

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

*We allow separate checks, but have a limit of 6 separate checks per party.
For dietary restrictions, please talk to your server before ordering.*

Martinis

Served up in a chilled Martini glass

Pomegranate

Absolut, Triple Sec, Lime and
Pomegranate Juice in a Sugar Rimmed Glass...**14.00**

Lemon Drop

Absolut Citron, Triple Sec and House Made Sour Mix
in a Sugar Rimmed Glass...**14.00**

Pineapple Upside-Down

Stoli Vanil, Pineapple Juice and a Splash of
Grenadine...**14.00**

Cucumber Refresher

Effen Cucumber Vodka, St. Germaine, Key Lime
Juice, Splash of Soda and Cucumber Garnish,
served up or on the rocks...**14.00**

Kill Devil Wreck Diver

Kill Devil Spiced Rum, Falernum, Lime Juice and
Fresh Mint Garnish...**14.00**

Death By Chocolate

Stoli Vanil, Godiva Chocolate Liqueur and Baileys Irish
Cream in a Chocolate Swirled Glass...**14.00**

Espresso

Front Porch Café Cold Brew, Titos, Kahlua and a Coffee
Bean Garnish...**14.00** *Add Baileys...2.00*

Beers

Budweiser • 4

Blue Moon • 6

Bud Light • 4

Corona Extra • 6

Coors Light • 4

Modelo Especial • 6

Miller Lite • 4

Stella Artois • 6

Ultra • 4

Yuengling • 4

Clausthaler (*Non-Alcoholic*) • 4

Devils Backbone Vienna Lager (*VA*) • 6

Bold Rock Hard Cider (*VA & NC*) • 6

Highland Pilsner (*NC*) • 6

Shotgun Betty Hefeweizen (*16 oz.*) (*NC*) • 7

Pernicious IPA (*NC*) • 6

Daycation IPA (*Session*) (*NC*) • 6

Trailbound Hazy IPA (*NC*) • 6

Red Oak Amber Ale (*NC*) • 6

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

The Lost Colony Nags Head IPA (*OBX*) • 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, and Coco Lopez. Blended with
Strawberries and Cream. **Frozen...14.00**

Coco Peach

Light Rum, Peach Schnapps, Coco Lopez, dash of
Grenadine and Orange Juice. **Frozen...14.00**

Bushwacker

Irish Cream, Amaretto, Kahlua, Hazelnut, Light Rum,
Coco Lopez and a Sprinkle of Nutmeg. **Frozen...14.00**

Strawberry, Peach or Watermelon Daiquiri

Made with Rum and topped with whip cream.
Frozen...14.00

Homemade Piña Colada

Our special blend served with whip cream and garnished
with fresh pineapple and a cherry. **Frozen...14.00**

Strawberry Lemonade

Fresh Lemonade, Fresh Strawberry Purée, Cruzan Light
Rum and Cruzan Strawberry Rum served over ice...**13.00**

Mango Hurricane

Cruzan Mango Rum, Cruzan Light Rum, Pineapple Juice,
Orange Juice served over ice...**13.00**

Tale of the Whale Signature Margarita

Hornitos Tequila, Cointreau, House Sour Mix and a splash
of Orange Juice shaken and served over ice...**13.00**

Spicy Margarita

21 Seeds Cucumber Jalapeño Tequila, Cointreau, House
Sour Mix, Orange Juice with a Jalapeño Citrus Salt Rim and
Sliced Jalapeño...**13.00**

Tale of the Whale Orange Crush

Light and refreshing Stoli Ohranj, Triple Sec, Fresh
Orange Juice, and a splash of Starry served over ice...**13.00**

Non Alcoholic Drinks

Shirley Temple Bottle (*No Refills*)..... 3.00

Virgin Frozen Drinks 11.00

Aqua Panna Water 3.50

Perrier 3.00

Milk (*No Refills*)..... 3.00

Ginger Beer 4.00

Fresh Brewed Iced Tea (*Sweet or Unsweet*)..... 3.00

Hot Tea or Coffee (*Regular or Decaf*) 3.00

Root Beer Bottle (*No Refills*)..... 3.00

Pepsi, Pepsi Zero, Ginger Ale, Starry, Mt. Dew,
Orange Sunkist, Pink Lemonade, or Dr. Pepper
(*Free Refills*) 3.00

