

BRENTWOOD
KATSUYA[®]
by S+ARCK

勝

Welcome to Katsuya!

Featuring the dynamic pairing of Master Sushi Chef Katsuya Uechi and design impresario Philippe Starck, Katsuya by Starck is truly a feast for the senses. With specialty cocktails, unique rolls and spectacular sushi and sashimi platters, Chef Uechi skillfully translates Japanese flavors to the American palate. His accolades, combined with the sleek setting and sbe's signature level of service, have made Katsuya one of OpenTable's "50 Hottest Restaurants in the U.S."



Hotels & Spa | Restaurants | Nightlife



Rev. 0913

STARTERS

Creamy Rock Shrimp

Crispy bite-size rock shrimp tossed in a creamy, spicy sauce. 17

Crab and Mozzarella Tempura

Chef Katsuya's twist on comfort food. Tempura with crab and mozzarella, served with a light sake soy sauce. 12

Edamame

Served warm and tossed lightly with salt. Small 6 Large 10

Spicy Edamame

Sweet, salty and spicy. 12

Sautéed Shishito Peppers 8

Vegetable Tempura

Asparagus, onion, yam and shiitake mushroom. 11

Add shrimp 5

Crispy Brussels Sprouts

Balsamic soy reduction and toasted almonds. 12

SOUPS & SALADS

Classic Miso Soup

A Japanese classic...green onion, tofu and seaweed. 4

Add vegetable 1

Mixed Green Salad

Ponzu and miso vinaigrette served on the side. 10

Crispy Chicken Salad

Asian salad mixed with rice noodles, wonton crisps and shredded chicken, served with a plum vinaigrette. 15

Tofu Salad

Crispy tofu over mixed greens with miso vinaigrette. 10

Cajun-Spiced Tuna Steak Salad 15

Seafood Salad 21

The consumption of raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase the risk of foodborne illness.

For your convenience, 20% gratuity will be added for parties of 6 or more.

SPECIALTY STARTERS ~ KATSUYA SIGNATURES

Yellowtail Sashimi with Jalapeño

Fresh yellowtail, ponzu and jalapeño make for a guest favorite.

Light and refreshing. 19

Seared Tuna with Japanese Salsa

Seared tuna sashimi served with fresh tomatoes, cilantro and avocado with a Japanese touch. 18

Baked Crab Hand Rolls

Baked snow crab lightly kissed with Chef's signature sauce, wrapped with rice in soy paper...one taste will leave your wanting more. 16

Crispy Rice with Spicy Tuna

Our most flavorful dish on the menu and the one Katsuya is most famous for...a can't-miss dish. 14

Spicy Albacore Sashimi with Crispy Onion

A crunchy twist on albacore sashimi. 16

Lobster Dynamite

A half lobster sautéed with mushrooms and tossed in Chef's creamy dynamite sauce, then baked to perfection. 23

Wagyu Tobanyaki

A beef-lover's dream, served sizzling hot with wild mushrooms. 32

Salmon Sashimi with Caviar

Salmon sashimi lightly rolled with Japanese onion chutney, topped with tasty caviar on a cucumber crisp. 20

MULTIPLE-COURSE LUNCHESES

Served with miso soup, salad and rice

Vegetable Tempura 12

Salmon Teriyaki 13

Chicken Teriyaki 12

Miso-Marinated Black Cod 15

Beef Teriyaki 13

Choice of one:

Add a side of Vegetable Tempura 2

Add a California or Spicy Tuna Roll 3

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SUSHI & SASHIMI

Sashimi Sampler

Chef's best assorted tuna, yellowtail, salmon, halibut, scallop and hokki clam. 19

Sushi Sampler

Chef's best assorted tuna, albacore, yellowtail, salmon, halibut, shrimp, octopus, freshwater eel and egg, served with a California roll. 18

