

# Breakfast

whitebark

Available 6:30AM–10AM

## Breakfast Entrées

### Whitebark American Breakfast 19

Two farm-fresh eggs, choice of hashbrowns, rosemary country potatoes, or seasonal fresh fruit, choice of bacon, pork sausage, chicken-apple sausage, or ham slice, choice of toast.

### Short Stack of Pancakes 18

Two pancakes, choice of plain, blueberry, strawberry, or chocolate chips; served with butter and maple syrup 🌿

### French Toast 18

Texas toast, blueberry compote, whipped cream 🌿

### Chicken-Fried Steak 24

Two farm-fresh eggs, country sausage gravy, choice of hashbrowns, rosemary country potatoes, or seasonal fresh fruit

### Denver Omelet 18

Ham, white onion, bell peppers, cheddar-jack cheese, choice of hashbrowns, rosemary country potatoes, or seasonal fresh fruit, choice of toast

### Corned Beef Hash 22

Rosemary country potatoes, white onion, corn, bell peppers, and poblano peppers topped with two farm-fresh eggs 🌿 🥚

### Avocado Toast 18

Two farm-fresh eggs, avocado, spinach, cherry tomatoes, feta cheese and seasonal fresh fruit 🌿

### Parfait 10

House-made granola, organic yogurt: plain, vanilla, or strawberry, with fresh berries and honey 🌿

## Sides

Rosemary Country Potatoes 6 🌿 🥬 🥔

Applewood-Smoked Bacon 7.50 🥬 🥔

Breakfast Sausage 7 🥬 🥔

Fresh Fruit & Berries 6 🌿 🥬 🥔

Toast 4 🌿

## Fresh by the Juicer

Chocolate Tahini Shake 12 🌿 🥬

Pink Kefir Smoothie 12 🌿 🥬

Strawberry, vanilla protein powder, chia seeds, and almond milk

Strawberry & Matcha 12 🌿 🥬 🥔

Coconut milk, strawberries, matcha, honey, and vanilla

## Beverages

Milk 4.50 / 6

Whole, 2%, non-fat, soy, oat, almond

Juice 4.50 / 6

Orange, apple, cranberry, grapefruit, pineapple or tomato

Starbucks Coffee 4.50

Regular or decaf

Espresso 4.50

Latte 5

Cappucino 5

Americano 4.50

Tazo Hot Tea 4.50

Hot Cocoa 4.50

Aqua Panna 9

San Pellegrino 9

Red Bull Energy Drink 5.25

## Breakfast Cocktails

Titos's Bloody Mary 15

Tito's vodka, house bloody Mary mix, blue cheese olive, celery, lemon, lime, blistered shishito pepper, tajin rim. Add bacon +2

Bellini 13

White peach and wine cocktail

Mimosa 13

Ruffino prosecco and orange juice

## Westin Eat Well Menu

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Chia Seed Pudding 9

Chia seeds, fresh fruit, honey, and mint 🌿 🥬

Banana & Cranberry Oatmeal 10

Chia seeds, almond milk, wild honey, and granola 🌿 🥔

Chorizo & Egg Street Tacos 12

Two farm fresh American eggs, Spanish chorizo, black beans, roasted corn, tomatoes, cojita cheese, and chipotle crema



### OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible

Vegan 🌿 | Vegetarian 🌿 | Gluten-Free 🥬 | Dairy-Free 🥔

\*All prices are subject to taxable 21% service charge, 7.75% sales tax, 1.5% tourism tax and 1% civic fee. Final guaranteed attendance for all food and beverage events must be provided to the hotel 14 days prior.

# Lunch & Lounge

# whitebark

Available Daily 11AM–2PM | Friday & Saturday 3PM–11PM | Sunday–Thursday 4PM–10PM

## Appetizers

### Grilled Shishito Pepper 12

Served with teriyaki dipping sauce 🌿🌱🍷

### Fried Calamari & Onion Rings 22

Watercress, pickled Fresno chiles, jalapeño aioli, garlic truffle Parmesan, house-made chipotle ranch

### Crab Cake 19

Frisée and sautéed fennel, pickled watermelon radish, persimmon purée, tequila green chutney

### Chicken Wings 20

Six jumbo chicken wings tossed in your choice of sriracha buffalo sauce, house-made BBQ sauce, or asian honey sauce, served with house-made wasabi ranch or blue cheese dressing, plus daikon, carrots, and cucumber slaw

