



EYE OPENERS

COLD-PRESSED & FRESH JUICE

Hangover Cure <i>beet, apple, ginger</i>	8	V8 Tomato Juice	5
Sweet Valencia Orange Juice	7	Skinny Jeans <i>apple, kale, pineapple</i>	8
Pomelo Grapefruit Juice	7		

COFFEE

Proudly serving Illy Coffee

Fresh Brewed Coffee	7	Espresso	6
Latte	8	Café Mocha	8
Cappuccino	8	Cold Brew	6
Macchiato	6		

TEA

Rare Tea Cellars Tea <i>RTC Sencha · Rose Noir · Passion Fruit Green Chamomile Mint</i>	7	Reserve <i>Emperor’s Jasmine Pearl · First Bloom Himalayan Darjeeling</i>	11
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STARTERS

Croissant - 6	Granola Parfait - 11 <i>house-made granola, chia yogurt</i>
Blueberry Muffin - 5	Chocolate Croissant - 7
7-Grain Oatmeal - 10 <i>brown sugar, dried cherries, toasted pecans</i>	

MAINS

EGGS & SUCH

Autograph Omelet* <i>ham and gruyere, hash browns, choice of toast</i>	23
Farmer’s Market Omelet* <i>peppers, mushroom and asparagus, hooks aged cheddar, hash browns, choice of toast</i>	21
LaSalle Breakfast* <i>two eggs, choice of bacon, chicken or pork sausage, hash browns, choice of toast</i>	21
Steak & Eggs* <i>8 oz NY strip steak, choice of eggs, hash browns, steak sauce</i>	31

SIGNATURE

Smoked Salmon Avocado Toast* <i>whipped avocado, cucumbers, radish, sourdough toast, lemon oil</i> add egg your way 3	21
Power Energy Bowl <i>coconut quinoa, greek yogurt, bananas, strawberries, agave, granola, chia seeds</i>	20
Vanilla French Toast <i>brioche toast, macerated berries, McClure’s maple syrup, whipped cream</i>	18

SIDES

Breakfast Sausage <i>pork or chicken</i>	7	Hash Browns	7
English Muffin <i>preserves</i>	5	Applewood Smoked Bacon	7
Gravlax	12	Toast	5
Fresh Berries	10	<i>7 grain, white, sourdough, rye, (gluten-free add \$2)</i>	

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COFFEE *Proudly serving Illy Coffee*

Fresh Brewed Coffee	7	Espresso	6
Latte	8	Café Mocha	8
Cappuccino	8	Cold Brew	6
Macchiato	6		

TEA

Rare Tea Cellars Tea	7	Reserve	11
RTC Sencha · Rose Noir · Passion		Emperor's Jasmine Pearl · First	
Fruit Green Chamomile Mint		Bloom Himalayan Darjeeling	

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

Croissant	6	Chocolate Croissant	7
Blueberry Muffin	5		

EGGS

Autograph Omelet*	23	Carnivore Scramble*	21
ham and gruyere, hash browns, choice of toast		bacon, sausage, mushrooms, Vermont cheddar, hash	
Farmer's Market Omelet*	21	browns, choice of toast	
peppers, mushroom and asparagus, hooks aged cheddar,		Steak & Eggs*	31
hash browns, choice of toast		8 oz NY strip steak, choice of eggs, hash browns,	
LaSalle Breakfast*	21	steak sauce	
two eggs, choice of bacon, chicken or pork sausage, hash			
browns, choice of toast			

