

OSAGE RESTAURANT

Long before Top of the Rock was home to world-class attractions, legendary golf, and spectacular restaurants, it was home to an esteemed Ozarkian. What is now known as Osage restaurant was once the homestead of Dr. Graham Clark, former president of nearby College of the Ozarks. As a dear friend of Dr. Clark, Johnny Morris spent years admiring this treasured plot of land and purchased the property in 1992. A few years later, Morris opened Top of the Rock Restaurant and the Jack Nicklaus Signature Par-3 Golf Course to the public. In 2005 a small kitchen fire broke out at Top of the Rock Restaurant. Where most would see misfortune, Morris saw an opportunity to transform the property into the one-of-a-kind destination he had always imagined.

Over the next several years the property was developed to include a variety of attractions and dining outlets. Each amenity was artfully designed to indulge the visitor in the rich history and beauty of the Ozarks. Johnny Morris' Top of the Rock Ozarks Heritage Preserve reopened in 2014 in conjunction with the 1st Annual PGA Champions TOUR event, the Bass Pro Shops Legends of Golf at Big Cedar Lodge.

The reopening of the property introduced the two-and-a-half mile Lost Canyon Cave and Nature Trail, the Ancient Ozarks Natural History Museum, magnificent dining outlets, the Chapel of the Ozarks, and legendary golf with elements designed by Jack Nicklaus, Arnold Palmer and Tom Watson. As the vision for Top of the Rock continues to grow, we invite you to enjoy the captivating history and beauty of the Ozarks that surrounds you.

Appetizers

Wood Fired Lamb Meatballs \$16.00

*cucumber yogurt, pickled onion,
watercress*

Goat Cheese Fondue \$15.00

*wood fired, pistachio, apricot honey,
pumpkin seed lavosh*

Spring Toast \$11.00

*fava beans, peas, house made lemon ricotta,
pecorino, olive oil*

Shrimp Cocktail \$16.00

*chilled black tiger shrimp,
celery and parsley salad, cocktail sauce*

Spinach Dip \$14.00

marinated artichokes

Soup & Salads

Caesar Salad \$10.00

*romaine lettuce, parmesan garlic croutons,
house made caesar dressing*

House Salad \$9.00

*mixed greens, olives, marinated feta cheese,
sugared almonds, oregano thyme dressing*

Wedge Salad \$10.00

*grape tomatoes, bacon, edgewood creamery's
blue cheese, onion, chives, blue cheese dressing*

Pea and Prosciutto Salad \$12.00

*spring peas, arugula, watercress, pine nuts,
goat cheese, lemon parmesan vinaigrette*

Elk Sausage, Potato & Kale Soup \$11.00

pecorino, grilled bread

** CONSUMING RAW OR UNDERCOOKED MEAT & EGGS MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS **

Entrées

Rotisserie Roasted All Natural Chicken \$29.00

saba syrup roasted brussels sprouts, olive oil, roasted sweet potato

10oz Bison Strip \$50.00

sautéed wild mushrooms, red wine pan sauce, sharp cheddar gratin

Karl's Special Ozark Surf & Turf \$50.00

grilled atlantic salmon, buttermilk fried chicken breast, creamed baby potatoes, roasted garlic broccolini, thyme gravy

Braised Short Ribs \$30.00

mashed potatoes, spring vegetables, parsley, red wine reduction

****Bone In Grilled Pork Chop \$45.00**

crushed fingerling potatoes, brussels sprouts, mustard onion sauce

Pan Seared Scallops \$40.00

grit cake, spring peas and pea shoots, tarragon pea puree

****Brown Sugar Glazed Salmon \$35.00**

wilted spinach, creamed baby potatoes, chives

Genny Morris Buttermilk Fried Chicken Breast \$25.00

mashed potatoes, broccolini, roasted garlic, thyme cream gravy

Pan Seared Halibut \$39.00

crème fraiche fingerling potatoes, buttered peas, citrus zest, parsley

****Charred Midwestern Rack of Lamb \$50.00**

quinoa, cauliflower, heirloom tomatoes, arugula, mint cucumber yogurt

****28 Day Aged 8oz Filet \$51.00**

loaded baby yukon gold potatoes, grilled asparagus, brandy peppercorn cream

Cauliflower Steak \$25.00

roasted baby carrots, red pepper romesco, fresh lemon

****Grilled 22oz USDA Prime Bone In Ribeye \$60.00**

french onion potatoes, smoked carrots, charred spring onion butter

Add Pan Seared Scallops or Garlic Shrimp to any Entrée for \$16.00

+There will be a \$5.00 charge for entrées split from the kitchen.

