

bar & chophouse  
**BROADWAY 10**  
 EST. 2014

**CLASSIC STARTERS**

- Classic **PRIME** Steak Tartare\* 22
- Butcher Meatballs 16
- Chicken Lettuce Wraps 14
- Crispy Calamari 15
- Salt & Pepper Shrimp 16
- B|10 Charcuterie 17
- Panko Fried Coconut Shrimp 17
- Thai Chili Drumsticks 14

**SOUP & SALADS**

- Classic House or Caesar Salad 9
- Chophouse Salad - *Black Pepper Bleu Cheese* 10
- Roasted Beets - *Champagne Vinaigrette* 11
- Classic Wedge - *Black Pepper Bleu Cheese* 10
- Spring Chicken - *Ginger Vinaigrette* 12
- Caprese Stack - *EVOO & Balsamic* 12
- Coldwater Australian Lobster Bisque 10
- French Onion au Gratin - 'Shepards Style' 9

**CHOPHOUSE SUSHI**

*Fresh Roll of the Day M/P*

California 10  
*Avocado, cucumber, crab salad & asparagus*

Invicta 11  
*Salmon, Yellowtail, tempura asparagus, masago & lemon*

Spicy Tuna 12  
*Ahi Tuna, cucumber, jalapeno & spicy sauce*

Dolce 13  
*Shrimp, toasted coconut, macadamia, avocado, mango, spicy sauce in soy paper*

Volcano 15  
*Tempura shrimp, cream cheese, jalapeno & avocado topped with brandy seared scallops*

N.O.L.A 16  
*Tempura shrimp, cream cheese, jalapeno & avocado topped with a bayou blend of baked crawfish*

The Buick 16  
*Crab salad, tempura shrimp, cream cheese, jalapeno & asparagus, tossed in a spicy garlic peanut sauce*

Rainbow 19  
*Tempura shrimp, crab salad, asparagus, topped with Ahi Tuna, Yellowtail, salmon, eel & avocado*  
*-Premium sake available on our wine list*

Grilled Over Hard Woods  
**PRIMAL CUTS** (aged for 28 days)  
*All Primal Cuts are served à la carte with one sauce of choice*

*Featured Primal Cut of the Day M/P*

- 14 oz **PRIME** New York Strip 54
- 7 oz **PRIME** Filet Mignon 52
- 16 oz **PRIME** Rib-Eye 50
- 8 oz Filet Mignon 44
- 10 oz **PRIME** 'Scotch Cut' Sirloin 42
- 16 oz New Zealand Lamb Rack 40
- 12 oz Double-Frenched Pork Chop 26

**TOP ANY PRIMAL CUT WITH**

- Bleu Cheese Butter* 6      *Grilled Jumbo Shrimp* 16
- Oscar Style (3oz)* 14      *Petite Lobster Tail* 36

**FINS, FEATHERS & SHELLS**

*All Fins, Feathers & Shells are served à la carte*

- Grilled *Pacific* Seabass 42
- Grilled *Atlantic* Salmon & Artichoke Pesto 34
- Scallop & Lobster Bucatini 33
- Pan-Seared Chicken Diablo 25
- Alaskan *Red* King Crab M/P
- Coldwater *Australian* Lobster M/P

**VEGETABLES & SIDES**

*All Vegetables & Sides are served Family Style*

- Smoked Cheddar au Gratin Potatoes 12
- Old Fashioned Potato Cake & Béarnaise 9
- Chophouse Frites 10 - *Truffle Oil & Cheese* 2
- 1 lb. Salt-Baked Potato 9
- Smoked Gouda Mashed Potatoes 9
- Fresh Steamed Broccoli & Parmesan 9
- Skillet Roasted Yukon Potatoes 9
- Creamy Bacon Mac & Cheese 12
- Roasted Californian Brussel Sprouts 10
- Fresh Asparagus & Hollandaise 13
- Roasted Field Mushrooms & Demi 12
- Fresh Sweet Cream Corn 11
- Vegetable & Sides Flight - *3 Small Sides* 21

**HOUSE SPECIALTIES**

*All House Specialties served with Smoked Gouda Mashed Potatoes*

- 8 oz 'Smothered' Chophouse Filet Tips 39
- PRIME** Meatloaf 'Chophouse Style' 24

Please notify us of any food allergies - not every ingredient is listed, and your well-being is important to us. \*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk for foodborne illness.