## Soup & Salads

**Add Chicken +12, Steak +18, Salmon +28, Garlic Butter or Blackened Shrimp +16**

### Soup of the Day

Ask your server

### Whitebark House Salad 16

Mixed greens, radicchio, shredded carrots, red onion, cucumber, cherry tomato, creamy lemon vinaigrette 🌿🌱

### “Everything Seasoning” Wedge 17

Cherry tomatoes, bacon lardons, dill, blue cheese dressing 🌱🍷

### Caesar Salad 19

Romaine, anchovies, sourdough crouton, grana padano, lime Caesar dressing

### Ahi Tuna Salad 24

Napa cabbage, mixed greens, mandarin oranges, cucumber, carrots, avocado, beet chips, wonton strips, mirco cilantro, garlic-ginger sesame dressing 🌱🍷

## Burgers & Sandwiches

Served with fries or onion rings.

Gluten-free bread available upon request.

### Turkey Melt Sandwich 21

Cheddar cheese, applewood-smoked bacon, avocado, tomato, red leaf lettuce, and aioli on multigrain bread

### Corned Beef Reuben 21

Corned beef, wild mushrooms, sauerkraut, Swiss cheese, and Russian dressing on marble rye bread

### Chicken Schnitzel 19

Tender battered chicken breast, fried or grilled, bacon, mixed greens, pickled green tomatoes, and dijonaise on a brioche bun

### Angus Burger 22

Red leaf lettuce, tomatoes, red onions, pickles, and thousand island dressing on a brioche bun. *Add American, cheddar, Swiss, pepper-jack, or blue cheese +1.50. Add jalapeños +1.50, bacon +3, avocado +3*

## Sides

Fries 9 🌿🌱🍷

Rosemary Smashed Potatoes 7 🌱

White Rice 7 🌿🌱🍷

Sautéed Wild Mushrooms 9 🌿🌱🍷

Cornbread Muffins 6 🌿

### Vegetable Plate

Celery root purée, lemon asparagus, baby carrots 11 🌿🌱🍷

### Side Salad

Choice of Whitebark, Caesar, Wedge 8

Onion Rings 8 🌿

Potato Au Gratin 9 🌿

Coleslaw 7 🌿

## Fresh by the Juicer

Chocolate Tahini Shake 12 🌿🌱

Pink Kefir Smoothie 12 🌿🌱

Strawberry, vanilla protein powder, chia seeds, and almond milk

Strawberry & Matcha 12 🌿🌱🍷

Coconut milk, strawberries, matcha, honey, and vanilla

## Beverages

Milk 4.50 / 6

Whole, 2%, non-fat, soy, oat, almond

Juice 4.50 / 6

Orange, Apple, Cranberry, Grapefruit, pineapple or tomato

Starbucks Coffee 4.50

Regular or decaf

Espresso 4.50

Latte 5

Cappucino 5

Americano 4.50

Tazo Hot Tea 4.50

Hot Cocoa 4.50

Aqua Panna 9

San Pellegrino 9

## Desserts

Strawberry Brownie Sundae 12

Brownie, vanilla ice cream, whipped cream, strawberry sauce, chocolate sauce, toasted almonds, Maraschino cherry 🌿

Black Bottom Peanut Butter Pie 13

Graham cracker crust, chocolate ganache, peanut butter mousse 🌿

Poached Pears 14

Port wine-poached pear, lemon emulsion, sweet puff pastry, powdered sugar 🌿

New York Style Cheesecake 15

Graham cracker crust, cream cheese, served with blueberries and strawberries, choice of topping: chocolate, caramel, strawberry, raspberry, or pineapple 🌿

Crème Brûlée 14

Assorted fresh berries, mint 🌿🌱

## Westin Eat Well Menu

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Grilled Halloumi 17

Asparagus, roasted tomatoes, broccoli, herb oil, salsa 🌿🌱

Beyond® Korean Burger 20

Kimchi, arugula, cucumber, gochujang aioli on a brioche bun 🌿

Chorizo & Egg Street Tacos 12

Two farm-fresh American eggs, Spanish chorizo, black beans, roasted corn, tomatoes, cotija cheese, and chipotle crema

Cauliflower & Kimchi Fried “Rice” 23

Cauliflower “rice”, kimchi, kale, tamari, scallion, fried egg 🌿🌱🍷

Grilled Chicken Mezze 28

Marinated chicken skewer, pita, tabbouleh, roasted garlic yogurt, sumac onions, harissa

