

BAKERSFIELD

WOOD-FIRED GRILL

Locally owned yet globally inspired, our Modern American restaurant showcases the talent of Standard Market's accomplished culinary team.

Crafted in our striking open kitchen with views from throughout the restaurant, everything you are about to enjoy on our menu is **made right here—by real chefs.**

Anchored by our signature hickory and oak Wood-Fired Grill, BAKERSFIELD delivers a culinary experience unlike any other. Featuring ingredients ranging from 28-day-aged, hand-cut Midwestern Angus beef and fresh whole fish flown in daily and filleted in house to scratch baked breads and hand-hewn tortilla chips, our singular focus is to bring you the freshest, most delicious experience possible.

Enjoy!



David Williams
General Manager

BAKERSFIELD

WOOD-FIRED GRILL

lunch

STARTERS

SPINACH ARTICHOKE DIP	11
Warm tortilla chips, Monterey Jack and Parmesan cheeses	
HOUSEMADE GUACAMOLE	11
Warm tortilla chips made fresh daily	
CANDIED BACON	8
Applewood smoked bacon	
CRISPY CALAMARI	10
Marinara sauce, aioli, peppadew peppers	
BEEF TENDERLOIN SLIDERS (3)	15
Grilled onion, arugula, horseradish	
TUNA POKÉ	14
Diced tuna, guacamole, ponzu	
CRISPY THAI SHRIMP	14
Asian peanut dressing, baby lettuce cups	

SOUPS & SIDES

SOUP OF THE DAY	4/7
CHICKEN TORTILLA SOUP	4/7
COLESLAW	4
FRENCH FRIES	4
SWEET POTATO FRIES	4
WILTED GARLIC SPINACH	4
MASHED POTATOES Housemade gravy	6
BRUSSELS SPROUTS Espelette cheese	6
SEASONAL VEGETABLE	6
MAC & CHEESE	6
LOADED BAKED POTATO	8

SALADS

CAESAR SALAD	7/12
Romaine hearts, parmesan cheese, croutons	
BAKERSFIELD CHOPPED	15
Blue cheese, grilled chicken, egg, bacon, tomato, champagne vinaigrette	
BLACKENED SALMON	15
Spinach, olives, pine nuts, cherry tomatoes, meyer lemon-scallion vinaigrette	
FOUR FARMERS	15
Grilled chicken, goat cheese, avocado, candied hazelnuts, cornbread croutons, dates, champagne vinaigrette	
JUMBO CRAB CAKE	18
Avocado, grapefruit, champagne vinaigrette	
#1 GRILLED TUNA	16
Mango, avocado, carrot miso vinaigrette	

CHOOSE TWO \$12

CUP OF SOUP

Soup of the Day
Chicken Tortilla Soup

½ SALAD

Any of the above
excluding Jumbo Crab Cake

½ SANDWICH

Bakersfield Club
French Dip

*one maximum per column, please

SANDWICHES

your choice of hand-cut french fries, sweet potato fries, fresh fruit, coleslaw, or side salad substitute brussels sprouts, loaded baked potato, or mac & cheese +2 add your choice of cheese +1

BAKERSFIELD CHEESEBURGER	11
Freshly ground chuck, brisket, and sirloin patty, lettuce, tomato, onion (add bacon +2)	
FARMER BURGER	15
Freshly ground chuck, brisket, and sirloin patty, blue cheese crust, fried egg, bacon, aioli	
MARKETMADE TURKEY BURGER	11
Monterey Jack cheese, roasted red pepper, spinach, salsa verde	
BISON BURGER	15
Grassfed bison, lettuce, tomato, pickle	
QUINOA VEGGIE BURGER	12
Quinoa, black bean, oatmeal, guacamole, spinach	
MUSTARD-HONEY CHICKEN	13
Cajun chicken breast, bacon, avocado, red pepper, red onion, Monterey Jack, mustard-honey	
BAKERSFIELD CLUB	13
Shaved turkey, sliced ham, tomato, red onion, clubhouse mayo, Monterey Jack, multigrain toast	
FRENCH DIP	16
Shaved slow roasted beef, au jus, horseradish sauce	
KNUCKLE SANDWICH	18
Sweet Maine lobster, crème fraîche aioli, lettuce	
CAJUN FISH SANDWICH	13
Avocado, Bibb lettuce, red onion, pickle, Wright's sauce	

