

Welcome to

Tale of the Whale

restaurant

We know you have numerous dining choices on the Outer Banks and we're delighted that you have come to our restaurant. Our customers frequently ask us to explain the "Tale" of the Whale and we're always happy to oblige.

The Tale of the Whale Restaurant is the legacy of one man, Don Bibey. Having spent his entire professional career in the food industry, Don traveled the world while in the United States Air Force. On his travels, he collected many excellent recipes and ideas intended to enhance the dining experience. In 1980, Don and his wife Carole opened their own restaurant dedicated to a simple principle –

*"To serve good food in ample portions
with superior service in a comfortable setting"*

Don and Carole chose Whalebone Junction as the perfect location for the pursuit of their dream. No other restaurants were using a whale motif at that time and since Don and Carole were both interested in "saving the whales" the name they chose seemed appropriate. It has been their hope that folks will support the plight of these gentle giants as they continue to be threatened by man.

The Tale of the Whale Restaurant operated successfully for 17 years under Don's guidance and direction until his passing in 1997. Carole continues to uphold the tradition, along with their son Dan and his wife Kathy, out of a strong respect for Don and his high standards of fine dining. Their desire is for The Tale of the Whale to continue to meet Don's ideals for many generations to come.

We hope your dining experience here is a pleasant one and that you will allow us to become part of your family's tradition here on the Outer Banks.

Thank you for dining with us –
The Bibey Family & Staff

Appetizers

Hushpuppies

(6) 5.00 | (12) 9.00

Chicken Bites

Blackened* or Fried chicken bites served with ranch dressing 6.99

Fish Bites

Blackened* fish bites served with ranch dressing or fried fish bites served with a creamy cilantro lime sauce and a side of fresh pineapple salsa 8.99

Pork Ribs

St. Louis ribs, dry rubbed and glazed with a chipotle BBQ sauce 9.99

Bruschetta

Served with toasted pita points, topped with goat cheese and drizzled with a balsamic reduction 8.99

Coconut Shrimp

Coconut encrusted large shrimp, served with creamy spiced marmalade sauce 8.99

Hot Crab Dip

Made with lump crabmeat served with toasted pita points 12.50

Shrimp and Grits

Cheesy grit cake and sautéed shrimp, topped with an andouille sausage cream sauce 8.99

Calamari

Lightly breaded and fried served with our spicy aioli sauce 12.50

Broiled or Fried Crab Cake*

Mildly seasoned, we only use lump crabmeat, no added filler 12.99

Fried Shrimp

7.99

Fried Oysters

Subject to availability 9.99

Stuffed Mushrooms*

Fresh mushrooms stuffed with jumbo lump crabmeat, seasoned and broiled 9.99

Sesame Seared Tuna*†

Fresh, rare tuna served with ginger, seaweed, wasabi, and soy sauce – *subject to availability* 10.99

Shrimp Cocktail*

Served with cocktail sauce 7.99

Steamed Shrimp*

½ lb. of large shrimp, ready to peel seasoned with Old Bay 9.99

Snow Crab Legs*

1 lb. of steamed snow crab legs 23.99

Crab Legs and Shrimp*

One lb. of snow crab legs and a ½ lb. of shrimp 31.99

Scallops

Broiled*, Fried or Grilled* Your Way 12.99

BBQ w/ pineapple salsa

Blackened* w/ pineapple salsa

Lemon Pepper Butter* w/ pico de gallo

Teriyaki w/ scallions and peanuts

Cilantro Cream Sauce* w/ pico de gallo

Soup & Salad

Housemade Soups

She-Crab Soup*

Made with fresh jumbo lump crabmeat – a local favorite
Cup 8.99 • Bowl 10.99

Clam Chowder*

Traditional clear broth style chowder with tomatoes and spices to give it our special touch Cup 5.99 • Bowl 7.99

Shrimp & Lobster Bisque*

Creamy flavorful bisque with pieces of shrimp
Cup 7.99 • Bowl 9.99

Soup & Salad*

A Meal in itself – a Tale of the Whale Salad served with a bowl of our housemade soup 20.99