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OSAGE RESTAURANT

or AT or

TOP OF THE ROCK

or Desserts or

Goopy Butter Cake \$9.00

Fresh Strawberries, Brown Butter Ice Cream

Ozark Mud Pie \$9.00

*Flourless Chocolate Cake topped with Dark Chocolate Mousse,
Homemade Chocolate Custard*

Crème Brûlée \$9.00

Shortbread Cookie and Berry Compote

Berry Tart \$9.00

Honey Cream

Kentucky High Day Pie \$9.00

Sweet Pastry with Chocolate & Pecans topped with Homemade Vanilla Custard

Dessert/Port Wines

Chateau d 'Yquem, Lur Saluces \$65

Chapoutier Muscat Riveslates, Rhone Valley \$16

Graham's 20 Year Tawny Port, Portugal \$17

Graham's Six Grapes, Reserve Port, Portugal \$8

Lungarotti Dulcis, Torgiano \$13

Quinta Noval Black Port, Portugal \$11

Remy Martin, VSOP Cognac, France \$11

Sandeman 20 Year Tawny Port, Portugal \$13

Silverado Late Harvest Semillon, Napa Valley \$17

Taylor Fladgate 20 Year Tawny Port \$15

Trefethen Late Harvest Riesling, Oak Knoll District \$15

OSAGE

RESTAURANT
or **AT**
TOP OF THE ROCK

Kids' Menu

For Kids 12 and Under

Grilled All Natural Chicken Breast \$12.00
Served with Mashed Potatoes and Carrots

Grilled 4oz. Filet \$18.00
Served with Mashed Potatoes and Carrots

Homemade Mac N Cheese \$7.00

Wood Fired Cheese Pizza \$9.00
Homemade Tomato Sauce, Mozzarella

Spaghetti \$7.00
Bolognese Sauce, Parmesan Cheese

All items served with Fresh Fruit





OSAGE
RESTAURANT
or AT
TOP OF THE ROCK

Signature Cocktails

Sazerac \$23

*Top of the Rock Private Select Jefferson Twin Oak Bourbon,
House-Made Bitters, Absinthe, & Lemon*

Table Rock Sunset \$13

Tito's Handmade Vodka, Lemonade, Grapefruit Juice, & Grenadine

Le Fizz \$13

*Grey Goose Vodka, St. Germain Elderflower Liqueur,
Soda Water, & Lime Juice*

Big Cedar Old-Fashioned \$23

*Top of the Rock Private Select Makers Mark,
Simple Syrup, Bitters & Luxardo Cherry*

Mezcaltini \$18

*Mezcal, Passion Fruit Puree, Simple Syrup, Lime Juice,
Orange, & Handcrafted Chili Powder*

Bourbon Buck \$13

Buffalo Trace Bourbon, Orange Juice & Ginger Beer

Ozark Welcome \$13

Malibu Rum, Midori Melon Liqueur, Pineapple Juice

Lavender Mule \$18

*Hendricks Gin, House-Made Lavender & Cardamom Syrup,
Grapefruit Juice & Ginger Beer*