Tale of the Whale Pint or Wine Glass \$10

Bar Specials

Mojito

Bacardi Superior, Mint Simple Syrup, Soda, and a Mint Garnish

Watermelon Cooler

A delicious blend of Watermelon Vodka, Malibu, Puréed Strawberries, Triple Sec, and Lemonade

Honeysuckle

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

Citrus Mule

Titos, Pink Grapefruit, Lime, Lemon, and Ginger Beer with a Rosemary Sprig

Aperol Spritz

Aperol, Orange Bitters, Prosecco, and a splash of Soda served over ice garnished with an Orange Wheel

Old Fashion

Your choice of Rye or Bourbon

Orange Bitters, a Cherry, and Candied Orange Peel

Daily Specials

Surf and Turf*†

Not allowed for sharing

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 60.99

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 45.99

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 30.99

Cajun Mixed Grill Pasta†

Choice of pastas – angel hair, penne, or linguine; gluten free spaghetti add 6.00
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 33.99

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 41.99

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Appetizers

Hushpuppies

(6) 6.00 | (12) 10.00

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 mango 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 10.99

Coconut Shrimp

Coconut encrusted large shrimp, served with creamy spiced marmalade sauce 11.99

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 10.99

Calamari

Lightly breaded and fried served with our spicy aioli sauce 13.99

Broiled or Fried Crab Cake*

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

Fried Shrimp

8.99

Fried Oysters

Subject to availability 12.99

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* 11.99

Shrimp Cocktail*

Served with cocktail sauce 8.99

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 36.00

Crab Legs and Shrimp*

1 lb. of snow crab legs and ½ lb. of shrimp 44.99

Scallops

Broiled*, Fried or Grilled* Your Way 17.00

BBQ w/ pineapple salsa

Blackened* w/ mango 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 10.00
Your Way Shrimp add 6.00

Side Salad*

Crisp romaine lettuce and fresh vegetables
Regular 7.99 • With Meal 5.99

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.

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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*

Fried Seafood

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

Crab Cakes*

Two delicious crab cakes, mildly seasoned – we only
use lump crabmeat, no added filler 33.99

Shrimp

22.99 • Lighter Fare 18.99

Scallops

36.99 • Lighter Fare 30.99

Oysters

27.99 • Lighter Fare 22.99

Subject to availability

Filet of Flounder

29.99 • Lighter Fare 24.99

Clam Strips

20.99

Popcorn Shrimp

20.99

Combination Platter

Shrimp, scallops, crab cake and flounder
no substitutions please 34.99

Create Your Own Combination

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

(2) 31.99 • (3) 34.99

- No duplications please -

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 crabmeat, no added filler 33.99

Shrimp*

22.99 • Lighter Fare 18.99

Scallops*

36.99 • Lighter Fare 30.99

Filet of Flounder*

29.99 • Lighter Fare 24.99

Jumbo Lump Crabmeat*

40.99

Combination Platter*

Shrimp, scallops, crab cake and flounder
no substitutions please 34.99

Create Your Own Broiled Combination*

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

(2) 31.99 • (3) 34.99

- No duplications please -

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 62.99

Spiced Shrimp*

One pound of large peel-and-eat shrimp, seasoned with Old Bay and steamed to perfection 26.99

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Local Favorites

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

Fish Selections

Tuna, Flounder, Salmon, Mahi, Wahoo, Rock, Tile, Halibut, 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*) 31.99 • Lighter Fare 25.99 • Make it an Oscar 13.00

Make it blackened topped with a cajun cream sauce and jumbo lump crabmeat 8.00

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 35.99

Grilled Fish Trio

Select any **one** of our fresh fish (excludes Flounder) and we will prepare it three ways –
blackened with fresh mango salsa; marinated with fresh pico de gallo;
and glazed with our chipotle BBQ sauce with fresh pineapple salsa 31.99

Blackened Fish with Mango Salsa*

Select any **one** of our fresh fish and we will blacken and grill it
served with fresh mango salsa 31.99

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 31.99

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 31.99

Stuffed Flounder*

Jumbo lump crabmeat surrounded by fresh filet of flounder en casserole,
broiled and topped with a lobster cream sherry sauce 34.99