Side Salad*

Crisp romaine lettuce and fresh vegetables
With Meal 2.99 • Regular 4.99

Caesar Salad

Crisp romaine lettuce, toasted croutons, and Parmesan cheese With Meal 7.00 • Regular 9.99

Tale of the Whale Salad*

Candied pecans, raisins, goat cheese, tender mixed greens and fresh vegetables With Meal 9.00 • Regular 11.99

Wedge Salad*

Quartered iceberg lettuce, fresh vegetables, bacon, bleu cheese crumbles topped with bleu cheese dressing
With Meal 7.00 • Regular 9.99

Add Your Choice of Grilled Chicken, Fried Oysters or Your Way Shrimp or Fish to Any Salad for 6.00

Add a Crab Cake or Scallops to Any Salad for 10.00

Housemade Salad Dressings

Bleu Cheese, Creamy Balsamic Vinaigrette, Caesar, Creamy Raspberry Vinaigrette, Thousand Island, Ranch

Also available: French, Golden Italian or Honey Mustard. All of our dressings are gluten free.

**Denotes Gluten Free Options*

† Consuming raw or undercooked ingredients could increase your risk of foodborne illness

Daily Specials

Surf and Turf*

Our Whole Stuffed Lobster paired with a 5 oz. Filet Mignon,
served with mashed potatoes, vegetable of the day and a side of drawn butter
Regularly 48.99 ~ Special 39.99

Whole Stuffed Lobster*

A whole, fresh 1½ pound Maine lobster, cleaned for your convenience and
stuffed with lump crabmeat, served with mashed potatoes,
vegetable of the day and a side of drawn butter
Regularly 34.99 ~ Special 28.99

Grilled Mahi Oscar*

Fresh grilled Mahi topped with Hollandaise sauce, fresh asparagus and
jumbo lump crabmeat served with mashed potatoes and vegetable of the day
Regularly 35.99 ~ Special 28.99

Cajun Mixed Grill Pasta

Choice of pastas – angel hair, penne, or linguini;
Sautéed with Filet Mignon, Shrimp, and Chicken and mixed peppers,
asparagus, red onions and mushrooms in a cajun cream sauce and
served with a side salad
29.99

Grilled Blackened Halibut

Subject to availability

Fresh halibut grilled and blackened topped with a Cajun cream sauce and
Jumbo lump crab meat served with mashed potatoes and vegetable of the day
30.99

Bar Specials

Tale of the Whale Orange Crush

Light and refreshing Stoli Ohranj, Triple Sec, Fresh Orange Juice and a splash of soda served over ice

Homemade Piña Colada

Our special blend frozen and served with whip cream and garnished with fresh pineapple

Sound Water

Nice and salty like the sound out back! Titos and olive juice served over ice with olives

Piers and Tonic

Local North Carolina 1000 Piers Gin with tonic and a hint of lemon

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*All of our dinners are prepared to order – your patience is greatly appreciated
We are proud to serve fresh, local seafood when available*

Local Favorites

All entrées served with mashed potatoes and vegetable of the day, unless otherwise specified

Fish Selections

Tuna, Flounder, Salmon, Mahi, Sword ~ Ask your server for additional offerings

Grilled Fish*

Select any one of our fresh fish and we will marinate and grill it, served with fresh pico de gallo
(Flounder and salmon are not marinated) 28.99 • Lighter Fare 21.99
Make it an Oscar 7.00

Fish Duo*

Select any **two** of our fresh fish – we will grill it and top it with jumbo lump crabmeat
and lightly cover it with your choice of a lobster cream sherry sauce or
a creamy lemon dill sauce 28.99

Grilled Fish Trio

Select any **one** of our fresh fish (excludes Flounder) and we will prepare it three ways –
blackened with fresh pineapple salsa; marinated with fresh pico de gallo;
and glazed with our chipotle BBQ sauce 28.99

Blackened Fish with Pineapple Salsa*

Select any one of our fresh fish and we will blacken and grill it
served with fresh pineapple salsa 28.99

Blackened Fish & Grits* (Contains Shell Fish)

Your choice of fresh fish, blackened and grilled, served over creamy cheese grits mixed with
an andouille sausage cream sauce, and topped with fresh tomato basil bruschetta
served with vegetable of the day 28.99