Sliced & Roasted Beet Salad 18

Golden beets, red beets, arugula, radicchio, pistachios, goat cheese crumbles, balsamic glaze 🌿🌱

WESTIN  
HOTELS & RESORTS



### OUR SOURCING PROMISE

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## Happy Hour

Available Friday & Saturday 3PM–6PM,  
Sunday–Thursday 4PM–6PM

\$2 Off All Food Items

Well Spirits 7

Draft Beer 7 / 10

House Chardonnay or Cabernet 7




Vegan 🌿 | Vegetarian 🌿 | Gluten-Free 🌱 | Dairy-Free 🍷

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Available 5PM–9PM

## Appetizers

### Grilled Shishito Pepper 12

Served with teriyaki dipping sauce   


### Fried Calamari & Onion Rings 22

Watercress, pickled Fresno chiles, jalapeño aioli, garlic truffle Parmesan, house-made chipotle ranch

### Crab Cake 19

Frisée and sautéed fennel, pickled watermelon radish, persimmon purée, tequila green chutney

### Grilled Salmon Collard 19

Parsley, lemon, garlic butter 

### Soup of the Day 14

Ask your server

## Salads

Add Chicken +12, Steak +18, Salmon +28, Garlic Butter or Blackened Shrimp +16

### Whitebark House Salad 16

Mixed greens, radicchio, shredded carrots, red onion, cucumber, cherry tomato, creamy lemon vinaigrette  


### “Everything Seasoning” Wedge 17

Cherry tomatoes, bacon lardons, dill, blue cheese dressing

### Caesar Salad 19

Romaine, anchovies, sourdough crouton, grana padano, lime Caesar dressing

### Ahi Tuna Salad 24

Napa cabbage, mixed greens, mandarin oranges, cucumber, carrots, avocado, beet chips, wonton strips, mirco cilantro, garlic-ginger sesame dressing 

## From the Grill

### Specialty A La Carte Options

Only 2% of all beef earns the top-tier industry rating of USDA Prime. We're proud to be one of a select few in the nation to offer USDA Prime beef.

### Lamb Rack 54

Garlic and herbs, chimichurri

### Ribeye 68

16 oz, red wine demi glaze

### Filet Mignon 72

8 oz, asian steak sauce

### Pork Lion 38

8 oz, roasted apple gastrique

### Fish Market Specialties 42

Lemon beurre blanc sauce

### Airline Chicken 32

9 oz, bearnaise sauce

### BBQ Baby Back Ribs Half 32 | Full 44

## Sides

Fries 9   

Onion Rings 8  

Rosemary Smashed Potatoes 7  

Potato Au Gratin 9 

White Rice 7   

Coleslaw 7  

Sautéed Wild Mushrooms 9   

Vegetable Plate 11   

Celery root purée, lemon asparagus, baby carrots

### Side Salad 8


Choice of Whitebark, Caesar, or Wedge

Cornbread Muffins 6 

Vegan  | Vegetarian  | Gluten-Free  | Dairy-Free 

## Entrées




### Ribeye 78

Red wine demi glaze, rosemary mashed potatoes, baby carrots 

### Roasted Chicken 42


Béarnaise, white rice, asparagus, crispy carrot string 

### Garden Plate 32

Asparagus, wild mushroom, celery root purée, baby carrots, crispy carrot strings   

## Desserts


### Strawberry Brownie Sundae 12

Brownie, vanilla ice cream, whipped cream, strawberry sauce, chocolate sauce, toasted almonds, Maraschino cherry 


### Black Bottom Peanut Butter Pie 13

Graham cracker crust, chocolate ganache, peanut butter mousse 



### Poached Pears 14

Port wine-poached pear, lemon emulsion, sweet puff pastry, powdered sugar 

### New York Style Cheesecake 15

Graham cracker crust, cream cheese, served with blueberries and strawberries, choice of topping: chocolate, caramel, strawberry, raspberry, or pineapple 

### Crème Brûlée 14

Assorted fresh berries, mint  

## Beverages

### Milk 4.50 / 6

Whole, 2%, non-fat, soy, oat, or almond

### Juice 4.50 / 6

Orange, apple, cranberry, grapefruit, pineapple or tomato

### Soft Drinks 4.50

Pepsi, Diet Pepsi, Mountain Dew, Starry, Dr. Pepper, Root Beer, raspberry tea, ginger ale, lemonade




