i>	15
SOME LIKE IT HOT <i>El Silencio Mezcal, Jalapeno Agave, Chili de Arbol, Orange, Lime</i>	14
VIOLETA <i>Tito's Vodka, Chandon Brut, Huckleberry Shrub, Lemon, Thyme</i>	14
M.I.A. <i>Bourbon, Amaro Nonino, Aperol, Lemon</i>	14
SMOKED OLD FASHIONED <i>Maker's Mark, Angostura, Wood Fired Orange Rind</i>	15
PINEAPPLE EXPRESS <i>House Infused Pineapple Vodka, Cilantro, Lime</i>	14
RUNAWAY BRIDE <i>Lunazul Blanco, Hibiscus, Cranberry, Orange, Lime</i>	14
FLORA COLOSSUS <i>Gin, Elderflower, Grapefruit Bitters, Lemon</i>	14
HOUSE MADE TONIC <i>Choice of: Gin or Vodka Lemongrass, Juniper, Peppercorn, Cinchona, Thyme</i>	14.5



SPARKLING & ROSÉ

- NV **J**, Brut Rosé, California 55
NV **VEUVE CLICQUOT**, Brut 95
2009 **DOM PERIGNON**, Champagne 370
2017 **BIDAIA**, Txakolina Rosé, Spain 43
2022 **COTES DE ROSES**, Rosé, France 28

CHARDONNAY

- 2018 **RODNEY STRONG**, "Chalk Hill" Sonoma 38
2017 **DUMOL**, Russian River 88
2016 **DUTTON GOLDFIELD**, Russian River 65
2021 **KOSTA BROWNE**, Russian River 150
2019 **LA CREMA**, Sonoma 40
2017 **PATZ & HALL**, Dutton Ranch 50
2021 **SONOMA CUTRER**, Russian River 39

INTERESTING WHITES

- 2021 **DUCKHORN**, North Coast 54
2018 **Craggy Range**, New Zealand 36
2022 **FERRARI-CARANO**, Fumé Blanc, Sonoma 32
2017 **WILLAKENZIE**, Pinot Gris, Willamette Valley 36

1/2 BOTTLES

Sparkling/Whites

- 2016 **CAKEBREAD**, Chardonnay, Carneros 48
2019 **TREFETHEN**, Chardonnay, Napa Valley 33

Reds

- 2018 **TREFETHEN**, Cabernet Sauvignon, Oak Knoll 50
2018 **J. LOHR**, Cabernet Sauvignon, Paso Robles 22
2019 **ROMBAUER**, Cabernet Sauvignon, Napa Valley 52
2018 **J. LOHR**, Merlot, Paso Robles 20
2019 **ROMBAUER**, Zinfandel, Napa Valley 29
2016 **DOMAINE VIEUX LAZARET**, Chateaufeuf du Pape, Rhone Valley 36

CABERNET SAUVIGNON

- 2019 **STAG'S LEAP ARTEMIS**, Napa Valley 110
2020 **CAYMUS**, "48" Napa Valley 179
2018 **CHIMNEY ROCK**, Stag's Leap District 125
2020 **GROTH**, Napa Valley 105
2021 **FAUST**, Napa Valley 89
2019 **FAR NIENTE**, Napa Valley 175
2019 **WHITEHALL LANE**, Napa Valley 74

ZINFANDEL & MERLOT

- 2019 **OAK FARMS**, Zinfandel, Lodi 33
2018 **FRANK FAMILY**, Zinfandel, Napa 62
2019 **DUCKHORN**, Merlot, Napa Valley 89
2019 **PROVENANCE**, Merlot, Napa Valley 52

INTERESTING REDS

- 2021 **PRISONER**, Red Blend, Napa Valley 67
2020 **8 YEARS IN THE DESERT**, Orin Swift, Red Blend 72
2019 **PAPILLON**, by Orin Swift, Bordeaux Blend 98
2020 **MACHETE**, by Orin Swift, Red Blend 85
2019 **PARADUXX**, Napa Valley 75

PINOT NOIR

- 2018 **PENNER ASH**, Willamette Valley 83
2020 **DUMOL**, Wester Reach 110
2020 **GOLDENEYE**, by Duckhorn, Anderson Valley 96
2018 **TWOMEY**, by Silver Oak, Russian River 89
2022 **FLOWERS**, Sonoma Coast 82
2018 **DAVIS BYNUM**, Russian River Valley 68
2017 **RODNEY STRONG**, Russian River 42
2022 **BELLE GLOS**, "Clark&Telephone" Santa Barbara 70
2020 **BELLE GLOS**, "Dairyman" Russian River 70
2017 **KOSTA BROWNE**, Russian River 175

Wines by the Glass

Sparkling/Rosé/Whites

- NV **MIONETTO**, Split, Prosecco 9.5
NV **CHANDON**, Brut, Napa 10 / 38
NV **JCB #69**, Brut Rosé, Cremant de Bourgogne France 16 / 62
2022 **CHATEAU MIRAVAL**, Rosé, Provence FR 14 / 54
2022 **CHLOE**, Chardonnay, Sonoma 8 / 30
2022 **FERRARI-CARANO**, Chardonnay, Sonoma 12 / 46
2022 **ROMBAUER**, Chardonnay, Carneros 18.5 / 74
2023 **KIM CRAWFORD**, Sauvignon Blanc, Marlborough 11 / 42
2021 **DUCKHORN**, Sauvignon Blanc, North Coast 14 / 54
2022 **LA CREMA**, Pinot Gris, Monterey 11 / 42
2022 **TREFETHEN**, Riesling, Napa Valley, 10 / 38

Reds

- 2021 **WILLIAM HILL**, Cabernet Sauvignon, Central Coast 8 / 30
2021 **JOSH**, Cabernet Sauvignon, California 12 / 46
2022 **POST & BEAM**, Cabernet Sauvignon, Napa Valley 19.5 / 76
2022 **RODNEY STRONG**, Merlot, Sonoma 11.5 / 44
2021 **OZV**, Zinfandel, Lodi 8.5 / 32
2021 **MACCHIA MISCHIEVOUS**, Zinfandel, Lodi 13.5 / 52
2022 **MEIOMI**, Pinot Noir, California 12.5 / 48
2021 **MIGRATION**, Pinot Noir, Sonoma Coast 17 / 66