SIGNATURE

Cobb Salad	18	Blackened Grouper Sandwich*	23
romaine, iceberg, grape tomato, egg, red onion, cucumber,		gem lettuce, roasted tomato, Cajun remoulade, brioche	
avocado, bacon, hooks blue cheese, choice of dressing		bun, fries	
ADD grilled salmon* 15 / grilled chicken breast 8 /		Griddled Burger*	23
grilled shrimp 12		two 4oz patty, dill pickle, lettuce, tomato, red onion,	
Lobster & Shrimp Salad	32	special sauce, American cheese, brioche bun, fries	
romaine, avocado, cherry tomatoes, cucumbers, red		Power Energy Bowl	20
onions, olives, pepperonchini, egg, champagne vinaigrette		quinoa, greek yogurt, citrus, banana, agave, granola,	
Smoked Salmon Avocado Toast*	21	berries, chia seed	
whipped avocado, cucumbers, radish, sourdough toast,		Vanilla French Toast	18
lemon oil - add egg your way 3		brioche toast, macerated berries, McClure's maple syrup,	
Lobster Roll	32	whipped cream	
lobster, tarragon aioli, chive, new england style bun, fries			

SIDES

Breakfast Sausage <i>pork or chicken</i>	7	Hash Browns	7
English Muffin <i>preserves</i>	5	Applewood Smoked Bacon	7
Fresh Berries	10	Toast	5
		7 grain, white, sourdough, rye, (gluten-free add \$2)	

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STARTERS

Crab Cake <i>cabbage slaw, remoulade sauce</i>	26	Mushroom & Pepperoni Flatbread <i>buffalo mozzarella, tomato basil sauce, hot honey</i>	20
Margherita Flatbread <i>buffalo mozzarella, fresh tomatoes, basil</i>	16		

SALADS

Caesar <i>romaine, parmesan ciabatta croutons, egg, reggiano, white anchovies recommended</i>	17	Chicken Waldorf Salad <i>roasted chicken breast, honey crisp apple, celery, black grapes, candied walnuts, gem lettuce, Dijon dressing</i>	18
Roasted Beets & Honey Ricotta <i>heirloom beets, pink gem lettuce, fennel, carrot, spiced pecans, orange vinaigrette</i>	19	Lobster & Shrimp Salad <i>romaine, avocado, cherry tomatoes, cucumbers, red onions, olives, pepperoncini, egg, champagne vinaigrette</i>	32
Cobb Salad <i>romaine, iceberg, grape tomato, egg, red onion, cucumber, avocado, bacon, hooks blue cheese, choice of dressing</i> <i>add grilled salmon* 15 / grilled chicken breast 10</i> <i>grilled steak* 20 / grilled shrimp 12</i>	18	Seared Ahi Tuna Salad <i>chopped romaine blend, shaved carrot, radish, pea shoots, edamame, avocado, jicama, togarashi wonton, sesame ginger vinaigrette</i>	24

SANDWICHES

served with fries

Turkey & Avocado Club <i>smoked bacon, gem lettuce, tomato, avocado, garlic aioli, 7-grain bread</i>	20	Blackened Grouper Sandwich* <i>gem lettuce, roasted tomato, cajun remoulade, brioche bun</i>	23
Griddled Burger* <i>two 4oz patty, dill pickle, lettuce, tomato, red onion, special sauce, American cheese, brioche bun</i>	23	Steak Sandwich* <i>NY strip, caramelized onions, white american or white cheddar, tuscan roll</i>	28
Lobster Roll <i>lobster, tarragon aioli, chive, new england style bun</i>	32		

MAINS

Pasta Primavera <i>orecchiette pasta, zucchini, bell pepper, broccolini, tomato, basil, burrata, parmesan</i>	25	Filet Mignon* <i>8oz filet, potato purée, seasonal vegetables</i>	63
Steak Frites* <i>10oz hanger steak, parmesan truffle fries, G21 sauce</i>	44	Faroe Island Salmon* <i>pan seared salmon, sautéed summer vegetables, beurre Maître d’ hotel</i>	32

SIDES

Seasonal Vegetables	10	Mac & Cheese <i>three cheese sauce, parmesan breadcrumbs</i>	15
Roasted Brussels Sprouts <i>manchego cheese, orange vinaigrette</i>	15	Add 4oz lobster meat	20
Roanoke Fries <i>garlic aioli, parmesan</i>	8	Asparagus <i>beurre Maître d’ hotel</i>	13

