

*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

\$14.00

## Pomegranate

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

## Lemon Drop

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

## Pineapple Upside-Down

Stoli Vanil, Pineapple Juice and a splash of  
Grenadine

## Cucumber Refresher

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

## Death By Chocolate

Stoli Vanil, Chocolat Chocolate Liqueur and Baileys Irish  
Cream in a Chocolate Swirled Glass

## Espresso

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

# Beers

Budweiser • 5

Bud Light • 5

Coors Light • 5

Miller Lite • 5

Ultra • 5

Yuengling • 5

Heineken (*Non-Alcoholic*) • 5

Blue Moon • 6

Corona Extra • 6

Modelo Especial • 6

Stella Artois • 6

Devils Backbone Vienna Lager (*VA*) • 6

Bold Rock Hard Cider (*VA & NC*) • 6

Sierra Nevada Pils (*8.4 oz*) (*NC*) • 5

Pernicious IPA (*NC*) • 6

Daycation IPA (*Session*) (*NC*) • 6

NoDa Lil Slurp Juicy IPA (*NC*) • 6

Sierra Nevada Hazy Little Thing 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

# Frozen

\$14.00

## Flamingo Road

Our House Special! A creamy mixture of Amaretto,  
Vodka, and Coco Lopez, blended with  
Strawberries and Cream

## Coco Peach

Light Rum, Peach Schnapps, Coco Lopez, dash of  
Grenadine and Orange Juice

## Bushwacker

Irish Cream, Amaretto, Kahlua, Hazelnut, Light Rum,  
Coco Lopez and a Sprinkle of Nutmeg

## Strawberry, Peach or Mango Daiquiri

Made with Rum and topped with Whip Cream

## Homemade Piña Colada

Our Special Blend! Served with Whip Cream and garnished  
with Fresh Pineapple and a Cherry

# Mocktails

\$10.00

## Strawberry Lemonade

Fresh Lemonade and Fresh Strawberry Purée served over ice

## Pineapple Basil Mojito

Muddled Pineapple, Lime and Fresh Basil with a splash of  
Soda served over ice

## Mango Hurricane

Mango Purée, Pineapple and Orange Juices served over ice

## Pomegranate Margarita

Pomegranate and Key Lime Juice with House Made Sour  
Mix in a Sugar Rimmed Glass

# Non Alcoholic Drinks

Virgin Frozen Drinks (*Peach, Mango, Strawberry,  
Piña Colada, or Miami Vice*)..... 11.00

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

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 and Soda garnished with Fresh Mint

## 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

## Pineapple Ginger Mule

Titos, Domain De Canton, Pineapple Juice, Lime and Ginger Beer garnished with a Fresh Pineapple and Candied Ginger

## Blueberry Basil Fizz

1000 Piers Blueberry Gin, Basil Syrup, Lemon Juice and Soda, garnished with Fresh Lemon and Basil

## Tale of the Whale Signature Margarita

Hornitos Tequila, Cointreau, House Sour Mix and a splash of Orange Juice shaken with a Salted Rim

## Spicy Margarita

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

## Tale of the Whale Orange Crush

Light and refreshing Stoli Ohranj, Triple Sec, Fresh Orange Juice and a splash of Starry

## 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 69.99

## 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 49.99

## 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 34.99

## 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 44.99

*\* Denotes Gluten Free Options † Items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs could increase your risk of foodborne illness.*

# Appetizers

## Hushpuppies

(6) 6.00 | (12) 10.00

## Fried Chicken Bites

Blackened\* or Fried chicken bites served with ranch dressing 9.99

## Fried Fish Bites

Blackened\* served with ranch dressing or breaded fried and 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 16.99

## 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 17.99

## Fried Shrimp

8.99

## Fried Oysters

*Subject to availability* 12.99

## Stuffed Mushrooms\*

Fresh mushrooms stuffed with jumbo lump crabmeat, seasoned and broiled 12.99

## 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 13.99

## 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 18.00

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, tomatoes, carrots, 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 34.99