Creamy Tarragon Fish*

Your choice of grilled fish covered with a creamy tarragon sauce with tomatoes, onions, garlic and shallots
topped with wilted spinach, served over mashed potatoes with a side of vegetable of the day 28.99

Stuffed Flounder*

Jumbo lump crab meat surrounded by fresh filet of flounder en casserole,
broiled and topped with a lobster cream sherry sauce *Subject to availability* 28.99

Garlic Shrimp*

Large shrimp sautéed with garlic, butter and special seasonings 25.99

Coconut Shrimp

Coconut encrusted large shrimp served with our creamy spiced marmalade sauce for dipping 25.99

Steak & Coconut Shrimp

5 oz. Filet Mignon served with coconut shrimp and a side of creamy spiced marmalade sauce 29.99

Steak and Grilled Shrimp Your Way

5 oz. Filet Mignon and a skewer of grilled shrimp your way served over jasmine rice with vegetable of the day 28.99

Upgrade Options: Prime Rib 12 oz. 2.00 • 16 oz. 6.00

Filet Mignon 8 oz. 5.00 – NY Strip 12 oz. 3.00 – Ribeye 12 oz. 4.00

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Crab Imperial*

Jumbo lump crab meat seasoned with shallots and a special blend of herbs and spices, topped with lemon sauce 26.99

Tale of the Whale Seafood Pasta

Choice of pastas – angel hair, penne, or linguini;

Choice of sauce – marinara, creamy garlic white sauce, sundried tomato pesto cream sauce, or cajun cream sauce;

Choice of one or two of the following – lump crabmeat, shrimp, scallops, grilled fish (1 fish per pasta)

Served with a side salad 28.99 Make it a primavera add 3.00

Crab Meat & Shrimp Au Gratin

A combination of jumbo lump crab meat and fresh shrimp in our own special au gratin sauce
seasoned with green pepper and onion and a special blend of herbs and spices,
topped with cheese and broiled to perfection 26.99

Cajun Special (Contains Shell Fish)

Your choice of fish and a 5 oz. Filet Mignon blackened and grilled, over cheesy grit cakes and topped
with an andouille sausage cream sauce, served with a side of vegetable of the day 28.99

Tale of the Whale Grill Special*

Blackened 5 oz. Filet Mignon topped with jumbo lump crab meat and served with a skewer of
blackened grilled shrimp topped with a Cajun cream sauce, mashed potatoes and vegetable of the day 29.99

Upgrade Options: Prime Rib 12 oz. 2.00 • 16 oz. 6.00

Filet Mignon 8 oz. 5.00 – NY Strip 12 oz. 3.00 – Ribeye 12 oz. 4.00

Shrimp & Grits

Cheesy grit cakes and large, sautéed shrimp, topped with an andouille sausage
cream sauce, served with vegetable of the day 25.99

Whole Stuffed Lobster*

A whole, fresh 1½ pound Maine lobster, cleaned for your convenience
and stuffed with lump crabmeat, served with a side of drawn butter ~ 34.99

Surf and Turf*

Our Whole Stuffed Lobster with an 5 oz. Filet Mignon, served with a side of drawn butter ~ 48.99

Grilled Kebobs Your Way

Choice of any **three** skewers – shrimp, scallops, chicken, tuna, mahi or Filet Mignon prepared your way
over jasmine rice and served with a skewer of grilled vegetables 28.99

BBQ with side of fresh pineapple salsa

Blackened* with side of fresh pineapple salsa

Lemon Pepper Butter* with side of fresh pico de gallo

Teriyaki with scallions and peanuts

Cilantro Cream Sauce* with side of fresh pico de gallo

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Fried Seafood

*Lightly breaded served with french fries,
coleslaw and hushpuppies*

Crab Cakes*

Two delicious crab cakes, mildly seasoned – we only use
lump crab meat, no added filler 28.99

Shrimp

21.99 • Lighter Fare 17.99

Scallops

29.99 • Lighter Fare 23.99

Oysters

23.99 • Lighter Fare 19.99

Subject to availability

Filet of Flounder

27.99 • Lighter Fare 22.99

Subject to availability

Clam Strips

17.99

Popcorn Shrimp

19.99

Combination Platter

shrimp, scallops, crab cake and mahi –
no substitutions please 27.99

Upgrade to flounder in place of mahi add 5.00

Create Your Own Combination

*Choice of two or choice of three – shrimp, scallops, oysters,
crab cake, mahi, popcorn shrimp or clam strips*

