

TABERNASH, CO.

HECK'S

TAVERN

MENUS

Click the menu link below to be taken to that menu.

Breakfast

Lunch & Dinner

After Dinner Menu

Kids' Menu

Drink Menu

Wine List

Spirit List

Hours of Operation

Breakfast: 7:30 AM–10:30 AM | Lunch: 11 AM–5 PM | Dinner: 5 PM–9PM

Bar Open 11 AM–10 PM

Ext. 613 from your room or (970) 726-7013

Our Local Partners

Devil's Thumb Ranch Beef | Tabernash, CO

Bee Squared Apiaries | Berthoud, CO

Happy Hogs Farm | Montrose, CO

Rocky Mountain Mushrooms | Grand Lake, CO

Steamboat Seafood Co | Steamboat Springs, CO

**\$5 service charge will be added to all take-out orders from Heck's | Menu options and pricing subject to change*

*Your bill includes a 3% service fee that goes directly to staff.
20% Service gratuity applied to parties of 7 or more | Split plate fee \$8 | All prices are subject to state and local taxes*

BREAKFAST

Breakfast Drinks



Famous Haut Chocolate | \$20

*Elaborate Table-Side Presentation, Gourmet Marshmallow Chocolate Tuile
Can be Served with Bailey's Irish Cream Peppermint Schnapps, Kahlúa, or Espresso | Add \$6*

Wagyu Jerky Virgin Mary | \$12

*Non-Alcoholic House-Made Bloody Mary, Wagyu Jerky
Add Spring 44 Vodka for \$6*

Virgin Madras | \$12

*Cranberry, Orange, Soda, Lime
Add Spring 44 Vodka for \$5*

Mockmosa | \$12

*Orange Juice, Non-Alcoholic Dry Secco by Gruvi
Add Grand Chateau Cava for \$5*

Espresso Martini | \$17

*Evil Bean Cold Brew Coffee Liqueur, Spring 44 Vodka
Five Farms Irish Cream*

Entrées



Two Farm Fresh Eggs Your Way* *V DF* | \$18

*Sunny Side Up, Over Easy, Over Medium, Over Hard, or Poached
Breakfast Potatoes & Choice of Toast*

Wagyu Chicken Fried Steak Benedict* | \$30

*Hand-Cut & Breaded Devil's Thumb Ranch Wagyu
Biscuit, Sausage Gravy, Two Eggs, Potatoes*

Kendra's Garden Veggie Skillet* *V* | \$25

*Local Mushrooms, Red Onions, Bell Peppers, Tomatoes
Spinach, Feta*

Little Sawmill Skillet* | \$22

*Bacon, Tomato, Smoked Gouda Cheese, Potatoes
Caramelized Onions, Two Eggs Your Way, Green Onions*

Broken Barn Potato Huevos Skillet* | \$24

*Devil's Thumb Ranch Wagyu Chili, Potatoes, Two Eggs Your Way
Cheddar Cheese, Sour Cream, Jalapeños*

Nana Yager's Buttermilk Pancakes *V* | One \$10 | Three \$26

Fresh Berries & Warm Maple Syrup

Cabin Creek French Toast *V* | One \$13 | Two \$24

Challa Bread, Cinnamon, Fresh Berries, Warm Maple Syrup

Omelets & Scrambles

Available as scramble or omelet; served with potatoes and choice of toast.

Substitute egg whites or a biscuit-\$2 | Substitute fruit-\$3



Denver Omelet* *GF* | \$24

Onions, Bell Peppers, Applewood Smoked Ham, Cheddar Cheese

Punishment Hill* *GF* | \$26

Smoked Chicken, Local Mushrooms, Caramelized Onions, Feta

Ram's Curl* *GF* | \$23

Bacon, Cheddar Cheese

Little Cabin* *V GF* | \$22

Tomatoes, Mushrooms, Spinach

Double Pole* *GF* | \$24

Spinach, Mushrooms, Sausage, Swiss Cheese

Red Quill* *GF* | \$23

Bacon, Ham, Sausage, Smoked Gouda

Build Your Own Omelet* *GF* Choose up to Four Ingredients | \$28

*Bacon, Ham, Sausage, Onions, Bell Peppers, Tomatoes, Mushrooms, Spinach, Cheddar Cheese, Swiss Cheese, Smoked Gouda Cheese
Each Additional Ingredient-\$2 Add Avocado-Market Price*

Selections From Molly's Meadow



Cinnamon Vanilla Oatmeal *VG GF* | \$12

Dried Fruit, Brown Sugar, Sweet Cream

Yogurt & Berries *V* | \$16

Vanilla Greek Yogurt, Honey Oat Granola

Smoked Salmon & Bagel | \$20

Spinach, Tomatoes, Red Onions, Capers, Lemon, Cream Cheese

Sides

Wagyu Bacon, Applewood Smoked Bacon, Sisu Farms Sausage, or Ham* *GF* | \$10

Biscuits & Sausage Gravy | One \$8 | Two \$15

*Potatoes *VG* | \$6*

Cup of Gravy | \$3

*Toast *V* | \$3*

*Seasonal Fruit & Berries *VG GF* | \$8*

*Bagel & Cream Cheese *V* | \$8*

Chef de Cuisine - Maggie Ruff

V - Vegetarian | VG - Vegan | GF - Gluten-Free | DF - Dairy-Free | Most Dishes Can Be Altered to Accommodate Allergies

**These items may be cooked to order. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Your bill includes a 3% service fee that goes directly to staff.

