

*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 9.99

## 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 12.99

## 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 9.99

## Hot Crab Dip

Made with jumbo lump crabmeat served with toasted pita points 15.99

## Shrimp and Grits

Cheesy grit cake and sautéed shrimp, topped with an andouille sausage cream sauce 9.99

## Calamari

Lightly breaded and fried served with our spicy aioli sauce 12.99

## Broiled or Fried Crab Cake\*

Mildly seasoned, we only use jumbo lump crabmeat, no added filler 16.99

## Fried Shrimp

7.99

## Fried Oysters

*Subject to availability* 11.99

## Stuffed Mushrooms\*

Fresh mushrooms stuffed with jumbo lump crabmeat, seasoned and broiled 11.99

## 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 12.99

## Snow Crab Legs\*

1 lb. of steamed snow crab legs 39.99

## Crab Legs and Shrimp\*

1 lb. of snow crab legs and ½ lb. of shrimp 51.99

## Scallops

Broiled\*, Fried or Grilled\* Your Way 15.99

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 11.99 • Bowl 14.99

### Clam Chowder\*

Traditional *clear broth* style chowder with tomatoes and spices to give it our special touch  
Cup 7.99 • Bowl 9.99

### Shrimp & Lobster Bisque\*

Creamy flavorful bisque with pieces of shrimp  
Cup 10.99 • Bowl 12.99

### Soup & Salad\*

A Meal in itself – your choice of salad served with a bowl of our housemade soup 26.99

*Add Your Choice of the following to your Salad:*  
Grilled Chicken add 6.00  
Fried Oysters add 9.00  
Your Way Shrimp add 6.00

### Side Salad\*

Crisp romaine lettuce and fresh vegetables  
Regular 6.99 • With Meal 4.99

### Caesar Salad

Crisp romaine lettuce, toasted croutons, and Parmesan cheese  
Regular 10.99 • With Meal 8.00

### Tale of the Whale Salad\*

Candied pecans, raisins, goat cheese, tender mixed greens and fresh vegetables  
Regular 12.99 • With Meal 10.00

### Wedge Salad\*

Iceberg lettuce, fresh vegetables, bacon, and bleu cheese crumbles topped with bleu cheese dressing  
Regular 10.99 • With Meal 8.00

## 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 6 oz. Filet Mignon, served with mashed potatoes, vegetable of the day and a side of drawn butter  
56.99

*Not allowed for sharing*

## Whole Stuffed Lobster\*

A whole, fresh 1½ pound Maine lobster, cleaned for your convenience and stuffed with jumbo lump crabmeat, served with mashed potatoes, vegetable of the day and a side of drawn butter  
42.99

## 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  
29.99

## Cajun Mixed Grill Pasta

Choice of pastas – angel hair, penne, or linguine; 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  
32.99

## Grilled Blackened Fish Special

*Subject to availability*

Fresh fish grilled and blackened topped with a Cajun cream sauce and jumbo lump crabmeat served with mashed potatoes and vegetable of the day  
35.99

# 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

## Watermelon Cooler

A delicious blend of Smirnoff Watermelon Vodka, Malibu, puréed strawberries, Triple Sec, and lemonade

## Honey Suckle

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

## Elder French 75

Prosecco, Hendricks Gin, St. Germaine, and a splash of Fresh Lemon Juice served in a champagne flute and garnished with a lemon

*\* Denotes Gluten Free Options*

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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 ~ 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*) 30.99 • Lighter Fare 24.99  
Make it an Oscar 12.00

#### **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 34.99

#### **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 30.99

#### **Blackened Fish with Pineapple Salsa\***

Select any **one** of our fresh fish and we will blacken and grill it  
served with fresh pineapple salsa 30.99

#### **Blackened Fish & Grits\***

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 30.99

#### **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 30.99

#### **Stuffed Flounder\***

Jumbo lump crabmeat surrounded by fresh filet of flounder en casserole,  
broiled and topped with a lobster cream sherry sauce *Subject to availability* 33.99

#### **Garlic Shrimp\***

Large shrimp sautéed with garlic, butter and special seasonings 26.99

#### **Coconut Shrimp**

Coconut encrusted large shrimp served with our creamy spiced marmalade sauce for dipping 27.99

