



LUNCH

POWER BOWLS (other proteins available for substitution: shrimp, steak, salmon, porchetta, chicken, tuna, mixed veggies)

BAJA CHICKEN BOWL grilled baja spiced chicken, white rice, romaine tossed in cilantro lime vinaigrette. Mexican street corn, black beans, pickled red onion, marinated tomatoes, cotija cheese, salsa, and avocado crema **18 ng**

MEDITERRANEAN CHICKEN BOWL grilled chicken, ancient grains, chopped romaine tossed in red wine vinaigrette, balela, sliced cucumber, pickled red onion, tzatziki, feta **18 ng**

SEARED TUNA BOWL seared ahi tuna, white rice, slaw tossed in sesame ginger vinaigrette. soft poached egg, edamame, honey sriracha-glazed brussels sprouts, sesame seeds and lime wedge **18 ng**

SALADS (served with house-made dressings)

BLDG 5 POWERHOUSE mixed greens, avocado, cucumber, ancient grains, balela (marinated chickpeas, black beans, diced red onions, cherry tomatoes, apple cider vinegar), parmesan, lemon vinaigrette, rustic grilled bread **12 vg,ng**

ADD: chicken +8 | steak +11 | shrimp +9 | salmon +10 | tuna +10 | porchetta +9

BLDG 5 CAESAR-ISH marinated grilled chicken, crisp romaine & spinach, shaved parmesan, roasted yellow corn, hearts of palm, multigrain croutons, caesar dressing **18**

MARINATED GRILLED STEAK grilled steak, mixed greens, marinated tomatoes, pickled red onions, feta, red wine vinaigrette, rustic grilled bread **20**

SOUTHWEST GRILLED SHRIMP grilled shrimp, crisp romaine & spinach, avocado, cotija, black beans, corn salsa, marinated tomatoes, crunchy corn tortilla strips, cilantro lime dressing **19**

CHINESE CHICKEN marinated grilled chicken, crisp romaine, mixed greens, sliced almonds, mandarin oranges, fried wontons, rotini pasta, scallions, carrots, sesame ginger vinaigrette **18**

B5 BEET SALAD braised red & gold beets, mixed greens, candied walnuts, bleu cheese, honey mustard dressing, rustic grilled bread **16 vg**

ADD: chicken +8 | steak +11 | shrimp +9 | salmon +10 | tuna +10 | porchetta +9

SANDWICHES (served with house-made potato chips)

CAPRESE sliced tomato, buffalo mozzarella, fresh basil with balsamic vinaigrette, olive oil, fresh baked french loaf **12 vg**

BLDG 5 ORIGINAL roasted red pepper, provolone, lemon aioli, fresh ciabatta with **chicken 16 | steak 18**

CHICKEN KARAAGE (japanese-style fried chicken) ginger soy slaw, kewpie sesame aioli, honey sriracha, ciabatta **16**

PORCHETTA house-made porchetta, mixed greens, pickled red onions, lemon aioli, fresh ciabatta **16**

GRILLED VEGGIE zucchini and yellow squash, mushrooms, roasted red pepper, tomato, buffalo mozzarella, pesto, fresh ciabatta **16 vg**

SHORT RIB SMASH braised short rib, havarti, pickled mustard aioli, pickled red onions, rustic wholegrain **18**

RUSTIC GRILLED CHEESE tillamook cheddar, mozzarella, brie, havarti on rustic wholegrain **16 vg**

ADD: roasted tomato basil soup cup +6 / bowl +10 vg,ng

SOUPS cup 8 | bowl 12

TOM KHA GAI ng

CHICKEN TORTILLA ng

ROASTED TOMATO BASIL served with rustic grilled bread vg,ng

CHICKEN & SAUSAGE GUMBO with rice, served with rustic grilled bread cup 7 | bowl 14

Parties of 8 or more will have a 20% service charge added to the check, and there are no split checks.

v = vegan vg = vegetarian ng = made without gluten (many dishes can be enjoyed ng by removing the side of bread)

Please let us know if you have any food allergies. Consumption of raw or undercooked food of animal origin may increase your risk of food borne illness.

