

**R O S É**

**F E A T U R E S**

**B R U N C H**

**F R E D S**  
AT BARNEYS NEW YORK

**M O N - F R I , 1 1 : 3 0 A M - 5 P M**

**S A T , 1 1 A M - 5 P M**

**S U N , 1 1 A M - 5 P M**

## FREDS FEATURES

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**Vegan Soup \$10**  
changes daily

**Special Fish MP**  
changes daily

**Chef's Daily Risotto MP**  
changes daily

**Freds Juice \$8**  
changes daily

## ROSÉ

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### BUBBLES

**Bouvet-Ladubay 'Excellence'**  
**Mousseux Brut Rosé NV \$14 / \$56**  
(Loire Valley, France)

**Contadi Castaldi Franciacorta**  
**Brut Rosé NV \$16 / \$64**  
(Lombardy, Italy)

**Poema Cava Brut Rosé NV \$10 / \$40**  
(Catalan, Spain)

### NON-BUBBLES

**Montes Cherub Rosé**  
**of Syrah 2013 \$12 / \$48**  
(Colchagua Valley, Chile)

**Château D'Aqueria**  
**'Tavel' Rosé 2012 \$16 / \$64**  
(Rhône, France)

**Bieler Père et Fils 'Sabine'**  
**Rosé 2014 \$13 / \$52**  
(Provence, France)

**Artadi 'Artazuri'**  
**Rosado 2013 \$10 / \$40**  
(Navarre, Spain)

**Blackbird Vineyards**  
**'Arriviste' Rosé 2013 \$12 / \$49**  
(Napa Valley, CA, United States)

## FREDS BRUNCH

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**Straussie's Bagel Basket \$9**  
house-made bagels served with vegetable,  
scallion & plain cream cheese

**Yogurt & Quinoa Granola \$15**  
local, organic yogurt, gluten-free, house-made  
quinoa granola & mixed berries

**New York Smoked Fish Platter \$24**  
Nova lox & smoked white fish salad served with  
house-made bagel & assorted cream cheeses

**Traditional Nova Lox Platter \$24**  
house-made bagel, sliced tomato, onion  
& assorted cream cheeses

**Dairy Farm Grilled Cheese \$19**  
a blend of local alpine, goat, mozzarella & parmesan  
cheeses with tomatoes on brioche  
Add bacon \$1.50

**Pizza con Uovo \$19**  
breakfast Neapolitan-style pizza  
margherita (tomato, basil & mozzarella)  
with a local egg baked on top

## EGGS

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*All egg dishes come with potatoes, choice of breakfast meats  
wheat, white toast, house-made bagel, or bialy.*

**Traditional Nova Lox & Onion Scramble \$20**  
Nova lox, caramelized onions & local farm fresh eggs

**Artichoke & Pepper Frittata \$18**  
artichoke & roasted red pepper topped with grated parmesan

**Eggs alla Campagna \$18**  
three eggs poached in a tomato sauce with fresh basil  
& served on grilled peasant bread

**New York Style Pastrami Hash \$19**  
diced pastrami, onion & potato topped with  
local eggs sunny side up

**FREDS Eggs Florentine \$16**  
English muffin, sautéed spinach,  
two poached eggs & hollandaise sauce  
add Nova lox or prosciutto \$5

**FREDS Beyond Organic Farm Egg Omelets \$19**  
from local, humanely raised, movable-pen eggs  
'They lay them because they want to not because they have to!'  
\*Cheddar \*Swiss \*Havarti\*Parmesan \*Mushrooms \*Peppers  
\*Spinach \*Onions \*Tomatoes \*Bacon\*Sausage \*Prosciutto  
Choice of two; each additional \$1

*18% gratuity will be added to parties of 6 or more*

LUNCH MENU

**FREDS**  
AT BARNEYS NEW YORK

MON - FRI, 11:30AM - 5PM

SAT, 11AM - 5PM

SUN, 11AM - 5PM

## A P P E T I Z E R S

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### **Estelle's Chicken Soup \$10**