20% Service gratuity applied to parties of 7 or more | Split plate fee \$8 | All prices are subject to state and local taxes

Starters

- LOCAL CHARCUTERIE & ARTISANAL CHEESE BOARD FOR TWO | \$30**
Colorado Honeycomb, House Pickles, Nuts, Preserves, Grilled Sourdough
- SMOKED CHICKEN QUESADILLA | \$25**
Pepperjack & Cheddar Cheeses, Chili Beans, Red Onion
Roasted Jalapeño, Sour Cream, Peach Salsa
- BLACKENED WAGYU TIPS & DIP | \$30**
Caramelized Onion Dip, Shaved Parmesan, Chive, Grilled Sourdough
Arcadian Salad with Creamy Roasted Garlic Dressing
- WHITE BEAN HUMMUS WITH LEMON & DILL *VG* | \$24**
Garlic Oil, Toasted Pine Nuts, Crudites, House Potato Chips
Grilled Lavash
- COCHINITA SLIDERS | \$28**
Mexican-Style Braised Pork, Cotija, Pickled Red Onion, Radish
Roasted Jalapeño Aioli, Campero Fries
- SUMMER PASSION BURRATA | \$26**
Arcadian Greens, Peach-Lilikoi'i Nectar, Capicola, Basil
Mezcal-Lime Crumble
- BURNT END MINI CORN DOG BITES | \$22**
Burnt End Sausage, Hot Honey, Apricot Mustard
- PAN FRIED PANEER | \$24**
Bee Squared Honey, Orange, Garlic, Aleppo Chile, Herbes de Provence
Grilled Sourdough
- NANA YAGER'S SUNDAY SOCIAL DEVEILED EGGS *GF DF* | \$12**
Bacon, Bourbon Smoked Sea Salt, Chives, Paprika, Dill Pickle Dust

Soups & Salads

- FRASER VALLEY WEDGE SALAD *GF* | \$19**
Smoked Blue Cheese, Bacon, Red Onion, Heirloom Baby Tomatoes
Wagyu Bacon, House Ranch Dressing
- SUMMER CITRUS SALAD *VG GF* | \$18**
Baby Spinach, Summer Citrus, Lemon Candied Pistachio
Cranberries, Pineapple Sage Vinaigrette
- FORK & KNIFE LEMON CAESAR | \$18**
Romaine, Rustic Croutons, Shaved Parm, Heirloom Baby Tomatoes
Lemon Caesar Dressing
- MELON CAPRESE SALAD *GF* | \$20**
Crispy Prosciutto, Fresh Basil, Fresh Mozzarella
Heirloom Cherry Tomatoes, Arcadian Greens, Aged Balsamic
California Olive Oil
- HEIRLOOM TOMATO PANZANELLA *V* | \$19**
Arugula, Corn Bread Croutons, Red Onion, Cucumber
Sweet Pimento-Cheddar Vinaigrette
- DEVIL'S THUMB RANCH WAGYU CHILI | \$12/\$18**
Wagyu Beef, Jalapeños, Cheddar Jack Cheeses, Sour Cream, Cornbread
- FROM THE CAULDRON | \$10/\$12**
Daily Soup Selection from the Chef

*Add to Any Salad: Grilled Chicken Breast \$8
Grilled Shrimp \$9 | Cut of the Day* \$13 | Salmon \$18*