BLDG5.COM | 225.256.2287 | INSTA @ BLDG5 | 2805 KALURAH ST, BR 70808 | 11724



LUNCH

BOARDS

BLDG 5 FLAVOR FLIGHTS

chips + dips bowl of housemade potato chips and all four sauces (piri piri, chermoula, aji, chimichurri) **16**

spreads + breads seasonal hummus, bacon jam with melted brie, smoked gouda, jalapeño & artichoke spread, grilled naan, rustic crostini bread and sliced cucumbers **32**

CROSTINI GRAZING BOARD FOR 2 chef's selection of cheeses, meats, spreads **18**

STRACCIATELLA BOARD light & creamy burrata filling garnished with olive oil, honey, pistachios, rose petals, lemon zest, salt & pepper, served with rustic grilled bread **15**

NIÇOISE BOARD served with your choice of grilled salmon or tuna, mixed greens, harissa green beans, chimichurri potatoes, a soft egg, shaved fennel, chermoula yogurt, marinated cherry tomatoes **28 ng**

BUILD YOUR OWN PLATE (select a protein plate or veggie plate and add from there)

PROTEIN PLATE served with herbed ancient grains, rustic grilled bread, pick a protein, pick 1 sauce and deli side (see below)

PICK your PROTEIN: chicken **18** | steak **21** | shrimp **19** | salmon **20** | tuna **20** | porchetta **19**

VEGGIE PLATE marinated herb-grilled eggplant, zucchini, squash, bell peppers, served with herbed ancient grain and rustic grilled bread **16 v,vg**

ADD: chicken **+8** | steak **+11** | shrimp **+9** | salmon **+10** | tuna **+10** | porchetta **+9**

PICK (1) SAUCE:

south african piri piri roasted red pepper, jalapeno, garlic, lemon juice, smoked paprika & a touch of cayenne v,vg,ng

chermoula cilantro, olive oil, preserved lemon, garlic, cumin and paprika ng

peruvian aji jalapeños, romaine, cilantro, garlic, scallions, rice wine vinegar, lime juice and a little mayo vg,ng

argentinian chimichurri italian parsley, cilantro, garlic, red wine vinegar, oregano, crushed red peppers, olive oil v,vg,ng

PICK (1) SEASONAL DELI SIDE:

• herb roasted carrots

• herb roasted potatoes

• balela salad

• BLDG 5 house-made potato chips

• roasted green beans

• BLDG 5 house salad +2

• roasted brussel sprouts +2

• braised beets with honey mustard dressing +2

PLATES

CRAB CAKE PLATE 5oz lump crab cake, new orleans style remoulade sauce served with BLDG 5 house salad **21**

SHRIMP CREOLE slow-cooked creole red sauce with fresh gulf shrimp, white rice, buttery green peas, rustic grilled bread **18**

CAJUN PORK STEW rich brown gravy w/tender braised pork, steamed white rice, buttery green peas, rustic grilled bread **18**

GROUND TURKEY LETTUCE WRAPS asian braised ground turkey, butter leaf lettuce, sweet chili sauce, cambodian slaw **18**

BEVERAGES

house-made lemonades **3.5**

iced tea **3.5** | hot tea **3.5**

cherry coffee roasters iced **4.95** | hot **4.5**

coke | coke zero | dr pepper | sprite **3**

root beer **4**

topo chico **3** | large san pellegrino **9** | bottled water **3**

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BLDG 5 BITES

BLDG 5 FLAVOR FLIGHTS

chips + dips bowl of housemade potato chips and all four sauces (piri piri, chermoula, aji, chimichurri) **16**

spreads + breads seasonal hummus, bacon jam with melted brie, smoked gouda, jalapeño & artichoke spread, grilled naan, rustic crostini bread and sliced cucumbers **32**

CROSTINI GRAZING BOARD FOR 2 chef's selection of cheeses, meats, spreads **18**

STRACCIATELLA BOARD light & creamy burrata filling garnished with olive oil, honey, pistachios, rose petals, lemon zest, salt & pepper, served with rustic grilled bread **15**

NIÇOISE BOARD served with your choice of grilled salmon or tuna, mixed greens, harissa green beans, chimichurri potatoes, a soft egg, shaved fennel, chermoula yogurt, marinated cherry tomatoes **28 ng**

CRAB CAKE PLATE 5oz lump crab cake, new orleans style remoulade sauce served with BLDG 5 house salad **21**

MEATBALLS IN MARINARA beef meatballs, BLDG 5 marinara, melted mozzarella, with rustic grilled bread **15**

SANDWICHES (served with house-made potato chips)

BLDG 5 ORIGINAL roasted red pepper, provolone, lemon aioli, fresh ciabatta with **chicken 16 | steak 18**