### Aqua Panna 9

### San Pellegrino 9

## Westin Eat Well Menu

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### Grilled Halloumi 17

Asparagus, roasted tomatoes, broccoli, herb oil, salsa   


### Beyond® Korean Burger 20

Kimchi, arugula, cucumber, gochujang aioli on a brioche bun 

### Chorizo & Egg Street Tacos 12

Two farm-fresh American eggs, Spanish chorizo, black beans, roasted corn, tomatoes, cotija cheese, and chipotle crema



### Cauliflower & Kimchi Fried “Rice” 23

Cauliflower “rice”, kimchi, kale, tamari, scallion, fried egg   

### Grilled Chicken Mezze 28

Marinated chicken skewer, pita, tabbouleh, roasted garlic yogurt, sumac onions, harissa

### Sliced & Roasted Beet Salad 18

Golden beets, red beets, arugula, radicchio, pistachios, goat cheese crumbles, balsamic glaze  

**WESTIN**  
HOTELS & RESORTS



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## Cocktails

### Mimosa 15

Zonin prosecco split and fresh orange juice

### California Limoncello Spritz 18

Ventura Spirits, limoncello, St. Germain elderflower liqueur, Amaro Angeleno, and Zonin prosecco

### Aged Shelter Manhattan 21

Shelter small batch blue corn bourbon, Foro sweet vermouth, angostura bitters

### The Clooney 20

Casamigos blanco, Aperol, fresh lemon juice, guava purée, fresh muddled strawberries

### Maiden Flight 22

Barhill Gin, Creme de Violette, luxardo marashino, lemon juice, cherry, orange peel

### Lalo Carajillo 20

Lalo Tequila, Liqueur43, espresso, sugar, salt, cinnamon rim

## Draft Beer 12oz / 22oz

Ask your server about our rotating taps

Stone IPA 10 / 14

Bavik 10 / 14

## Domestic Beer 12oz

Blue Moon 9

Miller Lite 9

Coors Banquet 9

Coors Light 9

Sierra Nevada Pale Ale 9

## Import Beer 12oz

Corona Extra 10

Corona Light 10

Guinness 10

Heineken 10

Modelo Especial 10

## Whistle Pig Flights

### Piggy 45

Piggyback rye, Piggyback bourbon, Whistle Pig 10-year rye

### Grand Piggy 115

Piggyback rye, Whistle Pig 10-year rye, Whistle Pig 12-year "Old World" rye, Whistle Pig 15-year "Estate Oak" rye

## Mocktails

### Berry Berry 10

Muddled strawberry, fresh lemon juice, mint, simple syrup

### Guava Dream 10

Fresh lemon and lime juice, cranberry juice, guava purée, ginger ale

## Craft Cans 16oz

### Juneshine Hard Hombucha 10

Rotating

### Mammoth Brewing Co. 10

Epic IPA, Golden Trout Kolsch, Yosemite Pale Ale

### Sincere Cider 10

Dry apple

## Non-Alcoholic Beer 12oz

Athletic Brew Co. Rotating 9

Coors Edge 7

## Dessert Wine & Port

Graham's 20-Year Tawny Port 20

Six Grapes Reserve Port 14

**Whiskey, Bourbon  
& Rye**

Angels Envy	15
Basil Haydens	18
Bib And Tucker	20
Boss Hog	100
Bulleit Rye	15
Bulleit Bourbon	14
Crown Royal	13
Four Roses	15
High West Prairie	14
High West Prarie Double Rye	15
Horse Soldier Bourbon	12
Jack Daniels	12
Jameson	12
Jim Beam	10
Knob Creek	15
Makers Mark	16
Middleton	40
Templeton Rye	13
Wild Turkey	12
Woodford Reserve Bourbon	15
Woodford Reserve Rye	16

**Rum**

Bacardi	10
Captain Morgan	12
Malibu	10
Meyers Dark Rum	10

**Brandy & Cognac**

Christian Bros Brandy	9
Courvoisier VS	15
Courvoisier VSOP	20
D.O.M. Benedictine	13
Hennessey VS	15
Hennessey VSOP	23
Louis XIII	275
Remy Martin 1738	20
Remy Martin XO	50
Remy Martin VSOP	20

