



THE CORAVIN COLLECTION

Exceptional wines by the glass, preserved with Coravin for a flawless pour every time.

A curated selection of cellar-worthy bottles, offered one glass at a time for guests seeking a more memorable steakhouse experience.

RED

All prices are per 6 oz pour.

RED BLEND	Lion Tamer — Mount Veeder, Napa Valley, California — 2022 <i>Pairs beautifully with prime rib, Wagyu beef carpaccio, or the bone-in bourbon braised short rib.</i>	\$29
RED BLEND	Justin Isoceles — Paso Robles, California — 2020 <i>Ideal with the New York strip, bone-in rib-eye, or lobster mac for a richer pairing.</i>	\$36
CABERNET SAUVIGNON	Emily's Cuvée, Miner Family — Napa Valley, California — 2019 <i>A natural match for center cut filet, black truffle butter, and braised mushroom medley.</i>	\$32
CABERNET SAUVIGNON	Stag's Leap "Artemis" — Napa Valley, California — 2022 <i>Excellent alongside dry-aged boneless rib-eye, Colorado lamb chop, or a ChopHouse Oscar add-on.</i>	\$60
PINOT NOIR	Goldeneye — Anderson Valley, California — 2022 <i>Beautiful with miso salmon, seared diver scallops, or the braised mushroom medley.</i>	\$32
PINOT NOIR	Domaine Faiveley Gevrey-Chambertin — Burgundy, France — 2023 <i>An elegant choice with rosemary garlic braised chicken, tuna tataki, or Wagyu beef carpaccio.</i>	\$51
BORDEAUX BLEND	Château d'Armailhac — Pauillac, Bordeaux, France — 2010 <i>Best enjoyed with the bone-in rib-eye, New York strip, or bordelaise-finished steak selections.</i>	\$88

WHITE

CHARDONNAY	Cakebread — Napa Valley, California — 2022 <i>Perfect with Maryland crab cake, twin lobster tails, or grilled asparagus.</i>	\$29
CHARDONNAY	Far Niente — Napa Valley, California — 2023 <i>A luxurious pairing for sea bass, lobster mac, or a pan-seared scallop add-on.</i>	\$33
VIIGNIER	Herman Story "Tomboy" — Santa Barbara County, California — 2013 <i>Lovely with the Kurobuta double cut pork chop, shrimp & gnocchi, or the golden beet salad.</i>	\$33
SAUVIGNON BLANC	Jacques Dumont — Sancerre, Loire, France — 2023 <i>Bright and crisp with tuna tataki, jumbo shrimp cocktail, or The Wedge.</i>	\$24

SELECTIONS AND VINTAGES SUBJECT TO CHANGE.



PRESERVE.
POUR.
PERFECT.



Using Coravin technology, we access the world's finest wines without removing the cork, preserving every bottle for future enjoyment.

A BETTER POUR.
A BETTER
EXPERIENCE.
EVERY TIME.