# SUPPER IN YOUR SEATS

## MENU

### FOOD...

**marinated tofu *(vg)*** | $22

*brown rice, cabbage, bok choy, carrot, cucumber, edamame, sesame-ginger dressing*

**fattoush salad** | $20

*grilled chicken, chopped romaine, watercress, fried pita, feta cheese, cucumbers and cherry tomatoes*

**turkey sandwich** | $19

*fresh mozzarella, green harissa, aioli and arugula on a ciabatta roll*

**eggplant and peppers sandwich** | $18

*eggplant, peppers and red onion with chickpea puree and muhamarra on sesame roll*

**charcuterie** | $29

*cured meats, dried fruits, cornichons and flatbread crackers*

**three cheese plate *(v)*** | $21

*cheese, dried fruits, nuts, blueberry crostini, flatbread crackers*

**marcona almonds** | $10

**marinated olives** | $10

### SUSHI by SEAWEED HANDROLL BAR...

**veggie roll set (8pc)** | $22

*cucumber, avocado, sesame seeds, seaweed, rice*

**albacore with crispy onion set (8pc)** | $28

*albacore, ponzu, chili oil, shichuan, green onions, fried onions, rice, seaweed*

**spicy tuna set (8pc)** | $28

*tuna, spicy mayo, masago, avocado, cucumber, soy sauce, seaweed, sesame, green onion, rice*