Entrées

- DEVIL'S THUMB RANCH WAGYU CHEESEBURGER* | \$28**
Cheddar Cheese, Lettuce, Tomato, Red Onion
House Pickles, Brioche Bun
Add Mushrooms or Avocado | Market Price Add Wagyu Bacon | \$10
- DEVIL'S THUMB RANCH PATTY MELT | \$28**
Cheddar, Swiss, Louie Sauce, Caramelized Onion, Caraway Rye
Add Mushrooms or Avocado | Market Price Add Wagyu Bacon | \$10
- DEVIL'S THUMB RANCH WAGYU TACOS *GF* | \$26**
Chipotle Crema, Spanish Onion, Micro Cilantro, Cotija
Roasted Jalapeño, Peach Salsa
Add Guacamole | \$5
- CRISPY MUSHROOM SHAWARMA *VG DF* | \$25**
Local Mushrooms, Tomato, Lettuce, Pickled Red Onion
Pomegranate Molasses, Micro Cilantro, Garlic Spread on Lavash
- DEVIL'S THUMB RANCH WAGYU CHICKEN FRIED STEAK | \$50**
Yukon Gold Mashed Potatoes, Sausage Cream Gravy
Grilled Corn Cobette
- VANILLA PORTER GLAZED SALMON *DF* | \$48**
Faroe Island Salmon, Coriander Spiced Red Rice, Charred Shallot
Green Onion, Almonds
- WHOLE GRILLED RAINBOW TROUT *GF DF* | \$40**
Caper-Dijon Rubbed Snake River Trout, Chilled Lemon Sauce
Warm Asparagus & Tomato Salad
- WAGYU MEATLOAF | \$40**
Devil's Thumb Ranch Wagyu, Andouille, Tomato Gravy
Mashed Potatoes, Garlic Green Beans
- MOROCCAN BBQ GRILLED CHICKEN | \$55**
Bone-In Chicken, Moroccan Style Honey BBQ
Roasted Garlic Mac & Cheese, Chilled Carrots & Peas with Feta
Apple Cider Vinaigrette
- GRILLED PORK CHOP *GF* | \$55**
Sweet Corn Succotash with Zucchini & Lardons, Cowboy Butter
- MUSHROOM POT PIE *V* | \$38**
Roasted Pearl Onion, Garden Peas, Carrots, White Truffle Oil
Puff Pastry
- LEMON ASPARAGUS PASTA *VG GF DF* | \$30**
Chickpeas, Sun Dried Tomato, Vegan Parmesan, Rigatoni

Sides

- ROASTED POTATOES *V GF* | \$12**
Garlic, Rosemary, Parmesan
- ROASTED GARLIC MAC 'N' CHEESE | \$14**
Toasted Shallot Panko
- YUKON GOLD MASHED POTATOES *GF* | \$8**
Cream, Butter, Chives
- GREEN BEANS & MUSHROOMS *VG* | \$15**
Toasted Almonds, Thyme, Garlic
- HONEY GLAZED CARROTS *V GF* | \$15**
Garlic, Thyme, Whiskey Barrel Honey
- GRILLED CORN COBETTES *GF* | \$12**
Honey Butter, Green Onion

TABERNASH, CO.
HECK'S
TAVERN

AFTER DINNER *Menu*

Desserts

Elevated S'mores | \$20 for 2, \$40 for 4

Domestic Dark & White Chocolates

Gourmet Marshmallows

Fruits, Assorted Cookies, Peanut Butter

Peach Goopy Butter Cake *v* | \$13

Moist Butter Cake, Fresh Peaches, Chantilly

Toasted Almonds

Chocolate Torte *GF NF v* | \$14

Chocolate Cake, Raspberry Jam Glaze

Whipped Cream, Ganache

Oreo Cheesecake *NF v* | \$13

Oreo Crust, Devil's Thumb Ranch Cheesecake

Whipped Cream, Chocolate Drizzle

Vegan Chocolate Tart *VG* | \$14

Dark Chocolate Ganache, Salted Caramel

Macerated Berries, Candied Pecans

Dessert Wine

Broadbent Madeira Reserve 5 Year | \$13

Hartley & Gibson's

Sherry Pedro Ximenez | \$15

Taylor Fladgate 10 years Tawny Porto | \$17

Taylor Fladgate 20 years Tawny Porto | \$23

Clos Haut-Peyraguey, Sauternes, 2016 | \$20

Bodegas Toro Albala

Pedro Ximenez, 1999 | \$20

Quinta De La Rosa

Late Bottled Vintage Port, 2018 | \$18

Borgogno, Chinato Barolo, NV | \$16

Chateau D'Orignac

Pineau De Charentes, NV | \$15

Barros Porto Colheita 1964 | \$64

Blandy's Madeira Bual 1976 | \$75

Blandy's Madeira Sercial 1968 | \$65

Blandy's Madeira Terrantez 1976 | \$75

Chef de Cuisine - Maggie Ruff

v - Vegetarian | VG - Vegan | GF - Gluten-Free |

Most Dishes Can Be Altered to Accommodate Allergies

** These items may be cooked to order. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

TABERNASH, CO.
HECK'S
TAVERN

AFTER DINNER *Menu*

Digestifs

- Amaro Averna | \$15
Amaro Nonino | \$15
Bailey's | \$13
Carpano Antica Vermouth | \$14
Chambord | \$14
Cointreau | \$15
Crème de Violette | \$14
Drambuie | \$14
Evangeline's Praline Pecan | \$13
Five Farms Irish Cream | \$14
Gran Marnier | \$15
Green Chartreuse | \$17
John D Taylor's Velvet Falernum | \$12
Kahlua | \$13
Luxardo | \$15
Marolo Mosacato Grappa | \$15
Meletti Sambuca | \$13
Mr. Black | \$14
Nux Alpina Walnut | \$15
Ramazzotti Sambuca | \$15
Romana Black Sambuca | \$17
Telluride Distilling Peppermint Schnapps | \$15
Vya Vemouth | \$13
Yellow Chartreuse | \$17
Zirbenz Stone Pine Liqueur | \$16