Cannonball \$14

Bourbon, Amaretto, Pineapple Juice & Prickly Pear Puree

Bottle Beer

Coors Light, Miller Lite, Budweiser - \$6.00

Blue Moon, Boulevard Wheat, Sam Adams Boston Lager, Corona,

Paul's Pale Ale, Guinness, Mother's Brewery 3 Blind Mice, Heineken-\$6.50

Bell's Two Hearted IPA, Boulevard Tank 7 - \$8.00

Draft Beer

Shock Top, Bud Light, Michelob Ultra-\$6.00

Public House Elusive IPA, Mother's Brewery Lil Helper-\$6.50

Table Rock Red \$8.50

Local Beer Feature \$9.00

WINES BY THE GLASS

White Wines

<i>Cuvee Beatrice Prosecco, Italy</i>	<i>NV</i>	<i>\$12/\$46</i>
<i>Domino Moscato, Manteca</i>	<i>2017</i>	<i>\$9/\$34</i>
<i>Le Charmel Rosè, D'Origine Protegee</i>	<i>2017</i>	<i>\$9/\$34</i>
<i>Willamette Valley Vineyards Riesling, Oregon</i>	<i>2017</i>	<i>\$10/\$38</i>
<i>Emmolo Sauvignon Blanc, Napa Valley</i>	<i>2016</i>	<i>\$12/\$46</i>
<i>Lange Pinot Gris, Willamette Valley</i>	<i>2017</i>	<i>\$14/\$52</i>
<i>La Crema Chardonnay, Sonoma Coast</i>	<i>2016</i>	<i>\$14/\$54</i>
<i>Silverado Chardonnay, Carneros</i>	<i>2016</i>	<i>\$16/\$60</i>

Red Wines

<i>Rosatello Rosso, Italy (Chilled)</i>		<i>\$11/\$42</i>
<i>Beran Zinfandel, Rutherford</i>	<i>2014</i>	<i>\$13/\$50</i>
<i>Joseph Carr Merlot, Napa Valley</i>	<i>2013</i>	<i>\$10/\$38</i>
<i>Boen Pinot Noir, Russian River Valley</i>	<i>2016</i>	<i>\$14/\$54</i>
<i>Elouan Pinot Noir, Oregon</i>	<i>2016</i>	<i>\$16/\$62</i>
<i>Nieto Senetiner Malbec, Mendoza</i>	<i>2017</i>	<i>\$10/\$38</i>
<i>Z. Brown Uncaged Cabernet Sauvignon, North Coast</i>	<i>2016</i>	<i>\$14/\$54</i>
<i>St. Francis Cabernet Sauvignon, Sonoma County</i>	<i>2014</i>	<i>\$16/\$62</i>
<i>Bonanza by Caymus, California</i>	<i>Lot 1</i>	<i>\$17/\$64</i>

Dessert/Port Wines

<i>Robert Mondavi Moscato D'Oro</i>	<i>2015</i>	<i>\$10</i>
<i>Silverado Late Harvest Semillon, Napa Valley</i>	<i>2010</i>	<i>\$17</i>
<i>Quinta Noval Black Port, Portugal</i>		<i>\$11</i>
<i>Taylor Fladgate 20 Year Tawny Port</i>		<i>\$15</i>
<i>Remy Martin, VSOP Cognac, France</i>		<i>\$11</i>
<i>Inniskillin Vidal Ice Wine, Ontario</i>		<i>\$19</i>

Champagnes & Sparkling Wines

Bin#

100	<i>Cuvee Beatrice, Prosecco</i>	NV	\$46
105	<i>Dom Perignon, Champagne</i>	2006	\$345
110	<i>Gruet Brut, Albuquerque New Mexico</i>	NV	\$48
115	<i>J Brut Cuvee, Russian River Valley</i>	NV	\$75
120	<i>J Rose, Russian River Valley</i>	NV	\$90
125	<i>Moet Chandon Imperial, Champagne</i>	NV	\$138
130	<i>Mumm Cuvee Privilege, Champagne</i>	NV	\$60
135	<i>Perrier Jout, Belle Epoque, Champagne</i>	2011	\$290
140	<i>Perrier Jout, Grand Brut, Champagne</i>	NV	\$110
145	<i>Roederer Estate Brut Special Reserve</i>	NV	\$51
150	<i>Scharffenberger, Brut Anderson Valley</i>	NV	\$45
155	<i>Veuve Cliquot, Champagne</i>	NV	\$150