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Meat & Cheese Board	21
<i>olives, fig jam, mustard, toast, crackers</i>	
Lobster Roll	32
<i>lobster, tarragon aioli, chive, new england style bun</i>	
Wedge Salad	18
<i>iceberg lettuce, hooks blue cheese, maple bacon, cherry tomatoes, blue cheese dressing</i>	
Caesar Salad*	17
<i>romaine, ciabatta croutons, egg, reggiano, white anchovies recommended</i>	
Lobster & Shrimp Salad	32
<i>romaine, avocado, heirloom cherry tomatoes, cucumbers, red onions, olives, pepperoncini, hard boiled egg, champagne vinaigrette</i>	

G21 Prime Burger*	23
<i>Creek Stone 8oz Burger, American Cheese, Tuxedo Bun</i>	
<i>ADD: Egg \$4, Bacon \$8, Foie Gras & Bordelaise \$24</i>	
Steak Frites*	44
<i>10 oz. hanger steak, G21 sauce, truffle fries</i>	
Margherita Flatbread	16
<i>buffalo mozzarella, fresh tomato, basil</i>	
Mushroom & Pepperoni Flatbread	20
<i>buffalo mozzarella, tomato basil sauce, hot honey</i>	
Mac & Cheese	15
<i>three cheese sauce, parmesan breadcrumbs</i>	
Roanoke Fries	8

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

BEER BOTTLES & CANS

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

GRILL 21 SIGNATURES

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

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

RESERVE COCKTAILS

The Black Manhattan	32
<i>SirDavis Sherry Cask Rye, Avera Amaro, Carpano Antica Sweet Vermouth, Angostura Bitters</i>	

The Smoked Old Fashioned	35
<i>Macallan 12yr Sherry Cask, Demerara, Regans Orange Bitters, Angstura Bitters</i>	

ZERO-PROOF COCKTAILS & WINE

Phony Negroni	16
<i>Play on a Classic Negroni, Orange Wheel</i>	
Aperitivo Spritz	15
<i>Non-Alcholic Apertivo, Grapefruit Sparkling Soda, Orange Wheel</i>	
Guanabana Margarita	15
<i>Non-Alcoholic Tequila, Guanabana, Lime</i>	

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

WINES BY THE GLASS

SPARKLING WINE

Avissi Prosecco	17 / 68
2022 Johan Pinot Noir Petillant Naturel Rose	18 / 72
Willamette Valley, OR	

Moët & Chandon Impérial Brut	28 / 104
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WHITE WINES

2024 Nik Weis St. Urban Riesling Mosel, Germany	15 / 60
2024 Chateau La Rame Bordeaux Blanc	16 / 64
Bordeaux, France	
2024 Ant Moore Sauvignon Blanc Marlborough,	16 / 64
New Zealand	

2023 Maison de Madeleine Sancerre	28 / 112
Loire Valley, France	
2024 Coqueral Sauvignon Blanc Napa Valley, CA	19 / 72
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
2023 Castello di Verduno Nebiollo Langhe, Italy	19 / 76
2023 Prisoner Red Blend Napa Valley, CA	30 / 120
2024 Le Volte dell’Ornellaia Supertuscan	20 / 80
Tuscany, Italy	

2022 Finca La Mata Temprnillo	18 / 68
Ribera Del Duero, Spain	
2020 Chateau Haut Selve Rouge Bordeaux	22 / 88
Graves, France	
2023 Caymus California Cabernet Sauvignon CA	25 / 100

RESERVE REDS

2023 Flowers Pinot Noir Sonoma Coast, CA	30 / 120
2022 Domaine Bols de Boursan ‘Tradition’	45 / 180
Chateauneuf-du-Pape, France	
2022 Plumpjack Merlot Napa Valley, CA	42 / 168

