

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*

Mockmosa | \$12

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

Virgin Madras | \$12

*Cranberry, Orange, Soda, Lime
Add Spring 44 Vodka 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* *VDF* | \$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 Ranach Wagyu
Biscuit, Sausage Gravy, Two Eggs, Potatoes*

Little Sawmill Skillet* | \$22

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

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

Fresh Berries & Warm Maple Syrup

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

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

Broken Barn Potato Huevos Skillet* | \$24

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

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

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

Bacon, Cheddar Cheese

Double Pole* *GF* | \$24

Spinach, Mushrooms, Sausage, Swiss Cheese

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*

Punishment Hill* *GF* | \$26

Smoked Chicken, Local Mushrooms, Caramelized Onions, Feta

Little Cabin* *V GF* | \$22

Tomatoes, Mushrooms, Spinach

Red Quill* *GF* | \$23

Bacon, Ham, Sausage, Smoked Gouda

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

Cup of Gravy | \$3

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

*Potatoes *VG* | \$6*

*Toast *V* | \$3*

*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

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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 DEVILED 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.

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AFTER DINNER Menu

Desserts

Elevated Smores | \$20 for 2, \$40 for 4
*Domestic Dark & White Chocolates, Gourmet Marshmallows
Fruits, Assorted Cookies, Peanut Butter*

Spiced Pear Tart *v* | \$14
*Poached Pears, Frangipane
Spiced Caramel, Candied Pecans*

Mini Apple Pie Bundt Cake *v* | \$13
Cinnamon Cake, Apple Filling, Vanilla Glaze

S'mores Bread Pudding *v* | \$13
*Chocolate Croissant Bread Pudding
Toasted Marshmallows, Vanilla Anglaise*

Cherry Matcha Brownie *VG GF* | \$12
*Gluten Free & Vegan Brownie
Cherry Compote, Matcha Sauce*

The Famous Haute 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*

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

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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 Vermouth | \$13

Yellow Chartreuse | \$17

Zirbenz Stone Pine Liqueur | \$16

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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

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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
Bisol 'Jeio' | *Brut Prosecco* | Veneto, Italy | \$16/64
Bisol '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

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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 'Pittosresco' <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 'Gaspare 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> Oakville, 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

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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

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

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