CHICKEN KARAAGE (japanese-style fried chicken) ginger soy slaw, kewpie sesame aioli, honey sriracha, ciabatta **16**

CAPRESE sliced tomato, buffalo mozzarella, fresh basil with balsamic vinaigrette, olive oil, fresh baked french loaf **12 vg**

RUSTIC GRILLED CHEESE tillamook cheddar, mozzarella, brie, havarti on rustic wholegrain **16 vg**

ADD: roasted tomato basil soup cup +6 / bowl +10 vg,ng

SOUPS cup 8 | bowl 12

ROASTED TOMATO BASIL served with rustic grilled bread vg,ng

CHICKEN TORTILLA ng

TOM KHA GAI ng

CHICKEN & SAUSAGE GUMBO with rice, served with rustic grilled bread cup 7 | bowl 14

SALADS (served with house-made dressings)

BLDG 5 POWERHOUSE mixed greens, avocado, cucumber, ancient grains, balela (marinated chickpeas, black beans, diced red onions, cherry tomatoes in apple cider vinegar), parmesan, lemon vinaigrette, rustic grilled bread **12 vg,ng**

ADD: chicken +8 | steak +11 | shrimp +9 | salmon +10 | tuna +10 | porchetta +9

BLDG 5 CAESAR-ISH marinated grilled chicken, crisp romaine & spinach, shaved parmesan, roasted yellow corn, hearts of palm, multigrain croutons, caesar dressing **18**

SOUTHWEST GRILLED SHRIMP grilled shrimp, crisp romaine & spinach, avocado, cotija, black beans, corn salsa, marinated tomatoes, crunchy corn tortilla strips, cilantro lime dressing **19**

BEVERAGES

house-made lemonades 3.5

iced tea 3.5 | hot tea 3.5

cherry coffee roasters iced 4.95 | hot 4.5

coke | coke zero | dr pepper | sprite 3

root beer 4

topo chico 3 | large san pellegrino 9 | bottled water 3

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MEDITERRANEAN CHICKEN BOWL grilled chicken, ancient grains, chopped romaine tossed in red wine vinaigrette, balela, sliced cucumber, pickled red onion, tzatziki, feta **18 ng**

SEARED TUNA BOWL seared ahi tuna, white rice, slaw tossed in sesame ginger vinaigrette. soft poached egg, edamame, honey sriracha-glazed brussels sprouts, sesame seeds and lime wedge **18 ng**

BUILD YOUR OWN PLATE (select a protein plate or veggie plate and add from there)

PROTEIN PLATE served with herbed ancient grains, rustic grilled bread, pick a protein, pick 1 sauce and deli side (see below)

PICK your PROTEIN: chicken 18 | steak 21 | shrimp 19 | salmon 20 | tuna 20 | porchetta 19

VEGGIE PLATE marinated herb-grilled eggplant, zucchini, squash, bell peppers, served with herbed ancient grain and rustic grilled bread **16 v,vg**

ADD: chicken +8 | steak +11 | shrimp +9 | salmon +10 | tuna +10 | porchetta +9

PICK (1) SAUCE:

- south african piri piri** roasted red pepper, jalapeno, garlic, lemon juice, smoked paprika & a touch of cayenne v,vg,ng
- chermoula** cilantro, olive oil, preserved lemon, garlic, cumin and paprika ng
- peruvian aji** jalapeños, romaine, cilantro, garlic, scallions, rice wine vinegar, lime juice and a little mayo vg,ng
- argentinian chimichurri** italian parsley, cilantro, garlic, red wine vinegar, oregano, crushed red peppers, olive oil v,vg,ng

PICK (1) SEASONAL DELI SIDE:

- herb roasted carrots
- herb roasted potatoes
- balela salad
- BLDG 5 house-made potato chips
- roasted green beans
- BLDG 5 house salad +2
- roasted brussel sprouts +2
- braised beets with honey mustard dressing +2

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DINNER

SMALL PLATES

BLDG 5 FLAVOR FLIGHTS

chips + dips bowl of housemade potato chips and all four sauces (piri piri, chermoula, aji, chimichurri) **16**

spreads + breads seasonal hummus, bacon jam with melted brie, smoked gouda, jalapeño & artichoke spread, grilled naan, rustic grilled bread and sliced cucumbers **32**

VASI (*italian for vessel*) served with rustic grilled bread

smoked gouda, jalapeño & artichoke spread **12** vg **bacon jam** with melted brie **14**