WOOD-FIRED GRILL SPECIALTIES

HOUSE SMOKED BBQ BACK RIBS	HALF 16/FULL 26
Duroc pork ribs, housemade BBQ sauce, coleslaw, hand-cut French fries	
WOOD-FIRE GRILLED SALMON	16
Roasted garlic spinach, mashed potatoes	
MAJESTIC PORK CHOP	14
Single cut, 24-hour brined, hot smoked for six hours, caramelized over wood fire, steak butter, mashed sweet potatoes, roasted Pink Lady apple	
HOUSE PLATES	
KNIFE & FORK FRIED CHICKEN	21
Mashed potatoes, cornbread croutons, habanero butter sauce	
SESAME CRUSTED TUNA	22
Jasmine rice, julienned Asian vegetables	
GNOCCHI & MEATBALLS	18
San Marzano tomatoes, Parmesan cheese, basil	
THE FARMHOUSE CHICKEN	20
Wood-fire grilled chicken, Parmesan herb crust, portobello mushroom, blistered cherry tomatoes, broccolini	

Our Angus beef is graded USDA Prime or Top Choice and aged 28 days by Standard Market for maximum tenderness and flavor. All sandwiches and burgers are served on Standard Market scratch-baked bread.

18% gratuity will be added for parties of six or more. Please inform us of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BAKERSFIELD

WOOD-FIRED GRILL

dinner

STARTERS

SPINACH ARTICHOKE DIP	11
Warm tortilla chips, Monterey Jack and Parmesan cheeses	
HOUSEMADE GUACAMOLE	11
Warm tortilla chips made fresh daily	
CANDIED BACON	8
Applewood smoked bacon	
CRISPY CALAMARI	10
Marinara sauce, aioli, peppadew peppers	
BEEF TENDERLOIN SLIDERS (3)	15
Grilled onion, arugula, horseradish	
TUNA POKÉ	14
Diced tuna, guacamole, ponzu	
CRISPY THAI SHRIMP	14
Asian peanut dressing, baby lettuce cups	

SOUPS & SIDES

SOUP OF THE DAY	4/7
CHICKEN TORTILLA SOUP	4/7
COLESLAW	4
FRENCH FRIES	4
SWEET POTATO FRIES	4
WILTED GARLIC SPINACH	4
MASHED POTATOES	Housemade gravy 6
BRUSSELS SPROUTS	Espelette cheese 6
SEASONAL VEGETABLE	6
MAC & CHEESE	6
LOADED BAKED POTATO	8

SALADS

HOUSE SALAD	7
Field greens, tomato, cucumber, carrot	
CAESAR SALAD	7/12
Romaine hearts, parmesan cheese, croutons	
BAKERSFIELD CHOPPED	15
Blue cheese, grilled chicken, egg, bacon, tomato, champagne vinaigrette	
BLACKENED SALMON	15
Spinach, olives, pine nuts, cherry tomatoes, meyer lemon-scallion vinaigrette	
FOUR FARMERS	15
Grilled chicken, goat cheese, avocado, candied hazelnuts, cornbread croutons, dates, champagne vinaigrette	
JUMBO CRAB CAKE	18
Avocado, grapefruit, champagne vinaigrette	
#1 GRILLED TUNA	16
Mango, avocado, carrot miso vinaigrette	

WOOD-FIRED GRILL SPECIALTIES

NEW YORK STRIP STEAK	35	MAJESTIC PORK CHOP	29
14 oz. Angus beef, mashed potatoes, housemade steak sauce		Triple cut, 24-hour brined, hot smoked for six hours, caramelized over wood fire, steak butter, mashed sweet potatoes, roasted Pink Lady apple	
BARREL-CUT FILET MIGNON	36	HOUSE SMOKED BBQ BACK RIBS	HALF 16/FULL 26
10 oz. Angus beef, housemade steak sauce, mashed potatoes		Duroc pork ribs, housemade BBQ sauce, coleslaw, hand-cut French fries	
WOOD-FIRE GRILLED SALMON	26		
Roasted garlic spinach, mashed potatoes			
FRESH MARKET FISH	MP		