Sauvignon Blanc & Fume Blanc

Bin#

200	<i>Cakebread, Napa Valley</i>	2016	\$63
205	<i>Clos du Val, Estate Yountville</i>	2017	\$60
210	<i>Decoy, Napa Valley</i>	2016	\$42
215	<i>Duckhorn, Napa Valley</i>	2016	\$72
220	<i>Emmolo, Napa Valley</i>	2016	\$46
225	<i>Hall, Napa Valley</i>	2017	\$54
230	<i>Honig, Napa Valley</i>	2017	\$50
235	<i>Honig Reserve, Rutherford</i>	2016	\$63
240	<i>Robert Mondavi Reserve Fume Blanc, To Kalon Valley</i>	2013	\$80

Pinot Gris

Bin#

250	<i>Four Graces, Dundee Hills</i>	2017	\$44
255	<i>J, California</i>	2017	\$40
260	<i>King Estate, Willamette Valley</i>	2017	\$48
265	<i>Lange, Willamette Valley</i>	2017	\$52

Viognier, Marsanne, Rosé

Bin#

300	<i>Blindfold White Blend, California</i>	2016	\$65
305	<i>Clos du Val, Estate Pinot Noir Rose</i>	2017	\$60
310	<i>Darioush Viognier, Napa Valley</i>	2012	\$75
315	<i>La Scola, Gavi dei Gavi Piedmont</i>	2009	\$60
320	<i>Le Charmel Rosé, D'Origine Protegee</i>	2017	\$34
325	<i>Orin Swift Mannequin White Blend, Napa Valley</i>	2012	\$44
330	<i>Orin Swift Mannequin White Blend, Napa Valley</i>	2014	\$48
335	<i>Treana White Blend, Central Coast</i>	2011	\$48
340	<i>Silverado Sangiovese Rosato, Napa Valley</i>	2016	\$52
345	<i>Sonoma Cutrer, Rosé Russian River Valley</i>	2017	\$64

Riesling

Bin#

350	<i>Dashe, Dry Riesling Potter Valley</i>	2017	\$52
355	<i>Trefethen Dry Riesling, Oak Knoll</i>	2016	\$54
360	<i>Willamette Valley Vineyards, Oregon</i>	2017	\$38

Moscato

Bin#

375	<i>Domino, Manteca California</i>	2017	\$34
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Chardonnay

Bin#

405	<i>Banshee, Sonoma Coast</i>	2016	\$45
410	<i>Beringer Private Reserve, Napa Valley</i>	2013	\$55
415	<i>Black Stallion, Napa Valley</i>	2016	\$44
425	<i>Chalk Hill, Russian River Valley</i>	2014	\$75
430	<i>Chappellet, Napa Valley</i>	2014	\$81
435	<i>Clos du Val, Carneros</i>	2016	\$64
440	<i>Clos du Val Gran Val Estate, Carneros</i>	2017	\$80
445	<i>Decoy, Sonoma County</i>	2017	\$45
450	<i>Eola Hills, Oregon</i>	2014	\$35
455	<i>Far Niente, Napa Valley</i>	2016	\$118
460	<i>Frog's Leap, Napa Valley</i>	2016	\$80
465	<i>Grgich Hills, Napa Valley</i>	2013	\$65
470	<i>Grgich Hills, Napa Valley</i>	2014	\$70
475	<i>Gundlach Bundschu, Sonoma Coast</i>	2015	\$50
480	<i>Gundlach Bundschu, Sonoma Coast</i>	2013	\$42
490	<i>Kistler Les Noisetiers, Sonoma Coast</i>	2014	\$115
495	<i>La Crema Chardonnay, Sonoma Coast</i>	2016	\$54
500	<i>Mer Soliel, Santa Lucia Highlands</i>	2015	\$52
505	<i>Newton Unfiltered, Napa Valley</i>	2012	\$80
510	<i>Newton Unfiltered, Napa Valley</i>	2011	\$78
515	<i>Neyers, Carneros</i>	2012	\$70
520	<i>Pahlmeyer, Napa Valley</i>	2012	\$132
525	<i>Patz and Hall, Dutton Ranch</i>	2015	\$90
530	<i>Robert Mondavi, Carneros</i>	2014	\$55
535	<i>Sea Sun by Caymus, California</i>	2016	\$50
540	<i>Silverado, Carneros</i>	2016	\$60
550	<i>Shafer, Red Shoulder Ranch</i>	2013	\$65
555	<i>Sonoma Cutrer, Les Pierres</i>	2014	\$81
560	<i>Talley Vineyards, Arroyo Grande Valley</i>	2014	\$50
565	<i>Trefethen Harmony, Oak Knoll</i>	2016	\$45
570	<i>The Snitch, Napa Valley</i>	2016	\$54
575	<i>ZD, California</i>	2015	\$90