CROSTINI GRAZING BOARD FOR 2 chef's selection of cheeses, meats, spreads, rustic grilled bread **18**

STRACCIATELLA BOARD light & creamy burrata filling garnished with olive oil, honey, pistachios, rose petals, lemon zest, salt & pepper, served with rustic grilled bread **15**

SHAKSHUKA (*moroccan-spiced stew*) topped with poached egg, yogurt, fried chickpeas, naan **16** vg

CHICKEN KARAAGE (*japanese-style fried chicken*) with kewpie sesame aioli and honey sriracha **16**

BLDG 5 CRAB CAKES 3 petite lump crab cakes, new orleans style remoulade, served with BLDG 5 house salad **21**

BRAISED SHORT RIBS pulled, over creamy black pepper and parmesan polenta, pickled red onions, fresh herbs **16**

MEATBALLS IN MARINARA beef meatballs, BLDG 5 marinara, topped with melted mozzarella, served with rustic grilled bread **15**

SAUTEED POBLANO SHRIMP served in red curry with mango black bean salsa and naan **19**

DINNER BOARDS BOARDS FOR 1, 2, OR 4 PEOPLE

HARVEST BOARD *like you've just come in from the garden* - roasted brussel sprouts, roasted carrots, sautéed green beans, roasted & sautéed eggplant, squash, zucchini, red & green bell peppers, served with balela, roasted beets in honey mustard, roasted red pepper hummus, tzatziki sauce, piri piri sauce & rustic grilled bread **29** for 1 | **56** for 2 | **108** for 4

LITTLE ITALY BOARD *ciao amico* - shaved porchetta, traditional meatballs in marinara, grilled eggplant, caprese salad, marinated tomatoes, assorted cheeses, salamis, parmesan toasted foccacia, creamy polenta with balsamic mushrooms **30** for 1 | **58** for 2 | **114** for 4

STEAK AND POTATO BOARD *our new old classic* - marinated grilled flat iron steak, oven roasted potatoes, herb roasted carrots, roasted brussel sprouts and grilled tomatoes, peppadew peppers, argentinian chimichurri sauce and harissa romesco sauce **38** for 1 | **74** for 2 | **138** for 4

BAJA BOARD chipotle roasted boneless chicken thighs, lime & cilantro rice, roasted squash & zucchini, mexican street corn, black beans, grilled onions & bell peppers, house-made red salsa & avocado crema, blistered jalapeno, sliced raddish, blended flour and corn tortillas **29** for 1 | **58** for 2

ADD TO ANY BOARD: chicken +8 | steak +11 | shrimp +9 | salmon +10 | tuna +10 | porchetta +9

BLDG 5 house salad sm +6 | lg +12 BLDG 5 soup cup +8 | bowl +12

SALADS (served with house-made dressings)

BLDG 5 POWERHOUSE mixed greens, avocado, cucumber, ancient grains, balela (*marinated chickpeas, black beans, diced red onions, cherry tomatoes, apple cider vinegar*), parmesan, lemon vinaigrette, rustic grilled bread **12** vg,ng

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B5 BEET SALAD braised red & gold beets, mixed greens, candied walnuts, bleu cheese, honey mustard dressing, rustic grilled bread **16** vg

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PICK (1) SEASONAL DELI SIDE:

- herb roasted carrots
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- roasted green beans
- BLDG 5 house salad +2
- roasted brussel sprouts +2
- braised beets with honey mustard dressing +2

PLATES/BOWLS

SHRIMP CREOLE slow cooked creole red sauce with fresh gulf shrimp, steamed rustic grilled bread 18

CAMARÓN CATALÁN chorizo bolognese with saffron cream, roasted poblano peppers, and marinated shrimp tossed in rigatoni pasta topped with parmesan and fried basil 24

SOUPS

CHICKEN TORTILLA ng

TOM KHA GAI SOUP ng

SANDWICHES (served with house-made potato chips)

BLDG 5 ORIGINAL roasted red pepper, provolone, lemon aioli, fresh ciabatta with chicken 16 | steak 18

SHORT RIB SMASH braised short rib, havarti, pickled mustard aioli, pickled red onions, rustic wholegrain 18