Sushi / Sashimi

Freshwater Eel 7

Sea Eel 7

Jumbo Clam 9/19

Albacore 6.50/15

Tuna 6.50/15

Yellowtail 6.50/16

Sweet Shrimp 8.50/15

Toro 10/24

Super Toro 18/36

Octopus 6/15

Salmon Egg 6/15

Crab 8

Bay Scallop 6

Sushi / Sashimi

Shrimp 6

Whitefish 6/15

Halibut 6/16

Egg 5

Smelt Egg 7

Seared Jumbo Scallop 6/15

Sea Urchin 9/17

Salmon 6/15

Squid 6/15

Kanpachi 8/17

Spanish Mackerel 7/16

Hokki Clam 5/13

Red Snapper 8/17

SIDES

Rice 3

Cucumber Sunomono 6

Seaweed Sunomono 6

SUSHI ROLLS

Specialty Rolls

Rainbow Roll

Chef's best assorted sashimi and avocado on top of our traditional California roll. 18.50

Rock Shrimp Tempura Roll

Tossed in a creamy, spicy sauce over a spicy tuna roll. 16

Sunset Roll

Sweet freshwater eel, crunchy cucumber and avocado drizzled with sweet eel sauce make this a guest favorite. 16

SSC Roll

Sautéed shrimp with asparagus and mushrooms over a California roll. 17

BSC Roll

Baked scallops in dynamite sauce over a California roll. 15

Spider Roll

Soft-shell crab, cucumber, avocado and ponzu. 15

Special Katsuya Roll

Tuna, yellowtail, salmon, scallop, crab and avocado wrapped with rice, soy paper and cucumber, served with wasabi ponzu on the side. 17

Corn Crunch Roll

Garlic-butter-sautéed shrimp and avocado rolled with crispy corn tempura, drizzled with sweet soy. 18

Baked Crab Roll 9

Baked Shrimp Roll 12.50

Shrimp Tempura Roll 12.50

Classic Rolls (hand/cut)

Spicy Tuna Roll 8/9

Spicy Yellowtail Roll 8/9

California Roll 7/8

California Roll with Smelt Egg 8/9

Shrimp Roll 7/8

Tuna Roll 6/7

Cucumber Roll 5/6

Vegetable Roll 7/8

Scallop Roll 7/8

Salmon Skin Roll 6/7

Yellowtail Roll 7/8

Blue Crab Roll 8/9

Substitute soy paper 1

Add avocado 2

Add fresh wasabi 5

ROBATA

Vegetables

Onion 3
Corn 4
Pee Wee Potato 3
Zucchini 4
Eggplant 4
Asparagus 3
Maitake Mushroom 5
Artichoke 5
Avocado 5
Shiitake Mushroom 3
Tofu 4

Rice

Yaki Onigiri 3

Poultry

Chicken *(Salt or Tare)* 4
Negima 4
Teba 4
Tsukune 5
Tsukune Shrimp 5
Jidori Chicken Breast 8

Beef

Short Ribs 7
Beef Asparagus 7
Wagyu Skirt Steak 12
Tenderloin 16

Seafood

Scallop 5
Shrimp 6
Salmon *(Salt or Tare)* 8
Yellowtail Collar 14
King Crab Legs 18
Lobster *(Half)* 22

Bacon

Enoki Bacon 4
Tomato Bacon 4
Asparagus Bacon 4

FRUIT REFRESHERS

All specialty beverages are hand-crafted with our juices, squeezed daily on premises with the freshest fruits, herbs and vegetables.

Vitamin A

Hand-pressed lime wedges, açai berry juice, sparkling water and a touch of hand-pressed pineapple. 7

Watermelon Cucumber Fresh

Crushed seedless watermelon, English cucumbers, fresh mint and freshly squeezed lime juice. 7

Lychee Lovely

Lychee syrup mixed with lemon juice and topped with sparkling water. 8

Kiwi Envy

Hand-pressed kiwis with freshly squeezed lime juice and subtle notes of lychee. 8

Raspberry Sidecar

Fresh muddled raspberries shaken with pineapple and cranberry juice. 8

These beverages can be prepared with alcohol upon request. Ask for our Katsuya Specialty Cocktail list.