**FOR THE PRIMAL CUTS** - B|10 Steak Sauce - Veal Demi-Glacé - Creamy Horseradish - Béarnaise - Red Wine Demi - Peppercorn - Maple Glaze

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Butcher Meatballs 14

Crispy Calamari 14

Salt & Pepper Shrimp 14

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Thai Chili Drumsticks 12

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*Crab salad, tempura shrimp, cream cheese, jalapeno & asparagus, tossed in a spicy garlic peanut sauce*

Rainbow 19

*Tempura shrimp, crab salad, asparagus, topped with Ahi Tuna, Yellowtail, salmon, eel & avocado*

*-Premium sake available on our wine list*

### SALADS & SOUPS

*-Add Steak 12, Shrimp 6, Chicken 6*

Classic House or Caesar Salad 6

Crispy Chicken Salad ~ *Champagne Vinaigrette* 14

Chophouse Salad ~ *Black Pepper Bleu Cheese* 10

Wedge ~ *Black Pepper Bleu Cheese* 7

Roasted Beets ~ *Champagne Vinaigrette* 8

Spring Chicken ~ *Ginger Vinaigrette* 12

Caprese Stack ~ *EVOO & Balsamic* 12

Strawberry Tuna ~ *Strawberry Vinaigrette* 18

Coldwater Australian Lobster Bisque 6 / 10

French Onion au Gratin ~ 'Shepards Style' 5 / 9

Grilled Over Hard Woods

### PRIMAL CUTS (aged for 28 days)

*All Primal Cuts are served with your choice of one side*

6 oz Filet Mignon 27

8 oz New Zealand Lamb Rack 22

5 oz **PRIME** 'Scotch Cut' Sirloin 22

12 oz Double-Frenched Pork Chop 18

### FOR THE PRIMAL CUTS

B|10 Steak Sauce ~ Veal Demi-Glacé ~ Creamy Horseradish Béarnaise ~ Red Wine Demi ~ Peppercorn ~ Maple Glaze

### BURGERS & SANDWICHES

*Our burgers are ground in-house each morning and served with your choice of one side*

U.S.D.A. Butcher Burger 13

Boursin Cheese & Mushroom Burger 15

Bob's **PRIME** Steak Sandwich 18

'Oscar Style' Burger 23

Short Rib Sliders 14

Pan-Seared *Atlantic* Salmon Burger 14

Chicken + Egg Sandwich 14

### FINS, FEATHERS & SHELLS

*All Fins, Feathers & Shells are served with your choice of one side*

*Grilled Fresh Fish of the Day* 16

*Grilled Atlantic Salmon & Artichoke Pesto* 28

Scallop & Lobster Bucatini 24

Cod Fish & Chophouse Frites 15

Pan-Seared Chicken Diablo 16

### VEGETABLES & SIDES 9

Smoked Cheddar au Gratin Potatoes

Old Fashioned Potato Cake & Béarnaise

Chophouse Frites ~ *add Truffle Oil & Cheese* 2

1 lb. Salt-Baked Potato

Smoked Gouda Mashed Potatoes

Fresh Steamed Broccoli & Parmesan

Skillet Roasted Yukon Potatoes

Creamy Bacon Mac & Cheese

Roasted Californian Brussel Sprouts

Fresh Asparagus & Hollandaise

Roasted Field Mushrooms & Demi

Fresh Sweet Cream Corn

### TREATS & COFFEE

Kelley's Chocolate Cake 12

Crème Brûlée ~ 9

Cheesecake ~ N.Y.C. 9

Berries & Crème 9

Press S&D Coffee (32oz) 9

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### Cocktails

#### Rye Fashion 16

Hand Selected Peerless Rye, Fee Brothers, Peach Bitters, Simple Syrup, and Fresh Orange

#### Jalapeño Haze 14

Three Olives Vodka, fresh lemon juice, muddled jalapeño and basil, served martini-style with a lemon wedge

#### High Tea 13

Toki Suntory Whiskey, Green Tea Simple Syrup, Soda

#### Classic Martini 12

Belvedere Vodka, choice of hand-stuffed blue cheese olives or large caper berries, available dirty with splash of olive juice

#### Blueberry-Thyme Gin Fizz 11

Lemon-infused Malfy Gin, Fresh Blueberries, Thyme, Simple Syrup, topped with Soda

