



Across Latin America, food is more than a meal. It's an event. It's a celebration that's shared, savored and enjoyed with the finest spirits. Join us in this ritual.

EXECUTIVE CHEF
VICTOR ROSALES

(D) DAIRY | (G) GLUTEN | (N) NUTS
(S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.
VINTAGES ARE SUBJECT TO CHANGE DUE TO AVAILABILITY.
18% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS.

CEVICHE

- AMARILLO CEVICHE* 26
ahi tuna / ají amarillo / leche de tigre / mango / cucumber / red onion / radish
- PERUVIAN CEVICHE* 26
catch of the day / leche de tigre / red onion / sweet potato / crispy canchaz / radish
- SHRIMP COCKTAIL CEVICHE* 26
poached marinated shrimp / aguachile rojo / horseradish / radish cilantro oil / avocado

TO SHARE

- GUACAMOLE 18
pico de gallo / serrano / house made chips
Enhance - spicy tuna* 8 / crispy pork belly 8
- SMOKED SWORDFISH DIP 20
mesquite-smoked / pickled chili / radish / lemon aioli
cherry tomato / house made chips
- CRISPY WINGS 20
choice of: ají amarillo buffalo or citrus barbeque
- SHORT RIB AREPA* 28
caramelized-smoked onion / manchego cheese
serrano avocado aioli
- CHICHARRON DE CAMARON 24
crispy rock shrimp / ají amarillo aioli / pickled chili

SALADS

- Enhance: grilled chicken 10 / salmon* 18 / shrimp* 18
- KALE SALAD 22
heirloom cherry tomato / grapes / candied cancha corn / orange-white balsamic vinaigrette
- HEIRLOOM TOMATO & BURRATA SALAD 28
heart of palm / mixed watercress / shaved fennel watermelon dressing / balsamic reduction

BEBIDAS

- MERCADO MARGARITA 20
Tanteo jalepeño / passion fruit / lime / hibiscus rosemary foam
- GOLDEN ERA 22
Jefferson Bourbon / Luxardo / pineapple / egg white
- FLORIDITA DEL ALMA 19
Malibu rum / J.F. Haden's lychee / pineapple / simple syrup / egg white
- EL DORADO SPICE 20
Santo gusano mezcal / tamarind chutney / lime juice / simple syrup

TORO TORO SIGNATURES

- TORO BURGER* 25
bacon morita jam / avocado / cheddar / chipotle aioli
- CUBAN SANDWICH 21
roasted mojo pork / ham / swiss cheese / dijon mustard / sweet pickle cuban bread
- FRIED CHICKEN SANDWICH 19
truffle aioli / baston bibb lettuce / tomato
- GRILLED FISH SANDWICH 23
cusco aioli / cole slaw / pickles / fresno chili
brioche bun
- GRILLED TIGER PRAWNS 28
ai ajillo / street mexican corn

TORO TORO STEAK

- all steaks are served with Argentinian chimichurri & bone marrow butter
- 14 OZ RIB EYE STEAK* 75
- 14 OZ SKIRT STEAK* 78
- 6 OZ CERTIFIED ANGUS FILET* 65

SIDES

- GRILLED AVOCADO 16
corn pico de gallo
- FRIED BRUSSELS SPROUTS 16
pork belly / sherry vinaigrette / pickled golden raisin / cotija
- GRILLED ASPARAGUS 16
miso aioli / tahina-avocado foam / sesame seeds
- TRUFFLE FRIES 16
cotija / pickled chili / poblano aioli
- MASHED POTATO 16
MAC & CHEESE
chipotle cheddar cheese sauce / tajin breadcrumbs - v, o, g
Enhance: chipotle charred esquite D, V 6
lobster & crumbled chorizo D, G, S 10

THE FINAL TOUCH

- LA BOMBA 28
chocolate half sphere / cream cheese mousse / fresh berry / dulce de leche, vanilla & strawberry ice cream / cookie crumble
vanilla, caramel & berry sauce
- MARGARITA KEY LIME PIE 18
salted pretzel crust / tequila / grand marnier liquor / chantilly cream

TACO TUESDAY
LUNCH BUFFET 39
Every Tuesday

- NEGRONI TOMAHAWK 22
Hendrick's gin infused with chai spices / Amaro Montenegro / Aperol / Carpano Antica / roses syrup
- GOLDEN TORO TAI 19
Zacapa rum / Captain Morgan spiced rum / organic toasted almond / pineapple juice / lime juice / angostura bitter
- HIBISCUS MULE 20
Tito's vodka / Appleton Estate rum / lime juice / ginger beer
- AURUS ROYAL TINI 30
Beluga gold line / Lillet blanc infused with strawberry white truffle oil