**sushi set (8pc)** | $30

*tuna, kurodai, salmon and kanpachi*

**sushi & roll set (12pc)** | $40

*tuna, kurodai, salmon and kanpachi - spicy lobster roll and spicy tuna roll*

***All Sushi Items Contain Raw Fish**

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.*

# SUPPER IN YOUR SEATS

## MENU

### SWEETS...

**cousin debbie's carrot cake (v) |** $15

**chocolate cake (vg) |** $15

*with vegan chocolate, coconut, almond and coffee buttercream*

**butterscotch pot de crème (v) |** $15

**honey panna cotta (v) |** $15

**mango pudding (vg,gf) |** $15

*with coconut cream and blackberries*

**market berries |** $15

**movie theater candy |** $8

*choice of: peanut m&m's, red vines or sour patch kids*

**popcorn |** $12

*choice of: plain or butter*

### BEER...

**805, blonde ale, 24oz |** $22

**mango cart, wheat ale, 25oz |** $22

**michelob ultra, light lager, 25oz |** $17.50

**modelo especial, mexican lager, 24oz |** $22

**stella artois, pilsner, 25oz |** $22

**stone, delicious, hazy ipa, 19.2oz |** $21

**white claw, hard seltzer, 19.2oz** *(choice of: black cherry or mango)* **|** $21

**white claw bucket** *(includes 2 black cherry & 2 mango)* **|** $84

**stella artois, 0.0%, n/a beer, 12oz |** $12

**cayman jack, 'margarita', 24oz (can) |** $23

**cayman jack, 'strawberry margarita', 24oz (can) |** $23

**kokoro sake, 180ml |** $26

**sabe, 'margarita' 500ml |** $23

# SUPPER IN YOUR SEATS

## MENU

### N/A BEVERAGES

**sparkling water, 16oz |** $7.50

**still water, 16oz |** $6.75

**pepsi, 12oz (can) |** $6.50

**diet pepsi, 12oz (can) |** $6.50

**starry, 12oz (can) |** $6.50

**just ice tea, 16oz (bottle) |** $10

*choice of: original black tea or half iced tea + half lemonade*

**santa cruz, organic lemonade, 16oz (bottle) |** $10

*choice of: original or strawberry*

**yerba madre, unsweetened with lemon, 16oz (bottle) |** $10

**yerba madre, watermelon, 15.5oz (can) |** $10

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# SUPPER IN YOUR SEATS

## WINE LIST

### HALF BOTTLES...

| | | | |
|---|---|---|---|
| | **Cabernet Franc** | **Lang & Reed, North Coast ‘21 (sus) [375ml]** | **$40** |
| | **Cuvee Le Bec** | **Beckmen, Santa Ynez Valley ’25 (bio) [375ml]** | **$40** |
| | **Prosecco** | **Adami, “Garbel” Brut, Treviso NV (sus) [375ml]** | **$35** |
| | **Pinot Grigio** | **Alois Lageder ‘23 (sus) [375ml]** | **$35** |
| **515** | **Pinot Noir** | **Hitching Post, Hometown, Santa Barbara County ‘23 (375ml)** | **$39** |
| | **Pinot Noir** | **The Pinot Project, California ‘24 (375ml)** | **$25** |
| | **Sauvignon Blanc** | **Beckmen, Santa Ynez Valley ’25 (bio) [375ml]** | **$35** |

### NON-ALCOHOLIC SPARKLING...

| | | | |
|---|---|---|---|
| **331** | **Sparkling Rosé** | **French Bloom, Le Rosé Brut NV (750ml) [sus]** | **$64** |
| | | *rose petals, freshly picked red fruit with notes of dry white peach* | |

### NATURAL SPARKLING...

| | | | |
|---|---|---|---|
| **330** | **Petillant Naturel** | **Wavy Wines, NRG, California ‘22 (org/bio/nat)** | **$84s** |
| | | *soft and lively, bright lemon-lime acidity, juicy stone fruit, clean, mineral-driven finish* | |

### WHITE SPARKLING...

| | | | |
|---|---|---|---|
| **308** | **California** | **Carboniste, ”CARBO-NATION’, Albariño/Pinot Noir NV** | **$70** |
| | | *juicy, textural with apple, mango fruit, balanced with brioche notes* | |
| **310** | **Chigny-Les-Roses** | **J. Lassalle, Cachet d’Or, Premier Cru NV (sus)** | **$110** |
| | | *stone fruit, citrus, light floral notes, subtle brioche and a hint of almond* | |
| **300** | **Mareuil-Sur-Ay** | **Billecart-Salmon, Brut NV (sus)** | **$198** |
| | | *crisp citrus notes, fine line of minerality, clean finish, vibrant* | |
| **301** | **Moscato** | **Borgo Maragliano, La Caliera ‘24 (sus)** | **$52** |
| | | *refreshing, touches of apricot, peache, pear and citrus marmalade* | |
| **329** | **Prosecco** | **Sorgente, Extra Dry NV (sus)** | **$59** |
| | | *crisp, racy, notes of stone fruit, green apple, and mineral undertones* | |
| **320** | **Reims** | **Lanson, Black Label, Brut NV (sus)** | **$185** |
| | | *complex, rich and expressive, deep notes of honey and toasted pastry* | |
| **328** | **Reims** | **Veuve Clicquot NV (sus)** | **$225** |
| | | *citrus, peach notes, balanced by nutty brioche, subtly smoky* | |



HOLLYWOOD BOWL FOOD + WINE

# SUPPER IN YOUR SEATS

## WINE LIST

### WHITE SPARKLING (continued)...

| | | | |
|---|---|---|---|
| **316** | **Reims** | **Krug, Grand Cuvée NV (sus)** | **$625** |
| | | *rich, concentrated, hazelnut, nougat, honeyed stone fruit, creamy* | |
| **327** | **Reims** | **Dom Pérignon, Brut "Luminous" '12 (sus)** | **$900** |
| | | *crisp, notes of white peach, grapefruit, leesy brioche, minerally* | |
| **701** | **Reims** | **Dom Pérignon, Brut Magnum '10 (sus)** | **$1,650** |
| | | *crisp, notes of white peach, grapefruit, leesy brioche, minerally* | |
| **702** | **Reims** | **Dom Pérignon, Brut "Luminous" Magnum '10 (sus)** | **$1,650** |
| | | *crisp, notes of white peach, grapefruit, leesy brioche, minerally* | |