### **Shrimp**

23.99 • Lighter Fare 19.99

### **Scallops**

37.99 • Lighter Fare 31.99

### **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* 35.99

### **Create Your Own Combination**

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

(2) 32.99 • (3) 35.99

*- 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 34.99

### **Shrimp\***

23.99 • Lighter Fare 19.99

### **Scallops\***

37.99 • Lighter Fare 31.99

### **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* 35.99

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

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

(2) 32.99 • (3) 35.99

*- 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 69.99

### **Spiced Shrimp\***

One pound of large peel-and-eat shrimp, seasoned with Old Bay and steamed to perfection 27.99

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## ***Local Favorites***

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

### **Fish Selections**

*Tuna, Flounder, Faroe Island 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 14.00  
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 36.99

#### **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 35.99

#### **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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## ***Local Favorites***

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

### **Fish Selections**

*Tuna, Flounder, Faroe Island 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* 38.99

#### **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 33.99 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* 36.99

#### **Cajun Special†**

Your choice of fish and a 6 oz. Filet Mignon blackened and grilled, over cheesy grit cakes and topped with a cajun 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 36.99

#### **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 33.99

*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. 34.99 • 16 oz. 39.99

### **Filet Mignon\*†**

6 oz. 29.99 • 10 oz. 36.99

### **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 14.00

### *Fish Selections*

*Tuna, Flounder, Faroe Island 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 10.00 – Crab Cake add 11.00 – Scallops add 10.00 – 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\*, Mashed Sweet Potatoes,  
Mashed Potatoes\* (our house recipe with ranch dressing, blend of cheeses, fresh green onions, and spices),*

*Vegetable of the Day\**

*Substitute Asparagus\* for 3.00 • Substitute Grit Cake\* for 3.00*

**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 Shirltail Unoaked (California) 9 • 31
- † Kendall Jackson (California) 11 • 37
- † Toad Hollow Unoaked (Sonoma) 12 • 42
- Sonoma-Cutrer (Russian River) 45
- Stonestreet (Sonoma) 49
- Rombauer (Napa) 69

### Pinot Grigio

- † Vista Point (California) 7 • 22
- † Caposaldo (Italy) 9 • 32
- † Oyster Bay (New Zealand) 10 • 35
- The Four Graces Pinot Gris (Oregon) 39

### Sauvignon Blanc

- † Coastal Vines Cellars (California) 7 • 22
- † Nobilo (New Zealand) 10 • 33
- Whitehaven (New Zealand) 39
- Denizot Sancerre Blanc (France) 59

### Others

- † Beringer White Zin (California) 7 • 22
- † Peter Weinbach Riesling (Germany) 7 • 22
- † Octave Vinho Verde (Portugal) 7 • 22
- † Castello Del Poggio Moscato (Italy) 8 • 29
- † Le Petite Vouvray Chenin Blanc (France) 10 • 36

### Rosé

- † Guilhem Rosé (France) 9 • 32
- † Bieler Rosé (Provence) 10 • 35

### Bubbles

- † Mionetto Prosecco (Italy) 11 • 37
- Lucien Albrecht Cremant D'alsace Brut (France) 45

## Champagnes

- Perrier Jouet (France) 89
- Veuve Clicquot Brut (France) 99

- Armand de Brignac (France) 299
- Dom Perignon Brut (France) 325

## Reds

### Cabernet

- † Salmon Creek (California) 7 • 22
- † Carmel Road (California) 9 • 31
- Daou (Paso Robles) 39
- Smith & Hook Reserve (Paso Robles) 42
- J. Lohr Hilltop (Paso Robles) 44
- Simi (California) 47
- Frank Family (Napa) 89
- Orin Swift Palermo (Napa) 99
- Caymus (Napa) 99

### Merlot

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

### Malbec

- † Conquista (Argentina) 8 • 29
- † Amalaya (Argentina) 10 • 33

### Pinot Noir

- † MontPellier (California) 7 • 22
- † Meiom (California) 12 • 39
- Belle Glos Clark & Telephone (Santa Barbara) 49
- Kistler (Russian River) 99

### Others

- † Lan Tempranillo Crianza (Spain) 10 • 33
- † Farmhouse Red (California) 11 • 36
- † Zaccagnini Montepulciano (Italy) 13 • 39
- Predator Zinfandel (Lodi) 32
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