SURF & TURF

NEW YORK STRIP & LOBSTER TAIL	34
8 oz. Angus beef, 4 oz. cold water lobster tail, drawn butter, housemade steak sauce	
NEW YORK STRIP & CRAB CAKE	34
8 oz. Angus beef, Pommery mustard vinaigrette, housemade steak sauce	

substitute sides for brussels sprouts, loaded baked potato, or mac & cheese +2

SANDWICHES

your choice of hand-cut french fries, sweet potato fries, fresh fruit, coleslaw, or side salad
substitute brussels sprouts, loaded baked potato, or mac & cheese +2
add your choice of cheese +1

BAKERSFIELD CHEESEBURGER	11
Freshly ground chuck, brisket, and sirloin patty, lettuce, tomato, onion (add bacon +2)	
FARMER BURGER	15
Freshly ground chuck, brisket, and sirloin patty, blue cheese crust, fried egg, bacon, aioli	
MARKETMADE TURKEY BURGER	11
Monterey Jack cheese, roasted red pepper, spinach, salsa verde	
QUINOA VEGGIE BURGER	12
Quinoa, black bean, oatmeal, guacamole, spinach	
MUSTARD-HONEY CHICKEN	13
Cajun chicken breast, bacon, avocado, red pepper, Monterey Jack cheese, mustard-honey	
FRENCH DIP	16
Shaved slow roasted beef, au jus, horseradish sauce	
KNUCKLE SANDWICH	18
Sweet Maine lobster, crème fraîche aioli, lettuce	

HOUSE PLATES

KNIFE & FORK FRIED CHICKEN	21
Mashed potatoes, cornbread croutons, habanero butter sauce	
SESAME CRUSTED TUNA	22
Jasmine rice, julienned Asian vegetables	
GNOCCHI & MEATBALLS	18
San Marzano tomatoes, Parmesan cheese, basil	
BRAISED LAMB SHANK	28
Crispy polenta cake, natural jus	
THE FARMHOUSE CHICKEN	20
Wood-fire grilled chicken, Parmesan herb crust, portobello mushroom, blistered cherry tomatoes, broccolini	
CRAB CAKE DUO	29
Cole slaw, french fries	

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BAKERSFIELD

WOOD FIRED GRILL

STARTERS

GF SPINACH ARTICHOKE DIP	11
Monterey Jack and Parmesan cheeses	
GF HOUSEMADE GUACAMOLE	11
Made fresh daily	
GF CANDIED BACON	8
Applewood smoked bacon	
GF BEEF TENDERLOIN SLIDERS (3)	15
Grilled onion, arugula, horseradish, no bun	
GF TUNA POKÉ	14
Diced tuna, guacamole	

SOUPS & SIDES

GF COLESLAW	4
GF WILTED GARLIC SPINACH	4
GF MASHED POTATOES	6
GF SEASONAL VEGETABLE	6
GF LOADED BAKED POTATO	8

SALADS

GF HOUSE SALAD	7
Field greens, tomato, cucumber, carrot	
GF CAESAR SALAD	7/12
Romaine hearts, parmesan cheese	
GF BAKERSFIELD CHOPPED	15
Blue cheese, grilled chicken, egg, bacon, tomato, champagne vinaigrette	
GF BLACKENED SALMON	15
Spinach, olives, pine nuts, cherry tomatoes, meyer lemon-scallion vinaigrette	
GF FOUR FARMERS	15
Grilled chicken, goat cheese, avocado, candied hazelnuts, dates, champagne vinaigrette	
GF JUMBO CRAB CAKE	18
Avocado, grapefruit, champagne vinaigrette	

WOOD-FIRED GRILL SPECIALTIES

NEW YORK STRIP STEAK	35	MAJESTIC PORK CHOP	29
14 oz. Angus beef, mashed potatoes, housemade steak sauce		Triple cut, 24-hour brined, hot smoked for six hours, caramelized over wood fire, steak butter, mashed sweet potatoes, roasted Pink Lady apple	
BARREL-CUT FILET MIGNON	36	HOUSE SMOKED BBQ BACK RIBS	HALF 16/FULL 26
10 oz. Angus beef, housemade steak sauce, mashed potatoes		Duroc pork ribs, housemade BBQ sauce, coleslaw	
WOOD-FIRE GRILLED SALMON	26		
Roasted garlic spinach, mashed potatoes			