Garlic Shrimp*

Large shrimp sautéed with garlic, butter and special seasonings 27.99

Coconut Shrimp

Coconut encrusted large shrimp served with our creamy spiced marmalade sauce for dipping 28.99

Steak & Coconut Shrimp†

6 oz. Filet Mignon served with coconut shrimp and a side of creamy spiced marmalade sauce 34.99

Upgrade Options: Prime Rib† 12 oz. 5.00 • 16 oz. 10.00

Filet Mignon† 10 oz. 8.00 – NY Strip† 14 oz. 8.00 – Ribeye† 14 oz. 11.00

Shrimp & Grits

Cheesy grit cakes and large, sautéed shrimp, topped with an andouille sausage
cream sauce, served with vegetable of the day 27.99

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Fish Selections

Tuna, Flounder, Salmon, Mahi, Wahoo, Rock, Tile, Halibut, Sword ~ 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 and broiled to perfection ~*Contains Dairy* 37.99

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, or grilled fish (1 fish per pasta)

Choice of pasta – angel hair, penne, linguine; gluten free spaghetti (all of our sauces are gluten free) add 6.00

Served with a side salad 32.99 Make it a primavera add 4.00

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 ~*Contains Dairy* 35.99

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 32.99

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 35.99

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 33.99

See Your Way Options in the Box Below

Upgrade Options: Prime Rib† 12 oz. 5.00 • 16 oz. 10.00

Filet Mignon† 10 oz. 8.00 – NY Strip† 14 oz. 8.00 – Ribeye† 14 oz. 11.00

Grilled Kebobs Your Way

Choice of any **three** skewers – shrimp, scallops, chicken, or mahi prepared **one** of the Your Way

Options listed below and served over jasmine rice with a skewer of grilled vegetables 32.99

See Your Way Options in the Box Below

Your Way Options:

BBQ with side of fresh pineapple salsa

Blackened* with side of fresh mango 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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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. 33.99 • 16 oz. 38.99

Filet Mignon*†

6 oz. 28.99 • 10 oz. 35.99

NY Strip*†

14 oz. 35.99

Ribeye*†

14 oz. 39.99

Snow Crab Legs & Steak*†

One pound of snow crab legs and

6 oz. Filet Mignon 66.99

Pork Ribs

Dry rubbed and glazed with chipotle BBQ sauce 32.99

Subject to availability

Fried Chicken Tenders

Served with french fries and vegetable of the day 22.99

Steak† & Ribs

6 oz. Filet Mignon and half rack of ribs 38.99

Chicken Breasts*

Marinated and grilled, garnished with pico de gallo, served with mashed potatoes and vegetable of the day 22.99

Steak†, Chicken & Ribs

6 oz. Filet Mignon and marinated grilled chicken, garnished with pico de gallo, and half rack of ribs 40.99

Steak† & Chicken*

6 oz. Filet Mignon and marinated grilled chicken, garnished with pico de gallo 33.99

Chicken & Ribs

Marinated grilled chicken, garnished with pico de gallo, and half rack of ribs 31.99

Upgrade Your 6 oz. Filet Mignon on Any Entrée†

Prime Rib† 12 oz. 5.00 • 16 oz. 10.00 – NY Strip† 14 oz. 8.00

Filet Mignon† 10 oz. 8.00 – Ribeye† 14 oz. 11.00

Make Any Steak or Entrée an Oscar

Hollandaise sauce†, fresh asparagus and jumbo lump crabmeat 13.00

Fish Selections

Tuna, Flounder, Salmon, Mahi, Wahoo, Rock, Tile, Halibut, 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 6 oz. Filet Mignon, all chargrilled 43.99

Steak & Fish*†

Marinated and grilled fresh fish, topped with pico de gallo, and a chargrilled 6 oz. Filet Mignon 35.99

Make Your Own Surf & Turf†

Take our popular chargrilled 6 oz. Filet Mignon combined with your choice of any fried or broiled seafood* 35.99

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

Other Upgraded Options Include:

Jumbo Lump Crabmeat add 9.00 – Crab Cake add 10.00 – Scallops add 9.00 – Flounder add 6.00

