

Starters

HOT APPETIZER PLATTER*60 Ray's "New Orleans" BBQ Shrimp, Crispy Calamari, Oyster's Rockefeller and Jumbo Lump Crab Cakes. (4-6 guests) (add fried lobster tails +15)

COLD SEAFOOD TOWER*70 Maine lobster, fresh shucked cold water oysters, colossal shrimp cocktail, jumbo lump crab meat salad. (4-6 guests)

FARMSTEAD CHEESE BOARD17 fresh, local honey comb, Marcona almonds, house-made crackers

GOAT CHEESE PIMIENTO FRITTERS11 house-made jalapeno pepper jelly

RAY'S BLUE CHEESE CHIPS12 house-made potato chips, Statesboro blue cheese, scallions, tomatoes & bacon

RAY'S "NEW ORLEANS" BBQ SHRIMP13 BBQ butter, crispy leeks, boursin grit cake

SCALLOP GRATIN14 seared, farro, spinach, lemon-garlic sauce

COLOSSAL SHRIMP COCKTAIL18 Ray's atomic cocktail sauce, creole remoulade

CRISPY POINT JUDITH CALAMARI15 sweet peppers, San Marzano tomato sauce, lemon aioli

JUMBO LUMP CRAB CAKE17 Creole mustard beurre blanc, roasted corn relish

SEARED AHI TUNA TATAKI*15 pickled ginger, wasabi, cucumber salad, ponzu sauce

OYSTERS ROCKEFELLER*16 Pernod, spinach, Nueske smoked bacon, Craft Butter hollandaise

TODAY'S FRESH COLD WATER OYSTERS*MKT Half Dozen, Ray's atomic cocktail sauce, champagne mignonette

Seafood Gumbo

Soups & Salads

SIGNATURE LOBSTER COBB21 Perfect for sharing, serves 2 guests half Maine lobster, smoked bacon, Statesboro blue cheese, ripe avocado, grape tomatoes, haricot verts, egg, champagne vinaigrette

LOBSTER BISQUE10 Sherry

SEAFOOD GUMBO9 White rice

STEAKHOUSE WEDGE11 Applewood smoked bacon, blue cheese dressing, tomatoes, scallions

RAY'S CLASSIC CHOPPED10 Tomatoes, kalamata olives, giant white beans, bell peppers, marcona almonds, red onion, goat cheese, red wine vinaigrette

CAESAR10 Baby gem lettuce, herb croutons, shaved Pecorino cheese, Caesar dressing

ARTISAN FIELD GREENS10 Mixed local baby lettuce, candied pecans, dried cranberries, blue cheese, roasted onion balsamic vinaigrette

Ginger Soy Tuna

Signature Dishes

SHRIMP AND GRITS27 Roasted peppers, caramelized onions, spiced-sherry cream, Logan Turnpike creamy grits

SPRINGER MOUNTAIN FARMS CHICKEN28 Two oven-roasted airline chicken breasts, grilled king trumpet mushrooms, grilled asparagus, bacon-thyme demi

CANADIAN COLD WATER LOBSTER TAIL single tail 27 - twin tails 50
broiled with garlic, herbs and white wine, choice of side

PARMESAN SCALLOPS 36
colossal day boat scallops, lobster-parmesan risotto, balsamic reduction, basil oil

JUMBO LUMP CRAB CAKE 34
Creole mustard beurre blanc, roasted corn relish, Yukon gold whipped potatoes, grilled asparagus

HORSERADISH ENCRUSTED BLACK GROUPER 36
rainbow Swiss chard, Yukon gold whipped potatoes, orange vinaigrette, balsamic reduction

SALMON OSCAR *34
jumbo lump crab meat, bearnaise, grilled asparagus, Yukon gold whipped potatoes

BROILED SEAFOOD PLATTER *43
12 oz. lobster tail, fresh fish, shrimp & scallops, white wine, garlic, tomato-saffron rice

GINGER SOY TUNA *32
steamed Baby bok choy, julienned carrots, savory shiitake mushroom jus, ginger soy glaze

Bone-In Filet Mignon

Rays Hand-Cut Steaks & Chops

Ray's on the River serves top quality Certified Angus Beef that is aged 21-28 days to reach ultimate tenderness and taste, brushed with whole butter and charbroiled to your preferred temperature.

Steaks served with Yukon Gold whipped potatoes and topped with crispy onions & red wine demi glaze. Medium-well and well-done filets will be butterflied.

BONE-IN FILET MIGNON *14 oz. - 62
center cut, 28 day aged

PETITE FILET MIGNON *8 oz. - 37
barrel-cut, 21 day aged

• **STEAK FRITES*28** sliced tender tails, signature steak salt, crispy hand-cut fries

• **HERB GRILLED LAMB CHOP*38** buttered farro, roasted asparagus, sauteed cherries, port wine reduction

• **DELMONICO RIBEYE*16oz - 43** 21 day aged.

• **NEW YORK STRIP*14oz - 38** center-cut, 28 day aged.

• **FILET MIGNON*12 oz. - 47** barrel-cut, 21 day wet-aged.

• **COWBOY RIBEYE*22oz - 53** french-boned, 21 day aged.

• **SLOW ROASTED PRIME RIB*16 oz.- 40** herb-rubbed, au jus, atomic horseradish cream.