SURF & TURF

NEW YORK STRIP & LOBSTER TAIL	34
8 oz. Angus beef, 4 oz. cold water lobster tail, drawn butter, housemade steak sauce	
NEW YORK STRIP & GF CRAB CAKE	34
8 oz. Angus beef, Pommery mustard vinaigrette, housemade steak sauce	

substitute sides for loaded baked potato +2

SANDWICHES

your choice of hand-cut french fries, sweet potato fries, fresh fruit, coleslaw, or side salad
substitute loaded baked potato +2
add your choice of cheese +1

GF BAKERSFIELD CHEESEBURGER	11
Freshly ground chuck, brisket, and sirloin patty, lettuce, tomato, onion (add bacon +2)	
GF FARMER BURGER	15
Freshly ground chuck, brisket, and sirloin patty, blue cheese crust, fried egg, bacon, aioli	
GF MARKETMADE TURKEY BURGER	11
Monterey Jack cheese, roasted red pepper, spinach, salsa verde	
GF MUSTARD-HONEY CHICKEN	13
Cajun chicken breast, bacon, avocado, red pepper, Monterey Jack cheese, mustard-honey	
GF FRENCH DIP	16
Shaved slow roasted beef, au jus, horseradish sauce	
GF KNUCKLE SANDWICH	18
Sweet Maine lobster, crème fraîche aioli, lettuce	

HOUSE PLATES

GF BRAISED LAMB SHANK	28
Crispy polenta cake, natural jus	
GF FARMHOUSE CHICKEN	20
Wood-fire grilled chicken, portobello mushroom, blistered cherry tomatoes, broccolini	
GF CRAB CAKE DUO	29
Cole slaw, french fries	

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WOOD-FIRED GRILL

FRIED OREOS	8
Beignet battered cookie sandwiches, cookie dust, vanilla ice cream	
BAKERSFIELD BROWNIE	8
Housemade brownie, gooey chocolate center, vanilla ice cream, mint, and powdered sugar	
VANILLA CRÈME BRÛLÉE	8
Vanilla bean custard, caramelized raw sugar	
KEY LIME TART	8
Sweet key lime curd, graham cracker crust, meringue	
SEASONAL SORBETS & ICE CREAM	6
Chef's selection, served with berries	
LIMONCELLO	6
AMARETTO	6
FRANGELICO	6
KAHLUA	6
BAILEY'S IRISH CREAM	6
SAMBUCA	6
MOCHA MARTINI	6
GRAND MARNIER	6
INTELLIGENTSIA COFFEE	2.5
INTELLIGENTSIA ESPRESSO	3
CAPPUCCINO	3.5

BAKERSFIELD

WINE, BEER & SPIRITS MENU

COCKTAILS & BEER

BAKERSFIELD SIGNATURE COCKTAILS

MOSCOW MULE	9
Russian Standard Platinum Vodka, Koval Ginger liqueur, fresh lime, ginger beer	
THE PAMPLEMOUSSE	9
Chinaco Blanco tequila, Combier Crème de Pamplemousse Rose grapefruit liqueur, fresh lime	
MOCHA MARTINI	9
Tru Vanilla vodka, Galliano Ristretto coffee liqueur, chocolate curaçao, cream	
BAKERSFIELD MARGARITA	9
Chinaco Blanco tequila, L'Original Combier orange liqueur, Sirop JM, fresh sour	
PIMM'S CUP	9
Pimm's liqueur, Hendricks gin, lemon, mint	
KOVAL FIZZ	10
Standard Market Selected Koval bourbon, apricot liqueur, King's Ginger liqueur, Monin vanilla, lemon, ginger beer	
GOOD OL' FASHIONED	7
Christian Brothers brandy, bitters, muddled fruit	

DRAFT BEER

KROMBACHER PILS	Krombacher Brauerei, Krombach, Germany	6
STELLA ARTOIS	Leuven, Belgium	6
WOBBLE IPA	Two Brothers Brewing, Warrenville, Ill.	6
BRICKSTONE APA	Brickstone Brewery, Bourbonnais, Ill.	6
RED SEAL ALE	North Coast Brewing, Fort Bragg, Calif.	6
COORS LIGHT	Coors Brewing, Golden, Colo.	4