(2) 24.99 • (3) 26.99

Upgrade to flounder in place of mahi add 5.00

Broiled Seafood

*Broiled in butter and lemon pepper seasoning
served with mashed potatoes and
vegetable of the day*

Crab Cakes*

Two delicious crab cakes, mildly seasoned – we only use
lump crab meat, no added filler 28.99

Shrimp*

21.99 • Lighter Fare 17.99

Scallops*

29.99 • Lighter Fare 23.99

Filet of Flounder*

27.99 • Lighter Fare 22.99

Subject to availability

Jumbo Lump Crab Meat*

27.99

Combination Platter*

shrimp, scallops, crab cake and grilled mahi served
with pico de gallo – no substitutions please 27.99

Upgrade to flounder in place of mahi add 5.00

Create Your Own Broiled Combination*

*Choice of two or choice of three – jumbo lump crab meat,
shrimp, scallops, crab cake or grilled mahi*

served with pico de gallo (2) 24.99 • (3) 26.99

Upgrade to flounder in place of mahi add 5.00

Steamed Seafood

Served with mashed potatoes and vegetable of the day

Snow Crab Legs*

Two pounds of snow crab legs served with drawn butter and lemon 48.99

Spiced Shrimp*

One pound of large peel-and-eat shrimp, seasoned with Old Bay and steamed to perfection 21.99

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Beef, Chicken & Ribs

All of our steaks are USDA choice or higher and aged a minimum of 21 days

All entrées below served with baked potato and vegetable of the day, unless otherwise specified

Prime Rib*

Served with au jus (horseradish available on request)

Subject to availability

12 oz. 24.99 • 16 oz. 28.99

Filet Mignon*

5 oz. 22.99 • 8 oz. 27.99

NY Strip*

12 oz. 25.99

Ribeye*

12 oz. 26.99

Snow Crab Legs & Steak*

One pound of snow crab legs and

5 oz. Filet Mignon 45.99

Pork Ribs

Dry rubbed and glazed with

chipotle BBQ sauce 26.99

Fried Chicken Tenders

Served with french fries and vegetable of the day 16.99

Steak & Ribs

5 oz. Filet Mignon and half rack of ribs 27.99

Chicken Breasts*

Marinated and grilled, garnished with pico de gallo, served with mashed potatoes and vegetable of the day 18.99

Steak, Chicken & Ribs

5 oz. Filet Mignon and marinated grilled chicken, garnished with pico de gallo, and half rack of ribs 28.99

Steak & Chicken*

5 oz. Filet Mignon and marinated grilled chicken, garnished with pico de gallo 24.99

Chicken & Ribs

Marinated grilled chicken, garnished with pico de gallo, and half rack of ribs 24.99

Upgrade Your 5 oz. Filet Mignon on Any Entrée

Prime Rib 12 oz. 2.00 • 16 oz. 6.00 – NY Strip 12 oz. 3.00

Filet Mignon 8 oz. 5.00 – Ribeye 12 oz. 4.00

Make Any Steak or Entrée an Oscar

Hollandaise sauce, fresh asparagus and jumbo lump crabmeat 7.00

Fish Selections

Tuna, Flounder, Salmon, Mahi, Sword ~ Ask your server for additional offerings

Mixed Grille*

A great combination of marinated boneless and skinless chicken breast and marinated fresh fish, both topped with pico de gallo and a 5 oz. Filet Mignon, all chargrilled 30.99

Steak & Fish*

Marinated and grilled fresh fish, topped with pico de gallo, and a chargrilled 5 oz. Filet Mignon 28.99

Make Your Own Surf & Turf

Take our popular chargrilled 5 oz. Filet Mignon combined with your choice of any fried or broiled seafood*

Example: 5 oz. Filet Mignon and broiled or fried shrimp – NOTE: Excludes lobster or Local Favorites 27.99

