



LUNCH

BOARDS

BLDG 5 FLAVOR FLIGHTS

chips + dips bowl of housemade potato chips with chimichurri, piri piri, chermoula, aji **16**

spreads + breads roasted red pepper hummus, bacon jam with whipped goat cheese, smoked gouda, jalapeño + artichoke spread, grilled naan, rustic grilled bread, sliced cucumbers **32**

CROSTINI GRAZING BOARD FOR 2 chef's selection of cheeses, meats, nuts, seasonal spread, rustic grilled bread **21 n**

STRACCIATELLA BOARD light + creamy burrata filling garnished with Nduja (spicy spreadable salami), crouton crumbs, basil, lemon salt, pepper, served with rustic grilled bread **17**

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

ASIAN TURKEY LETTUCE WRAPS slow braised and shredded turkey thigh + breast, cradled in 4 hearts of romaine, topped with sesame seeds and micro cilantro, served with mei ploy and Cambodian slaw **19 n**

BOWLS + PLATES

BAJA CHICKEN BOWL grilled baja spiced chicken, white rice, romaine, cilantro lime vinaigrette, Mexican street corn, black beans, pickled red onion, marinated tomatoes, cotija cheese, salsa, avocado créma **19 ng**

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

SEARED TUNA BOWL seared ahi tuna, white rice, slaw, sesame ginger vinaigrette, soft poached egg, edamame, honey sriracha-glazed brussels sprouts, sesame seeds, lime wedge **19**

SHRIMP PANANG grilled shrimp in thai red curry seasoned with pineapple + roasted poblano, served with rice, peanut chili oil, coconut creme, cilantro **22 n**

CRAB CAKE PLATE 5oz lump crab cake, new orleans style remoulade, served with BLDG 5 house salad **24**

CAJUN PORK STEW rich brown gravy with tender braised pork, steamed white rice, buttery green peas **18**

PROTEIN PLATE served with herbed ancient grains, your choice of one protein, one sauce + one seasonal side

CHOOSE your PROTEIN: chicken **19 ng** | steak **22 ng** | shrimp **20 ng** | salmon **22 ng** | tuna **22 ng** | porchetta **19 ng**

VEGGIE PLATE marinated herb-grilled mushrooms, zucchini, squash + bell peppers, served with herbed ancient grains, your choice of one sauce + one seasonal side **16 v,vg**

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

SAUCES + SIDES

SAUCES (one included in PROTEIN/VEGGIE PLATES) **2**

- **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, paprika ng
- **peruvian aji** jalapeños, romaine, cilantro, garlic, scallions, rice wine vinegar, lime juice, a little mayo vg,ng
- **argentinian chimichurri** italian parsley, cilantro, garlic, red wine vinegar, oregano, crushed red peppers, olive oil v,vg,ng

SEASONAL SIDES (one included in PROTEIN/VEGGIE PLATES) **7**

- herb roasted carrots v,vg,ng
- herb roasted potatoes v,vg
- balela salad v,vg,ng
- roasted green beans v,vg,ng
- BLDG 5 house salad v,vg,ng
- roasted brussels sprouts v,vg,ng
- braised beets with honey mustard dressing vg,ng
- herb-grilled mushrooms, zucchini, squash + bell peppers v,vg,ng

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

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LUNCH

SALADS

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 **15** vg,ng

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

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

BLDG 5 CAESAR-ISH marinated grilled chicken, crisp romaine + spinach, shaved parmesan, roasted yellow corn, hearts of palm, multigrain croutons, caesar dressing **19**

MARINATED GRILLED STEAK grilled steak, mixed greens, marinated tomatoes, pickled red onions, feta, red wine vinaigrette **24**

SOUTHWEST GRILLED SHRIMP grilled shrimp, crisp romaine + spinach, avocado, cotija, black beans, corn salsa, marinated tomatoes, crunchy corn tortilla strips, cilantro lime dressing **20**

CHINESE CHICKEN marinated grilled chicken, crisp romaine, mixed greens, sliced almonds, mandarin oranges, fried wontons, rotini pasta, scallions, carrots, bell peppers, sesame ginger vinaigrette **19** n