BOTTLED BEER

DOMAINE DuPAGE ALE	Two Brothers Brewing, Warrenville, Ill.	5
SIDEKICK EXTRA PALE ALE	Two Brothers Brewing, Warrenville, Ill.	5
TANK 7 FARMHOUSE ALE	Boulevard Brewing, Kansas City, Mo.	7
PRAIRIE PATH GOLDEN ALE (GF)	Two Brothers Brewing, Warrenville, Ill.	5
KROMBACHER WEIZEN (NA)	Krombacher Brauerei, Krombach, Germany	5
MILLER LITE	Miller Brewing, Milwaukee, Wis.	4

BUBBLES

Tenuta Santomè, **PROSECCO**, Extra Dry, Treviso, Italy NV 9
hints of acacia flowers, intense fruity palate, pleasingly dry and crisp

WHITE

Clean Slate, **RIESLING**, Mosel, Germany 2013 10
fresh peach, crisp lime, subtle minerality

La Fiera, **PINOT GRIGIO**, Veneto, Italy 2013 9
peach and apple, floral and fruity, subtle mineral finish

Silverado, **SAUVIGNON BLANC**, Napa Valley 2012 12
grapefruit, lime, and tangerine

 Pioneer, **CHARDONNAY**, Mendocino, Calif. 2013 9
balanced, flavors of melons, exotic fruits, and lemon curd, a touch of baking spices

Canyon Road, **CHARDONNAY**, Modesto, Calif. 2013 8
medium body with notes of apple & citrus

La Crema, **CHARDONNAY**, Sonoma Coast 2012 14
lively citrus, subtle toasted oak, butterscotch, yellow apple

J. Moreau & Fils, Chablis, **CHARDONNAY**, France 2012 16
yellow apple, fresh apricots, vanilla, minerality

RED


Lyric by Etude, **PINOT NOIR**, Santa Barbara County, Calif. 2011 14
ripe cherry, raspberry and cranberry notes, hints of baking spices and toasted almond, silky tannins

Carmel Road, Monterey, **PINOT NOIR**, Central Coast, Calif. 2012 12
red berries, warm spice, savory notes

Turley, Bechtoldt Vineyard, **CINSAULT**, Lodi, Calif. 2013 13
dark cherry, candied fruit, elegant tannins

Alexander Valley Vineyards, Estate, **MERLOT**, Sonoma County 2011 14
black cherry, blackberry, plum, and hints of vanilla and mint

Canyon Road, **MERLOT**, Modesto, Calif. 2013 8
rich cherries, jammy blackberries, hints of vanilla and spice

 Pioneer, **CABERNET SAUVIGNON**, Mendocino, Calif. 2012 10
sweet red fruits and cloves framed with spicy, sweet oak and a touch of vanilla

Canyon Road, **CABERNET SAUVIGNON**, Modesto, Calif. 2013 8
hints of ripe raspberry, velvety finish

Daou, **CABERNET SAUVIGNON**, Paso Robles, Calif. 2012 17
balanced and intense, hints of blackcurrant and cooked blueberries

Château de Sours, La Fleur d'Amelie, **BORDEAUX**, France 2010 13
blackcurrants, raspberries, velvety tannins

WINE BY THE BOTTLE WHITE

UNITED STATES

BUBBLES

L. Mawby, Blanc de Blancs, Leelanau Peninsula, Mich. NV 46

SAUVIGNON BLANC

NAPA VALLEY

Atalon 2012 36

Silverado 2012 12/48

Duckhorn 2012 64

CHARDONNAY

MENDOCINO

 Pioneer 2013 9/34

SONOMA

Au Contraire, Russian River Valley 2013 46

Matanzas Creek, Sonoma County 2012 50

La Crema, Sonoma Coast 2012 14/56

NAPA VALLEY

Frank Family, Carneros 2012 48

Freemark Abbey 2012 56

Rombauer, Carneros 2013 66

CENTRAL COAST CALIFORNIA

Broadside, *Wild Ferment*, Arroyo Grande 2012 42

CALIFORNIA

Canyon Road, Modesto 2013 8/32

WILLAMETTE VALLEY OREGON

Eola Hills, *Reserve*, *La Creole* 2013 42

Adelsheim, *Caitlin's Reserve* 2011 80

COLUMBIA VALLEY WASHINGTON

Gilbert Cellars, *Doc Stewart Vineyard*, Wahluke Slope 2010 48

OTHER WHITE VARIETALS

Ca'Momi, White Blend, Napa Valley 2013 40

Clendenen Family Vineyards, Gewürztraminer, Santa Maria Valley, Calif. 2012 52

AUSTRALIA

Leeuwin Estate Art Series, Riesling, Margaret River, Western Australia	2010	48
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NEW ZEALAND