#### Broadway 10 Margarita 10

Jose Cuervo Silver Tequila, Grand Marnier, and fresh lime juice served martini-style with a salted rim and lime wedge

#### Paper Plane 10

Jim Beam, Averna Amaro, Aperol, and Lemon Juice

#### Blood Orange Mule 9

Monopolowa Vodka, Blood Orange Simple Syrup, Lime Juice, Cock & Bull Ginger Beer

#### Millionaire Midtown 19

Our Custom Barrel Peerless Rye Whiskey, Sweet Vermouth, Angostura Bitters, Cherry

Oklahoma's First - Provision Concepts exclusive Peerless custom barrel selection handcrafted using strictly sweet mash aged 2.5 years in American Oak



### Draught by Pint 6

Coop Rotating  
Oklahoma (varying ABV)

Guinness Extra Stout  
Ireland 6%

Twisted Spike Rotating  
Oklahoma (varying ABV)

Bartenders' Feature  
Ask your Bartender

### Packaged Beer

- Prairie Bomb, Oklahoma (12oz) 8.2% 15
- Chimay Blue Ale, Belgium (11.2oz) 9% 10
- Coop DNR, Oklahoma (12oz) 10% 7
- Rogue Dead Guy Ale, Oregon (12oz) 6.5% 7
- Coop F5, Oklahoma (12oz) 7.1% 6
- Boulevard Tank 7, Missouri (12oz) 8.5% 6
- Anthem Golden One, Oklahoma (12oz) 7% 6
- Roughtail IPA, Oklahoma (16oz) 6.7% 6
- Franziskaner Hefeweizen, Germany (12oz) 5% 6
- Hoegaarden, Belgium (11.2oz) 4.9% 6
- Left Hand Milk Stout, Colorado (12oz) 6% 6
- Stella Artois, Belgium (11.2oz) 5% 6
- Anthem Arjuna, Oklahoma (12oz) 6% 5
- Asahi, Japan (12oz) 6% 5
- Kronenbourg 1664 Blanc, France (11.2oz) 5% 5
- Pacifico, Mexico (12oz) 4.5% 5
- Modelo Especial, Mexico (12oz) 5.4% 5
- Negra Modelo, Mexico (12oz) 5.4% 5
- Peroni, Italy (11.2oz) 4.7% 5
- Sam Adams Seasonal, Massachusetts (12oz) 4.9% 5
- Shiner Bock, Texas (12oz) 4% 4

We would like to see that you make it home safely — if you do not have a designated driver please allow us to call you a cab

### Scotch, Single Malt

#### ISLAY

- Laphroaig, 25yr 50
- Lagavulin, 16yr 19
- Bowmore "Islay", 15yr 15
- Ardbeg Uigeadail 14
- Ardbeg "An OA" 12
- Caol Ila, 12yr 12
- Ardbeg 10yr 10
- Bruichladdich "The Classic Laddie" 9
- Laphroaig, 10yr 9

#### HIGHLAND

- Glenmorangie Signet 28
- Oban, 18yr 17
- Dalmore, 15yr 17
- Dalwhinnie, 15yr 15
- Glenmorangie Lasanta 13
- AnCnoc, 12yr 12
- Old Pulteney 10
- Tomatin, 12yr 9

Glenmorangie, 10yr 8

#### LOWLAND

- Auchentoshan Three Wood 15
  - Glenkinchie, 12yr 10
- #### SPEYSIDE
- Macallan, 18yr 28
  - Glenfarclas Single, 21yr 26
  - Glenlivet Nadurra 18
  - Glenfarclas, 17yr 17
  - Glenfiddich, 15yr 14

- Macallan, 12yr 14
- Balvenie, 12yr Double Wood 13
- Glenlivet "Founders Reserve" 13
- Glenlivet, 12yr 11
- Speyburn, 10yr 8

### Cognac

- Tesseron Lot N° 76 X.O. 22
- Prunier X.O. 19
- D'usse VSOP 13
- Hennessy Black 10