### SPARKLING ROSÉ...

| | | | |
|---|---|---|---|
| **322** | **Bouzy** | **Paul Bara, Grand Rosé Brut NV (cert. sus)** | **$245** |
| | | *rich, cranberry, blood orange, sweet spice, racy acidity, fine bubbles* | |
| **318** | **Cremant de Bourgogne** | **Perle de Ma Mère, La Perle, Brut Rosé NV** | **$98** |
| | | *fresh, fruit-forward, notes of red apples, raspberries, hints of baked brioche* | |
| **302** | **Mareuil-Sur-Ay** | **Billecart-Salmon, Brut Rosé NV (sus)** | **$245** |
| | | *medium-bodied,creamy, red berries, citrus zest, chalky minerality* | |
| **326** | **Reims** | **Veuve Clicquot Rosé NV (sus)** | **$215** |
| | | *robust red fruits, accents of blood orange, white pepper, and toasted bread* | |
| **324** | **Reims** | **Ruinart, Brut Rosé NV (sus)** | **$275** |
| | | *zesty acidity, notes of pink grapefruit, lingering, elegant finish* | |

### ROSÉ WINES...

| | | | |
|---|---|---|---|
| **210** | **Côtes de Provence Rosé** | **Mas de Cadenet, Sainte Victoire '25 (org/sus)** | **$75** |
| | | *medium-bodied , flavors of fresh strawberries, bright, crisp citrus* | |
| **203** | **Pinot Noir Rosé** | **Tabalipa, No. 1, Santa Ynez Valley '24 (sus/org)** | **$62** |
| | | *crisp, tart, and zesty with bright citrus and a vibrant, refreshing acidity* | |
| **207** | **Pinot Noir Rosé** | **Scribe, Estate, Sonoma Valley '25 (org/bio)** | **$68** |
| | | *fresh strawberry, citrus, guava notes, delicate floral hint ,salty minerality* | |

# SUPPER IN YOUR SEATS

## WINE LIST

### ORANGE WINES...

| | | | |
|---|---|---|---|
| 332 | Skin Contact | **Itri Cellars, Chapter Four, Central Coast (org)** | **$62** |
| | | *dry, fresh, savory with moderate ripeness, tart citrus and kiwi undertones* | |
| 347 | Skin Contact | **Mother Block, Murray Darling, Australia '25 (sus)** | **$49** |
| | | *aromatic witih melon, peach, zesty citrus and cleansing minerality* | |

### CHARDONNAY...

| | | | |
|---|---|---|---|
| 400 | Chardonnay | **House of Brown, Lodi '22 (cert. sus)** | **$57** |
| | | *juicy and zesty, creamy mouthfeel, melon notes, limestone salinity* | |
| 405 | Chardonnay | **The Wonderland Project, Sonoma County '23 (sus)** | **$69** |
| | | *ripe pear, lemon zest with vanilla, toasted hazelnut, subtle oak spice* | |
| 404 | Chardonnay | **Melville, Santa Rita Hills '23 (sus)** | **$79** |
| | | *fresh citrus and pear notes, ginger, matcha, and salty minerality* | |
| 411 | Chardonnay Blend | **IBest Wines, Stellenbosch, South Africa '23 (sus)** | **$88** |
| | | *balances crisp acidity and tropical fruit, vanilla, smooth, elegant finish* | |
| 406 | Chardonnay | **Seabold Cellars, Olson Vineyard, Monterey County '23 (org)** | **$104** |
| | | *full-bodied, complex with green and baked apple, melon, butterscotch* | |
| 407 | Chardonnay | **Scribe, Estate, Sonoma Coast '23 (org/bio)** | **$110** |
| | | *meyer lemon, stone fruits, apple blossom, limestone-like minerality* | |
| 408 | Chardonnay | **Matthiasson, Linda Vista Vineyard, Oak Knoll '23 (sus)** | **$142** |
| | | *crisp, silky, grapefruit, key lime pie notes and a touch of saline minerality* | |
| 412 | Chardonnay | **Kistler, Les Noisitiers, Sonoma Coast '24 (sus)** | **$180** |
| | | *citrus confit, hazelnut, white flowers, chamomile, honeyed overtones* | |
| 416 | Chablis | **Garnier & Fils '23 (org)** | **$94** |
| | | *lively and electric, pronounced, chalky minerality* | |
| 419 | Petit Chablis | **Domaine Christophe & Fils '23 (org)** | **$85** |
| | | *mineral with beautiful acidity, juicy citrus notes and subtle hintes of peach* | |