Grandma's recipe to cure colds & stay thin

### **Roasted Asparagus \$14**

parmesan cheese, black pepper & aceto balsamico vinegar

### **Jumbo Lump Crab Cake \$18**

creamy coleslaw & lemon mustard aioli

### **Rosemary Lemon Shrimp Skewer \$14**

white bean salad & basil vinaigrette

### **Orange is the New Black \$9**

orange, carrot, ginger and turmeric

### **Green Jeans \$9**

apple, kale, spinach, parsley, cucumber,  
celery, romaine and ginger

## S A L A D S

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### **Club Salad \$20**

house-roasted turkey, smoked bacon, tomato,  
crumbled bleu cheese, mixed greens & club dressing

### **Mark's Madison Avenue Salad \$23**

the ultimate chopped salad with 17 different  
ingredients & Italian tuna in every bite

### **FREDS Chicken Chopped Salad \$22**

pulled chicken, avocado, tomato, green beans &  
pea shoots tossed with balsamic vinaigrette

### **FREDS Niçoise Salad \$26**

sushi grade grilled ahi tuna, mixed greens, cucumber,  
olive, anchovy, tomato, haricots verts, potatoes,  
& boiled eggs tossed in mustard-shallot vinaigrette

### **Caesar Salad \$14**

classic caesar salad with parmesan & croutons

add grilled chicken breast \$8

add grilled salmon \$9

add grilled shrimp \$8

### **Raw Vegetable & Baby Kale Salad \$12/\$24**

lemon-olive oil massaged baby & tuscan kale julienned red  
& yellow beets, zucchini, fennel & Celery

### **Vegan Grains Salad \$21**

faro, couscous, white beans, chickpeas, barley,  
lentil, red quinoa, sunflower seed,  
small diced red pepper, yellow pepper, celery,  
avocado & carrots over a bed of mixed greens

### **Oak Street Salad \$29**

lobster, shrimp & crab and tomatoes over a bed of bibb  
lettuce tossed with green goddess dressing

### **Tuna Tartare \$26**

toasted sesame oil & rice wine vinegar shaved  
cucumber, wasabi & pickled ginger

### **Grandmother's Tuna Salad \$18**

imported Italian tuna, celery, parsley & mayonnaise  
served over baby bibb lettuce,  
sliced tomato, cucumber & focaccia crisps

## A R T I S A N P I Z Z A S

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*Made from 100% King Arthur flour. Our fresh dough is kneaded  
in the true Neapolitan style. Our mozzarella & tomato  
sauce imports directly from Italy. The Jewel of Tuscan olive oil  
is organic & made from 100% Italian olives.*

*We offer gluten free crust upon request for an additional cost*

### **Margherita \$19**

mozzarella, basil & olive oil

### **Wise Guy \$21**

Italian sausage with roasted red & yellow peppers

### **Prosciutto with Arugula & Parmesan Cheese \$22**

with baby clams, olive oil, garlic, and a touch of tomato

### **Emilia Romagna \$20**

Fresh mozzarella & parmesan drizzled with  
aceto balsamico vinegar

### **Pizza ai Funghi \$21**

roasted button, portabello & shiitake mushrooms

### **Roasted Vegetable Vegan Pizza \$22**

roasted vegetables, vegan cheese & Lonesome Stone Mill  
whole wheat crust

## FRESH AND DRIED PASTAS

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*We offer gluten free pasta upon request for an additional cost*

**FREDS Fettuccini \$21**

shiitake mushrooms, asparagus, sun-dried tomatoes & pesto

**Spaghetti alla Arrabiatta \$18**

spaghetti noodles with Mark's spicy 'garlicky' tomato sauce

**Orecchiette with Tuscan Kale & Sausage \$20**

Italian hot & sweet sausage, Tuscan kale, garlic & Jewel of Tuscany organic extra virgin olive oil

**Fettuccini al Funghi \$24**

local mushrooms tossed in a white wine butter sauce

**Traditional Pappardelle Bolognese \$25**

local beef, pork & veal with red wine & San Marzano tomatoes with house-made pappardelle & parmesan cheese