#### **Steak & Coconut Shrimp**

6 oz. Filet Mignon served with coconut shrimp and a side of creamy spiced marmalade sauce 33.99

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

*Filet Mignon 10 oz. 7.00 – NY Strip 14 oz. 7.00 – Ribeye 14 oz. 8.00*

#### **Shrimp & Grits**

Cheesy grit cakes and large, sautéed shrimp, topped with an andouille sausage  
cream sauce, served with vegetable of the day 26.99

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### **Fish Selections**

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

#### **Crab Imperial\***

Jumbo lump crabmeat seasoned with shallots and a special blend of herbs and spices, topped with lemon sauce 36.99

#### **Tale of the Whale Seafood Pasta**

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 – jumbo lump crabmeat, shrimp, scallops, grilled fish (1 fish per pasta);

Choice of pasta – angel hair, penne, or linguine;

Served with a side salad 31.99 Make it a primavera add 3.00

#### **Crabmeat & Shrimp Au Gratin**

A combination of jumbo lump crabmeat 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 33.99

#### **Cajun Special**

Your choice of fish and a 6 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 31.99

#### **Tale of the Whale Grill Special\***

Blackened 6 oz. Filet Mignon topped with jumbo lump crabmeat and served with a skewer of  
blackened grilled shrimp topped with a Cajun cream sauce, mashed potatoes and vegetable of the day 34.99

#### **Steak and Grilled Shrimp Your Way**

6 oz. Filet Mignon and a skewer of grilled shrimp prepared **one** of the Your Way  
Options listed below and served over jasmine rice with vegetable of the day 32.99

*See Your Way Options in the Box Below*

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

*Filet Mignon 10 oz. 7.00 – NY Strip 14 oz. 7.00 – Ribeye 14 oz. 8.00*

#### **Grilled Kebobs Your Way**

Choice of any **three** skewers – shrimp, scallops, chicken, tuna, or mahi prepared **one** of the Your Way  
Options listed below and served over jasmine rice with a skewer of grilled vegetables 31.99

*See Your Way Options in the Box Below*

#### **Your Way Options:**

**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  
jumbo lump crabmeat, no added filler 32.99

### **Shrimp**

21.99 • Lighter Fare 17.99

### **Scallops**

33.99 • Lighter Fare 28.99

### **Oysters**

26.99 • Lighter Fare 21.99

*Subject to availability*

### **Filet of Flounder**

28.99 • Lighter Fare 23.99

*Subject to availability*

### **Clam Strips**

19.99

### **Popcorn Shrimp**

19.99

### **Combination Platter**

Shrimp, scallops, crab cake and mahi –  
*no substitutions please* 32.99

*Upgrade to flounder in place of mahi 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) 30.99 • (3) 32.99

*- No duplications please -*

*Upgrade to flounder in place of mahi 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  
jumbo lump crabmeat, no added filler 32.99

### **Shrimp\***

21.99 • Lighter Fare 17.99

### **Scallops\***

33.99 • Lighter Fare 28.99

### **Filet of Flounder\***

28.99 • Lighter Fare 23.99

*Subject to availability*

### **Jumbo Lump Crabmeat\***

39.99

### **Combination Platter\***

shrimp, scallops, crab cake and grilled mahi served  
with pico de gallo – *no substitutions please* 32.99

*Upgrade to flounder in place of mahi 5.00*

### **Create Your Own Broiled Combination\***

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

*served with pico de gallo*

(2) 30.99 • (3) 32.99

*- No duplications please -*

*Upgrade to flounder in place of mahi 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 74.99

### **Spiced Shrimp\***

One pound of large peel-and-eat shrimp, seasoned with Old Bay and steamed to perfection 25.99

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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. 27.99 • 16 oz. 31.99

### **Filet Mignon\***

6 oz. 25.99 • 10 oz. 32.99

### **NY Strip\***

14 oz. 32.99

### **Ribeye\***

14 oz. 33.99

### **Snow Crab Legs & Steak\***

One pound of snow crab legs and

6 oz. Filet Mignon 65.99

### **Pork Ribs**

Dry rubbed and glazed with  
chipotle BBQ sauce 31.99

### **Fried Chicken Tenders**

Served with french fries and vegetable of the day 21.99

### **Steak & Ribs**

6 oz. Filet Mignon and half rack of ribs 37.99

### **Chicken Breasts\***

Marinated and grilled, garnished with pico de gallo,  
served with mashed potatoes and  
vegetable of the day 21.99