# SUPPER IN YOUR SEATS

## WINE LIST

### SAUVIGNON BLANC...

| | | | |
|---|---|---|---|
| 417 | Sauvignon Blanc | **Mohua, Marlborough, New Zealand '24 (org)** | **$56** |
| | | *bright, crisp, passion fruit aromas, sweet lime, fresh tomato leaf* | |
| 420 | Sauvignon Blanc | **Beckmen, Santa Ynez Valley '24 (bio)** | **$60** |
| | | *vibrant, lime zest, orange blossom, green apple, crisp, textural* | |
| 430 | Sauvignon Blanc | **Emmanuelle Mellot, Loire Valley, France '24 (cert. bio)** | **$61** |
| | | *floral, ripe fruit, vibrant tension, notes of green apple, lemon zest, grass* | |
| 422 | Sauvignon Blanc | **Café Society, Happy Canyon of Santa Barbara '24 (sus/org)** | **$66** |
| | | *balanced layers of lemon, green apple, melon, flinty minerality* | |
| 425 | Sauvignon Blanc | **Le Machin, Santa Barbara County '24 (org)** | **$75** |
| | | *elegant with notes of fresh-cut herbs and sea-breeze minerality* | |
| 421 | Sauvignon Blanc | **Sentium, Mendocino '24 (bio/org)** | **$98** |
| | | *crisp, acid-driven, meyer lemon, white nectarine, grapefruit, silky* | |
| 427 | Sancerre | **Isabelle Garrault, Les Aumones, Vouvray '23 (org/bio)** | **$120** |
| | | *complex with lemon zest, wet stone, white flowers, ripe pear, zesty* | |

### OTHER FRENCH VARIETALS...

| | | | |
|---|---|---|---|
| 433 | Chenin Blanc | **Café Society, Happy Canyon of Santa Barbara '24 (sus/org)** | **$63** |
| | | *clean, notes of lemon, mild saline, subtle earthiness, vibrant acidity* | |
| 434 | Chenin Blanc | **Florian Le Capitaine, Les Aumones, Vouvray '22 (org/bio)** | **$70** |
| | | *medium-bodied, crisp apple, citrus zest, mandarin, touch of honey* | |
| 431 | Chenin Blanc | **Arnaud Lambert, Midi '24 (org)** | **$85** |
| | | *racy, bright, and linear, honeyed citrus, lemon zest, and juicy stone fruit* | |
| 363 | Vermentino | **Domaine Vico, Forca de Pero, Corse Blanc '24 (bio)** | **$63** |
| | | *medium body, bright apple, grapefruit, candied lime, peach, salty mineral* | |

# SUPPER IN YOUR SEATS

## WINE LIST

### ITALIAN VARIETALS...

| | | | |
|---|---|---|---|
| **343** | **Arneis** | **Matteo Correggia '24 (cert. org)** | **$80** |
| | | *zesty and refreshing with crisp apple, ripe pear, mineral complexity* | |
| **349** | **Etna Bianco** | **Massimo Lentsch '24 (org)** | **$99** |
| | | *balanced, crisp, white peach, subtle herbs, distinctive volcanic finish* | |
| **334** | **Pinot Grigio** | **Via Alpina, Fruili '24 (org)** | **$65** |
| | | *fruit-forwar, notes of pineapple, passion fruit, lemon zest, white pear* | |