## MAIN COURSES

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**Chicken Milanese \$21**

breaded thin chicken breast served with a mixed green salad

**Turkey Club Sandwich \$19**

house-roasted turkey & apple wood-smoked bacon, mayo, shredded lettuce, sliced tomato on New England white bread without the crust

**Pan-seared Salmon \$26**

sautéed spinach, tomato, avocado & scallion salad

**Naturally-Raised Grass-Fed Burger  
from Attica, IN \$20**

served on our homemade focaccia bun, with Belgian pommes-frites, lettuce, tomato & onion  
Add cheese, avocado, or bacon **\$2 each**

**Sliced Steak Salad**

**Naturally-raised Grass-fed from Attica, IN \$29**

grilled New York strip served with a salad of arugula, red onion, shaved parmesan, tomato & mustard-shallot vinaigrette

## SIDE DISHES

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**Truffled Pommes Frites \$10**

**Sautéed Tuscan Kale \$9**  
with lemon & parmesan

**Side of Vegetables \$10**

DINNER MENU

**FREDS**  
AT BARNEYS NEW YORK

MON - THU, 5PM - 9PM

FRI - SAT, 5PM - 10PM

All of our menu items are available for take-out

## APPETIZERS

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### Zucchini Chips \$16

mascarpone cheese & dijon aioli dipping sauces

### Rosemary Lemon Shrimp Skewer \$14

white bean salad & basil vinaigrette

### Calamari 'Sapore di Mare' \$16

fried & broiled calamari with aioli, minced tomato & basil

### Roasted Asparagus \$14

served with parmesan cheese, black pepper & aceto balsamico vinegar

### Jumbo Lump Crab Cake \$18

creamy coleslaw & lemon mustard aioli

## SOUPS & SALADS

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### Chef's Seasonal Vegan Soup \$10

### Charred Baby Octopus \$17

frisée & warm fingerling potato salad with lemon-garlic dressing

### Raw Vegetable & Baby Kale Salad \$12

lemon-olive oil massaged baby & Tuscan kale julienned red & yellow beets, zucchini, fennel & Celery

### Roasted Beet Salad with Warm

### Goat Cheese Dressing \$15

baby lettuce & candied pecans

### Arugula & Tomato Salad \$14

shaved parmesan & house dressing

### FREDS Wedge \$16

house thousand island dressing & bacon

## FRESH AND DRIED PASTAS

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*We offer gluten free pasta upon request for an additional cost*

### Chef's Risotto of the Day MP

### Chef's Pasta of the Day MP

### FREDS Fettuccini \$21

shiitake mushrooms, asparagus, sun-dried tomatoes & pesto

### Spaghetti alla Arrabiatta \$22

spaghetti noodles with Mark's spicy 'garlicky' tomato sauce

### Orecchiette with Tuscan Kale & Sausage \$24

Italian hot & sweet sausage, Tuscan kale, garlic & Monini extra virgin olive oil

### Traditional Pappardelle Bolognese \$25

local beef, pork & veal with red wine & San Marzano tomatoes with house made pappardelle & parmesan cheese

## ARTISAN PIZZAS

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*Made from 100% King Arthur flour. Our fresh dough is kneaded in the true Neapolitan style. Our mozzarella & tomato sauce imports directly from Italy. The Jewel of Tuscan olive oil is organic & made from 100% Italian olives.*

*We offer gluten free crust upon request for an additional cost*

### Margherita \$19

mozzarella, basil & olive oil

### Wise Guy \$21

Italian sausage with roasted red & yellow peppers

### Prosciutto with Arugula & Parmesan Cheese \$22

with baby clams, olive oil, garlic, and a touch of tomato

### Emilia Romagna \$20

Fresh mozzarella & parmesan drizzled with aceto balsamico vinegar

### Pizza ai Funghi \$21

roasted button, portabello & shiitake mushrooms

### Roasted Vegetable Vegan Pizza \$22

roasted vegetables, vegan cheese & Lonesome Stone Mill whole wheat crust

## FISH & CRUSTACEANS

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### **Chef's Fish of the Day** MP