Dinner Menu



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CEVICHEs

AMARILLO CEVICHE*	26
ahi tuna / aji amarillo / leche de tigre / mango / cucumber red onion / radish	
SHRIMP COCKTAIL CEVICHE (S)	26
poached marinated shrimp / aguachile rojo / horseradish cilantro oil / avocado / radish	
PERUVIAN CEVICHE*	26
catch of the day / leche de tigre / red onion / sweet potato / radish crispy corn canchas	
HAMACHI TIRADITO*	22
leche de tigre / black tobiko / green onion / nori / green apple	

TO SHARE

GUACAMOLE (V)	18
pico de gallo/ serrano/ house made chips + spicy tuna* 8 / + crispy pork belly 8	
SMOKED SWORDFISH DIP (D)	20
mesquite-smoked / pickled chili / radish / lemon aioli cherry tomato / house made chips	
CHICHARRON DE CAMARON (D,S,G)	24
crispy rock shrimp / aji amarillo aioli / pickled chili	
SHORT RIB AREPAS (D)	28
caramelized smoked onion / manchego cheese serrano avocado aioli	
SWEET CORN EMPANADA (D,G)	20
aji amarillo / avocado purée / manchego cheese / chimichurri	
GRILLED OCTOPUS (G,D,S)	24
miso panca sauce / aji rice foam / fennel / achiot	
CACHAPAS (G,D,V)	16
Venezuelan sweet corn pancake / manchego cheese provolon cheese / sour cream / pico de gallo	

SALADS

+ grilled chicken 10 +salmon* 18 +shrimp(s) 18	
HEIRLOOM TOMATO & BURRATA SALAD (D,V)	28
heart of palm / watercress / shaved fennel watermelon dressing / balsamic reduction	
KALE SALAD (D,V)	22
heirloom tomato grapes / candied cancha corn orange white balsamic vinaigrette	
ROASTED BEET SALAD (D,N,V)	22
goat cheese emulsion / caramelized walnut apple vinegar powder / green apple beet vinaigrette	

SPECIALTIES

CUSCO CHICKEN (D,S)	52
adobo marinated / mashed potato / grilled broccolini / criolla salsa	
SEAFOOD A LO MACHO (D,S)	56
corvina / prawns / mussels / tomato-criolla salsa / yucca	
ADOBADO CATCH OF THE DAY (G,S)	73
zarandeado aioli / grilled avocado / corn pico de gallo / coleslaw grilled lemon	
SALMON (D)	48
achiote ponzu / cauliflower purée / pickled mushroom dashi braised bok choy / bacon morita chili jam	
LOMO SALTADO (D,G)	56
beef filet / creamy jasmine rice / heirloom tomato / red onion peppers / crispy potato	
GRILLED CAULIFLOWER STEAK (V)	35
piquillo mushroom espuma / pomegranate / red wine reduction charred poblano gremolata / chili threads	
SCALLOPS & PORK BELLY (G,S)	62
Peruvian creamed corn / cherry tomato / snap pea mojo butter / plum glaze	

FROM THE GRILL

all steaks are served with Argentinian chimichurri bone marrow butter	
TORO TORO SKEWER*	195
5oz Striploin / 7oz ribeye / achiot chicken / Argentinian chorizo colorado lamb chop / serves two	
140Z RIBEYE STEAK* (D)	75
60Z CERTIFIED ANGUS FILET* (D)	65
80Z WAGYU FILET* (D)	MKT
120Z WAGYU PICANHA* (D)	MKT
140Z SKIRT STEAK* (D)	78
140Z STRIPLOIN* (D)	75
LOBSTER TAIL (D,S)	48
yuzu miso butter	
WAGYU AUSTRALIAN TOMAHAWK* (D)	MKT
served with bone marrow butter / chimichurri / choice of 2 sides	

SIDES

GRILLED AVOCADO (V,G)	16
corn pico de gallo	
FRIED BRUSSELS SPROUTS (D,G)	16
pork belly / sherry vinaigrette / pickled golden raisin cotija	
GRILLED ASPARAGUS (V)	16
miso aioli / tahin-avocado foam / sesame seeds	
PONZU GLAZED MUSHROOMS (D,G)	16
ponzu butter / horseradish aioli / crispy leeks togarashi	
TRUFFLE FRIES (D)	16
cotija / pickled chili/ poblano aioli	
POTATO THREE WAYS (D)	16
mashed / roasted / crispy / chicha morada sauce	
MAC & CHEESE (D,G,V)	16
chipotle cheddar cheese sauce / tajin breadcrumbs + chipotle charred esquite (D, V) 6 + lobster & crumbled chorizo (D, G, S) 10	