2022 Joseph Phelps Cabernet Sauvignon	75 / 300
Napa Valley, CA	
2022 Joseph Phelps ‘Insignia’ Cabernet Sauvignon Napa Valley, CA	150 / 600



STARTERS

Jumbo Lump Crab Cake <i>Slaw, Remoulade</i>	26	Burrata Toast <i>Sourdough, Whipped Burrata, Crispy Brussels Sprouts,</i>	16
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SOUP & SALADS

Wedge Salad <i>Iceberg, Maple Glazed Bacon, Cherry Tomatoes, Hook’s Blue Cheese Dressing</i>	19	Lobster & Shrimp Salad <i>Romaine, Avocado, Cherry Tomatoes, Cucumbers, Red Onions, Olives, Pepperoncini, Egg, Champagne Vinaigrette</i>	32
Caesar Salad* <i>Baby Gem Lettuce, Brioche Crouton, Eggs, Parmesan Reggiano, White Anchovies</i>	17		

STEAKS & CHOPS FROM THE GRILL

All Steaks Come with Roasted Garlic & Sweet Peppers

8 oz Filet* <i>Creek Stone Center Cut</i>		63
16 oz KC Strip* <i>Prime Bone-in NY Strip</i>		75
16 oz Prime Ribeye* <i>Creek Stone</i>		71
40 oz Tomahawk* <i>28 Day Dry Aged, Bone-In Tomahawk for 2</i>		195
Australian Lamb Chop* <i>Lemon Oreganata Sauce</i>		62

SURF

STEAK TOPPERS

Lobster Tail 8 oz	58	Truffle Butter	6
Del-Mar Crab, Shrimp, Bernaise	35	G21 Steak Sauce	5
Oscar Style	28	Sauteed Foie Gras	24
Shrimp	4/25	Bearnaise	7
		Au Poivre	6

ENTREES

Faroe Island Salmon* <i>Seared Salmon, Sautéed Summer Vegetables, Beurre Maître d’ hotel</i>	38	Orecchiette & Sausage <i>Spicy Fennel Sausage, Roasted Tomatoes, Broccolini, Pecorino Toscano Broth</i>	29
Truffle Roasted Chicken <i>Crispy Potatoes, Broccolini, Chicken Jus</i>	42	Steak Frites* <i>10 oz Hanger Steak, Parmesan Truffle Fries, G21 Sauce</i>	44
Risotto Primavera <i>Beech Mushrooms, Petite Peas, Fine Herbs, Pea Tendrils, Parmesan Reggiano</i>	30		

SIDE DISHES

Crispy Brussels <i>Orange Vinaigrette, Pecorino Toscano</i>	15	Mac & Cheese <i>Pipette Pasta, Cheddar Cheese Add Lobster 17</i>	15
Crispy Potatoes <i>Lemon, Fine Herbs</i>	11	Broccolini <i>Olive Oil, Garlic</i>	12
Potato Puree <i>Vermont Butter, Chives</i>	12	Asparagus <i>Bearnaise Sauce</i>	13

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HALF BOTTLES

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

LARGE FORMAT

CHAMPAGNE

L101	2012 Louis Roederer ‘ <i>Cristal</i> ’ (1.5L)	1,420	L102	2016 Billecart-Salmon <i>Vintage Extra Brut</i> (1.5)	575
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REDS

L1501	2020 Caymus <i>Special Selection Cabernet Sauvignon</i> Napa Valley, CA	1150	L1503	2023 Domaine du Vieux Telegraph Chateaunauf-de-Pape	850
L1502	2023 Sea Smoke ‘ <i>Ten</i> ’ Pinot Noir St. Rita Hills, CA	770			

CHAMPAGNE

NON-VINTAGE

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

VINTAGE

250	2013 Dom Perignon <i>Brut</i>	550	252	2016 Vilmart & Cie ‘ <i>Emotion</i> ’ Rose	625
251	2014 Charles Heidsieck <i>Brut Millesime</i>	980			

