



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 **20**

STRACCIATELLA BOARD light & creamy burrata filling garnished with olive oil, hot honey, spiced pepitas, dried sunflower petals, orange 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 **22** | 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 **+12** | 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**

PERUVIAN CHICKEN BOWL chicken thigh braised with green beans, tomato and potatoes served over steamed white rice with a side of peruvian aji **23 ng**

SHRIMP PANANG grilled shrimp in thai red curry seasoned with pineapple and roasted poblano, served with rice, peanut chili oil, coconut creme and cilantro **21**

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 **4**

iced tea **4** | hot tea **4**

congregation coffee iced **5** | hot **5**

coke | coke zero | dr pepper | sprite **3.50**

root beer **4**

topo chico **3.50** | large san pellegrino **9**

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 | 40725



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 **19 ng**

MEDITERRANEAN CHICKEN BOWL grilled chicken, ancient grains, chopped romaine tossed in red wine vinaigrette, balela, sliced cucumber, pickled red onion, tzatziki, feta **19 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 **12 vg, ng**

ADD: chicken +8 | steak +12 | 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 **22**

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, bell peppers, sesame ginger vinaigrette **18**

BLDG 5 BEET SALAD braised red & gold beets, mixed greens, candied walnuts, bleu cheese, honey mustard dressing **16 vg**

ADD: chicken +8 | steak +12 | shrimp +9 | salmon +10 | tuna +10 | porchetta +9

SEASONAL SALAD: KALE CRUNCH kale, shaved brussels sprouts, cucumber, green onion, pickled red onion, sunflower seeds, almonds, feta, multigrain croutons, red wine vinaigrette **15 vg**

ADD: chicken +8 | steak +12 | 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 **14 vg**

BLDG 5 ORIGINAL roasted red pepper, provolone, lemon aioli, fresh ciabatta with **chicken 16 | steak 19**

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 **19**

RUSTIC GRILLED CHEESE tillamook cheddar, mozzarella, brie, havarti on rustic wholegrain **17 vg**

ADD: roasted tomato basil soup cup +7 / bowl +11 vg, ng

SOUPS cup 9 | bowl 14

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 9 | bowl 16

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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 **20**

STRACCIATELLA BOARD light & creamy burrata filling garnished with olive oil, hot honey, spiced pepitas, dried sunflower petals, orange 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 19**

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 **14 vg**

RUSTIC GRILLED CHEESE tillamook cheddar, mozzarella, brie, havarti on rustic wholegrain **17 vg**

ADD: roasted tomato basil soup cup +7 / bowl +11 vg,ng

SOUPS cup 9 | bowl 14

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 9 | bowl 16

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 **12 vg,ng**

ADD: chicken +8 | steak +12 | 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**

SEASONAL SALAD: KALE CRUNCH kale, shaved brussels sprouts, cucumber, green onion, pickled red onion, sunflower seeds, almonds, feta, multigrain croutons, red wine vinaigrette **15 vg**

ADD: chicken +8 | steak +12 | shrimp +9 | salmon +10 | tuna +10 | porchetta +9

BEVERAGES

house-made lemonades 4

iced tea 4 | hot tea 4

congregation coffee iced 5 | hot 5

coke | coke zero | dr pepper | sprite 3.50

root beer 4

topo chico 3.50 | large san pellegrino 9

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

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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 **19 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 22 | 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 +12 | 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

PERUVIAN CHICKEN BOWL chicken thigh braised with green beans, tomato and potatoes served over steamed white rice with a side of peruvian aji **23 ng**

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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 **20**

STRACCIATELLA BOARD light & creamy burrata filling garnished with olive oil, hot honey, spiced pepitas, dried sunflower petals, orange 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**

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 **32** for 1 | **60** for 2 | **116** 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 | **114** for 4

ADD TO ANY BOARD: **chicken +8 | steak +12 | 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 **12** vg,ng

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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**

BLDG 5 BEET SALAD braised red & gold beets, mixed greens, candied walnuts, bleu cheese, honey mustard dressing **16** vg

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

PICK (1) SEASONAL DELI SIDE:

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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

PERUVIAN CHICKEN BOWL chicken thigh braised with green beans, tomato and potatoes served over steamed white rice with a side of peruvian aji 23 ng

SHRIMP PANANG grilled shrimp in Thai red curry seasoned with pineapple and roasted poblano, served with rice, peanut chili oil, coconut creme and cilantro 21

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 cup 9 | bowl 14

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 19

SHORT RIB SMASH braised short rib, havarti, pickled mustard aioli, pickled red onions, rustic wholegrain 19