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 21**

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,n

SHORT RIB SMASH braised short rib, havarti, pickled mustard aioli, pickled red onions, rustic wholegrain **20**

RUSTIC GRILLED CHEESE tillamook cheddar, mozzarella, brie, havarti on rustic wholegrain **18** vg

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

SOUPS cup 9 | bowl 14

TOM KHA GAI ng

CHICKEN TORTILLA

ROASTED TOMATO BASIL served with rustic grilled bread vg,ng

CHICKEN + SAUSAGE GUMBO with rice, served with rustic grilled bread cup 9 | bowl 16

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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BLDG 5 BITES

BLDG 5 FLAVOR FLIGHTS

chips + dips bowl of housemade potato chips with chimichurri, piri piri, chermoula, aji **16**

spreads + breads roasted red pepper hummus, bacon jam with whipped goat cheese, smoked gouda, jalapeño + artichoke spread, grilled naan, rustic grilled bread, sliced cucumbers **32**

CROSTINI GRAZING BOARD FOR 2 chef's selection of cheeses, meats, nuts, seasonal spread, rustic grilled bread **21 n**

STRACCIATELLA BOARD light + creamy burrata filling garnished with Nduja (spicy spreadable salami), crouton crumbs, basil, lemon salt, pepper, served with rustic grilled bread **17**

NIÇOISE BOARD 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 served with BLDG 5 house salad **24**

MEATBALLS IN MARINARA beef meatballs, BLDG 5 marinara, melted mozzarella, rustic grilled bread **16**

SALADS

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 **15 vg,ng**

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

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

BLDG 5 CAESAR-ISH marinated grilled chicken, crisp romaine + spinach, shaved parmesan, roasted yellow corn, hearts of palm, multigrain croutons, caesar dressing **19**

SOUTHWEST GRILLED SHRIMP grilled shrimp, crisp romaine + spinach, avocado, cotija, black beans, corn salsa, marinated tomatoes, crunchy corn tortilla strips, cilantro lime dressing **20**

SANDWICHES served with house-made potato chips

BLDG 5 ORIGINAL roasted red pepper, provolone, lemon aioli, fresh ciabatta with **chicken 16 | steak 21**

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 **18 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

TOM KHA GAI ng

CHICKEN + SAUSAGE GUMBO with rice, served with rustic grilled bread **cup 9 | bowl 16**

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BOWLS + PLATES

BAJA CHICKEN BOWL grilled baja spiced chicken, white rice, romaine, cilantro lime vinaigrette, Mexican street corn, black beans, pickled red onion, marinated tomatoes, cotija cheese, salsa, avocado crema **19 ng**

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

SEARED TUNA BOWL seared ahi tuna, white rice, slaw, sesame ginger vinaigrette, soft poached egg, edamame, honey sriracha-glazed brussels sprouts, sesame seeds, lime wedge **19**

PROTEIN PLATE served with herbed ancient grains, your choice of one protein, one sauce + one seasonal side

CHOOSE your PROTEIN: chicken **19 ng** | steak **22 ng** | shrimp **20 ng** | salmon **22 ng** | tuna **22 ng** | porchetta **19 ng**

VEGGIE PLATE marinated herb-grilled mushrooms, zucchini, squash + bell peppers, served with herbed ancient grains, your choice of one sauce + one seasonal side **16 v,vg**

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

SAUCES + SIDES

SAUCES (one included in PROTEIN/VEGGIE PLATES) **2**

- **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, paprika ng
- **peruvian aji** jalapeños, romaine, cilantro, garlic, scallions, rice wine vinegar, lime juice, a little mayo vg,ng
- **argentinian chimichurri** italian parsley, cilantro, garlic, red wine vinegar, oregano, crushed red peppers, olive oil v,vg,ng

SEASONAL SIDES (one included in PROTEIN/VEGGIE PLATES) **7**

- herb roasted carrots v,vg,ng
- herb roasted potatoes v,vg
- balela salad v,vg,ng
- roasted green beans v,vg,ng
- BLDG 5 house salad v,vg,ng
- roasted brussels sprouts v,vg,ng
- braised beets with honey mustard dressing vg,ng
- herb-grilled mushrooms, zucchini, squash + bell peppers v,vg,ng

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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DINNER