Chef de Cuisine - Maggie Ruff

v - Vegetarian | VG - Vegan | GF - Gluten-Free |

Most Dishes Can Be Altered to Accommodate Allergies

** These items may be cooked to order. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

KIDS' MENU

ALL DAY

Heck's Specialties (Choose One) | \$16

*Each Served With Choice of Fries, Fruit, or Salad
Choice of Ice Cream Sandwich or House-Baked Cookie for Dessert*

Crispy Chicken Tenders

Grilled Cheese

Cheddar Cheese on Texas Toast

Peanut Butter & Jelly Sandwich

Grape Preserves, Challa Bread

Devil's Thumb Ranch Wagyu Burger with Cheese*

Cheddar Cheese

Kids' Mac & Cheese

Cheddar Classic Sauce

BEVERAGES

Choice of Milk, Assorted Juices, or Assorted Sodas

Chef de Cuisine - Maggie Ruff

V - Vegetarian | VG - Vegan | GF - Gluten-Free | Most Dishes Can Be Altered to Accommodate Allergies

** These items may be cooked to order. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Your bill includes a 3% service fee that goes directly to staff.

20% Service gratuity applied to parties of 7 or more | Split plate fee \$8 | All prices are subject to state and local taxes

DRINK MENU

BEER



On Tap | \$8

All Good Amber Ale | 6% | Bull & Busch Brewery

Apricot Blonde | 5.1% | Dry Dock

Bru Brew West Coast IPA | 7.2% | Hideaway Park Brewery

Coors Banquet | 5% | Coors Brewing

Coors Light | 4.2% | Coors Brewing

Citra Pale Ale | 5.8% | Upslope Brewing Company

Hefeweizen | 5% | Prost Brewing Co.

Hibiscus Cider | 4.3% | Stem Ciders

In The Steep Hazy IPA | 6.7% | Outer Range Brewing Co.

Milk Stout Nitro | 6% | Left Hand Brewing Co.

Tangerine Cream Ale | 5.2% | Station 26 Brewing Co.

Telluride Pilsner | 5.2% | Telluride Brewing Co.

Bottle/Can | \$7

Cider | 6.8% ABV | Stem Ciders

Mountain Time Lager | 4.4% ABV | New Belgium Brewing

Athletic Lite | NA | Athletic Brewing Company

Athletic Hazy IPA | NA | Athletic Brewing Company

SPECIALTY COCKTAILS



\$17

Cowgirl

Colorado Vodka Company, Fresh Lime Nectar, Raspberry Puree
St. Germain, Topped with Sparkling Rosé

Wagon Wheel

Empress 1908 Gin, Lemon Juice, Lillet Rosé, Apple Bitters
Egg White

Barrel Race

Sazerac Rye, Carpano Antica Sweet Vermouth, Angostura Bitters

Branding Iron

291 Whiskey, Grapefruit Liqueur, Fresh Lime Nectar
Maraschino Cherry Liqueur

El Charro

Arette Blanco, Fresh Lime Nectar, Orange Liqueur
Tajin Spiced Rim

The Old Palisade

Buffalo Trace, Demerara Syrup, Peach, Angostura bitters

ZERO-PROOF



\$7

Alpenglow

Chamomile Tea Concentrate, Fresh Lavender Nectar
Lemon Juice, Topped with Soda

Ranch-ade

Kiwi, Watermelon, Blueberry, Strawberry, Blackberry
or Raspberry Flavored Lemonade

Mountain Breeze

Kiwi, Watermelon, Blueberry, Strawberry, Blackberry
or Raspberry Flavored Seltzer Water

Hibiscus Mule

Hibiscus Tea Concentrate, Ginger Beer
Lime Juice

WINE LIST

WINES | BY THE GLASS

SPARKLING

- Gruet | *Brut Sparkling* | New Mexico | \$14/52
- Taittinger Brut La Francaise | *Champagne* | Reims, France | \$27/108
- Bisot 'Jeio' | *Brut Prosecco* | Veneto, Italy | \$16/64
- Bisot 'Jeio' | *Brut Prosecco Rosé* | Veneto, Italy | \$16/64

WHITE & ROSÉ

- Sager & Verdier | *Sauvignon Blanc* | Sancerre, France | \$22/88
- Craggy Range | *Sauvignon Blanc* | New Zealand | \$15/60
- Nals Margreid Punggl | *Pinot Grigio* | Alto Adige, Italy | \$16/64
- Villa Antinori | *Toscana Bianco* | Tuscany, Italy | \$15/60
- Eva Fricke | *Riesling* | Rheingau, Germany | \$24/96
- Domaine Louis Moreau | *Chardonnay* | Chablis, France | \$20/80
- Justin Girardin | *Chardonnay* | Côte d'Or, France | \$19/76
- Diatom Q | *Chardonnay* | Santa Barbara, California | \$18/72
- Entourage | *Grenache, Cinsault* | Cotes de Provence, France | \$17/65