#### **Grilled Sesame-crusted Ahi Tuna** \$30

orange-ginger sauce quinoa with red pepper & arugula

#### **Oven-roasted Salmon** \$35

orange-caper-yogurt sauce, wilted leeks, faro  
& green beans sautéed with fresh thyme

#### **Cioppino** \$29

a mix of mussels, clams, shrimp & scallops  
in a zesty tomato & herb broth

## BUTCHERY

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### **Cameron Farms Organic Chicken Campagna** \$30

Herb-marinated half chicken, cast iron pan-flattened  
& roasted with fingerling potatoes, kale & sherry jus

#### **Grass-fed New York Striploin** \$40

14oz. steak seared in olive oil, rosemary, sage & lemon  
with Tuscan kale & grilled asparagus

#### **Chicken Parmesan** \$25

breaded chicken breast, pan-fried with marinara,  
mozzarella & parmesan cheese

#### **Braised Short Ribs** \$32

on top of mushroom risotto & roasted squash

#### **Traditional Veal Milanese** \$36

topped with a salad of arugula, tomato & shaved parmesan

## SIDE DISHES

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### **Roasted Fingerling Potatoes** \$8

#### **Sautéed Tuscan Kale** \$9

with lemon & parmesan

#### **Rapini** \$10

chili flake, garlic & white wine

#### **Side of Vegetables** \$10



DESSERTS

**FREDS**  
AT BARNEYS NEW YORK

## DIGESTIFS

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**Croft 'Distinction' Special Reserve \$10**  
(Gaia, POR)

**Rare Wine Company 'New York Malmsey' \$12**  
(Madeira, POR)

**Michele Chiarlo 'Nivole' Moscato  
d'Asti Grappa \$13**  
(Piedmont, ITA)

**Taylor Fladgate 20 Year Old Tawny \$15**  
(Gaia, POR)

## COGNACS

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**Courvoisier VSOP \$13.50**

**Remy Martin VSOP \$15.50**

**Hennessy VSOP \$15.50**

**Remy Martin XO \$24**

**Martel Cordon Bleu \$24**

## SINGLE MALTS

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**Glenmorangie 10 Year Highland \$13.50**

**Talisker 10 Year Skye \$13.50**

**Glenlivet 12 Year Highland \$13.50**

**Glenfiddich 12 Year Speyside \$12.50**

**Macallan 12 Year Speyside \$15.50**

**Oban 14 Year Highland \$15**

**Lagavulin 16 Year Islay \$13.50**

**Macallan 18 Year Speyside \$20**

**Macallan 25 Year Speyside \$80**

## DESSERTS

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**Napolean \$10**  
layers of puff pastry, white chocolate mousse  
& seasonal berries

**Cointreau Panna Cotta \$10**  
Grenadine-candied orange rind & orange segments

**Caramelized Apple Tart \$10**  
caramelized gala apples, caramel sauce and vanilla gelato

**Flourless Dark Chocolate Torte \$10**  
raspberry coulis & whipped cream

### Gelato & Sorbet

1 boule \$3

2 boules \$8

### Cookie Platter \$9

chocolate chip, oatmeal raisin, peanut butter

**Symphony of Dessert \$23/\$33**  
a sampling of desserts to share with the table

## COFFEES

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**Cappuccino \$5**

**Coffee \$4.50**

**Espresso \$4.50**

## DESSERT WINES

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**Russiz Superiore 'Horus' Late Harves  
Picolit 2005 \$12**  
(Friuli-Venezia Giulia, ITA)