THE FINAL TOUCH

DULCE DE LECHE CHEESECAKE (D,G)	18
vanilla crumble / cheesecake batter / whipped cream dulce de leche / chocolate crumbs	
LA BOMBA (D,G,N)	28
chocolate half sphere / cream mousse / dulce de leche & strawberry ice cream /cookie crumble / vanilla & berry sauce	
MARGARITA KEY LIME PIE (D,N)	18
salted pretzel crust / tequila / grand marnier liquor / chantilly cream	
CHOCOLATOSA CAKE (D)	19
flourless chocolate cake / white chocolate mousse dark chocolate ganache / warm chocolate sauce	
CARAMELIZED BANANA CORNBREAD (D,G)	22
sweet popcorn / crunchy tuille / caramel sauce caramelized banana cornbread / vanilla crumbs	
BERRIES & CREAM (D,G)	20
greek yogurt foam / traditional vanilla genoise fresh & dried berries / framboise sorbet / fresh strawberries strawberry sauce / mint	

BEBIDAS

MERCADO MARGARITA	20
Tanteo jalapeño / passion fruit / lime / hibiscus rosemary foam	
GOLDEN ERA	22
Jefferson Bourbon / Luxardo / pineapple / egg white	
FLORIDITA DEL ALMA	19
Malibu rum / J.F. Haden's lychee / pineapple / egg white	
EL DORADO SPICE	20
Santo gusano mezcal / tamarind chutney / lime	

RUM ROYALTY	19
Sonrisa rum / pecan tincture / aztec bitter / agave	
SOL DE PARAISO	22
Zacapa rum / Appleton Estate / Kingston Imperial cinnamon syrup / pineapple juice / lime	
EL TORO NOIR	19
Casa noble blanco / sweet vermouht / Kahlua J.F. Haden's espresso	
PERUVIAN SPRITZ	19
Aperol / pisco / passion fruit puree / vanilla syrup / prosecco	

NEGRONI TOMAHAWK	22
Hendrick's gin infused with chai spices / Amaro Montegro / Aperol Carpano Antica / roses syrup	
GOLDEN TORO TAI	19
Zacapa rum / Captain Morgan spiced rum / orgeat toasted almond pineapple juice / lime / angostura bitter	
HIBISCUS MULE	20
Tito's vodka / Appleton Estate rum / lime / ginger beer	
AURUS ROYAL TINI	30
Beluga gold line / Lillet blanc infused with strawberry / white truffle oil	

COCKTAILS & WINES MENU



COCKTAILS

Mercado Margarita	20
Tanteo jalapeño / passion fruit / lime juice / hibiscus rosemary foam	
Golden Era	22
Jefferson Bourbon / Luxardo / pineapple / egg white	
Floridita del Alma	19
Malibu rum / J.F. Haden's lychee / pineapple / simple syrup / egg white	
El Dorado Spice	20
Santo gusano mezcal / tamarind chutney / lime juice / simple syrup	
Rum Royalty	19
Sonrisa rum / pecan tincture / Aztec bitter / agave	
Sol de Paraiso	22
Zacapa rum / Appleton Estate / Kingston imperial / cinnamon syrup / pineapple / lime juice	
El Toro Noir	19
Casa Noble blanco / sweet vermouth / Kahlua / J.F. Haden's espresso / simple syrup	
Peruvian Spritz	19
Aperol / pisco / passion fruit / vanilla syrup / prosecco	
Negroni Tomahawk	22
Hendricks's gin infused with chai spices / Amaro Montenegro / Aperol / Carpano antica / roses syrup	
Golden Toro Tai	19
Zacapa rum / Captain Morgan spiced rum / orgeat toasted almond / pineapple / lime juice / angostura bitter	
Hibiscus Mule	20
Tito's Vodka / Appleton Estate / lime juice / ginger beer	
Aurus Royal Tini	30
Beluga gold line / Lillet blanc infused with strawberry white truffle oil	