RED

- Ken Wright Cellars | *Pinot Noir* | Willamette Valley, Oregon | \$20/80
- Brewer-Clifton | *Pinot Noir* | Sta. Rita Hills, California | \$25/100
- Villa Antinori | *Toscana Rosso* | Tuscany, Italy | \$17/68
- Brancaia Tre | *Toscana Rosso* | Tuscany, Italy | \$15/60
- Emmolo | *Merlot* | Napa Valley, California | \$18/72
- DAOU Family Estates 'Pessimist' | *Red Blend* | Paso Robles, California | \$16/64
- Clos de Napa | *Cabernet Sauvignon* | Rutherford, Napa, California | \$25/100
- True Grit | *Cabernet Sauvignon* | Mendocino County, California | \$18/72
- Loscano Vineyards Grand Reserve | *Malbec* | Mendoza, Argentina | \$16/64

WINE LIST

WINES | BY THE BOTTLE



BUBBLES

100	NV	Mercat <i>Brut Cava</i> Barcelona, Spain	\$60
101	2020	Raventos i Blanc ‘Blanc de Blancs’ <i>Extra Brut Cava</i> Barcelona, Spain Organic	\$70
102	NV	Billecart-Salmon Blanc de Blancs <i>Brut Champagne</i> Champagne, France	\$125
103	NV	Laurent-Perrier ‘La Cuvee’ <i>Brut Champagne</i> Champagne, France	\$170
104	NV	Moet & Chandon ‘Imperial’ <i>Brut Champagne</i> Champagne, France	\$150
105	NV	Veuve Clicquot Brut ‘Yellow Label’ <i>Brut Champagne</i> Champagne, France	\$165
M40	NV	Perrier-Jouet Blanc de Blancs <i>Brut Champagne</i> Champagne, France	\$280
M41	2012	Dom Perignon Reserve <i>Brut Champagne</i> Champagne, France	\$550
106	NV	Collet <i>Brut Champagne</i> Champagne, France	\$135
M42	NV	Moet & Chandon ‘Pharrell’ <i>Brut Champagne</i> Champagne, France	\$220
107	NV	Jansz <i>Brut Rosé</i> Tasmania, Australia	\$96
108	2020	Schramsberg <i>Brut Rosé</i> Calistoga, California	\$135
109	NV	Veuve Clicquot <i>Brut Rosé</i> Champagne, France	\$160
M43	NV	Laurent-Perrier ‘Cuvee Rosé’ <i>Brut Rosé</i> Champagne, France	\$210
110	NV	Moet & Chandon <i>Brut Rosé</i> Champagne, France	\$117
M44	2013	Perrier-Jouet ‘Belle Epoque’ <i>Brut Rosé</i> Champagne, France	\$625
M45	2012	Veuve Clicquot ‘La Grande Dame’ <i>Brut Rosé</i> Champagne, France	\$475

WHITE & ROSÉ

200	2012	Bodegas La Cana ‘Navia’ <i>Albarino</i> Rias Baixas, Spain Organic	\$80
201	2023	Rochioli <i>Sauvignon Blanc</i> Russian River Valley, California	\$135
202	2023	King Estate <i>Sauvignon Blanc</i> Eugene, Oregon Organic & Biodynamic	\$68
203	2023	Chateau Ste Michelle <i>Sauvignon Blanc</i> Horse Heaven Hill, Washington	\$72
204	2024	Rombauer <i>Sauvignon Blanc</i> Sonoma, California	\$80