### SPANISH & PORTUGUESE VARIETALS...

| | | | |
|---|---|---|---|
| **357** | **Albariño** | **Granbazan, Etiqueta Verde, Val do Sainés, Spain '24 (org)** | **$74** |
| | | *zesty, dry, crisp citrus fruit, pronounced, sea-sprayed salty tang* | |
| **352** | **Albariño** | **Atalier de Raul Pérez, Rias Baixas, Spain '23 (org)** | **$89** |
| | | *clean, focued, salty lemon, unripe pineapple, papaya, and tart stone fruits* | |
| **354** | **Vinho Verde** | **Maria Bonita, Loureiro '23 (sus)** | **$48** |
| | | *bone-dry, silky, lime, lemon notes, subtly herbaceous, lively acidity* | |

### AUSTRIAN & GERMAN VARIETALS

| | | | |
|---|---|---|---|
| **358** | **Grüner-Veltliner** | **Glatzer, Carnuntum, Austria '22 (bio)** | **$52** |
| | | *crisp, fresh, energetic, green apple, key lime, racy acidity, flinty* | |
| **339** | **Grüner-Veltliner** | **Amy & Peter Made This, Santa Rita Hills '24 (sus/org)** | **$75** |
| | | *clean and vibrant with a lingering, tangy freshness, hints of grapefruit* | |
| **361** | **Riesling** | **Peter Jakob Kuhn, Jacobus, Reingau, Germany '23 (bio)** | **$89** |
| | | *bright citrus, lemongrass apricot, hints of white peach, crushed stones* | |
| **362** | **Riesling** | **Seppeltsfield, Watervale Vineyard, Australia '23 (sus)** | **$72** |
| | | *focused citrus, finger lime, grapefruit, lemon curd, chalky mineral acidity* | |

# SUPPER IN YOUR SEATS

## WINE LIST

### CHILLABLE REDS…

| | | | |
|---|---|---|---|
| 135 | Beaujolais | **Pierre-Marie Chermette, Griottes '24 (cert. sus)** | $60 |
| | | *juicy red berries, morello cherry, hint of cranberry and bright acidity* | |
| 170 | Gamay | **The Wonderland Project, Sonoma Mountain '23 (org)** | $75 |
| | | *fruit-forward but dry, highlighting crisp flavors of cranberry and raspberry* | |
| 169 | Syrah/Cinsault Blend | **Habit, Santa Ynez Valley '22 (sus)** | $65 |
| | | *mid-weight, juicy with notes of red berry, spice, savory, lively acidity* | |
| 175 | Red Blend | **Itri Cellars, Chapter Three, Feisty Chillable Red, North Coast** | $60 |
| | | *juicy, jammy, bright, crisp acidity, crunchy red fruit, subtle herbal and spice* | |

### PINOT NOIR AND OTHER LIGHT BODIED REDS

| | | | |
|---|---|---|---|
| 111 | Pinot Noir | **Le Machin, Santa Rita Hills '24 (org)** | $68 |
| | | *bright cherry layered with delicate herbaceousness and hint of black tea* | |
| 106 | Pinot Noir | **Amy & Peter Made This, Drum Canyon, Sta. Rita Hills '23 (sus/org)** | $80 |
| | | *vibrant notes of cherry, baking spice, fresh ginger, earthy hint of sage* | |
| 110 | Pinot Noir | **Ryme Cellars, Las Brisas Vineyard, Carneros '23 (org)** | $88 |
| | | *crushed red fruit, blood orange, sweet red cherry, earthy hints of wild fennel spice* | |
| 113 | Pinot Noir | **JK Carriere, Provacateur, Williamette Valley, Oregon '23** | $88 |
| | | *black cherry, tart wild berry, subtle smoke, orange zest, ginger spice* | |
| 114 | Pinot Noir | **Scribe, Carneros '24 (org+bio)** | $95 |
| | | *rich red and black fruit notes with hints of cola, tea, and savory earthiness* | |
| 104 | Pinot Noir | **Dreamcôte, La Encantada Vineyard, Santa Rita Hills '22 (sus)** | $104 |
| | | *juicy, bright, fruit-forward, concentrated with earthy, savory undertones* | |
| 105 | Pinot Noir | **Hitching Post, Bien Nacido Vyrd, Santa Maria Valley '19 (sus)** | $125 |
| | | *black cherries, cranberries, lavender, savory spices, rich, layered* | |
| 118 | Pinot Noir | **Robert Sinskey, Estate, Los Carneros '18 (org)** | $162 |
| | | *savory cherry, cranberry, blood orange, rhubarb, cinnamon spice,earthy* | |