### **Steak, Chicken & Ribs**

6 oz. Filet Mignon and marinated grilled chicken,  
garnished with pico de gallo, and half rack of ribs 39.99

### **Steak & Chicken\***

6 oz. Filet Mignon and marinated grilled chicken,  
garnished with pico de gallo 32.99

### **Chicken & Ribs**

Marinated grilled chicken, garnished with  
pico de gallo, and half rack of ribs 30.99

## *Upgrade Your 6 oz. Filet Mignon on Any Entrée*

Prime Rib 12 oz. 2.00 • 16 oz. 6.00 – NY Strip 14 oz. 7.00

Filet Mignon 10 oz. 7.00 – Ribeye 14 oz. 8.00

## *Make Any Steak or Entrée an Oscar*

Hollandaise sauce, fresh asparagus and jumbo lump crabmeat 12.00

### *Fish Selections*

*Tuna, Flounder, Salmon, Mahi ~ 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 6 oz. Filet Mignon, all chargrilled 39.99

## *Steak & Fish\**

Marinated and grilled fresh fish, topped with pico de gallo, and a chargrilled 6 oz. Filet Mignon 32.99

## *Make Your Own Surf & Turf*

Take our popular chargrilled 6 oz. Filet Mignon combined with your choice of any fried or broiled seafood\* 32.99

*Choices Include: Fried Oysters, Fried or Broiled Shrimp, Fried Popcorn Shrimp, or Fried Clam Strips*

*Other Upgraded Options Include:*

Jumbo Lump Crabmeat add 8.00 – Crab Cake add 9.00 – Scallops add 8.00 – Flounder add 5.00

*Note: Excludes Lobster, Daily Specials, and Local Favorites*

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## *Pastas*

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

### **White Sauce**

Creamy garlic white sauce 19.99 • Lighter Fare 16.99

### **Red Sauce**

Traditional marinara sauce 19.99 • Lighter Fare 16.99

### **Sundried Tomato Pesto**

Delicious sundried tomato pesto cream sauce 19.99 • Lighter Fare 16.99

### **Cajun Cream Sauce**

Cajun cream sauce 19.99 • Lighter Fare 16.99

### **Primavera**

Fresh vegetables, including mushroom, red onion, peppers, spinach, and tomato,  
in creamy garlic white sauce 22.99 • Lighter Fare 19.99

*Add Chicken to any of the above pastas for 6.00*

### *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** 9.99

**Grilled Chicken Breast\*** 9.99

**8 oz. Sirloin\*** 18.99

**Grilled Fish\*** 11.99

**Popcorn Shrimp** 8.99

**Clam Strips** 8.99

**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** 8.99

*Choice of angel hair, penne, or linguine*

*Add shrimp or chicken for 6.00*

## *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\* for 3.00*

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

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

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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...**11.00**

## Death By Chocolate Martini

Stoli Vanil, Godiva Chocolate Liqueur and Baileys Irish Cream in a Chocolate Swirled Glass...**11.00**

## Lemon Drop Martini

Absolut Citron, Triple Sec and Sour Mix in a Sugar Rimmed Glass...**11.00**

## Lavender Bees Knees Martini

Hendrick's Gin, Lemon Juice and Lavender Honey Simple Syrup with a Twist of Lemon...**11.00**

## Pineapple Upside-Down Martini

Stoli Vanil, Pineapple Juice and a Splash of Grenadine...**11.00**

# Beers

Budweiser • 4

Bud Light • 4

Coors Light • 4

Miller Lite • 4

Ultra • 4

Yuengling • 4

Clausthaler • 4

*(Non-Alcoholic)*

Kona Tropical

Fruit Seltzer • 6

Blue Moon • 6

Corona Extra • 6

Modelo Especial • 6

Bold Rock Hard Cider

*(NC)* • 6

Highland Pilsner

*(NC)* • 6

Stella Artois • 6

Shotgun Betty Hefeweizen

*(NC)* • 6

The Lost Colony Nags Head

IPA *(OBX)* • 6

Pernicious IPA *(NC)* • 6

Daycation IPA (Session)