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STARTERS

Creamy Rock Shrimp

Crispy bite-size rock shrimp tossed in a creamy, spicy sauce. 17

Crab and Mozzarella Tempura

Chef Katsuya's twist on comfort food. Tempura with crab and mozzarella, served with a light sake soy sauce. 12

Crispy Soft-Shell Crab

Soft-shell crab lightly flash-fried, served with crispy spinach and a side of citrus ponzu. 12

Edamame

Served warm and tossed lightly with salt. Small 6 Large 10

Spicy Edamame

Sweet, salty and spicy. 12

Agedashi Tofu 8

Sautéed Shishito Peppers 8

Stuffed Eggplant

Albacore and almonds in a sweet miso glaze, served in a hollow eggplant. 11.50

Vegetable Tempura

Asparagus, onion, yam, shiitake mushroom and green bean. 11 *Add shrimp 5*

Crispy Brussels Sprouts

Balsamic soy reduction and toasted almonds. 12

SALADS

Crispy Chicken Salad

Asian salad mixed with rice noodles, wonton crisps and shredded chicken, served with a plum vinaigrette. 15

Mixed Green Salad

Ponzu or Miso Dressing. 10

Mushroom Salad

Warm sautéed Japanese mushrooms served on a bed of butter lettuce. 10

Sashimi Salad

Chefs selection of assorted sashimi on a bed of mixed greens with Ponzu and Spicy Mayo. 21

Tofu Salad

Crispy tofu over mixed greens with miso vinaigrette. 13

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KATSUYA SIGNATURES

Yellowtail Sashimi with Jalapeño

Fresh yellowtail, ponzu and jalapeño make for a guest favorite. Light and refreshing. 19

Seared Tuna With Japanese Salsa

Seared tuna sashimi served with fresh tomatoes, cilantro and avocado with a Japanese touch. 18

Baked Crab Hand Rolls

Baked snow crab lightly kissed with Chef's signature sauce, wrapped with rice in soy paper...one taste will leave you wanting more. 17

Crispy Rice with Spicy Tuna

Our most flavorful dish on the menu and the one Katsuya is most famous for...a can't-miss dish. 14

Halibut Usuzukuri

Halibut sashimi delicately sliced with a hint of spice and citrus. 16

Spicy Albacore Sashimi with Crispy Onion

A crunchy twist on albacore sashimi. 17

Katsuya Ceviche

A light and refreshing blend of sashimi and citrus ponzu. 17

Halibut-Wrapped Crab and Avocado 16

Kiwi Scallops

Jumbo scallops on top of sliced kiwi with yuzu vinaigrette. 16

Salmon Sashimi with Caviar

Salmon sashimi lightly rolled with Japanese onion chutney, topped with tasty caviar on a cucumber crisp. 20

Seared Albacore with Garlic Soy Lemon Butter

A rich, flavorful version of albacore sashimi that melts in your mouth. 16
With truffles for an unmatched experience \$36

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FROM THE HOT KITCHEN
BEEF & MORE

Wagyu Tobanyaki

A beef-lover's dream, served sizzling hot with wild mushrooms. 32

Wagyu Ribeye

10-oz. Wagyu ribeye served over maitake mushrooms with truffle butter. 42

Grilled Lamb Chops

Four delicious chops served with a ginger scallion pesto and Chef Katsuya's miso reduction. 28

Chicken Teriyaki

With Wasabi Mashed Potatoes and Nimono Vegetables. 17

Panko-Crusted Chicken

Wrapped around stir-fried vegetables. 17

Nabeyaki Udon Soup

Succulent chicken, shrimp and egg marinated in a steamy broth with thick udon noodles. Japanese 'chicken soup for the soul! 15

JAPANESE PRIX FIXE 25

Includes miso soup, salad, rice and kobachi

Entrée

Your choice of teriyaki favorites: New York steak, chicken or salmon.

Dessert

Your choice of mochi ice cream or seasonal fruit.