**Saracco Moscato D'Asti \$9**  
(Piedmont, ITA)

**Robert Mondavi Moscato D'Oro \$11**  
(Napa Valley, CA)

**Inniskillin Ice Wine \$12**  
(Niagara Peninsula, CAN)

**DRINKS**

**FREDS**  
AT BARNEYS NEW YORK

**WINE, BEER,  
SPECIALTY COCKTAILS,  
SPIRITS**

## BEER SELECTIONS

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### BOTTLES

**Krombacher Pils \$7**  
(Kreuztal, GER)

**Two Brothers 'Prairie Path' Golden Ale \$7**  
(Warrenville, IL)

**Lagunitas IPA \$7**  
(Petaluma, CA)

**Stone Pale Ale \$8**  
(Escondido, CA)

**Blanche de Bruxelles \$8**  
(Quenast, BEL)

**Left Hand Milk Stout \$9**  
(Longmont, CO)

**Great Divide 'Colette' Farmhouse Ale \$9**  
(Denver, CO)

**Original Sin Hard Cider \$8**  
(New York, NY)

### COCKTAILS

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**FREDS Ransom \$14**  
Old Tom Gin, Pimm's, lemon, ginger syrup

**North-side Goat \$14**  
Koval white Chicago rye, ginger beer, lime

**'Tommy Gun' Manhattan \$15**  
Bulleit Rye, Punt e Mes vermouth,  
Angostura orange bitters, spiked cherry

**Gary's Busey \$12**  
Belvedere vodka, lemonade, grapefruit juice

**Barrel Aged \$13**  
Old Forester, Aperol, drunken cherry

**'Tommy Gun' Manhattan \$15**  
Bulleit Rye, Punt e Mes vermouth,  
Angostura orange bitters, spiked cherry

**Clarence's Speak Easy \$14**  
Tanqueray Rangpur, fresh lime juice,  
basil syrup, Italian cherry liqueur

**Patio Pounder \$14**  
Pimm's, strawberry, basil, lemon

## SPARKLING WINES

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**Nino Franco 'Rustico' Prosecco NV \$44**  
(Veneto, ITA)