Malbec

Bin#			
580	Nieto Senetiner, Mendoza	2017	\$38
585	Puramun Reserva, Mendoza	2014	\$70
590	Red Schooner Voyage 5	NV	\$110
595	Susana Balbo, Mendoza	2015	\$56

Zinfandel

Bin#			
615	Beran, California	2016	\$50
620	Dashe, Dry Creek Valley	2015	\$45
625	Frog's Leap, Napa Valley	2016	\$68
630	Neyers, Vista Luna	2015	\$56
635	Rafanelli, Dry Creek Valley	2016	\$102
640	Ravenswood, Teldeschi Vineyard	2013	\$75
645	Ridge Lytton Springs, Dry Creek Valley	2014	\$90

Pinot Noir

Bin#			
675	Archery Summit, Willamette Valley	2015	\$110
680	Argyle Spirithouse, Dundee Hills	2013	\$125
690	Belle Glos, Las Alturas, Santa Lucia Highlands	2016	\$105
700	Boen, Russian River Valley	2016	\$54
705	Cakebread, Anderson Valley	2016	\$120
710	Clos du Val, Carneros	2016	\$75
715	Dobbes Family Estate, Willamette Valley	2014	\$72
720	Dierberg, Santa Maria	2014	\$90
725	Dierberg, Santa Maria	2013	\$96
730	Domaine Drouhin, Dundee Hills Oregon	2015	\$90
735	Domaine Serene, Yamhill Cuvee	2015	\$102
740	Elouan, Oregon	2016	\$62
745	King Estate, Oregon	2015	\$56
750	La Crema, Monterey	2015	\$45
755	Mer Soliel Reserve, Santa Lucia Highlands	2016	\$60
760	Robert Sinskey, Los Carneros	2013	\$87
765	Roco Gravel Road, Willamette Valley	2015	\$48
770	Talley Vineyards, Arroyo Grande Valley	2014	\$70
775	ZD, Carneros	2014	\$112

Syrah, Grenache, Sangiovese, & Cabernet Franc

Bin#			
800	Arrowood Syrah, Sonoma County	2009	\$110
805	Caymus-Suisun Petite Sirah, Suisun Valley	2016	\$120
810	Meyer Family Cellars Syrah, Yorkville	2013	\$48
815	Qupe Syrah, Santa Maria	2016	\$64
825	Trefethen Cabernet Franc, Oak Knoll	2016	\$90

Merlot

Bin#

830	<i>Clos du Val, Estate Napa Valley</i>	2016	\$75
835	<i>Duckhorn, Napa Valley</i>	2014	\$98
840	<i>Duckhorn, Napa Valley</i>	2013	\$110
845	<i>Emmolo, Napa Valley</i>	2016	\$60
850	<i>Franciscan Estate Reserve, Napa Valley</i>	2014	\$84
855	<i>Freemark Abbey, Napa Valley</i>	2013	\$80
860	<i>Frog's Leap, Napa Valley</i>	2015	\$84
865	<i>Joseph Carr, Napa Valley</i>	2013	\$40
870	<i>Pahlmeyer, Napa Valley</i>	2014	\$132
875	<i>Robert Sinskey, Los Carneros</i>	2002	\$140
880	<i>Rombauer, Carneros</i>	2015	\$90
885	<i>Shafer, Napa Valley</i>	2013	\$98
890	<i>Silverado Mt George Vineyard, Napa Valley</i>	2013	\$60
895	<i>Thorn, Napa Valley</i>	2014	\$92