**Scotch**

Chivas 12-Year	13
Dalmore 12-Year	18
Dewars White	11
Glenfiddich 12-Year	15
Glenlivet	15
Glenmorangie 10-Year	14
Johnnie Walker Red	10
Johnnie Walker Black	13
Johnnie Walker Blue	50
Laphroig 10-Year	20
Limavady Single Malt	15
Macallan 12-Year	20
Macallan 18-Year	56
Oban 14-Year	25

**Gin**

The Botanist	15
Barr Hill	15
Beefeaters	10
Bombay	10
Bombay Sapphire	12
Hendrick's	15
Monkey 47	18
Tanqueray	12

**Vodka**

Absolut	11
Belvedere	16
Chopin	15
Grey Goose	16
Grey Goose Lemon	15
Grey Goose Orange	15
Ketel One	15
Smirnoff	10
Stolichnaya	12
Stolichnaya Blueberry	12
Stolichnaya Raspberry	12
Stolichnaya Vanilla	12
Tito's	15

**Tequila & Mezcal**

Avión Reserva 11 Extra Añejo	35
Banhez Mezcal	11
Casamigos Blanco	16
Casamigo Reposado	18
Casamigos Mezcal	20
Casamigos Añejo	19
Clase Azul Blanco	25
Clase Azul Reposado	35
Clase Azul Añejo	100
Don Fulano Blanco	17
Don Fulano Añejo	20
Don Fulano Reposado	19
Don Julio Blanco	16
Don Julio Añejo	18
Don Julio Resposado	17
Don Julio 1942	45
El Silencio Mezcal	17
El Tesoro Blanco	15
El Tesoro Reposado	17
El Tesoro Añejo	19
Fortaleza Blanco	20
Fortaleza Reposado	22
Fortaleza Añejo	25
Jose Cuervo Traditional Blanco	10
Maestro Dobel Blanco	16
Mijenta Blanco	15
Mijenta Reposado	17
Milagro Reposado	13
Lalo Blanco	15
Patron Silver	15

**Dessert Wines**

Graham's 20-Year Tawny Port	20
Six Grapes Ruby Port	14



## By The Glass

### Sparkling

Ruffino Presecco, Italy NV	11
Schramsberg "Mirabelle" Brut, North Coast NV	18
Schramsberg "Mirabelle" Brut Rosé, North Coast NV	19

### White

Frisk "Prickly" Riesling, Victoria AU 2023	11
St. Supery Sauvignon Blanc, Napa Valley CA 2022	14
Loveblock Sauvignon Blanc, Marlborough, NZ 2023	18
Archery Summit "Vireton" Pinot Gris, Willamette Valley CA 2023	13
MacRostie Chardonnay, Sonoma Coast CA 2023	15
Frank Family Chardonnay, Carneros 2023	20

### Rosé

Commaderie De Peyrassol "La Croix" Rosé, IGP Mediterranee 2023	14
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### Red

Gainey Pinot Noir, Santa Rita Hills CA 2022	15
Argyle "Reserve" Pinot Noir, Willamette Valley CA 2022	19
Orin Swift "Abstract" Red Blend	18
Markham "Six Stack" Merlot, North Coast CA 2021	13
DAOU Cabernet Sauvignon, Paso Robles CA 2022	15
Clos Du Val Cabernet Sauvignon, Napa Valley CA 2022	25

## Half-Bottles

### Champagne & Sparkling

Veuve Clicquot "Yellow Label" Brut, Champagne France N/V	60
Tattinger "La Francaise" Brut, Champagne France N/V	35
Zonin Prosecco Split, Prosecco Italy	10

### White

Kim Crawford Sauvignon Blanc, Marlborough NZ	24
Simi Chardonnay, Sonoma CA	24
Cakebread Chardonnay, Napa Valley CA 2023	56

### Red

Sanford Pinot Noir, Santa Rita Hills CA	30
Beringer, Cabernet Sauvignon, Knight's Valley 2021	30
Righetti Amarone Marano Di Valpolicella, Italy	42

## Bottles

### Champagne & Sparkling

Ruffino, Prosecco Italy N/V	40
Schramsberg "Mirabelle" Brut, North Coast NV	68
Schramsberg "Mirabelle" Brut Rose, North Coast NV	72
Veuve Clicquot "Yellow Label" Brut	110
Veuve Clicquot Rosé	125
Veuve Clicquot "La Grande Dame"	350