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Pastas

Your choice of angel hair, penne, or linguini served with a side salad

White Sauce

Creamy garlic white sauce 18.99 • Lighter Fare 15.99

Red Sauce

Traditional marinara sauce 18.99 • Lighter Fare 15.99

Sundried Tomato Pesto

Delicious sundried tomato pesto cream sauce 18.99 • Lighter Fare 15.99

Cajun Cream Sauce

Cajun cream sauce 18.99 • Lighter Fare 15.99

Primavera

Fresh vegetables, including mushroom, red onion, peppers, spinach, and tomato,
in creamy garlic white sauce 21.99 • Lighter Fare 18.99

Add Chicken to any of the above pastas for 5.00

Housemade Salad Dressings

Bleu Cheese, Creamy Balsamic Vinaigrette, Caesar, Creamy Raspberry Vinaigrette, Thousand Island, Ranch

Also available: French, Golden Italian or Honey Mustard. All of our dressings are gluten free.

Little Whalers

CHILDREN UNDER 12

Served with french fries or applesauce

Cheese Pizza 8.99

Fried Chicken Tenders 7.99

Grilled Chicken Breast* 7.99

5 oz. Filet Mignon* 17.99

Grilled Fish* 10.99

Popcorn Shrimp 7.99

Clam Strips 7.99

Fried Filet of Flounder 12.99

Small bones may be present.

Broiled Filet of Flounder* 12.99

Small bones may be present.

Pasta with Creamy Garlic

White Sauce or Red Sauce 7.99

Choice of angel hair, penne, or linguini

Add shrimp or chicken for 5.00

Sides

Baked Potato, Jasmine Rice*, French Fries, Cole Slaw*, Applesauce*, Vegetable of the day*,
Mashed Potatoes* (our house recipe with ranch dressing, blend of cheeses, fresh green onions, and spices)*

Substitute Asparagus for 2.00 • Substitute Grit Cake or Creamy Grits* for 3.00*

Extra Side Dish 2.95 • **Extra Bread** 2.00 • **Grit Cake** 5.00 • **Creamy Grits*** 5.00

Shared Plate Charge comes with your choice of two regular sides 7.95

For Senior Citizens

For those 65 and older, we kindly offer a 10% discount on any adult entrée.

Please ask your server before ordering • Not to be combined with any other discounts or offers.

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Martinis

Served up in a chilled Martini glass

Pomegranate Martini

Absolut, Triple Sec, Rose's Lime Juice and Pomegranate Juice in a Sugar Rimmed Glass...**9.50**

Death By Chocolate Martini

Stoli Vanil, Godiva Chocolate Liqueur and Baileys Irish Cream in a Chocolate Swirled Glass...**9.50**

Lemon Drop Martini

Absolut Citron, Triple Sec and Sour Mix in a Sugar Rimmed Glass...**9.50**

Creamsicle Martini

Stoli Ohranj, Whipped Cream Vodka, Triple Sec, Orange Soda, and a Splash of Cream with a Graham Cracker Crust Rim...**9.50**

Pineapple Upside-Down Martini

Stoli Vanil, Pineapple Juice and a Splash of Grenadine...**9.50**

Beers

Budweiser • 4

Bud Light • 4

Coors Light • 4

Miller Lite • 4

Ultra • 4

Yuengling • 4

Beck's • 4

(Non-Alcoholic)

Blue Moon • 6

Corona Extra • 6

Bold Rock Hard Cider

(NC) • 6

Shotgun Betty Hefeweizen

(NC) • 6

Highland Pilsner

(NC) • 6

People's Porter *(NC) • 6*

The Lost Colony Nags Head
IPA *(OBX) • 6*

Pernicious IPA *(NC) • 6*

Daycation IPA (Session)
(NC) • 6

Hoppyum IPA *(NC) • 6*

The Lost Colony Kitty Hawk
Blonde Ale *(OBX) • 6*

Copperline Amber Ale
(NC) • 6

Sweet Josie Brown Ale
(NC) • 6

Devils Backbone Vienna
Lager • 6

The Lost Colony Holy
Hand Grenade of Antioch
Imperial Stout *(OBX) • 7*

Specialty Drinks

Flamingo Road

Our House Special! A creamy mixture of Amaretto, Vodka, Coco Lopez and Grenadine. Blended with Strawberries and Cream. **Frozen...10.00**