### Whiskey

- Johnnie Walker Blue 32
- Pendleton 10yr Director's Resrve 28
- Crown Royal XR, Canadian 27
- High West Rendezvous Rye 20
- Whistle Pig 12yr Cask Finish, Vermont 18
- Stranahan's Diamond Peak, Colorado 16
- Nikka, Coffey Grain, Japan 15
- Whistle Pig 10yr, Vermont 14
- Defiant, North Carolina 14
- Stranahan's, Colorado 14
- Jameson Black Barrel, Irish Whiskey 13
- Crown Royal Reserve, Canadian 12
- Tullamore D.E.W., Irish Whiskey 12
- Basil Hayden "Dark Rye" 11
- Russell's Reserve Rye 11
- TX Blended 11
- Monkey Shoulder 10
- Crown Royal, Canadian 10
- Chivas 10
- Pendleton 1910, Canadian Rye 10
- Johnnie Walker Black 10
- Sazerac Rye Whiskey 9
- Jameson, Irish Whiskey 8
- Tin Cup, Colorado 8
- Bushmills, Irish Whiskey 8
- Bulleit Rye 8
- Pendleton, Canadian 7
- Dewars 7

### Bourbon

- Bookers 18
- Woodford Reserve "Double Oaked" 12
- Knob Creek "Single Barrel" 12
- Basil Hayden 11
- Makers Mark 46 11
- Herman Marshall 10
- Knob Creek 10
- Russell Reserve 9
- Woodford Reserve 9
- Buffalo Trace 8
- Makers Mark 8
- Bulleit 8
- Wild Turkey 81 6
- Weller's Special Reserve 6

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**BY THE GLASS RED**

**Cabernet**

- Titus, *Napa* 23
- The 'Fableist' #373, *Paso Robles* 15
- 'Decoy' by Duckhorn, *Sonoma* 13
- Cannonball, *California* 11

**Merlot**

- Gordon Brothers, *Columbia Valley* 11
- Ca' Momi, *Napa Valley* 10

**Pinot Noir**

- Stoller Family Estate, *Dundee Hills* 13
- Hahn SLH, *Santa Lucia Highlands* 12
- Meiomi, *California* 11

**Malbec**

- Pascual Toso Reserve, *Mendoza* 12
- Kaiken, *Mendoza* 10

**Zinfandel**

- Rosenblum, *Paso Robles* 13
- Boneshaker, *Lodi* 12

**Other Reds**

- Cline 'Cashmere', Red Blend, *Sonoma* 12
- Ca' Momi Rosso, Red Blend, *Napa Valley* 10
- Chateau la Freynelle, Red Blend, *Bordeaux* 9
- Cleto Chiarli 'Grasparossa', *Lambrusco, Italy* 9

**Petite Sirah | Syrah**

- Eberle 'Steinbeck Vineyard', *Paso Robles* 14
- Seven Sinners, *Lodi* 11

**BY THE BOTTLE RED**

**Cabernet**

- Dominus, *Napa* 350
- Alpha Omega 'ERA', *Napa* 335
- 'Poetry' by Cliff Lede, *Stags Leap* 305
- Paul Hobbs, *Napa* 222
- Spottswoode Estate, *St. Helena* 215
- Silver Oak Napa, *California* 200
- Keenan Reserve, *Napa* 186
- Rombauer 'Diamond', *Napa* 162
- Cakebread, *Napa* 155
- Titus 'Reserve', *Napa* 155
- Argot "Starstruck", *Napa* 150
- Cliff Lede, *Stags Leap* 142
- Flora Springs, *Napa* 140
- 'Crossbarn' by Paul Hobbs, *Napa* 130
- Rombauer, *Napa* 130
- Miner, *Napa* 115
- Trefethen, *Napa* 111
- Keenan, *Napa* 111
- Groth, *Oakville* 107
- Frank Family, *Napa* 100
- 'Canvasback' by Duckhorn, *Washington* 97
- Salvestrin, *Napa* 95
- Titus, *Napa* 91
- Honig, *Napa* 91
- Carpe Diem, *Napa* 85
- Joullian, *Monterey* 71
- NxNW, *Columbia Valley* 60
- Milbrandt Estate, *Washington* 51
- Eberle V.S., *Paso Robles* 50
- Cedar + Salmon, *Washington* 45
- Trainwreck, *Sonoma* 45

**Red Blend**

- Keenan 'Mernet' Reserve, *Spring Mountain* 191
- "Derange" by Dave Phinney, *Napa* 170
- Banfi Brunello di Montalcino, *Italy* 133
- Papillon by Orin Swift, *California* 115
- Prisoner, *California* 99
- Vall Llach 'Idus' Carinena, *Priorat* 91
- Seghesio Barbera, *Alexander Valley* 86
- 'Abstract' by Orin Swift, *California* 79
- Titus 'Andronicus', *Sonoma* 66
- Cashmere 'Black Magic', *California* 47
- Troublemaker, *Paso Robles* 45