### Eclectic Whites

Frisk "Prickly" Riesling, Victoria, AU 2023	38
Archery Summit "Vireton" Pinot Gris, Willamette Valley CA 2023	46
Gavalas, Santorini Greece	80
E. Guigal, Côtes du Rhône Blanc, Rhone, FR 2022	42
Tenuta Fertuna "Dropello" White Sangiovese, Maremma Toscana IGT 2022	48

## Rosé

**Commauderie De Peyrassol “La Croix” Rosé,** IGP Mediterranee 2023 52

## Sauvignon Blanc

**Le Roi Des Pierres,** Sancerre France 72

**Domaine Hubert Brochard,** Sancerre France 2023 68

**St. Supery,** Napa Valley CA 2023 50

**Loveblock Sauvignon Blanc,** Marlborough NZ 68

**Twomey by Silver Oak Sauvignon Blanc,** Napa Valley CA 72

## Chardonnay

**MacRostie,** Sonoma Coast CA 2023 54

**Frank Family,** Carneros 2023 72

**Louis Jadot Petit Chablis,** Beaune France 68

**DAOU Reserve Chardonnay,** Paso Robles CA 60

**Post & Beam Chardonnay,** Napa Valley CA 94

**Trefethen Chardonnay Oak Knoll,** Napa Valley CA 76

**Beringer Private Reserve,** Napa Valley CA 105

**Far Niente,** Napa Valley CA 120

## Pinot Noir

**J. Wilkes,** Santa Maria Valley CA 45

**Niner,** Edna Valley CA 2023 68

**Gainey,** Santa Rita Hills CA 2022 54

**Argyle “Reserve”,** Willamette Valley CA 2022 72

**Twomey by Silver Oaks,** Russian River Valley CA 115

**Sea Smoke Southing,** Santa Lucia Highlands CA 160

**Sea Smoke “Ten”,** Santa Rita Hills CA 160

## Italian Reds

**Cembra Pinot Nero Trentino,** Northern Italy N/V 44

**Viberti “La Gemella” Barbera D’alba,** Italy 60

**Volpaia Chianti Classico,** Italy 65

**San Polo Brunello,** Italy 85

**Michele Chiarlo “Tortoniano” Barolo,** DOCG 2017 110

**GAJA “Pieve Santa Restituta”**

**Brunello di Montalcino,** DOCG 2019 195

## Eclectic Red

**DAOU Red Blend,** Paso Robles CA 52

**Colomé Malbec Salta,** Argentina 60

**La Posta Armando Bonarda Mendoza,** Argentina 48

**Fess Parker Syrah,** Santa Barbara County CA 64

**Stags’ Leap Petite Sirah,** Napa Valley CA 2020 70

**Familia Torres “Celeste” Tempranillo,** Rioja DOC 2019 54

**“The Prisoner” Red Blend,** Napa Valley CA 80

**Orin Swift Abstract** XX

## Merlot

**Seven Hills,** Walla Walla Valley WA 60

**Rutherford Hill,** Napa Valley CA 75

**Markham “Six Stack”,** North Coast CA 2021 46

## Cabernet Sauvignon & Bordeaux Blends

**DAOU Cabernet Sauvignon,** Paso Robles CA 56

**Alexander Valley Vineyards Organic,** Alexander Valley CA 62

**Charles Krug Cabernet Sauvignon,** Napa Valley CA 68

**Chateau Mongravey, Margaux,** Bordeaux France 2022 70

**Post & Beam by Far Niente,** Napa Valley CA 75

**Clos Du Val,** Napa Valley CA 2022 95

**Austin Hope (1L),** Paso Robles CA 2022 105

**Hall Cabernet Sauvignon Sauvignon,** Napa Valley CA 110

**Justin “Justification” Blend,** Paso Robles CA 100

**Château Montelena Cabernet Sauvignon,** Napa Valley CA 120

**Cakebread Cellars Cabernet Sauvignon,** Napa Valley CA 140

**Justin “Isosceles” Blend,** Paso Robles CA 150

**Silver Oak Cabernet Sauvignon,** Alexander Valley CA 150

**Caymus Cabernet Sauvignon,** Napa Valley CA 170

**Silver Oak Cabernet Sauvignon,** Napa Valley CA 200

**Opus One “Overture” Blend,** Oakville CA 200

**Far Niente Cabernet Sauvignon,** Napa Valley CA 225

**Opus One Blend Oakville,** Napa Valley CA 400