OMAKASE

Katsuya's Tasting Menu

The best of the best signature dishes! All of the items that Chef Katsuya is famous for in one tasting menu. 75

Chef's Omakase

Chef Katsuya's choice menu featuring the freshest ingredients of the day. Sit back and let Chef do all of the work. 95

FROM THE HOT KITCHEN
SEAFOOD

Miso-Marinated Black Cod

A must-try dish! This Katsuya signature uses sweet miso and the special taste of baked black cod to deliver unparalleled flavor. 23

Stripped Baze

Our famous striped bass served as Szechuan-style fillets. Chef Katsuya's most dynamic dish! Half 25 / Full 55

Lobster Dynamite

A half lobster sautéed with mushrooms and tossed in Chef's creamy dynamite sauce, then baked to perfection. 23

Cajun-Style Halibut Cheeks

Served with asparagus. 19

Baked Salmon

With sansho caper sauce. 17

Shrimp Tobanyaki

Served with mushrooms and asparagus. 16

ROBATA

Vegetables

Onion 3
Corn 4
Pee Wee Potato 3
Zucchini 4
Eggplant 4
Asparagus 3
Maitake Mushroom 5
Artichoke 5
Avocado 5
Shiitake Mushroom 3
Tofu 4

Rice

Yaki Onigiri 3

Poultry

Chicken 4
Negima 4
Teba 4
Tsukune 5
Tsukune Shrimp 5
Jidori Chicken Breast 8

Beef

Short Rib 7
Beef Asparagus 7
Wagyu Skirt Steak 12
Wagyu Tenderloin 23
Prime New York Steak 18

Seafood

Scallop 5
Shrimp 6
Salmon 8
Yellowtail Collar 14
King Crab Legs 18
Lobster (Half) 22

Bacon

Enoki Bacon 4
Tomato Bacon 4
Asparagus Bacon 4

SUSHI & SASHIMI

Sashimi Sampler

Chef's best assorted tuna, yellowtail, salmon, halibut, scallop and hokki clam. 35

Sushi Sampler

Chef's best assorted tuna, albacore, yellowtail, salmon, halibut, shrimp, octopus, freshwater eel and egg, served with a California roll. 30

Sushi / Sashimi

Freshwater Eel 7

Sea Eel 7

Jumbo Clam 9/19

Albacore 6.50/15

Tuna 6.50/15

Yellowtail 6.50/16

Sweet Shrimp 8.50/15

Super Toro 18/36

Octopus 6/15

Salmon Egg 6/15

Crab 8

Bay Scallop 6

Red Snapper 8/17

Sushi / Sashimi

Shrimp 6

Whitefish 6/15

Halibut 6/16

Egg 5

Smelt Egg 7

Seared Jumbo Scallop 6/15

Sea Urchin 9/17

Salmon 6/15

Squid 6/15

Kanpachi 8/17

Spanish Mackerel 7/16

Hokki Clam 5/13

SIDES

Classic Miso Soup 4 *Add Vegetable 1*

Rice 3

Cucumber Sunomono 6

Seaweed Sunomono 6

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SUSHI ROLLS

Specialty Rolls

Rainbow Roll

Chef's best assorted sashimi and avocado on top of our traditional California roll. 18

Rock Shrimp Tempura Roll

Tossed in a creamy, spicy sauce over a spicy tuna roll. 16

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Special Katsuya Roll

Tuna, yellowtail, salmon, scallop, crab and avocado wrapped with rice, soy paper, and cucumber, served with wasabi ponzu on the side. 17

Corn Crunch Roll

Garlic-butter-sautéed shrimp and avocado rolled with crispy corn tempura, drizzled with sweet soy. 18

Baked Crab Roll 9

Baked Shrimp Roll

Spicy tuna roll with soy paper, topped with baked shrimp and dynamite sauce. 12.50

Shrimp Tempura Roll

Crispy shrimp tempura with cucumber and avocado. 12.50

Classic Rolls (hand/cut)

Spicy Tuna Roll 8/9

Spicy Yellowtail Roll 8/9

California Roll 7/8

California Roll with Smelt Egg 8/9

Shrimp Roll 7/8

Tuna Roll 6/7

Cucumber Roll 5/6

Vegetable Roll 7/8

Scallop Roll 7/8

Salmon Skin Roll 6/7

Yellowtail Roll 7/8

Blue Crab Roll 8/9

Salmon Roll 7/8

Spicy Salmon Roll 8/9

Substitute soy paper 1

Add avocado 2

Add fresh wasabi 5

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SPECIALTY COCKTAILS

Burning Mandarin

Mandarin vodka, hand crushed Serrano chili, fresh lemon and orange juice, splash of cranberry.