**Bordeaux Blend**

- Clos Dubreuil, Saint-Emilion, *France* 290
- Cain 'Five', *Spring Mountain* 195
- Blackbird 'Contrarian', *Napa* 190
- Cain Concept, *Napa* 157
- Chateau Musar, Bekka Valley, *Lebanon* 122
- Titus Cab Franc, *Napa* 100
- Michael David 'Inkblot' Cab Franc, *Lodi* 89
- Cru Monplaisir, *Margaux, France* 54
- Trefethen 'Double T', *Oak Knoll* 50

**Meritage**

- Opus One, *Napa* 405
- Merryvale 'Profile', *Napa* 290
- Quintessa, *Rutherford* 270
- Justin Isosceles, *Central Coast* 148
- Flora Springs 'Trilogy', *Napa* 139
- Robert Mondavi "BDX", *Oakville* 108
- Robert Mondavi "Maestro", *Napa* 99

**Zinfandel**

- Rombauer, *Napa* 110
- Vineyard 29, *Napa* 100
- Titus, *Napa* 95
- Biale 'Black Chicken', *Napa* 85
- Joullian Sias 'Cuvée', *Carmel* 60
- Murphy Goode 'Liar's Dice', *Sonoma* 45

**Sangiovese**

- Silverado, *Napa* 65
- 642°, *Maremma Toscana* 43

**Syrah/Shiraz**

- Keenan, *Napa* 88
- Petrichor, *Sonoma* 81
- Fowles 'Ladies who shoot their Lunch', *Australia* 79
- d'Arenberg Footbolt, *McLaren Vale* 44

**Petite Sirah**

- Stags' Leap Winery, *Napa* 94
- Girard, *California* 66

**Merlot**

- Keenan 'Reserve', *Napa* 125
- Twomey Cellars, *California* 119
- Meeker Handprint, *Sonoma* 90
- Emmolo by Caymus, *Napa* 90
- Keenan, *Napa* 89
- Titus, *Napa* 84
- Rombauer, *Napa* 78
- Burgess Cellars, *Napa* 65
- Flora Springs, *Napa* 60
- Decoy by Duckhorn, *Napa* 51
- Joel Gott, *California* 45
- Milbrandt Estate, *Washington* 34

**Malbec**

- 'Broncho' by Charles Smith, *Columbia Valley* 135
- Finca Adalgisa, *Mendoza* 80
- Catena, *Mendoza* 55
- Trivento 'Golden Reserve', *Mendoza* 50

**Pinot Noir**

- King Estate Domaine, *Oregon* 126
- Merry Edwards, *Russian River* 110
- Gary Farrell, *Russian River* 103
- Mer Soleil Reserve *Santa Lucia Highlands* 100
- ZD Wines, *Carneros* 102
- Shea Vineyard, *Willamette* 98
- David Bruce, *Sonoma* 93
- Morgan '12 Clones', *Santa Lucia Highlands* 72
- Willamette Valley Vineyards, *Willamette* 72
- Four Graces, *Willamette* 59
- Trisaetum, *Willamette* 59
- A to Z, *Oregon* 50

\*Wine prices exclude sales and liquor tax

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**BY THE GLASS WHITE**

**Sparkling**

Gloria Ferrer Brut Rosé, *Sonoma Country* 14  
JCB #21 Brut Champagne, *France* 12  
Adami 'Garbel' Prosecco, *Veneto* 11  
Santa Julia Brut Rosé, *Argentina* 9

**Chardonnay**

Willamette Valley Vineyards, *Oregon* 15  
Aerena by Blackbird Vineyards, *California* 13  
Hess Shirtail Creek, *Monterey* 11  
Hahn SLH, *Santa Lucia Highlands* 10