SMALL PLATES

BLDG 5 FLAVOR FLIGHTS

chips + dips bowl of housemade potato chips with chimichurri, piri piri, chermoula, aji **16**

spreads + breads roasted red pepper hummus, bacon jam with whipped goat cheese, smoked gouda, jalapeño + artichoke spread, grilled naan, rustic grilled bread, sliced cucumbers **32**

VASI *italian for vessel* served with rustic grilled bread

smoked gouda, jalapeño + artichoke spread **14** vg **bacon jam** with whipped goat cheese **15**

CROSTINI GRAZING BOARD FOR 2 chef's selection of cheeses, meats, nuts, seasonal spread, rustic grilled bread **21** n

STRACCIATELLA BOARD light + creamy burrata filling garnished with Nduja (spicy spreadable salami), crouton crumbs, basil, lemon salt, pepper, served with rustic grilled bread **17**

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

CHICKEN KARAAGE *japanese-style fried chicken* with kewpie sesame aioli, honey sriracha **17**

BLDG 5 CRAB CAKES 3 petite lump crab cakes, new orleans style remoulade, BLDG 5 house salad **27**

BRAISED SHORT RIBS pulled, over creamy parmesan polenta, topped with pickled red onions **18**

MEATBALLS IN MARINARA beef meatballs, BLDG 5 marinara, melted mozzarella, rustic grilled bread **16**

DINNER BOARDS **BOARDS FOR 1, 2, OR 4 PEOPLE**

HARVEST BOARD *like you've just come in from the garden* - roasted brussels sprouts, roasted carrots, sautéed green beans, roasted + sautéed 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, grilled naan **32 for 1 | 58 for 2 | 108 for 4** vg

LITTLE ITALY BOARD *ciao amico* - shaved porchetta, traditional meatballs in marinara, grilled mushrooms, caprese salad, marinated tomatoes, assorted cheeses, salamis, parmesan toasted focaccia, creamy parmesan polenta **34 for 1 | 62 for 2 | 118 for 4**

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

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, blended flour + corn tortillas **29 for 1 | 56 for 2 | 112 for 4**

ADD TO ANY BOARD: chicken +9 ng | steak +12 ng | shrimp +10 ng | salmon +12 ng | tuna +12 ng | porchetta +9 ng
BLDG 5 house salad sm +8 | lg +14 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 **15** vg,ng

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

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

BLDG 5 CAESAR-ISH marinated grilled chicken, crisp romaine + spinach, shaved parmesan, roasted yellow corn, hearts of palm, multigrain croutons, caesar dressing **19**

SOUTHWEST GRILLED SHRIMP grilled shrimp, crisp romaine + spinach, avocado, cotija, black beans, corn salsa, marinated tomatoes, crunchy corn tortilla strips, cilantro lime dressing **20**

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DINNER

BOWLS + PLATES

SHRIMP PANANG grilled shrimp in thai red curry seasoned with pineapple + roasted poblano, served with rice, peanut chili oil, coconut creme, cilantro **22 n**

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

PROTEIN PLATE served with herbed ancient grains, your choice of one protein, one sauce + one seasonal side

CHOOSE your PROTEIN: chicken **19 ng** | steak **22 ng** | shrimp **20 ng** | salmon **22 ng** | tuna **22 ng** | porchetta **19 ng**

VEGGIE PLATE marinated herb-grilled mushrooms, zucchini, squash + bell peppers, served with herbed ancient grains, your choice of one sauce + one seasonal side **16 v,vg**

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

SAUCES + SIDES

SAUCES (one included in PROTEIN/VEGGIE PLATES) **2**

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SEASONAL SIDES (one included in PROTEIN/VEGGIE PLATES) **7**

- herb roasted carrots v,vg,ng
- herb roasted potatoes v,vg
- balela salad v,vg,ng
- roasted green beans v,vg,ng
- BLDG 5 house salad v,vg,ng
- roasted brussels sprouts v,vg,ng
- braised beets with honey mustard dressing vg,ng
- herb-grilled mushrooms, zucchini, squash + bell peppers v,vg,ng

SOUPS cup 9 | bowl 14

CHICKEN TORTILLA

TOM KHA GAI ng

SANDWICHES served with house-made potato chips

BLDG 5 ORIGINAL roasted red pepper, provolone, lemon aioli, fresh ciabatta with **chicken 16 | steak 21**