SUPPER IN YOUR SEATS

# WINE LIST

## PINOT NOIR AND OTHER LIGHT BODIED REDS (continued)...

| | | | |
|---|---|---|---|
| 122 | Pinot Noir | Raen, Royal St. Robert, Sonoma Coast '23 (org/bio) | $215 |
| | | *red cherry, blood orange, sweet pipe tobacco, refined tannins and bright acidity* | |
| 108 | Pinot Noir | Wayfarer, The Estate, Sonoma Coast '23 (org) | $280 |
| | | *wild cherry, strawberry, black raspberry, rose petals, sage, silky acidity* | |
| 124 | Bourgogne Rouge | Nicolas Rossignol '23 (org) | $135 |
| | | *baby Volnay, red cherry, raspberry, rose petals, subtly earthy with spice notes* | |
| 127 | Marsannay | Charles Audoin, Cuvée Marie Ragonneau '22 (cert. org) | $169 |
| | | *fresh, lively, vibrant red fruits, balanced by a crisp acidity, silky tannins* | |
| 128 | Monthelie | Monthelie Douhairet Porcheret, Cuvée Miss Armande '21 (sus) | $145 |
| | | *juicy red fruits , rose petals, lively, bright acidity and soft, approachable tannins* | |
| 129 | Santenay | Bouchard Pére & Fils, 1er Cru, La Comme '17 | $140 |
| | | *cherries, dried cranberries, aged leather, mushrooms, lively acidity* | |
| 130 | Savigny-Les-Beaune | Domaine Vincent Ledy, Vieilles Vinges '21 (org) | $190 |
| | | *expressive, floral, ripe red fruits, hints of rosemary, pepper, earthy* | |

## CABERNET AND BORDEAUX BLENDS...

| | | | |
|---|---|---|---|
| 132 | Cabernet Franc | Lang & Reed, North Coast '24 (sus) | $75 |
| | | *red stone fruit, violet petals, dried herbs like rosemary, earthiness, graphite* | |
| 140 | Cabernet Sauvignon Blend | Genuine Risk, Santa Ynez Valley '23 (org) | $88 |
| | | *juicy and fruit-forward, bright red berry, boysenberry, structured tannins* | |
| 141 | Cabernet Sauvignon Blend | IBest Wines, Stellenbosch, South Africa '22 (sus) | $95 |
| | | *full body, rich dark fruit, hints of toasted oak and dark chocolate* | |