205	2020	Pascal Jolivet <i>Sauvignon Blanc</i> Sancerre, France Organic	\$145
206	2024	Whitehaven <i>Sauvignon Blanc</i> Marlborough, New Zealand	\$72
207	2023	Stag’s Leap ‘Aveta’ <i>Sauvignon Blanc</i> Napa Valley, California Organic	\$90
208	2023	Santa Margherita <i>Pinot Grigio</i> Alto Adige, Italy	\$76
209	2022	Eva Fricke ‘Kiedrich’ <i>Riesling</i> Rheingau, Germany Organic	\$125
210	2023	La Chiara <i>Gavi di Gavi</i> Gavi, Italy	\$75
211	2024	Inama Vin ‘ Soave Classico’ <i>Garganega</i> San Bonifacio, Italy	\$55
212	2022	Feudi di San Gregorio <i>Fallanghina</i> Italy	\$60
213	2022	La Capranera <i>Fallanghina</i> Italy Organic	\$50
214	2022	Feudi di San Gregorio <i>Greco</i> Italy	\$64
215	2023	Ridge Vineyards <i>Grenache Blanc</i> Cuupertino, California Organic	\$120
216	2023	Stags’ Leap <i>Viognier</i> Napa Valley, California Organic	\$95
217	2022	Miner Family <i>Viognier</i> Paso Robles, California	\$85
M50	2017	Jean Pascal ‘Les Enseignerres’ <i>Chardonnay</i> Puligny-Montrachet, France	\$180
219	2023	Louis Jadot Chablis <i>Chardonnay</i> France	\$90
220	2023	Rombauer <i>Chardonnay</i> Carneros, California	\$95
221	2023	Kendall-Jackson <i>Chardonnay</i> Santa Rosa, California	\$55
222	2023	Brewer-Clifton <i>Chardonnay</i> St. Rita Hills, California	\$90
223	2020	Stags’ Leap ‘Hands of Time’ <i>Chardonnay</i> Napa Valley, California Organic	\$113
224	2016	Pence <i>Chardonnay</i> Santa Barbera, California	\$90
225	2018	Hill Family Estate <i>Chardonnay</i> Napa Valley, California	\$145
M51	2012	Hill Family Estate <i>Chardonnay</i> Napa Valley, California	\$ 200
227	2016	Hahn Estate <i>Chardonnay</i> Saint Lucia Highlands, California	\$65
228	2023	Post & Beam <i>Chardonnay</i> Carneros, California	\$100
M52	2022	DAOU Reserve, Willow Creek District <i>Chardonnay</i> Paso Robles, California	\$195
M53	2018	Fernand & Laurent <i>Chassagne-Montrachet 1er Cru</i> <i>Chardonnay</i> Beaune, France	\$295
231	2022	ZD Wines <i>Chardonnay</i> Napa, California Organic	\$120
232	2023	Flowers Winery <i>Chardonnay</i> Napa, California Organic & Biodynamic	\$115
233	2022	Rex Hill ‘Seven Soils’ <i>Chardonnay</i> Willamette Valley, Oregon	\$80
234	2023	Frank Family <i>Chardonnay</i> Carneros, California	\$125
235	2017	Yangarra <i>Roussanne</i> McLaren Vale, Australia Organic & Biodynamic	\$165
111	2023	DAOU Discovery Rose <i>Grenache</i> Paso Robles, California	\$55