*(NC)* • 6

Hazy Heights IPA

*(NC)* • 6

The Lost Colony Kitty Hawk

Blonde Ale *(OBX)* • 6

Copperline Amber 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...12.00**

## Coco Peach

Light Rum, Peach Schnapps, Coco Lopez, dash of Grenadine, and Orange Juice. **Frozen...12.00**

## Bushwacker

Irish Cream, Amaretto, Kahlua, Hazelnut, Dark Rum, Coco Lopez and a Sprinkle of Nutmeg. **Frozen...12.00**

## Strawberry or Mango Daiquiri

Frozen and topped with whip cream...**12.00**

## Homemade Piña Colada

Our special blend frozen and served with whip cream and garnished with fresh pineapple...**12.00**

## Strawberry Lemonade

Fresh Lemonade, Fresh Strawberries, Cruzan Light Rum and Cruzan Strawberry Rum and served over ice...**11.00**

## Mango Hurricane

Cruzan Mango Rum, Cruzan Light Rum, Pineapple Juice, Orange Juice and Grenadine and served over ice...**11.00**

## Nor' Easter

Local Kill Devil Pecan Honey Rum, Ginger Beer and Pomegranate Juice and served over ice...**11.00**

## Blackberry Lemonade

Local Kill Devil Silver Rum, Fresh Blackberries, Fresh Lemonade and a splash of soda water and served over ice...**11.00**

## Tale of the Whale Signature Margarita

Hornitos Tequila, Cointreau, House Sour Mix and a splash of Orange Juice shaken and served over ice...**11.00**

# Non Alcoholic Drinks

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

Virgin Frozen Drinks ..... 9.00

Aqua Panna Water ..... 3.50

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 *(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.*

## Whites

### Chardonnay

- ‡ Magnolia Grove (California) 7 • 21
- ‡ Kendall Jackson (California) 10 • 33
- Fess Parker (California) 42
- Sonoma Cutrer (California) 59
- Cakebread (Napa) 85

### Pinot Grigio

- ‡ Vista Point (California) 7 • 21
- ‡ Caposaldo (Italy) 9 • 29
- Banfi San Angelo (Italy) 49

### Sauvignon Blanc

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

### Others

- ‡ Sutter Home White Zin (California) 7 • 21
- ‡ Avia Riesling (Slovenia) 7 • 21
- ‡ Mezzacorona Moscato (Italy) 10 • 33

### Rosé

- ‡ Laurent Miguel (France) 9 • 27

### Bubbles

- ‡ J. Roget Spumante (California) 7 • 21
- ‡ Poema Cava Brut Rose (Spain) 9 • 27
- ‡ Mionetto Prosecco (Italy) 10 • 33
- ‡ Segura Viudas Aria Cava (Spain) 10 • 33
- Mumm Cuvée Napa Brut (California) 52

## Special Selection Champagnes

Jacquart Brut Mosaïque (France) 75

Vueve Cliquot (France) 125

## Reds

### Cabernet

- ‡ Salmon Creek (California) 7 • 21
- ‡ Aquinas (California) 11 • 36
- Beringer Knight's Valley (California) 49
- Quilt (California) 89
- Joel Gott (Napa) 99
- Caymus (Napa) 130

### Merlot

- ‡ Estrella (California) 7 • 21
- ‡ Drumheller (Washington State) 10 • 29
- Duckhorn (Napa) 89

### Malbec

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

### Pinot Noir

- ‡ Montpelier (California) 7 • 21
- ‡ Meomi (California) 11 • 35
- Davis Bynam (California) 49
- Four Graces (Oregon) 67
- Bella Glos Dairyman (Russian River) 89

### Others

- ‡ Murphy Good Red (California) 9 • 27
- ‡ Farmhouse Red (California) 11 • 36
- Copain Tous Ensemble Syrah (California) 39
- Predator Zinfandel (California) 39
- Ruffino Chianti Riserva Ducale (Tuscany) 59