And Co., Sauvignon Blanc, <i>The Supernatural</i> , Hawke's Bay	2013	38
Greywacke, Sauvignon Blanc, <i>Wild Sauvignon</i> , Marlborough	2011	62

FRANCE**CHAMPAGNE**

Duval-Leroy, Brut Rosé (375mL)	NV	24
Laurent-Perrier, Cuvée Rosé	NV	99
Dom Pérignon	2002	275

LOIRE VALLEY

Domaine de la Perrière, Sancerre	2012	50
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BURGUNDY**CHABLIS**

J. Moreau & Fils, Chardonnay	2012	16/64
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CÔTE DE BEAUNE

Philippe Chavy, Puligny-Montrachet 1 ^{er} Cru, <i>Les Pucelles</i>	2010	150
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GERMANY**MOSEL**

Clean Slate, Riesling	2013	10/40
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ITALY**NORTHEAST ITALY**

Tenuta Santomè, Prosecco, Treviso	NV	9/36
Alois Lageder, Pinot Grigio, Dolomiti	2013	36
Inama, Soave Classico	2013	38
La Fiera, Pinot Grigio, Veneto	2013	9/36

UNITED STATES

PINOT NOIR**SONOMA**

Meadowcroft, <i>Cornerstone Vineyard</i> , Carneros	2012	46
Au Contraire, Sonoma Coast	2012	60

NAPA VALLEY

Etude, Carneros	2011	89
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CENTRAL COAST CALIFORNIA

Byron, Santa Barbara County	2013	40
Carmel Road, <i>Monterey</i>	2012	12/46
Cambria, <i>Julia's Vineyard</i> , Santa Maria Valley	2012	50
Lyric by Etude, Santa Barbara	2011	14/56
Clendenen Family, <i>The Pip</i> , Santa Maria Valley	2012	62

CALIFORNIA

The Path	2012	30
Murphy-Goode	2012	32

WILLAMETTE VALLEY OREGON

Emerson	2012	44
Yamhill Valley, <i>Estate</i>	2012	48
Apolloni, <i>Special Selection</i>	2012	52
Cristom, <i>Mt. Jefferson Cuvée</i> , Eola-Amity	2011	65

CABERNET SAUVIGNON**MENDOCINO**

 Pioneer	2012	10/38
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SONOMA

Marietta Cellars, Alexander Valley	2010	52
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NAPA VALLEY

Atalon	2010	58
Sequoia Grove	2011	64
Freemark Abbey	2011	78
Chateau Montelena	2011	84
Clos Pegase	2008	115

CENTRAL COAST CALIFORNIA

Daou, Paso Robles	2012	17/68
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CALIFORNIA

Canyon Road, Modesto	2013	8/32
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WINE BY THE BOTTLE RED CONTINUED**CABERNET SAUVIGNON** CONTINUED**COLUMBIA VALLEY** WASHINGTON

Owen Roe, <i>Sharecropper's</i>	2013	52
Seven Hills Winery	2012	56
Dusted Valley, Walla Walla Valley	2009	62
DeLille Cellars, <i>Four Flags</i> , Red Mountain	2011	95

MERLOT**SONOMA**

Matanzas Creek, Sonoma County	2011	50
Alexander Valley Vineyards, <i>Estate</i> , Sonoma County	2011	14/56
Duckhorn, <i>Decoy</i> , Sonoma County	2011	52

CALIFORNIA

Canyon Road, Modesto	2013	8/32
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COLUMBIA VALLEY WASHINGTON

BlackSmith, Columbia Valley	2011	45
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RED BLEND**NAPA VALLEY**