Your bill includes a 3% service fee that goes directly to staff.
20% Service gratuity applied to parties of 7 or more | Split plate fee \$8 | All prices are subject to state and local taxes

WINE LIST

WINES | BY THE BOTTLE



RED

300	2024	Sophie Schaal <i>Pinot Noir</i> Alsace, France Organic	\$85
301	2024	Four Graces <i>Pinot Noir</i> Willamette Valley, Oregon	\$100
302	2024	Rex Hill <i>Pinot Noir</i> Willamette Valley, Oregon	\$95
303	2020	County Line <i>Pinot Noir</i> Sonoma County, California	\$115
304	2024	County Line <i>Pinot Noir</i> Sonoma County, California	\$120
M60	2022	Merry Edwards <i>Pinot Noir</i> Russian River Valley, California Organic & Biodynamic	\$200
305	2023	Cordero San Giorgio ‘Tiamat’ <i>Pinot Noir</i> San Gioletta, Italy Organic	\$65
306	2024	Louis Jadot Beaujolais-Villages <i>Gamay</i> Beaune, France	\$55
307	2022	Villa Antinori <i>Chianti Classico</i> Firenze, Italy	\$115
308	2019	Banfi <i>Chianti Classico</i> Montalcino, Italy	\$80
309	2018	Bava ‘Nizza’ <i>Barbera</i> Piemonte, Italy	\$140
310	2017	d’Arenberg ‘The Custodian’ <i>Grenache</i> McLaren Vale, Australia Organic & Biodynamic	\$75
311	2016	Skinner <i>Grenache</i> El Dorado, California	\$90
M61	2017	Yangarra ‘High Sands’ <i>Grenache</i> McLaren Vale, Australia Organic & Biodynamic	\$285
312	2023	Orin Swift ‘Abstract’ <i>Grenache</i> St. Helena, Napa Valley, California	\$120
313	2017	Punica ‘Barrua’ <i>Carignan</i> Sardinia, Italy	\$160
314	2019	Valle Reale <i>Montepulciano d’Abruzzo</i> Abruzzo, Italy Organic & Biodynamic	\$70
315	2018	Long Meadow Ranch <i>Merlot</i> Napa Valley, California Organic	\$155
316	2022	Duckhorn <i>Merlot</i> Napa Valley, California	\$145
317	2022	Campo Viejo <i>Tempranillo</i> Rioja, Spain Organic	\$95
318	2016	Vina Real Reserva <i>Tempranillo</i> Rioja, Spain	\$95
319	2014	Faustino Gran Reserva <i>Tempranillo</i> Rioja, Spain	\$120
320	2012	Faustino Gran Reserva <i>Tempranillo</i> Rioja, Spain	\$100
321	2022	Matsu ‘El Recio’ <i>Tempranillo</i> Toro, Spain	\$80
322	2022	The Prisoner Wine ‘The Prisoner’ <i>Red Blend</i> Napa Valley, California	\$125
323	2019	Armillia <i>Brunello Di Montalcino</i> Montalcino, Italy	\$165
324	2023	The Prisoner Wine ‘Saldo’ <i>Zinfandel</i> Oakville, California	\$95
325	2022	Gehricke <i>Zinfandel</i> Russian River Valley, California	\$110
326	2023	Ridge Vineyards ‘Three Valleys’ <i>Zinfandel</i> Sonoma, California Organic	\$85
327	2023	Orin Swift ‘Eight Years in the Desert’ <i>Zinfandel</i> St. Helena, Napa Valley, California	\$130
328	2018	Podere La Pace ‘Pittoresco’ <i>Super Tuscan</i> Maremma Toscana, Italy Organic	\$80
329	2022	Orin Swift ‘Papillon’ <i>Meritage</i> St. Helena, Napa Valley, California	\$180
330	2023	Black Stallion <i>Meritage</i> Napa Valley, California	\$110
331	2022	Krasno <i>Bordeaux Blend</i> Goriska Brda, Slovenia	\$65
332	2014	Chateau Gaby <i>Bordeaux Blend</i> Fronsac, France Organic	\$135
333	2017	Barons de Rothschild ‘Les Legendes’ <i>Bordeaux Blend</i> Pauillac, France	\$175
M62	2013	Chateau Lassegue Grand Cru <i>Bordeaux Blend</i> Saint-Emilion, France	\$210
334	2022	Clos du Val <i>Cabernet Sauvignon</i> Napa Valley, California	\$100
M63	2022	Black Stallion ‘Gaspere Vineyard’ <i>Cabernet Sauvignon</i> Oak Knoll, California	\$200
M64	2015	Heitz Cellar ‘Martha’s Vineyard’ <i>Cabernet Sauvignon</i> Oak Knoll, California Organic	\$500
M65	2018	Heitz Cellar ‘Lot C-91’ <i>Cabernet Sauvignon</i> Oaakville, California Organic	\$275
M66	2014	Brandlin <i>Cabernet Sauvignon</i> Napa Valley, California	\$470
335	2022	Caymus Vineyards ‘50th Anniversary’ <i>Cabernet Sauvignon</i> Fairfield, California	\$155
336	2023	Caymus Vineyards <i>Cabernet Sauvignon</i> Fairfield, California	\$145
337	2022	Faust <i>Cabernet Sauvignon</i> Napa Valley, California Organic	\$135
M67	2018	Beringer ‘Private Reserve’ <i>Cabernet Sauvignon</i> Napa Valley, California	\$280
338	2021	Chateau Ste Michelle <i>Cabernet Sauvignon</i> Columbia Valley, Washington	\$80
339	2022	Martis <i>Cabernet Sauvignon</i> Alexander Valley, California	\$125
340	2016	Curvature <i>Cabernet Sauvignon</i> Napa Valley, California	\$160
341	2019	The 75 Wine Company ‘The Sum’ <i>Cabernet Sauvignon</i> Oakville, California	\$85
M68	2022	Joseph Phelps <i>Cabernet Sauvignon</i> Napa Valley	\$255
342	2022	Les Cadrans de Lassegue Grand Cru <i>Bordeaux</i> Saint Emilion, France	\$88
343	2019	Morgan ‘G17’ <i>Syrah</i> Santa Lucia Highlands, California Organic	\$80
344	2022	Torbreck ‘Woodcutter’s’ <i>Shiraz</i> Barossa Valley, Australia	\$130
M69	2020	Torbreck ‘RunRig’ <i>Shiraz</i> Barossa Valley, Australia	\$495
345	2017	Domaine Belle <i>Syrah</i> Crozes-Hermitage, Rhone, France Organic	\$135

Your bill includes a 3% service fee that goes directly to staff.
20% Service gratuity applied to parties of 7 or more | Split plate fee \$8 | All prices are subject to state and local taxes