**J Cuvée '20' Brut NV \$56**  
(Sonoma County, CA)

**Contadi Castaldi Franciacorta Brut NV \$62**  
(Lombardy, ITA)

**Mumm 'Cordon Rouge' Brut NV \$85**  
(Champagne, FRA)

**Veuve Clicquot 'Yellow Label' Brut NV \$120**  
(Champagne, FRA)

**Moët & Chandon 'Impérial' Rosé NV \$132**  
(Champagne, FRA)

**Dom Pérignon Brut 2004 \$325**  
(Champagne, FRA)

**Louis Roederer 'Cristal' 2006 \$450**  
(Champagne, FRA)

## ROSES WINES

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### SPARKLING ROSES

**Poema Cava Brut Rosé NV \$40**  
(Catalan, ESP)

**Bouvet-Ladubay 'Excellence' Musseux  
Brut Rosé NV \$56**  
(Catalan, ESP)

**Contadi Castaldi Franciacorta  
Brut Rosé NV \$64**  
(Lombardy, ITA)

### STILL ROSES

**Artadi 'Artazuri' Rosado 2013 \$40**  
(Navarre, ESP)

**Montes Cherub Rosé of Syrah 2013 \$48**  
(Colchagua Valley, CHL)

**Blackbird 'Arriviste' Rosé 2013 \$49**  
(Napa Valley, CA)

**Bieler Père et Fils 'Sabine' Rosé 2014 \$52**  
(Provence, FRA)

**Château D'Aueria 'Tavel' Rosé 2012 \$64**  
(Rhône, FRA)

## WHITE WINES

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### UNITED STATES

**Robert Mondavi Fumé Blanc 2013 \$45**  
(Napa Valley, WA)

**L'Ecole 'No. 41' Sémillon-Sauvignon  
Blanc 2013 \$45**  
(Columbia Valley, WA)

**Brooks Pinot Gris 2013 \$47**  
(Eola-Amity Hills, OR)

**L'ecole 'no. 41' sémillon-sauvignon  
blanc 2013 \$45**  
(Columbia Valley, WA)

**Brooks Pinot Gris 2013 \$47**  
(Eola-Amity Hills, OR)

**Simi Dry Rosé 2013 \$52**  
(Sonoma County, CA)

**Rombauer 'Carneros' Chardonnay 2013 \$78**  
(Napa Valley, CA)

### FRANCE

**Château Graille-Lacoste Graves 2013 \$46**  
(Bordeaux)

**Foucher-Lebrun 'Le Mont' Sancerre 2013 \$50**  
(Loire Valley)

**Domaine William Fèvre 'Champs Royaux  
Chablis 2012 \$55**  
(Burgundy)

### NEW ZEALAND

**Mahi Sauvignon Blanc 2013 \$50**  
(Malborough)

### ITALY

**Valle dell'Acate 'Tenuta Ibidini' Insolia 2013 \$42**  
(Sicily)

**Russiz Superiore 'Collio' Pinot Grigio 2012 \$52**  
(Friuli-Venezia Giulia)

**Ceretto 'Blange' Langhe Arneis 2013 \$56**  
(Piedmont)

**Contini 'Elibaria' Vermentino 2013 \$60**  
(Sardinia)

**Livio Felluga Friulano 2012 \$60**  
(Friuli-Venezia Giulia)

**Jermann Pinot Grigio 2012 \$70**  
(Friuli-Venezia Giulia)

**La Scolca Gavi dei Gavi 'L'etiquetta  
Nera' 2012 \$98**  
(Piedmont)

## WINES BY THE GLASS

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### SPARKLING WINES

**Nino Franco 'Rustico' Prosecco NV \$12**  
(Veneto, ITA)

**Contadi Castaldi Franciacorta Brut NV \$17**  
(Lombardy, ITA)

**Moët & Chandon 'Impérial' Rosé NV \$24 Split**  
(Champagne, FRAA)

### WHITE WINES

**Otto's Constant Dream Sauvignon Blanc 2014 \$11**  
(Malborough, NZL)

**Boira' Pinot Grigio 2013 \$13**  
(Veneto, ITA)

**Contini 'Elibaria' Vermentino 2013 \$14**  
(Sardinia, ITA)

**Domaine Gilles Noblet 'La Cologne'  
Mâcon-Fuissé 2015 \$15**  
(Burgundy, FRA)

**Matchbook 'Old Head' Chardonnay 2013 \$12**  
(Dunnigan Hills, CA)

### ROSE WINES

**Blackbird Vineyards 'Arriviste' Rosé 2013 \$12**  
(Napa Valley, CA)

**Bieler et Fils 'Sabine' Rosé 2014 \$13**  
(Provence, FRA)

### RED WINES

**Point North Pinot Noir 2012 \$14**  
(Willamette, OR)

**MacMurray Estate Pinot Noir 2012 \$12**  
(Central Coast, CA)

**Bergadano Pier Carlo Langhe  
Nebbiolo 2012 \$15**  
(Piedmont, ITA)

**Donnafugata 'Sedàra' Nero d'Avola 2012 \$11**  
(Sicily, ITA)

**Bodega Navarro Correas 'Colección Privada'  
Malbec 2012 \$10**  