WHITE WINE

FRANCE

BURGUNDY

301	2023 William Fevre <i>Chablis</i>	115
302	2019 Château de Beru <i>Chablis</i>	185
303	2022 Vincent Girardrin <i>Vielles Vignes</i> Bourgogne Blanc	350

LOIRE VALLEY

350	2023 Domaine Heut <i>Vouvray Le Mont Moelleux</i>	115
351	2020 Brendan Stater-West ‘ <i>Les Chapaudaises</i> ’ Samaur	175

USA

CHARDONNAY

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

SAUVIGNON BLANC & OTHER WHITES

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

OTHER PARTS OF THE WORLD

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

RED WINE

FRANCE

BURGUNDY

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

BEAUJOLAIS

1020	2025 Marcel Lapierre Morgon	120
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LOIRE VALLEY

1030	2020 Brendan Stater West <i>La Ripailla</i> Samur	165
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BORDEAUX

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

RHÔNE VALLEY

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

SOUTH OF FRANCE

1090	2019 Gerard Bertrand <i>La Forge</i> Corbieres-Boutenac, Languedoc-Rousillon	200
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RED WINE, CONTINUED

ITALY

PIEDMONT

1102	2021	Fontannafredda	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

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

1202	2023	Vizcarra Sendra	Del Oro Ribera Del Duero	110	1204	2018	Pinea	Tempernillo Ribera Del Duero	335
1203	2012	López De Heredia	‘Vina Tondonia Reserva Rioja	210	1205	2017	Allende	Tempernillo Rioja	160

OTHER PARTS OF THE WORLD

1303	2022	Domaine Skouras	Megas Oenos Peloponnese, Greece	110	1311	2023	Terrazas de los Andes	Cabernet Sauvignon Mendoza, Argentina	85
1304	2020	Achaia Cellars	Xinomavro Naoussa, Macedonia	95	1312	2019	Catena Alta	Malbec Mendoza, Argentina	160
1310	2021	Chateau Musar	‘Hochar’ Bekaa Valley, Lebanon	165	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	1457	2021	Chimney Rock	Napa Valley, CA	310
1451	2020	Jordan	Napa Valley, CA	185	1458	2022	Stags Leap	Artemis Napa Valley, CA	215
1452	2022	Mount Vedeer Winery	Mt. Veeder, Napa Valley, CA	270	1459	2018	Plumpjack	Estate Cabernet Sauvignon Napa Valley, CA	400
1453	2021	Silver Oak	Cabernet Sauvignon Alexander Valley	325	1460	2021	Beaulieu Vineyards	George La Tour Napa Valley, CA	350
1454	2021	Iconoclast	Estate Cabernet Sauvignon Howell Mountain, Napa Valley, CA	105	1461	2021	Schrader	RBS Oakville, Napa Valley, CA	1,215
1455	2021	Paradigm	Cabernet Sauvignon Oakville, Napa Valley	295	1462	2022	Opus One	Napa Valley, CA	1,100
1456	2023	Caymus	Cabernet Sauvignon Napa Valley, CA	250	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	1493	2023	Turley Wine Cellars	Estate Zinfandel Napa Valley, CA	165
1491	2022	Quinetessa	Bordeaux Blend Napa Valley, CA	425	1494	2021	Col Solare	Cabernet Sauvignon WA	295
1492	2021	Chappellet	Cabernet Franc Napa Valley, CA	225	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	1503	Taylor Fladgate	30 yr Tawny Port Duoro, Portugal	360
1501		Taylor Fladgate	10 yr Tawny Port Duoro, Portugal	130	1504	Emilio Lustau	Manzanilla Papirusa Solera Reserva Sherry Andalusia, Spain	85
1502		Taylor Fladgate	20 yr Tawny Port Duoro, Portugal	205	1505	2008 Florio	Marsala Superiore Semisecco Riserva	245