CERVEZA / BEER

Draft

Dogfish Head 60 Minute IPA, <i>Delaware</i> / 6%	12
Amberbock, <i>Missouri</i> / 5.2%	12
La Rubia, <i>Miami</i> / 5.0%	12
Stella Artois Belgian Pilsner, <i>Belgium</i> / 5.2%	12
Modelo Especial Lager, <i>Mexico</i> / 4.5%	12
Prison Pals Nelson Hazy IPA / 7%	12

Bottled

Corona	9	Angry Orchid Cider	9
Lagunitas IPA	9	Sierra Nevada Pale Ale	9
Modelo Especial	9	Heineken	9
Modelo Negro	9	Heineken 0.0	9
Guinness	9	Stella Artois	9
Bud light	9	Sam Adams Boston Larger	9
Blue Moon	9	Michelob Ultra	9



CORAVIN BY THE GLASS

"Elegant selections from Distinguished Vineyards"

	3oz		6oz		bottle
Darioush "Signature" Cabernet Sauvignon, <i>Napa Valley, California</i>	30		58		275
Silver Oak, Cabernet Sauvignon, <i>Napa Valley, California</i>	34		66		350
Cakebread, Cabernet Sauvignon, <i>Napa Valley, California</i>	24		46		190
Numanthia "Termanthia," <i>Tinta de Toro, Spain</i>	68		132		560

WINES BY THE GLASS SPARKLING

	Glass		Bottle
Taittinger "Cuvee Prestige" Brut, <i>Reims, France</i>	18		80
G.H. Mumm Brut Champagne, <i>France</i>	21		100
Syltbar, Prosecco, Brut, <i>Friuli, Italy, NV</i>	16		65
Piper- Heidsieck Cuvee NV1785 Brut, <i>Champagne, France</i>	30		140
Moet & Chandon Imperial Brut, <i>France</i>	32		145
Chic Cava, <i>Barcelona</i>	12		50
Santa Margherita Rose Prosecco, <i>Italy</i>	17		75
Lunetta Prosecco Rose, <i>Veneto, Italy</i>	12		58
G.H. Mumm Brut Rose, <i>France</i>	21		100
Schramsberg, Mirabelle Rose, <i>Napa Valley, California</i>	21		110



WHITE WINE

	Glass		Bottle
Masi "Masianco" Pinot Grigio, <i>Veneto, Italy</i>	14		60
Santa Margarita, Pinot Grigio, <i>Alto Adige, Italy</i>	17		84
Pazo de bruxas, Albarino, <i>Rias Baixas, Spain</i>	17		80
O Luar Do Sil Godello Joven, <i>Spain</i>	15		55
Stoneleigh Sauvignon Blanc, <i>Marlborough, New Zealand</i>	14		60
Details Sauvignon Blanc, <i>North Coast, California</i>	14		60
Justin Sauvignon Blanc, <i>Central Coast</i>	15		70
Santa Starmont Chardonnay, <i>Carneros, California</i>	16		62
Albert Bichot, Chardonnay, "Macon-Villages", <i>Maconnais, Bourgogne, France</i>	14		70
La Crema, Chardonnay, <i>Monterrey, California</i>	14		60
Saldo Chenin Blanc, <i>California</i>	14		60
Caposaldo Moscato, <i>Lombardy, Italy</i>	14		60
Heinz Eifel Riesling, <i>Germany</i>	14		60
Dr. Loosen "Dr. L" Riesling, <i>Mosel, Germany</i>	14		58
Licia Albarino, <i>Rias Baixias, Spain</i>	15		57



ROSE

	Glass	Bottle
Cotes des Roses, <i>Languedoc, South France</i>	16	65
Château d'Esclans Whispering Angel, <i>Côtes de Provence, France</i>	18	80
Figuier Magali Signature, <i>Cotes de Provence, France</i>	16	65
Le Fete Du Rose, <i>Cotes de Provence, France</i>	16	65
Minuty Prestige Rose, <i>Gassin, France</i>	19	55