Old World Reds

Bin#

905	<i>Barone Ricasoli Casalfello, Tuscany</i>	2000	\$125
910	<i>Bussola Amarone Classico, Italy</i>	2012	\$120
915	<i>Gaja Pieve, Santa Restituta Rennina, Tuscany</i>	2000	\$210
920	<i>Greppone Mazzi, Brunello Di Montalcino</i>	2006	\$130
925	<i>Rosatello Rosso, Italy (Chilled)</i>		\$42
930	<i>Ruffino, Romitorio Di Santedame, Tuscany</i>	2004	\$140
935	<i>Sassicaia, Bolgheri Tenuta San Guido</i>	2015	\$326

Cabernet Sauvignon

Bin#

1000	<i>Anderson's Conn Valley Reserve, Napa Valley</i>	2013	\$145
1005	<i>Auros, Napa Valley</i>	2015	\$90
1010	<i>Arnold Palmer, California</i>	2013	\$48
1015	<i>Banshee, Napa Valley</i>	2015	\$70
1020	<i>Bonanza by Caymus, California</i>	Lot 1	\$64
1025	<i>BR Cohn, North Coast</i>		\$60
1030	<i>Cade, Howell Mountain</i>	2014	\$175
1035	<i>Cakebread, Napa Valley</i>	2014	\$152
1040	<i>Cakebread, Napa Valley</i>	2015	\$140
1045	<i>Cakebread Dancing Bear, Howell Mountain</i>	2014	\$360
1050	<i>Caymus, Napa Valley</i>	2016	\$195
1055	<i>Caymus Special Selection, Napa Valley</i>	2014	\$320
1060	<i>Chappellet Signature, Napa Valley</i>	2015	\$100
1065	<i>Chappellet Signature, Napa Valley</i>	2016	\$110
1070	<i>Chappellet Pritchard Hill, Napa Valley</i>	2010	\$360
1075	<i>Chappellet Pritchard Hill, Napa Valley</i>	2013	\$290
1080	<i>Chappellet Pritchard Hill, Napa Valley</i>	2014	\$275
1085	<i>Clos du Val, Estate Napa Valley</i>	2015	\$90
1090	<i>Clos du Val, Hironnelle Stag's Leap District</i>	2014	\$190
1095	<i>Clos du Val, Three Graces Napa Valley</i>	2014	\$260

Cabernet Sauvignon, continued

<i>Bin#</i>			
1100	<i>Darioush, Napa Valley</i>	2014	\$220
1105	<i>Decoy, Sonoma County</i>	2016	\$56
1110	<i>Double Diamond, Oakville</i>	2016	\$125
1115	<i>Far Niente, Napa Valley</i>	2016	\$260
1120	<i>Francisan Estate, Napa Valley</i>	2014	\$78
1125	<i>Freemark Abbey, Napa Valley</i>	2014	\$105
1130	<i>Freemark Abbey Bosche, Rutherford Napa Valley</i>	2014	\$225
1135	<i>Frog's Leap, Napa County</i>	2015	\$140
1140	<i>Grgich Hills, Napa Valley</i>	2014	\$135
1145	<i>Gundlach Bundschu, Sonoma County</i>	2014	\$102
1150	<i>Hall, Napa Valley</i>	2014	\$110
1155	<i>Heitz Cellar, Napa Valley</i>	2013	\$120
1160	<i>Honig Bartolucci, Napa Valley</i>	2013	\$175
1165	<i>Honig, Napa Valley</i>	2015	\$92
1170	<i>Jarvis, Napa Valley</i>	2010	\$245
1175	<i>Jarvis, Napa Valley</i>	2011	\$230
1180	<i>Jarvis, Napa Valley</i>	2012	\$215
1185	<i>Jordan, Alexander Valley</i>	2014	\$105
1190	<i>Justin Paso Robles, Central Coast</i>	2016	\$60
1195	<i>Mount Veeder, Napa Valley</i>	2015	\$60
1200	<i>Neyers, Conn Valley</i>	2011	\$95
1205	<i>Orin Swift Mercury Head, Napa Valley</i>	2016	\$252
1210	<i>Orin Swift Palermo, Napa Valley</i>	2015	\$95
1215	<i>Pine Ridge, Stags Leap District</i>	2013	\$212
1220	<i>Ravage, California</i>		\$45
1225	<i>Rodney Strong Brothers, Alexander Valley</i>	2014	\$140
1230	<i>Robert Mondavi Reserve, Napa Valley</i>	2014	\$260
1235	<i>Rombauer, Napa Valley</i>	2016	\$118
1240	<i>Sequoia Grove, Napa Valley</i>	2015	\$75
1245	<i>Schrader, Beckstoffer Georges III Vineyard</i>	2015	\$750
1250	<i>Silver Oak, Alexander Valley</i>	2014	\$150
1255	<i>Silver Oak, Napa Valley</i>	2013	\$245
1260	<i>Silverado Geo, Napa Valley</i>	2014	\$135
1265	<i>Silverado Solo, Napa Valley</i>	2013	\$218
1270	<i>Simi Landslide, Alexander Valley</i>	2014	\$60
1275	<i>St. Francis, Sonoma County</i>	2014	\$62
1280	<i>Stag's Leap Artemis, Napa Valley</i>	2015	\$120
1285	<i>Stag's Leap Wine Cellars Cask 23, Napa Valley</i>	2013	\$400
1290	<i>Staglin Family Vineyards, Napa Valley</i>	2009	\$345
1295	<i>Trefethen, Oak Knoll</i>	2014	\$75
1300	<i>Z. Alexander Brown Uncaged, North Coast</i>	2016	\$54