SUPPER IN YOUR SEATS

# WINE LIST

## CABERNET AND BORDEAUX BLENDS (continued)...

| | | | |
|---|---|---|---|
| 136 | Cabernet Sauvignon | **Ultraviolet, California '24 (org)** | **$58** |
| | | *cocoa powder and dark fruit, leading into a silky palate with bright acidity* | |
| 138 | Cabernet Sauvignon | **Beckmen, Santa Ynez Valley '22 (bio)** | **$68** |
| | | *robust, intense dark fruit with coffee, dark cocoa, subtle earth notes* | |
| 150 | Cabernet Sauvignon | **Captûre, Estate, Pine Mountain-Cloverdale Peak '21 (org)** | **$120** |
| | | *red, brambly, fresh cut flowers, grippy tannins, elegant, endless finish* | |
| 154 | Cabernet Sauvignon | **Ashes & Diamonds, No. 2, Napa Valley '23** | **$125** |
| | | *rich, blackberry, currant, leather, baking spices, and earthy undertones* | |
| 139 | Cabernet Sauvignon | **The Conspirator, Oakville, Napa Valley '22 (org)** | **$140** |
| | | *full, round, core of cassis, dark fruit, soft, supple, and velvety tannins* | |
| 152 | Cabernet Sauvignon | **Seabold, Rancho Viento, Coombsville '19 (org)** | **$194** |
| | | *layers of crushed blackberry, black fig, cassis, supple tannins, vibrant, acidity* | |
| 142 | Cabernet Sauvignon | **Beckmen, T&J Beckmen Vineyard, Los Olivos District '23 (bio)** | **$196** |
| | | *blackberry, pepper, pencil led mineral, smoke, dark chocolate, full body* | |
| 159 | Cabernet Sauvignon | **Scribe, Atlas Peak West, Napa Valley '22 (org/bio)** | **$230** |
| | | *Intense, concentrated dark cherry and espresso, long, savory, mineral finish* | |
| 156 | Cabernet Sauvignon | **Cade, Estae, Howell Mountain, Napa Valley '21 (org)** | **$390** |
| | | *rich, concentrated, boysenberry, black cherry, elderberry, dark chocolate, licorice* | |
| 143 | Cabernet Sauvignon | **Novicium, Estate, Napa Valley '18 (org)** | **$425** |
| | | *medium/full-bodied, plush, dark chocolate, ripe plum, and cherry puree* | |
| 158 | Cabernet Sauvignon | **Plumpjack, Estate, Napa Valley '21 (org/sus)** | **$495** |
| | | *lush, textural, deep dark fruits, integrated mocha, highly polished, velvety tannins* | |
| 151 | Cabernet Sauvignon | **Continuum, Napa Valley '22 (org/bio)** | **$625** |
| | | *full, dense, concentrated dark fruits, savory herb, spice, tobacco, graphite* | |

SUPPER IN YOUR SEATS

# WINE LIST

CABERNET AND BORDEAUX BLENDS (continued)...

| | | | |
|---|---|---|---|
| 162 | Pauillac | **Chateau Pichon-Longueville, Reserve de la Comtesse '19 (sus)** | $220 |
| | | *seductive, approachable, cassis, cedar, velvety palate, elegant acidity* | |
| 164 | Saint-Emilion | **Château Lessègue '23 (sus)** | $88 |
| | | *black cherry, plum, cassis, hints of tobacco, white pepper, silky, finessed* | |
| 165 | Zinfandel | **Green & Red, Chiles Canyon Estate '23 (sus)** | $89 |
| | | *juicy with bright cherries, pomegranate, and savory notes of bay laurel* | |

GRENACHE, SYRAH & RHONE VARIETIES...

| | | | |
|---|---|---|---|
| 167 | Grenache | **Beckmen, Santa Ynez Valley '23 (bio)** | $86 |
| | | bright red fruits, lively with white pepper and subtle spice | |
| 174 | Syrah | **Jelly Roll Wines, Vecino VYD, Potter Valley '21 (org)** | $62 |
| | | *earthy, savory undertones, hints of smoked meat, bright fruit, elegant, long finish* | |
| 177 | Syrah | **Beckmen, Purisma Mountain Vyrd, Ballard Canyon '22 (bio)** | $89 |
| | | *dark, intense with black fruit notes, hints of smoked meat, black pepper* | |
| 178 | Syrah | **Holus Bolus, Sta. Rita Hills '23 (cert. sus)** | $102 |
| | | *cool-climate expression,bright dark fruit, dried thyme, long, earthy finish* | |
| 171 | Shiraz | **Seppeltsfield, Barossa Valley, Australia '22** | $68 |
| | | *dark boysenberry, plum, oak spice, dark chocolate richness, juicy acidity* | |
| 181 | Châteauneuf-du-pâpe | **Famille Brinier, Télégramme '22 (sus)** | $162 |
| | | *juicy, dark wild berry flavors balanced by fine, velvety tannins* | |