RED WINE

	Glass	Bottle
La Crema Pinot Noir, <i>Monterey California</i>	16	65
Belle Glos Balade, Pinot Noir, Single Vineyard, <i>Santa Rita Hills, California</i>	18	80
Zuccardi Q Malbec, <i>Mendoza, Argentina</i>	18	80
Medalla Malbec, <i>Mendoza, Argentina</i>	17	75
Luigi Bosca Malbec, <i>Mendoza, Argentina</i>	14	60
Francis Coppola Merlot, <i>California</i>	14	60
Decoy, Merlot, <i>California</i>	16	65
Justin, Cabernet Sauvignon, <i>Paso Robles</i>	20	90
Daou Cabernet Sauvignon, <i>Paso Robles, California</i>	18	80
Details Cabernet Sauvignon, <i>Sinagal Estate, California</i>	16	65
Startmont Cabernet Sauvignon, <i>North Coast, California</i>	16	65
Termes, Bodega Numanthia, <i>Tinta de Toro, Spain</i>	17	75
"Les Legendes", Red Blend, Bordeaux Rouge, <i>Bordeaux, France</i>	14	60
E. Guigal Cotes du Rhone Rouge, Rhone, France	16	65
Tornatore Etna Rosso, <i>Sicily, Italy</i>	17	75



CHAMPAGNE & SPARKLING WINE

	Per bottle
Louis Roederer, "Cristal" <i>Reims</i>	750
Perrier Jouet, Grand Brut, <i>Epernay</i>	185
G.H. Mumm Brut Champagne, <i>France</i>	110
Pommery, Brut Royal, <i>Reims</i>	170
Moët & Chandon, Imperial Brut Rose, <i>Epernay</i>	260
G.H. Mumm Brut Rose, <i>France</i>	110
Moët & Chandon "Dom Perignon" <i>Epernay</i>	450
Veuve Clicquot, Gold Label, <i>Reims</i>	205
Piper- Heidsieck Cuvee NV1785 Brut, <i>Champagne, France</i>	140
Champagne Lanson, Champagne, France	150
Moët & Chandon Imperial	155



WHITE WINES

UNITED STATES

CHARDONNAY

	Per bottle
Cakebread Cellars, <i>Napa Valley, California</i>	138
Far Niente, <i>Napa Valley, California</i>	225
Stag's Leap Wine Cellars "Karia" <i>Napa Valley, California</i>	90

SAUVIGNON BLANC

	Per bottle
Honig, Reserve, <i>Rutherford, Napa Valley, California</i>	75
J. Rochioli, <i>Russian River Valley, California</i>	163
Stag's Leap Wine Cellars "Aveta" <i>Napa Valley, California</i>	90
Emmolo Sauvignon Blanc, <i>Napa Valley, California</i>	55

OTHER VARIETAL SELECTIONS

	Per bottle
Darioush, Viognier, <i>Napa Valley, California</i>	195
Four Graces Pinot gris, <i>Willamette Valley, Oregon</i>	76



FRANCE

	Per bottle
Bachelet-Monnot, <i>Chassagne-Montrachet, France</i>	290
Chateau de Sancerre, Sancerre, Sauvignon Blanc, <i>Loire Valley, France</i>	116
Domaine Ferret, Pouilly Fuisse, <i>Burgundy, France</i>	140
Maison Roche de Bellene, <i>Meursault Les Charron's, France</i>	293
Saget la Petite Perriere Sancerre, <i>Loire Valley, France</i>	84

ITALY

	Per bottle
Mastroberardino Radici, Fiano di Avellino, <i>Campani, Italy</i>	98
Santa Margarita, Pinot Grigio, <i>Alto Adige, Italy</i>	84
Talis, Pinot Grigio, <i>Friuli, Italy</i>	55



NEW ZEALAND

	Per bottle
Brancott "B" Sauvignon Blanc, <i>Marlborough</i>	65
Craggy Range, Sauvignon Blanc, <i>North Island</i>	68

SPAIN

	Per bottle
Mar de Frades, Albarino, <i>Rias Baixas, Spain</i>	74
Marqués de Riscal, Sauvignon Blanc, <i>Rueda, Spain</i>	60
Monopole, Blanco, <i>Rioja, Spain</i>	55

SOUTH AMERICA

	Per bottle
Santa Ema Select Terroir Reserva, Sauvignon Blanc, <i>Maipo</i>	65



ROSE

	Per bottle
La Fete du Rose, <i>Cotes de Provence, France</i>	65
Daou, Rose, Paso Robles, <i>United States</i>	65
Figuere Magali Signature, <i>Cotes de Provence, France</i>	65
Château d'Esclans Whispering Angel, <i>Côtes de Provence, France</i>	80



RED WINES

UNITED STATES

BLENDS

	Per bottle
Chalk Hill Estate Red, <i>Sonoma, California</i>	120
J.Lohr "Pure Paso", <i>Paso Robles, California</i>	65
Justin, <i>Isoceles, Cabernet Sauvignon, Paso Robles</i>	175
Newton Vineyard "The Puzzle" Cabernet Sauvignon-Merlot- Cabernet Franc-Petit Verdot	450
Paraduxx, by Duckhorn, Cabernet Sauvignon-Zinfandel, <i>Napa Valley, California</i>	110