Coco Peach

A light refreshing trip to the Tropics. Peach Schnapps, Light Rum, Coco Lopez and Orange Juice. **Frozen...10.00**

Bushwacker

Irish Cream, Amaretto, Kahlua, Hazelnut, Dark Rum, Coco Lopez and a Sprinkle of Nutmeg. **Frozen...10.00**

Strawberry Lemonade

Fresh Lemonade, Fresh Strawberries, Cruzan Light Rum and Cruzan Strawberry Rum and served over ice...**10.00**

Mango Hurricane

Cruzan Mango Rum, Cruzan Light Rum, Pineapple Juice, Orange Juice and Grenadine and served over ice...**10.00**

Nor' Easter

Local Kill Devil Pecan Honey Rum, Ginger Beer and Pomegranate Juice and served over ice...**10.00**

Blackberry Lemonade

Local Kill Devil Silver Rum, Fresh Blackberries, Fresh Lemonade and a splash of soda water and served over ice...**10.00**

Tale of the Whale Signature Margarita

Hornitos Tequila, Cointreau, Triple Sec, House Sour Mix and a splash of Orange Juice shaken and served over ice...**10.00**

Honeysuckle

Jim Beam Honey Bourbon, Fresh Lemonade and a splash of Ginger Ale served over ice...**10.00**

Non Alcoholic Drinks

Shirley Temple or Roy Rogers *(no refills)* 2.50

Virgin Frozen Drinks 7.50

Spring Water 2.00

Perrier 2.00

Milk *(no refills)* 2.00

Root Beer Bottle *(no refills)* 2.50

Fresh Brewed Iced Tea *(sweet or unsweet)*,

Hot Tea, Coffee *(Regular or Decaf)*, Pepsi, Diet

Pepsi, Ginger Ale, Sierra Mist, Orange Sunkist,

Mt. Dew, Pink Lemonade, Dr. Pepper,

Cheerwine *(free refills)*

Tale of the Whale Pint Glass \$8
Tale of the Whale Wine Glass \$10

Sales tax included in price of all alcoholic beverages, excluding bottles of wine.

Special Selections

Cabernet Sauvignon

Robert Mondavi Cabernet Sauvignon Oakville

Robert Mondavi, one of the great pioneers of California wine, is recognized worldwide as a leader and visionary and earned a reputation for making wine able to compete with the world's finest. Hand harvested from To Kalon vineyard the palate shows black plum and blueberry flavors with toasty oak and baking spices.

(Napa Valley, California) 95

Caymus Cabernet Sauvignon

Caymus has a signature style dark in color with rich fruit and ripe velvety tannins, offering layered lush aromas and flavors, including cocoa, cassis and ripe dark berries.

(Napa Valley, California) 130

Silver Oak Cabernet Sauvignon

Making quality Cabernet since 1972, Silver Oak has attained a "cult status." Noted wine critic Robert Parker cited Silver Oak as one of the best producers of Cabernet Sauvignon in Napa Valley. Aged 25 months in 100% American Oak and bottle aged 20 additional months. Ultra ripe dark fruit, tobacco, and spice lead into classic cassis and blackberry flavors. Large and powerful.

(Napa Valley, California) 225

Opus One Cabernet Sauvignon 2014/2016

Elegant and bright offering juicy flavors of black cherry, blackberry and cassis flooding the palate of creamy fine-grained tannins delivering a delightfully round structure. Harmonious and lively, the flavors linger to create an enduring finish with touches of dark chocolate and espresso.

(Napa Valley, California) 400

Pinot Noir

Belle Glos Dairyman Pinot Noir

A uniquely crafted California Pinot Noir rich, layered, complex and fruit-forward. Bold flavors of cranberry, ripe plum, cherry and super-ripe strawberry are uplifted by gentle notes of cocoa powder and sweet fig for a generous and silky mouth feel.

(Russian River Valley, California) 75

Duckhorn Goldeneye Pinot Noir

Dan and Margaret Duckhorn established a Goldeneye in the heart of Anderson Valley in 1996 to pursue their love of Pinot Noir, winning acclaim as one of the world's best regions for Pinot Noir. 100% French Oak aged, the wine shows lively strawberry and cherry flavors with earthy leather and hints of vanilla.