The Seventy Five Wine Company, <i>The Sum</i>	2012	38
Chappellet, <i>Mountain Cuvée</i>	2012	62
The Prisoner Wine Company, <i>The Prisoner</i>	2013	74
Orin Swift, <i>Palermo</i>	2012	90

ZINFANDEL**SONOMA**

Thomas Henry	2011	36
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NAPA VALLEY

Heitz Cellar, <i>Ink Grade Vineyard</i>	2009	60
The Prisoner Wine Company, <i>Saldo</i>	2012	68
Hendry, <i>Blocks 7 & 22</i>	2011	80

OTHER RED VARIETALS**CENTRAL VALLEY** CALIFORNIA

Turley, Cinsault, <i>Bechtoldt Vineyard</i> , Lodi	2013	13/52
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CENTRAL COAST CALIFORNIA

Melville, Syrah, <i>Estate – Verna's</i> , Santa Barbara County	2011	62
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AUSTRALIA

Schild Estate, Shiraz, Barossa Valley	2011	50
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FRANCE**BORDEAUX**

Château la Grolet, <i>Tête de Cuvée</i> , Côtes de Bourg	2011	48
Château de Sours, <i>La Fleur d'Amelie</i>	2010	13/52
Château Fonbadet, Pauillac	2010	99

BURGUNDY

Chapelle, Santenay 1 ^{er} Cru, <i>Les Gravières</i>	2009	105
Humbert Frères, Gevrey-Chambertin, <i>Vieilles Vignes</i>	2009	165

ITALY**PIEDMONT**

Castello di Neive, Barbaresco	2010	80
Sottimano, <i>Fausoni</i> , Barbaresco	2008	110
Luigi Baudana, Barolo, <i>Baudana</i> , Serralunga d'Alba	2008	125

TUSCANY

Riecine, Chianti Classico, <i>Riserva</i>	2005	90
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SPAIN**RIOJA**

R. López de Heredia, <i>Viña Cubillo</i>	2006	66
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ARGENTINA**MENDOZA**

Terrazas de los Andes, Malbec	2012	56
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SPIRITS

AMERICAN CRAFT BOURBON & WHISKEY

Journeyman Distillery W.R. <i>Handmade, organic Michigan white whiskey</i>	10
Elijah Craig <i>12-year, small batch Kentucky straight bourbon whiskey</i>	10
Woodford Reserve <i>Kentucky straight bourbon whiskey</i>	12
Knob Creek <i>9-year, Kentucky straight bourbon whiskey</i>	11
WhistlePig <i>10-year, Vermont straight rye whiskey</i>	13

SINGLE-MALT SCOTCH

The Glenlivet <i>12-year, Speyside</i>	13
Glenmorangie <i>12-year, The Quinta Ruban, Highland</i>	12
The Balvenie <i>12-year, Speyside</i>	13
Laphroaig <i>10-year, Islay</i>	13
The Macallan <i>12-year, Highland</i>	13
Lagavulin <i>12-year, Islay</i>	17
Auchentoshan <i>18-year, Lowland</i>	25
Glenmorangie <i>Signet, Highland</i>	32

BLENDED SCOTCH

Dewar's	8
Chivas Regal	9
Johnnie Walker Red Label	9
Johnnie Walker Black Label	10
Johnnie Walker Blue Label	40

BRANDY & COGNAC

Christian Drouin Calvados	10
Maison Surenne Petite Champagne Cognac	13
Germain-Robin <i>Select Barrel XO Alambic Brandy</i>	21
Courvoisier VSOP	12
Hennessy X.O	35

PORT & SHERRY

Noval Black Port	8
Hidalgo Pedro Ximénez Sherry	9
Warre's <i>Otima Tawny Port 10-year</i>	12
Quinta de la Rosa Port <i>2007</i>	16

CORDIALS

Bitter Truth apricot liqueur	8
Combiér Crème de Cassis blackcurrant liqueur	8
Combiér Crème de Fruits Rouges berry liqueur	8
Combiér Crème de Pamplemousse Rose grapefruit liqueur	8
Edmond Briottet Crème de Noisette hazelnut liqueur	10
Fruitlab organic hibiscus liqueur	8
Grand Marnier <i>Cuvée du Centenaire</i>	28
Luxardo Limoncello	8
Luxardo Amaretto	8
St-Germain elderflower liqueur	9