Watermelon Cucumber Mojito

Bacardi rum, crushed seedless watermelon, English cucumbers, fresh mint and freshly squeezed lime juice.

White Grapefruit Cosmopolitan

Ruby red Absolut, Cointreau, freshly squeezed lime juice and white cranberry juice.

Katsuya Fresh

Akvinta vodka, Rock sake junmai daiginjo, hand-crushed English cucumbers and freshly squeezed lime juice.

Bellini

Ruffino Prosecco and white peach puree kissed with a sprig of thyme.

Kiwi Envy

St. Germain Elderflower liqueur, gin, hand-pressed kiwis, freshly squeezed lime juice and sparkling water.

Vitamin A

Corzo Silver tequila, hand pressed lime and Acai Berry juice.

The Dragon

Grey Goose vodka shaken with traditional Japanese flavorings of yuzu and ginger.

Tequila Mockingbird

El Cartel tequila, muddled red bell pepper, Serrano chili, and cucumber, Cointreau with Freshly squeezed lime juice.

Le Grand Pink Peach

Le Grand Saint Pink sparkling Vodka, yuzu juice, and peach puree.

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SAKE

JUNMAI

Katsuya Sake ~ “Sasaichi”

Mount Fuji water, well balanced, smooth. 250ml/29 720ml/65

Kaguyahime ~ “Bamboo Princess”

Light and smooth, candy fragrances. 500ml/35

Nanbushi ~ “Southern Story”

Medium dryness, firm structure, crisp. 500ml/45

Kimoto Classic ~ “Fukushima”

Creamy & full bodied highly balanced. 720ml/75

JUNMAI GINJO

Yumeakari ~ “Dream Light”

Mild & fruity, smooth taste. 250ml/28 720ml/65

Tomoju ~ “Friends and Longevity”

Melons & grapes, light body, slightly sweet. 375ml/43

Kikusui ~ “Chrysanthemum Water”

Cotton candy, bright, aromatic. 300ml/32 720ml/68

Hakkaisan ~ “Eight Oceans”

Tremendous balance, crisp refreshing finish. 300ml/44 720ml/95

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JUNMAI DAIGINJO

Osakaya-Chobei ~ “Ancient Heritage”

Floral with hints of melon, full on the palate. 300ml/32

Wakatake Onikoroshi ~ “Demon Slayer”

Well-rounded, silky texture, superb acidity. 720ml/95

Ken ~ “Vigorous”

Rich aroma, savory with a clean lingering. 720ml/135

Taiten Shiragiku ~ “White Chrysanthemum”

Dry and gentle with a refreshing bitterness. 720ml/160

Dassai ~DY-23 ~ “Otter Festival”

Polished 77%, orange blossoms, mild body and rich. 720ml/190

Watari Bune ~ “Ferry Boat”

Extremely balanced fruit flavors, honey dew and peaches. 720ml /250

Houreki ~ “Kimoto”

Exquisite, fruity aroma with slightly sour accents. 720ml/500

Myouka Rangyoku ~ “Blossom’s Blessing”

This carefully matured sake gives balanced sweet-sour accents and boasts an exquisite, fruity aroma that envelopes you in its gentle, creamy perfume.

720ml/990

TOKUBETSU, HONJOZO & ORGANIC

Suigei Tokubetsu ~ “Drunken Whale”