BEVERAGES

house-made lemonades 4

iced tea 4 | hot tea 4

congregation coffee iced 5 | hot 5

coke | coke zero | dr pepper | sprite 3.50

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COCKTAILS

- Blueberry Ginger Smash** 15
bourbon, agave, BLDG 5 Ginger Blueberry Rosemary Lemonade, muddled blueberries
- High Five** 16
rye, amaro montenegro, coconut liqueur, orange bitters
- Hibiscus Fizz** 16
gin, hibiscus, fresh squeezed lemon juice, cava
- Gin ne Sais Quoi** 14
gin, elderflower, fresh squeezed lemon juice, simple, sparkling rosé
- Mexican Fruit Stand** 15
gin, BLDG 5 Mango Strawberry Basil Lemonade, agave, muddled strawberry, Tajin rim
- Spicy Baja Margarita** 14/74
house-infused mango habanero reposado tequila, fresh squeezed lime juice, agave
- Pineapple Mint Paloma** 14
tequila, BLDG 5 Peach Pineapple Mint Lemonade, fresh squeezed lime juice and grapefruit juice
- Buenas Noches** 16
BLDG 5's tequila espresso martini Casamigos reposado tequila, coffee liqueur, house-made cold brew
- Basil Jalapeno Caipiroska** 14
vodka, BLDG 5 Pear Basil Jalapeno Lemonade, sugar, fresh squeezed lime juice
- Schast'e Mule** 14
vodka, ginger beer, pomegranate juice, house-made rosemary simple, fresh squeezed lime juice
- Garden Basil Martini** 15/74
vodka, basil, fresh squeezed lime juice, triple sec
- Seasonal Punch/Sangria** 12/48

BEER

- Michelob Ultra** 6
- Miller Lite** 6
- Dos Equis Lager** 6
- Stella Artois Belgian Lager** 7
- I Drink Therefore I Amber** Fairhope Brewing Co. 7
- Ghost in the Machine** Parish Brewing Co, IPA 9
- Canebrake** Parish Brewing Co, Wheat 8
- Mango Cart** Golden Road, Wheat Ale 8
- Jucifer** Gnarly Barley IPA 8

WINE

BUBBLES

- Sommariva** Prosecco Superiore | Conegliano, IT 15 | 54
- HILD** Elbling Sekt Brut | Mosel, GR 14 | 48
- Cantina Furlani** Joannizza Frizzante | Trentino, IT 16 | 56
- Red Tail Ridge** Perpetual Change #4 | Finger Lakes, NY..18 | 62

ROSE

- Presqu'ile** Rosé | Santa Barbara, CA 16 | 56
- Tanganelli** Galilejo Rosato | Sangiovese | Tuscany, IT 18 | 62
- Ultraviolet** Sparkling Rosé | Mendocino, CA 13 | 44

WHITE

- Stoller** Dundee Hills Chardonnay | Willamette Valley, OR 13 | 44
- Brick & Mortar** Chardonnay | Sonoma, CA 17 | 58
- Three Brooms** Sauv Blanc | Marlborough, NZ 13 | 44
- Garciarevalo** Casamaro | Veredjo | Rueda, SP 13 | 44
- Dr. Konstantin Frank** Dry Riesling | Finger Lakes, NY 16 | 56
- Chalmers** Mother Block | White Blend | Victoria, AU 14 | 48
- Artomana** Xarmant Txakolina | Arabako, SP14 | 48
- Argento** Minimalista | Pinot Grigio | Mendoza, AR13 | 44

RED

- Head High** Pinot Noir | Sonoma, CA 15 | 54
- Marques de Riscal** Reserva | Tempranillo | Rioja, SP 16 | 56
- Lago** Cerqueira | Red Blend | Douro Valley, PT 13 | 44
- Ultraviolet** Cabernet Sauvignon | Napa, CA 14 | 48
- Lola** Cabernet Sauvignon | Napa, CA 18 | 62

DESSERT

- Wild Bush** Dreaming Moon | Port | Bush, LA 12 | 68

BOTTLE LIST

- J. Lassalle** Premiere Cru | Champagne | FR 128
- Champalou** Vouvray | Chenin Blanc | Loire Valley, FR 82
- Plumpjack** Reserve Chardonnay | Napa, CA 88
- Et Fille** Viognier | Willamette Valley, OR 94
- Bodega Chacra** Barda | Pinot Noir | Mainque, AR 86
- Chateau Thivin** Reverdon | Beaujolais | Brouilly, FR 82
- Luigi Giordana** Langhe Nebbiolo | Barbaresco, IT 74
- Et Fille** Gamay Noir | Willamette Valley, OR 94
- Chateau Rauzan** Segla | Margaux | Bordeaux, FR 84
- Picayune** Obsidian 2016 Cab | Red Hills, CA 235