PINOT NOIR

	Per bottle
Domaine Carneros Estate, <i>Los Carneros, California</i>	108
Goldeneye, <i>Anderson Valley, California</i>	130
Guarachi, <i>Sonoma Coast, California</i>	275
Meiomi, <i>California</i>	85
Patz & Hall, <i>Sonoma, California</i>	130



CABERNET SAUVIGNON

	Per bottle
"Anakota" Helena Montana Vineyard, <i>Knights Valley, California</i>	350
Antica Premiere Napa Valley, <i>Paso Robles, California</i>	198
Cade, <i>Howell Mountain, California</i>	390
Caymus, <i>Napa Valley, California</i>	320
Chateau Montelena, <i>Napa Valley, California</i>	250
Chimney Rock Premier Cuvee, <i>Napa Valley, California</i>	300
Duckhorn, <i>Napa Valley, California</i>	225
Emblem, <i>Napa Valley, California</i>	140
Freemark Abbey, <i>Knights Valley, California</i>	150
Guarachi, <i>Napa Valley, California</i>	285
Halter Ranch, <i>Paso Robles, California</i>	95
Rodney Strong, <i>Alexander Valley, Sonoma County</i>	75
Roth, <i>Alexander Valley, California</i>	85
Stag's Leap Wine Cellars "Artemis" <i>Napa Valley, California</i>	245
Louis M. Martini, <i>Napa Valley, California</i>	80



MERLOT

	Per bottle
Josh Cellar, Merlot, <i>California</i>	70
Luke, Wahluke Slope, <i>Washington State</i>	65
Plump Jack, Merlot, <i>Napa Valley, California</i>	240

SOUTH AMERICA

BLENDS

	Per bottle
Casa Lapostolle "Clos Apalta," Merlot-Carmenere-Cabernet Sauvignon- Petit Verd	510
Casa Lapostolle, Cuvee Alexandre, Carmenere, Colchagua Valley, <i>Chile</i>	100
Montes "Purple Angel" Carmenere-Petit Verdot, Colchagua Valley, <i>Chile</i>	345



MALBEC

	Per bottle
Achaval Ferrer, Malbec, <i>Mendoza, Argentina</i>	70
Catena Zapata, <i>Mendoza, Argentina</i>	405
Catena Vista Flores Malbec, <i>Mendoza, Argentina</i>	75
Familia Zuccardi Jose Malbec, <i>Mendoza, Argentina</i>	175
Pascual Toso, Malbec Reserva, Barrancas Vineyard, <i>Mendoza, Argentina</i>	90

OTHER VARIETAL

	Per bottle
Vina Cobos "Bramare" Lujan de Cuyo, <i>Mendoza, Argentina</i>	160
Zuccardi Q, Cabernet Franc, <i>Mendoza, Argentina</i>	80



FRANCE

Per bottle

Château Canon, Croix Canon Grand Cru, Blend, *Saint Emilion*

240

Domaine Vieux Telegraphe "La Crau," Blend, *Châteauneuf-du-Pape*

335

ITALY

Per bottle

Banfi, Brunello di Montalcino, *Sangiovese, Tuscany*

175

Castello di Neive "Santo Stefano Albesani" Barbaresco, *Piedmont*

123

G.D. Vajra, Barbera d'Alba Superiore, *Piedmont*

135

Lamole Di Lamole, Chianti Classico, *Tuscany*

68

Podere il Palazzino "Angenina", Chianti Clasico

75

Poderi "Od errdero" Barolo, *Piedmont*

220

Castello Banfi "Magna Cum Laude", *Montalcino, Italy*

100



SPAIN

Per bottle

Arzuaga Reserva, Tempranillo, *Ribera del Duero, Spain*

215

Bodega Los Aljibes, Cabernet Franc, *Albacete, Tierra de Castilla*

75

Bodegas Beronia, Gran Reserva, *Rioja*

120

Bodegas Covila, "Pagos de Labarca" AEX, *Rioja*

98

Condado de Haza, Crianza, *Ribera del Duero*

68

Dominio Basconcillo Reserva, *Ribera del Duero, Spain*

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Marques de Riscal "Baron de Chirel" Reserva, *Crianza, Rioja*

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Tinto Pesquera, Reserva, Tempranillo, *Ribera del Duero*

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