(Mendoza, ARG)

**True Myth Cabernet Sauvignon 2012 \$14**  
(Pasa Robles, CA)

## RED WINES

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### ARGENTINA

**La Posta 'Pizzella' Malbec 2013 \$48**  
(Mendoza)

### AUSTRALIA

**Yalumba 'The Scribbler' Cabernet  
Sauvignon-Shiraz 2011 \$49**  
(Barossa)

### ITALY

**Montevetrano 'Core' Aglianico 2012 \$48**  
(Campania)

**Bergadano Pier Carlo Langhe  
Nebbiolo 2012 \$53**  
(Piedmont, ITA)

**Foradori 'Vignetti delle Dolomiti'  
Teroldego 2011 \$55**  
(Trentino)

**Fattoria di Cinciano Chianti  
Classico 2011 \$57**  
(Tuscany)

**Mastrojanni Rosso di Montalcino 2011 \$60**  
(Tuscany)

**Russiz Superiore 'Collio' Cabernet  
Franc 2012 \$64**  
(Friuli-Venezia Giulia)

**Avignonesi Vino Nobile de  
Montepulciano 2011 \$72**  
(Tuscany)

**Bergadano Pier Carlo Barolo 2010 \$85**  
(Piedmont)

**Fobio Poggio 'D Castaldi' Amarone  
Classico 2010 \$105**  
(Veneto)

**Caprili Brunello di Montalcino 2008 \$120**  
(Tuscany)

**Franco Molino Barolo Villero Riserva 2006 \$125**  
(Piedmont)

**Avignonesi 'Desiderio' Merlot 2010 \$140**  
(Tuscany)

**Tommasi Amarone Classico 2011 \$175**  
(Veneto)

**Montepeloso 'Gabbro' Rosso Toscana IGT 2011 \$260**  
(Tuscany)

**Tenuta San Guido 'Sassicaia' 2011 \$320**  
(Tuscany)

### FRANCE

**Foucher-Lebrun 'Vigne en Veron' Chinon 2012 \$40**  
(Loire Valley)

**Massif d'Uchaux  
'Domaine de la Renjarde' 2011 \$44**  
(Côtes-du-Rhône)

**M. Chapoutier 'Petite Ruche'  
Crozes-Hermitage 2012 \$50**  
(Rhône Valley)

**Château Maréchaux 'Vignoble Mingot' Bordeaux  
Supérieur 2010 \$56**  
(Bordeaux)

**Jérôme Quiot 'Domaine du Vieux Lazaret' 2011 \$75**  
(Châteauneuf-du-Pape)

### UNITED STATES

**Steele Cabernet Franc 2012 \$42**  
(Lake County, CA)

**Copper Cane 'Elouan' Pinot Noir 2013 \$48**  
(Willamette, Umpqua, & Rogue Valleys, OR)

**David Bruce Petite Syrah 2011 \$50**  
(Santa Clara, CA)

**E16 Selection Pinot Noir 2012 \$58**  
(Sonoma County, CA)

**The Paring 2011 Cabernet  
Sauvignon-Merlot-Cabernet Franc- Syrah-Sangiovese-  
Petit Verdot-Grenache \$62**  
(Central Cost, CA)

**Robert Foley Charbono 2012 \$75**  
(Napa Valley, CA)

**Stags' Leap Petite Sirah 2011 \$92**  
(Napa Valley, CA)

**Paraduxx Cabernet Sauvignon-Zinfandel 2011 \$98**  
(Napa Valley, CA)

**Heitz Cellers Cabernet Sauvignon 2009 \$115**  
(Napa Valley, CA)

**Nickel & Nickel 'John C. Sullenger'  
Cabernet Sauvignon 2012 \$125**  
(Oakville, CA)

## HALF BOTTLES

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### SPARKLING WINES

**Moët & Chandon 'Impérial' Rosé NV \$24 split**  
(Champagne, FRA)

**Veuve Clicquot 'Yellow Label' Brut NV \$55**  
(Champagne, FRA)

### WHITE WINES

**Apaltagua Reserva Chardonnay 2012 \$19**  
(Casablanca Valley, CHL)

**King Estate Domaine Pinot Gris 2009 \$26**  
(Eugene, OR)

**Kim Crawford Sauvignon Blanc 2014 \$30**  
(Marlborough, NZL)

**Pascal Jolivet Sancerre 2013 \$34**  
(Loire Valley, FRA)

**Domaine Gilles Noblet 'La Colgone'**  
**Pouilly-Fuissé 2013 \$36**  
(Burgundy, FRA)

### ROSE WINES

**Château d'Esclans**  
**'Whispering Angel' Rosé 2013 \$28**  
(Provence, FRA)

### RED WINES

**Franco Molino Barbera d'Alba 2009 \$26**  
(Piedmont, ITA)

**Clos du Val Merlot 2010 \$28**  
(Napa Valley, CA)

**Cline 'Ancient Vines' Zinfandel 2012 \$30**  
(Contra Costa County, CA)

**Lang & Reed Cabernet Franc 2012 \$32**  
(North Coast, CA)

**Franco Molino Barolo 2008 \$40**  
(Piedmont, ITA)