(Anderson Valley, California) 90

Merlot

Twomey Merlot

In 2011, Château Pétrus legend Jean-Claude Berrouet was brought on to consult at Soda Canyon Ranch and combine classic techniques with leading technology. A fruit-forward style with the subtle elegance of a Bordeaux resulted. Lush black cherry and dark chocolate with a silky mouth feel and long layered finish.

(Napa Valley, California) 110

Chardonnay

Cakebread Chardonnay

One of the great names in Napa Chardonnay, this wine displays fresh and ripe multilayered apple, pear and melon fruit, accented by mineral toasty oak notes, with a creamy texture and long finish.

(Napa Valley, California) 75

Stonestreet Upper Barn Chardonnay

Medium to full-bodied, this wine explodes in the mouth. With citrus and savory layers of gorgeous silkiness, loads of ginger and mineral sparks come through on the finish.

(Sonoma, California) 125

Bubbles

Veuve Clicquot La Grande Dame

First released in 1972, as tribute to the inspiring Madam Clicquot, this wine's notes of dried fruits and pear finishes on toasted notes of hazelnut and praline, a balance of complexity, structure and power.

(Champagne, France) 260

Dom Pérignon Champagne

Named after 17th century Benedictine monk and pioneer of a number of winemaking techniques, this is Moët & Chandon's signature wine. Dom Pérignon is vintage only and expresses its unique character of that vintage. The nose is vibrant with floral and stone fruit with a bright citrus, toast and white fruit palate.

(Champagne, France) 275

Louis Roederer Cristal

Created for Tsar Alexander II in 1876 upon the emperor's request, bottled in flat bottomed transparent lead crystal and made only in vintage, it is a combination of Chardonnay and Pinot Noir, aged for 6 years and left another 8 months after dégorgement. Remarkably refined, Cristal has a fruity aroma and silky texture of white fruit, citrus and minerality.

(Champagne, France) 350

Whites

Bin # Chardonnays

- 1 Stone Cellars (California) 7 • 21
- 2 Kendall Jackson (California) 10 • 33
- 3 Sonoma Cutrer (California) 59

Bin # Pinot Grigios

- 4 Tunnel of Elms (California) 7 • 21
- 5 Caposaldo (Italy) 9 • 29
- 6 A to Z (Oregon) 37

Bin # Sauvignon Blancs

- 7 Coastal Vines (California) 7 • 21
- 8 Nobilo (New Zealand) 11 • 34
- 9 Kim Crawford (New Zealand) 45

Bin # Others

- 10 Sutter Home White Zinfandel (California) 7 • 21
- 11 Schmitt Söhne Funf Riesling (Germany) 7 • 21
- 12 Mezzacorona Moscato (Italy) 10 • 33

Bin # Rosés

- 13 Laurent Miguel (France) 9 • 27

Bin # Bubbles

- 14 J. Roget Spumante (California) 7 • 21
- 15 Mionetto Prosecco (Italy) 10 • 33
- 16 Mumm Cuvée Napa Brut Prestige (California) 52

Reds

Bin # Cabernets

- 17 La Terre (California) 7 • 21
- 18 Aquinas (California) 10 • 33
- 19 Beringer Knight's Valley (California) 49

Bin # Merlots

- 20 Estrella (California) 7 • 21
- 21 Drumheller (Washington State) 10 • 29

Bin # Malbecs

- 22 Crane Lake (California) 7 • 21
- 23 Dona Paula Los Cardos (Argentina) 10 • 33

Bin # Pinot Noirs

- 24 Sycamore Lane (California) 7 • 21
- 25 Meomi (California) 35

Bin # Blends

- 26 Shannon Ridge Wrangler Red (California) 9 • 27
- 27 Farmhouse Red Blend (California) 10 • 33

Bin # Others

- 28 Lan Rioja Crianza (Spain) 27
- 29 Predator Zinfandel (California) 39
- 30 Ruffino Chianti Riserva Ducale Tan (Tuscany) 59

~ All Vintages Subject to Availability ~
Corkage fee of \$15 per bottle