Extremely clean and dry with a medium body. 720ml/46

Rin ~ “Mythical Creature” 250ml/28 500ml/44

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NON-TRADITIONAL

Sayuri ~ Nigori 300ml/22

Murai Family ~ Nigori 300ml/32 720ml/64

Poochi Poochi ~ Sparkling 330ml/26

Umekanon ~ Plum Sake 720ml/55

Rock Sake ~ Nigori 375ml/40 720ml/ 70

Dassai ~ Nigori 720ml/105

SHOCHU & HOT SAKE

Tombu 750ml/42

Ozeki Hot Sake Carafe 12

SPARKLING

Mumm, Cuvee Brut Prestige ~ Napa, CA 49

Ruffino Prosecco ~ Italy 12/50

Veuve Clicquot “Yellow Label” ~ Reims, France 25/125

Veuve Clicquot “Rose” ~ Reims, France 220

Moet & Chandon “Nectar Rose” ~ Epernay, France 170

Dom Perignon Brut ~ Epernay, France 340

Louis Roederer Cristal Cuvee ~ Epernay, France 550

Dom Perignon “Rose” ~ Epernay, France 980

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WHITE

SAUVIGNON BLANC

Joel Gott ~ Napa, Ca 11/40

WhiteHaven ~ Marlborough, New Zealand 13/46

Mt.Beautiful ~ New Zealand 14/54

Chateau de Sancerre ~ Sancerre, France 65

Cloudy Bay ~ Marlborough, New Zealand 81

PINOT GRIGIO & RIESLING

Masi Masianco ~ Veneto, Italy 11/42

Santa Margherita ~ Alto Adige, Italy 16/60

Trimbach ~ Mosel, Germany 13/58

Markus Molitor ~ Mosel 42

Angove Riesling ~ Claire Valley Australia 12/45

Trefethen Riesling ~ Napa, Ca 58

Trimbach, Riesling, “Clos St. Hune” ~ Alsace, France 290

CHARDONNAY

Concho y Toro “Casillero del Diablo” ~ Pirque, Chile 10/38

William Hill ~ Napa, Ca 15/58

Sante ~ Sonoma, CA 48

Sanford ~ Santa Rita Hills, CA 16/60

Cakebread ~ Napa, CA 23/87

Far Niente ~ Napa, CA 105

ALTERNATIVE WHITE & ROSÉ

Bieler Rose ~ Provence, France 12/40

Wolfgang Gruner Vetliner ~ Austria 38

Martin Codax Albarino ~ Rias Baixas, Spain 10/38

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RED

MERLOT

- Burgess Cellars ~Napa, CA 14/64**
- Casa Lapostolle-Cuvee Alexandre~ Chile 95**
- Twomey ~ Napa Valley 230**

PINOT NOIR

- Rodney Strong ~ Russian River, CA 12/48**
- Louis Jadot ~ Burgundy,France 15/62**
- Gloria Ferrer ~ Carneros, CA 75**
- Baileyana “Grand Firepeak” ~ San Luis Obispo, CA 16/85**
- Summerland ~ Santa Barbara, CA 99**
- Archery Summit ~ Willamette Valley, Oregon 125**

CABERNET SAUVIGNON & BORDEAUX BLENDS

- Louis Martini ~ Sonoma, CA 10/38**
- Lapastolle “Casa” ~ Rapel, Chile 14/48**
- Provenance Rutherford ~ Napa, CA 70**
- Hess “19 Block” ~ Mt. Veeder, CA 125**
- Roth ~ Alexander Valley, CA 22/85**
- Jack London Kenwood ~ Sonoma Valley 96**
- Jordan ~ Alexander Valley ,CA 100**
- Kathy Hall ~ Napa Valley 132**
- Newton “The Puzzle” ~ Napa, CA 180**
- Trinchero Cloud’s Nest ~Mt.Veeder, Napa CA 260**
- Far Niente, “Estate” ~ Napa, CA 230**
- Quintessa ~ Rutherford, CA 310**
- BV Private Reserve Georges De Latour ~ Napa,CA 340**
- Opus One ~ Napa, CA 390**

ALTERNATIVE REDS

- Terrazas Malbec “Reserve” ~ Mendoza, Argentina 16/55**
- Bodegas Montecillo Gran Reserva ~ Rioja, Spain 65**
- D’Arenberg~ “The Footbolt” Shriaz 14/55**
- Chateau Montelena “Estate” Zinfandel ~ Napa, CA 80**
- Conde de la Salceda Rioja Reserva ~ Rioja, Spain 130**

*Proudly serving **Red Bull** energy drink*

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