SPIRIT LIST

TEQUILA

- 400 Conejos Mezcal – \$13

Arette Blanco – \$12

Arette Reposado – \$16

Bozal Mezcal – \$15

Casamigos Blanco – \$15
- Casamigos Añejo – \$18

Clase Azul Plata – \$35

Codigo 1530 Extra Anejo – \$50

Del Maguey Vida Mezcal – \$15

Don Julio Blanco – \$15
- Don Julio Reposado – \$17

Forteleza Blanco – \$19

Forteleza Reposado – \$25

Illegal Mezcal – \$22

Los Vecinos Espadin Mezcal – \$15



RUM

- Appleton Estate – \$13

Bacardi Gold – \$12

Bacardi Rum Añejo 4 Yrs. – \$15

Bacardi Rum Gran Reserva 10 Yrs. – \$17

Bacardi Especial 16 Yrs. – \$24
- Bacardi Rum Limitada – \$24

Bacardi Silver – \$12

Diplomático Rum Exclusiva – \$18

Diplomático Rum Mantuano – \$14

Frigate Reserve 8 Yr. – \$13
- Frigate Reserve 12 Yr. – \$13

Myers Original Dark Rum – \$14

Pampero Aniversario – \$14

Santa Teresa 1796 – \$20

Ski Bum Spiced Rum – \$14



VODKA

- Belvedere – \$17

Firefly Sweet Tea Vodka – \$16
- Grey Goose – \$17

Grey Goose Citroén – \$16

Ketel One – \$16
- Ketel One Grapefruit Rose – \$15

Tito's Handmade – \$15



GIN

- Beefeater – \$14

Bombay Sapphire – \$15

Botanist – \$16

Empress 1908 – \$16
- Family Jones Gin – \$13

Hendrick's – \$18

Idlewild Barrel Aged Gin – \$14

Monkey 47 – \$22
- New Amsterdam – \$13

Nolet's Silver Gin – \$16

Tanqueray – \$15

Tinkerman's Gin – \$17



AMERICAN WHISKEY

- Basil Hayden – \$18

Basil Hayden Toast – \$22

Buffalo Trace Bourbon – \$17

Elijah Craig Small Batch – \$15

Four Roses Small Batch Select – \$18
- High West Bourbon – \$18

Idlewild Single Malt Whiskey – \$20

Kentucky Owl – \$25

Laws Four Grain Straight – \$20

Middle West – \$20
- Redemption – \$14

Slaughter House – \$17

Spirit Hound Honey – \$20

Town Branch – \$16

Wild Turkey Longbranch – \$16



RYE

- 291 Rye Colorado 'White Dog' – \$17

291 Colorado Small Batch Rye – \$16

George Dickle Rye – \$18
- Angel's Envy Rye – \$24

Laws San Luis Valley Rye – \$19

Sazerac Rye – \$17
- Woody Creek Rye – \$15

Wild Turkey 'Rare Breed' Rye – \$20

Whistlepig Rye 10 Yrs. – \$24



WORLD WHISKEY

- BenRiach 25 Yrs. Single Malt – \$70

Caol Ila 12 Yrs. – \$23

Dalwhinnie 15 Yrs. Single Malt – \$24

Dewars “White Label” – \$14

Flaming Heart – \$12

Glenmorangie 12 Yrs. Sherry Cask – \$17

Jameson – \$16
- Johnnie Walker Red – \$12

Johnnie Walker Black – \$15

Johnnie Walker Gold – \$36

Johnnie Walker Blue – \$60

Kikori – \$12

The Macallan Double Cask 12 Yrs. – \$18

Monkey Shoulder – \$12
- RedBreast Cask Strength – \$32

Redbreast 12 Yrs. – \$22

RedBreast Lustau – \$32

Talisker Storm Single Malt – \$22

Talisker 10 – \$22

Talisker 18 Yrs. Single Malt – \$48



BRANDIES

- Applejack 86 Brandy – \$16

Germain Robin – \$40
- Hennessy VSOP – \$28

Lairds Apple Brandy 7 year – \$22
- Prunier XO – \$60

Prunier VSOP – \$21

*Your bill includes a 3% service fee that goes directly to staff.
20% Service gratuity applied to parties of 7 or more | Split plate fee \$8 | All prices are subject to state and local taxes*

SPIRIT LIST

AFTER DINNER DRINKS

Amaro Averna – \$15

Amaro Nonino – \$15

Limoncello – \$14

RESERVES

TEQUILA

Clase Azul Plata – \$35
Clase Azul Reposado – \$32

Codigo 1530 Extra Anejo – \$50
Don Julio 1942 – \$44

BOURBON

291 E – \$24
Blanton's – \$35
E.H. Taylor Jr. Small Batch Bourbon – \$25

Kentucky Owl – \$25
Weller Special Reserve – \$20

RYE BOURBON

Whistlepig Rye 10 Yrs. – \$24

SCOTCH WHISKEY

BenRiach 25 Yrs. Single Malt – \$70
Dalwhinnie 15 Yrs. Single Malt – \$24
Johnnie Walker Gold – \$36

Johnnie Walker Blue – \$60
Talisker 18 Yrs. Single Malt – \$48

IRISH WHISKEY

Jameson – \$16
RedBreast Cask Strength – \$32

Redbreast 12 Yrs. – \$22
RedBreast Lustau – \$32

COGNAC ARMAGNAC

Germain Robin – \$40
Hennessy VSOP – \$28
Hennessy XO – \$80

Prunier XO – \$60
Prunier VSOP – \$21
Sauval XO – \$20

AFTER DINNER DRINKS

Barros Porto Colheita 1964 – \$95
Blandy's Madeira 1988 – \$60
Blandy's Madeira 1976 – \$65
Blandy's Madeira 1975 – \$75

Blandy's Madeira 1968 – \$88
Taylor Fladgate Vintage Porto 2003 – \$30
Taylor Fladgate Vintage Porto 1985 – \$45
Taylor Fladgate Vintage Porto 1994 – \$65

*Your bill includes a 3% service fee that goes directly to staff.
20% Service gratuity applied to parties of 7 or more | Split plate fee \$8 | All prices are subject to state and local taxes*