Red Blends

Bin#

2000	Anderson's Conn Valley Eloge, Napa Valley	2010	\$165
2005	Anderson's Conn Valley Eloge, Napa Valley	2013	\$150
2010	Cain Concept, Napa Valley	2009	\$170
2015	Chalk Hill Estate Red, Chalk Hill	2015	\$126
2020	Chappellet Mountain Cuvee, Napa Valley	2016	\$68
2025	Derange, Napa Valley	2015	\$210
2030	Dominus Estate Red, Napa Valley	2010	\$375
2035	Franciscan Magnificat, Napa Valley	2014	\$100
2045	Joseph Phelps Insignia, Napa Valley	2007	\$450
2050	Joseph Phelps Insignia, Napa Valley	2010	\$375
2055	Joseph Phelps Insignia, Napa Valley	2014	\$240
2060	Justin Isosceles Paso Robles, Central Coast	2014	\$144
2065	Merryvale Profile, Napa Valley	2013	\$360
2070	Opus One, Napa Valley	2003	\$420
2075	Opus One, Napa Valley	2005	\$410
2080	Opus One, Napa Valley	2006	\$400
2085	Opus One, Napa Valley	2007	\$350
2090	Orin Swift Abstract, Saint Helena California	2016	\$80
2095	Orin Swift Machete, Napa Valley	2015	\$105
2100	Orin Swift Papillon, Napa Valley	2015	\$135
2105	Prisoner, Napa Valley	2017	\$90
2110	Terlato Angel's Peak, Napa Valley	2003	\$105
2115	Terlato Angel's Peak, Napa Valley	2008	\$85
2120	Viader, Napa Valley	2010	\$245

Large Format Bottles

Sparkling

3000	Jacquart Brut Mosaique, Champagne 1.5L	NV	\$160
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Pinot Noir

3005	Belle Glos, Las Alturas, Santa Lucia 1.5L	2016	\$195
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Cabernet Sauvignon

3010	Caymus, Napa Valley 3L	2016	\$575
3015	Caymus Special Select, Napa Valley 1.5L	2014	\$625
3020	Darioush, Napa Valley 1.5L	2014	\$390
3025	Honig, Napa Valley 1.5L	2006	\$315
3030	Honig, Napa Valley 1.5L	2005	\$325
3035	Paradigm, Oakville 1.5L	2013	\$256
3040	Pride Mountain Vineyards, St Helena 1.5L	2015	\$240
3045	Robert Sinskey, Stag's Leap 1.5L	2003	\$375
3050	Whitehall Lane, Napa Valley	2015	\$160

Red Blends

3055	Prisoner, Napa Valley 1.5L	2016	\$175
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