**Pinot Grigio / Pinot Gris**

Four Graces, *Willamette* 12  
Tiefenbruner, *Alto Adige* 11

**Sauvignon Blanc**

Honig 'Napa', *Napa Valley* 14  
Loveblock by Kim Crawford, *Marlborough* 13

**Rosé**

Portlandia Rosé, *Willamette Valley* 9  
Bijou, *California* 9

**Riesling**

Urban, *Mosel* 9

**Interesting Whites**

'Blanc Pescador' by Castillo Perelada, *Emporda* 8

**Moscato**

Ruffino, *Italy* 9

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**BY THE BOTTLE WHITE**

**Chardonnay**

Far Niente, *California* 120  
Flanagan, *Russian River* 110  
Newton (Unfiltered), *Napa* 105  
DuMOL, *Russian River* 105  
Hollywood & Vine '2480', *Rutherford* 99  
32 Winds 'Spinnaker' *Sonoma Coast* 96  
Nickel & Nickel Sterling, *California* 95  
Rombauer, *Napa* 84  
Jordan, *California* 82  
Keenan, *Napa* 76  
Frank Family, *Napa* 75  
Reynolds Family, *Napa* 70  
Tamber Bey 'Trio Vineyard', *Yountville* 69  
Alpha Omega II, *Napa* 52  
Joullian, *Monterey* 52  
C. Donatiello 'Peter's Vineyard', *Russian River* 50  
Stoller Estate, *Dundee Hills* 48  
Paul Hobbs 'Felino', *Mendoza* 47  
Chelhalem Inox, *Willamette* 45  
Demorgenzon, *South Africa* 40  
Rickshaw, *California* 37  
NxNW, *Columbia Valley* 35

**Pinot Gris**

Adelsheim, *Oregon* 56  
Raptor Ridge, *Willamette* 49  
A to Z, *Oregon* 36  
Wine by Joe, *Oregon* 32  
Mercer, *Yakima Valley* 29

**Pinot Grigio**

Swanson, *Napa* 49  
Stellina Di Notte, *Italy* 27  
Luna, *California* 27  
Collegiata, *Italy* 25

**Sauvignon Blanc**

Hourglass, *Napa* 94  
Lail 'Blueprint', *Napa* 90  
Grgich Hills 'Fume Blanc', *California* 77  
Alpha Omega, *Napa* 69  
Decoy by Duckhorn, *California* 61  
Honig Reserve, *Rutherford* 60  
Titus, *Napa* 57  
Cliff Lede, *Napa* 56  
Emmolo, *Napa* 53  
Whitehall Lane, *Napa* 50  
Dog Point, *Marlborough* 49  
Walnut Block, *New Zealand* 34

**Interesting Whites**

Dariouh Viognier, *Napa* 90  
Penner Ash Viognier, *Willamette* 80  
Miraval Rose, *Provence* 64  
W.V.V. 'Whole Cluster' Rose, *Oregon* 53  
Protea Chenin Blanc, *South Africa* 47  
Fragrant Snare White Blend, *Paso Robles* 44  
Zaca Mesa, Viognier, *Santa Ynez Valley* 40  
CULT Blanc, *California* 32

**Riesling**

Gobelsburger, *Austria* 50  
Montinore Almost Dry, *Willamette* 36  
'Kung Fu Girl' by Charles Smith, *Columbia Valley* 31  
Milbrandt Traditions, *Columbia Valley* 31  
NxNW Dry Riesling, *Columbia Valley* 27

**Champagne, France**

Louis Roederer Cristal 363  
Dom Perignon 300  
Perrier Jouet 'Belle Epoque' 270  
Champagne Barons de Rothschild Blanc 185  
Bollinger 'Special Cuvée' 160  
Moët & Chandon Nectar 108  
Veuve Clicquot Yellow Label Brut 103  
Moët & Chandon Imperial 102

**Sparkling**

Schramsberg Blanc de Blancs, *Napa* 95  
Roederer Brut, *California* 69  
Mumm Napa Cuvée M Demi-Sec, *Napa* 53  
Scharffenberger Brut, *California* 50  
Nino Franco Rustico Prosecco, *Italy* 49  
Scarpetta Vino Spumante Brut Rosé, *Italy* 41

**Sake**

Tozai "Living Jewel", *Tozai "Living Jewel" (.300)* 15  
Tozai 'Snow Maiden', *Junmai Nigori (.300)* 15  
Zipang Sparkling (.250) 15

**Sweet Wines & Ports (3oz)**

Far Niente 'Dolce', *California* (.375) 139  
Owen Roe 'Parting Glass', *Yakima Valley* 60  
Quady Electra Moscato, *California* (.750) 35  
Taylor Fladgate Tawny, 20yr, *Portugal* 14  
Graham's Six Grapes, *Portugal* 11  
Dow's Late Bottle Vintage, *Portugal* 9