BEVERAGES

house-made lemonades 3.5

iced tea 3.5 | hot tea 3.5

cherry coffee roasters iced 4.95 | hot 4.5

coke | coke zero | dr pepper | sprite 3

root beer 4

topo chico 3 | large san pellegrino 9 | bottled water 3

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COCKTAILS

- High Five** 14
rye, amaro montenegro, coconut liqueur, orange bitters
- Hibiscus Fizz** 16
gin, hibiscus, fresh squeezed lemon juice, cava
- Schast'e Mule** 13
vodka, ginger beer, pomegranate juice, house-made rosemary simple, fresh squeezed lime juice
- Spicy Baja Margarita** 14/74
house-infused mango habanero reposado tequila, fresh squeezed lime juice, agave
- Hi, I'm Bea (In Celebration of Brumby's Mom)** 14
sazerac rye, fresh squeezed lemon juice, simple, orange bitters
- Seasonal Paloma** 13
tequila, grapefruit, fresh squeezed lime juice, seasonal fruit
- Garden Basil Martini** 15/74
vodka, basil, fresh squeezed lime juice, triple sec
- Gin ne Sais Quoi** 14
gin, elderflower, fresh lemon juice, simple, sparkling rosé
- The Napa Daily** 15
blood orange aperitif, cava
- Seasonal Punch** 12/48

BLDG 5 LEMONADE COCKTAILS

- Ginger Blueberry Rosemary Smash** 14
bourbon, agave, fresh lemon juice, muddled blueberries, mint garnish
- Peach Pineapple Mint Bellini** 14
topped with cava
- Mexican Fruit Stand (Mango Strawberry Basil)** 14
gin, fresh lemon juice, agave, muddled strawberry, Tajin rim
- Pear Basil Jalapeno Margarita** 14
tequila, fresh lime juice, agave, muddled jalapeno

BEER

- Michelob Ultra** 6
- Miller Lite** 6
- Dos Equis Lager** 6
- Stella Artois Belgian Lager** 7
- Amber Lager Abita Brewing Co.** 7
- Ghost in the Machine Parish Brewing Co, IPA** 8
- Canebrake Parish Brewing Co, Wheat** 7
- Mango Cart Golden Road, Wheat Ale** 7
- Jucee Flying Tiger Louisiana Pale Ale** 7
- Jucifer Gnarly Barley IPA** 7

WINE

BUBBLES

- Sommariva Prosecco Superiore** | Conegliano, IT 14 | 48
- HILD Elbling Sekt Brut** | Mosel, GR 14 | 48
- LINE 910 Bianco Sparkling Lambrusco** | Emilia-Romagna, IT 13 | 44
- Waris-Larmandier Racines de Trois** | Champagne | FR 120

ROSE

- Picayune Hay Penny Rosé** | Mendocino, CA 17 | 58
- San Marzano Tramari Rosé di Primitivo** | Salento, IT 12 | 42
- Ultraviolet Sparkling Rosé** | Mendocino, CA 13 | 44
- Bertolani Sparkling Lambrusco Rosé** | Reggiano, IT 13 | 44

WHITE

- Camp Chardonnay** | Sonoma, CA 13 | 44
- Evening Land Seven Springs Chardonnay** | Willamette Valley, OR 21 | 72
- Baker's Marque Arona Sauvignon Blanc** | Marlborough, NZ 13 | 44
- Patricia Green Sauvignon Blanc** | Willamette Valley, OR 20 | 72
- Primaterra Pinot Grigio** | Delle Venezie, IT 12 | 42
- Champalou Vouvray** | Chenin Blanc | Loire Valley, FR 82
- Et Fille Viognier** | Willamette Valley, OR 94

RED

- Ultraviolet Cabernet Sauvignon** | Napa, CA 14 | 48
- Obsidian Ridge Volcanic Estate Cabernet Sauvignon** | Napa, CA 22 | 76
- Cembra Pinot Noir** | Trentino, IT 14 | 48
- Jean Vullien Pinot Noir** | Savoie, FR 16 | 54
- Patricia Green Estate Pinot Noir** | Willamette Valley, OR 24 | 84
- Maitre de Chai Red Blend** | Zinfandel/Cabernet Sauvignon/Grenache | Lodi, CA 16 | 54
- Protos Tinto Fino** | Tempranillo | Ribera del Duero, SP 15 | 52
- Red Tail Ridge Blaufrankisch Cab Franc Blend** | Finger Lakes, NY 16 | 54
- Et Fille Gamay Noir** | Willamette Valley, OR 92
- Cuvelier Los Andes Malbec** | Mendoza, AR 16 | 54
- Adaptation 2021 Petite Syrah** | Napa, CA 150
- Odetta 2019 Estate Cabernet Sauvignon** | Napa, CA 285