SHORT RIB SMASH braised short rib, havarti, pickled mustard aioli, pickled red onions, rustic wholegrain **20**

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

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COCKTAILS

- Serr Perys** (spiced Roman pears) **16**
serrano-infused honey, spiced rum, pear liqueur,
fresh squeezed lemon + lime juices, ground
cinnamon
- Limoncello Spritz** **14**
house-made limoncello, elderflower liqueur, cava
- Cranberry Sage Paloma** **14**
tequila, cranberry, lime + grapefruit juices,
fresh sage, agave
- What She's Having** **14**
vodka, blackberry + thyme infused honey, cava,
lemon, muddled fresh blackberry
- Pandan Gin Sour** **15**
gin, pandan liqueur, fresh squeezed lemon
juice, taro root
- Spicy Baja Margarita** **15/78**
house-infused mango habanero reposado
tequila, fresh squeezed lime juice, agave
- Garden Basil Martini** **15/78**
vodka, basil, fresh squeezed lime juice
- High Five** **16**
rye, amaro montenegro, coconut liqueur,
orange bitters
- Schast'e Mule** **14**
vodka, ginger beer, pomegranate juice,
house-made rosemary simple, fresh squeezed
lime juice
- Hibiscus Fizz** **16**
vodka, hibiscus, fresh squeezed lemon juice, cava
- San Sebastian** **15**
gin, tonic extract, grapefruit juice, soda water,
lime
- Little Lily** **18**
Monkey 47 gin, Lillet Blanc, orange bitters,
lemon twist

BEER

- Michelob Ultra** **6**
- Miller Lite** **6**
- Dos Equis Lager** **6**
- Blue Moon Belgian White** **8**
- 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**
- Podere il Saliceto** Bi Fri | Sauv Blanc + Trebbiano | IT ... **16 | 56**
- Lini 910** Labrusca Riserva | Dry Lambrusco | IT **15 | 54**

ROSE

- Chehalem** Pinot Noir Rosé | Willamette Valley, OR **13 | 44**
- Ultraviolet** Sparkling Rosé | Mendocino, CA **13 | 44**

WHITE

- Stoller** Chardonnay | Willamette Valley, OR **13 | 44**
- Brick + Mortar** Chardonnay | Sonoma, CA **17 | 58**
- Three Brooms** Sauv Blanc | Marlborough, NZ **13 | 44**
- Picayune** Sauv Blanc | Napa + Sonoma, CA **16 | 56**
- Argento** Minimalista | Pinot Grigio | Mendoza, AR **13 | 44**
- Anima Mundi** Gres | Xarel-Lo | Penedes, SP **16 | 56**

RED

- Limited Addition** Red Crush | Blend | Gaston, OR **15 | 54**
- Field Recordings** Wonderwall Pinot Noir | SBC, CA **15 | 54**
- Brick + Mortar** Pinot Noir | Anderson Valley, CA **18 | 62**
- Marques de Riscal** Reserva | Tempranillo | Rioja, SP **16 | 56**
- Besson** Beaujolais Villages | Beaujolais, FR **18 | 62**
- Rizzi** Langhe Nebbiolo | Piemonte, IT **18 | 62**
- Ultraviolet** Cabernet Sauvignon | Mendocino, CA **13 | 44**
- Aviary** Cabernet Sauvignon | Napa, CA **18 | 62**

DESSERT

- Barbadillo** Pedro Ximenez | Sherry | Andalusia, SP **12 | 60**

BOTTLE LIST

- Fourny et Fils** Vertus | Premiere Cru Champagne | FR **128**
- Mauritson** 2023 Chardonnay | Sonoma Coast, CA **92**
- Et Fille** Viognier | Willamette Valley, OR **94**
- Chaumeau-Balland et Fils** 2024 Sancerre | Loire Valley, FR .. **72**
- Bodega Chacra** Barda | Pinot Noir | Mainque, AR **86**
- Rockpile** 2021 Cab | Rockpile Ridge - Sonoma, CA **118**
- Picayune** Obsidian 2016 Cab | Red Hills, CA **235**