# SUPPER IN YOUR SEATS

## WINE LIST

### ITALIAN REDS…

| | | | |
|---|---|---|---|
| 187 | Barbera d'Alba | Massolino, Serralunga '24 (sus) | $75 |
| | | *concentrated cherry, bramble, raspberry, violet, supple tannins* | |
| 185 | Barolo | E. Pira, Via Nuova '20 (org) | $280 |
| | | *medium-bodied, refined, silky texture, bright, acidity, finely, chalky tannins* | |
| 184 | Brunello di Montalcino | Lisini '21 (sus) | $172 |
| | | *medium-bodied, refined, silky texture, bright, acidity, finely, chalky tannins* | |
| 191 | Etna Rosso | Tenute delle Terre Nere '24 (org) | $95 |
| | | *juicy, vibrant acidity, strawberry, sour cherry, savory blood orange peel* | |
| 186 | Nebbiolo | Rovellotti Valpazza, Colline Novaresi '22 | $88 |
| | | *red cherry, wild raspberry, hints of pomegranate, and crushed dried herbs* | |
| 189 | Rosso di Montalcino | La Serena '22 (cert. org) | $72 |
| | | *full-bodied, dark cherry, plum, vibrant acidity, velvety, elegant* | |
| 192 | Terra di Pisa (Sangiovese) | Casanova della Spinetta, Il Nero di Casanova '22 (sus) | $64 |
| | | *fragrant blackberries, wild berries, earthy nuances, dried orange peel, spicy* | |
| 193 | Toscana | Tenuta di Ghizzano, Veneroso '17 (bio) | $108 |
| | | *ripe dark berries, plums, firm, structured tannins and distinctive mineral finish* | |

### SPANISH VARIETIES…

| | | | |
|---|---|---|---|
| 195 | Bierzo | Petalos, Descendientes de J. Palcios '23 (org) | $76 |
| | | *juicy, succulent, red and black berries, pomegranate, spice, black pepper* | |
| 615 | Ribiera del Duero | Vega-Sicilia, Unico 2012 | $796 |
| | | *Fresh and very floral with violets,blackberries and orange peel. Medium-to full-bodied with firm, linear tannins. Excellent length and structure. Seriously structured and beautiful beautiful. 96pt* | |
| 198 | Rioja | Hermanos Peciña '23 (sus) | $52 |
| | | *juicy, vibrant, ripe dark fruits, smoky twist, mineral-driven, herbal finish* | |

SUPPER IN YOUR SEATS

# RESERVE WINE LIST

## CHAMPAGNE

| | | | |
|---|---|---|---|
| | **Reims** | **Charles Heidsieck, Brut Rosé '08** | **$532** |

## RED WINES

### Bordeaux…

| | | | |
|---|---|---|---|
| **601** | **Margaux** | **Chateau Palmer 2017** | **$795** |
| **602** | **Pauillac** | **Chateau Pontet Canet 2018** | **$447** |
| **603** | **Pomerol** | **Chateau L'Eglise Clinet 2015** | **$777** |
| **604** | **St. Julien** | **Chateau Leoville Las Cases 2017** | **$597** |

### Burgundy…

| | | | |
|---|---|---|---|
| **605** | **Gevrey-Chambertin** | **Dom. Joseph Roty, Les Fontenys, 1er Cru 2018 (Magnum)** | **$726** |
| **607** | **Volnay** | **Jean-Marc Boillot, Carelle Sous La Chapelle, 1er Cru '19** | **$245** |
| **608** | **Vosne Romanée** | **George Noëllat, Les Chaumes, 1er Cru 2013** | **$400** |

### Rhone Valley…

| | | | |
|---|---|---|---|
| **609** | **Cornas** | **Domaine Alain Voge, Vieilles Vignes 2019** | **$264** |
| **610** | **Côte-Rôtie** | **Rene Rostaing, Cote Blonde 2016** | **$534** |
| **611** | **Côte-Rôtie** | **Michel & Stéphane Ogier, Vialliere 2015** | **$564** |
| **612** | **Hermitage** | **Delas, Freres, Les Bessards 2012** | **$477** |

### Italy…

| | | | |
|---|---|---|---|
| **613** | **Barolo** | **Elio Grasso, Ginestra, Case Mate 2017** | **$364** |

### Spain…

| | | | |
|---|---|---|---|
| **614** | **Ribiera del Duero** | **Tempos Vega Sicilia, Alion 2018** | **$352** |