Note: Excludes Lobster, Daily Specials, and Local Favorites

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Pastas

*Served with a side salad and your choice of angel hair, penne, or linguine
Gluten free spaghetti add 6.00 (all of our sauces are gluten free)*

White Sauce

Creamy garlic white sauce 20.99 • Lighter Fare 17.99

Red Sauce

Traditional marinara sauce 20.99 • Lighter Fare 17.99

Sundried Tomato Pesto

Delicious sundried tomato pesto cream sauce 20.99 • Lighter Fare 17.99

Cajun Cream Sauce

Cajun cream sauce 20.99 • Lighter Fare 17.99

Primavera

Fresh vegetables, including mushroom, red onion, peppers, spinach, and tomato,
in creamy garlic white sauce 23.99 • Lighter Fare 20.99

Add Chicken to any of the above pastas for 7.00

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 9.99

Fried Chicken Tenders 9.99

Grilled Chicken Breast* 9.99

6 oz. Filet Mignon*[†] 26.99

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

Gluten free spaghetti add 3.00

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 3.00 • Substitute Grit Cake* for 3.00*

Extra Side Dish 3.00 • **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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Whites

Chardonnay

- † Silver Gate (California) 7 • 22
- † Hess Shirtail (California) 9 • 31
- † Kendall Jackson (California) 11 • 37
- † Toad Hollow Unoaked (California) 12 • 42
- Sonoma-Cutrer (California) 52
- Ashley's Vineyard (California) 69
- Rombauer (Napa) 80

Pinot Grigio

- † Vista Point (California) 7 • 22
- † Caposaldo (Italy) 9 • 32
- The Four Graces Pinot Gris (Oregon) 35
- Bottega Vinaia, Trentino (Italy) 38

Sauvignon Blanc

- † Coastal Vines Cellars (California) 7 • 22
- † Nobilo (New Zealand) 11 • 37
- Kim Crawford (New Zealand) 45
- Domaine Gerard Fiou, Sancerre (France) 65

Others

- † Beringer White Zin (California) 7 • 22
- † Peter Weinbach Riesling (Germany) 7 • 22
- † Castello Del Poggio Moscato (Italy) 7 • 22
- † Le Petite Vouvray Chenin Blanc (France) 10 • 36
- Massican Annia White Blend (California) 55

Rosé

- † Guilhem Rosé (France) 9 • 32
- † Bieler Rosé (Provence) 11 • 39

Bubbles

- † J. Roget Spumante (California) 8 • 26
- † Mionetto Prosecco (Italy) 11 • 37
- Mumm Cuvée Napa Brut (California) 52
- Berlucchi 61 Brut Franciacorta (California) 55

Champagnes

Veuve Clicquot Brut (France) 120
Dom Perignon Brut (France) 450

Corkage Fee \$15 (per 750ml bottle)

Reds

Cabernet

- † Salmon Creek (California) 7 • 22
- † Unknown Author (California) 9 • 31
- Sean Minor (Paso Robles) 35
- Joel Gott (Napa) 48
- San Simeon (Paso Robles) 48
- Daou (Paso Robles) 49
- J. Lohr Hilltop (Paso Robles) 52
- Frank Family (Napa) 110
- Carol's Vineyard (Napa) 110
- Caymus (Napa) 130

Merlot

- † Sycamore Lane (California) 7 • 22
- † Drumheller (Washington State) 10 • 29
- Ferrari-Carano (Sonoma) 49

Malbec

- † Conquista (Argentina) 8 • 29
- † The Seeker (Argentina) 10 • 33

Pinot Noir

- † MontPellier (California) 7 • 22
- † Meiom (California) 11 • 35
- Santa Rita Hills (California) 58
- Belle Glos Clark & Telephone (Santa Barbara) 69

Others

- † Tavernello Red (Italy) 9 • 27
- † Farmhouse Red (California) 11 • 36
- † Belposto Montepulciano (Italy) 11 • 36
- San Polo Rubio Toscana (Tuscany) 39
- Cline Eight Spur Zinfandel (California) 48
- The Big Easy Red Blend (California) 55
- Harvey & Harriet Red Blend (California) 58
- Bodega Lanzaga Red Wine (Spain) 69