Complement Your Hand-Cut Steak

• **GEORGES BANK SEA SCALLOPS16**

• **OSCAR-STYLE8**

• **COLD WATER LOBSTER TAIL25**

• **JUMBO LUMP CRAB CAKE14**

• **BLUE CHEESE CRUST3**

• **BLACKENED OR GRILLED JUMBO SHRIMP9**

Georges Bank Scallops

Fresh Seafood Market

All of our sustainable fish and shellfish can be broiled, grilled or blackened and served with seasonal vegetables and choice of sauce: Meuniere (lemon caper, tomato and brown butter) or Salsa Cruda (tomatoes, fresh herbs and olive oil)

LIVE WHOLE MAINE LOBSTERMKT Drawn butter

GEORGIA MOUNTAIN TROUT26 Locally-sourced, Morganton, GA

COLOSSAL GULF SHRIMP30 Domestic white

GEORGES BANK SCALLOPS32 Day boat jumbo, u10, dry-packed

BAY OF FUNDY SALMON30 Canadian, fresh water springs

BLACK GROUPE32 Large flake, filet-cut, Gulf Coast

YELLOW FIN TUNA*32 Barrel cut, sushi grade, north Atlantic

Sauteed Local Wild Mushrooms

Shareable Sides

BRUSSELS SPROUTS7 Lightly crisped, salt & pepper

BOURBON MASHED SWEET POTATOES6 Bourbon, brown sugar

CAULIFLOWER AU GRATIN9 Oven-roasted with parmesan and sharp cheddar

ONE POUND BAKED POTATO10 Baked with sea salt (additional charge applies as choice of side)

LOBSTER-PARMESAN RISOTTO12 lobster, basil, parmesan

• **3-CHEESE MAC**10 smoked gruyere, aged gouda, manchego
• **SAUTEED WILD MUSHROOMS**8 shiitake, oyster, cremini, herbs, lemon

• **SEASONAL ROASTED VEGETABLES**8 rosemary, thyme, garlic oil

• **GRILLED JUMBO ASPARAGUS**8 traditional hollandaise

• **YUKON GOLD WHIPPED POTATOES**6 Swiss Family Dairy cream

• **CREAMED SWEET CORN**8 silver queen and sweet golden corn, smoked bacon, cracked pepper cream

• **BLACK GARLIC SPINACH**9 aged black garlic, pecorino Romano bechamel

Pricing and availability subject to change without notice.

*There is a risk associated with the consumption of raw shellfish, raw fish and any raw animal protein. If you have a chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk and should consult a physician prior to consumption.

Daily Specials

Please contact Ray's on the River at 770.955.1187 for today's daily specials!

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Sunday Brunch

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Ray's on the River's Sunday Brunch features over 80 of your favorite items...freshly made salads, icy cold peel and eat shrimp, various breakfast items, a carving station with prime rib, made to order omelet station and a vast assortment of homemade desserts.

Sunday Brunch is served 10:00am until 3:00pm. \$37.95/adult; \$18.95/child (ages 5-10) Prices and Hours may vary on Holidays. Please call the restaurant for details.

(subject to availability-most items listed are available all day but some items are replaced at lunch time)

- BBQ shrimp
- Chicken parmesan
- Beef stroganoff
- Salmon en croute
- Prime Rib
- Ham
- Seafood Cioppino
- Seafood Gumbo
- Chicken tenders
- Squash casserole
- Flank steak
- Macaroni & cheese
- Baked ziti
- Broiled flounder
- Pork Loin
- Crab stuffed mushrooms
- Omelette station
- Oatmeal
- Eggs Benedict
- Waffles & French toast
- Grits & hash browns
- Bacon & sausage
- Biscuits with sausage gravy
- Scrambled eggs
- Jonah crab claws
- Marinated mussels
- Peel & eat shrimp
- Shrimp salad
- Ambrosia salad
- Tomato/mozzarella salad
- Tortellini salad
- Crudite display
- Cheese display
- Fruit display
- Smoked salmon display
- Salad bar
- Salmon pate
- Assorted breads/danish

• **Homemade desserts**

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Praline Basket

Desserts

• **BUTTER CAKE**8 Lemon curd, raspberry sauce, toasted coconut

• **KEY LIME PIE**9 Roasted macadamia nut and coconut graham cracker crust, key lime chiffon filling

• **CREME BRULEE**7 Madagascar vanilla bean custard, seasonal berries

• **PRALINE BASKET**9 House-made praline, bourbon burnt sugar ice cream, seasonal berries, pecans, caramel sauce

• **CHOCOLATE BROWNIE SUNDAE**8 Caramelized bananas, strawberries, candied pecans, vanilla bean ice cream, caramel, chocolate sauce

• **SEASONAL CHEESECAKE**7.5 Chef's seasonal cheesecake

• **SEASONAL FRUIT**9 Chef's seasonal berries, whipped cream

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"New Orleans" BBQ Shrimp

Bar Bites

Ray's Bar Bites Menu is a seasonal offering of shareable comfort-style dishes with some of our signature specialty items. They perfectly complement any of our hand-crafted cocktails, locally brewed beers and extensive wine list selections.

BRIOCHE SLIDERS 2 for 14

3 for 21

Served with house made gouda tater tots. CRISPY LOBSTER-shredded iceberg, honey mustard BRISKET BURGER-bibb lettuce, tomato, cheese BEEF TENDERLOIN-caramelized onion, horsey cream CRAB CAKE-shredded iceberg, dill tartar

HICKORY BBQ BACON BURGER 15

aged cheddar, smoked bacon, bibb lettuce, vine ripened tomato, crispy onions, dill pickle, bbq, toasted brioche bun

RAY'S BLUE CHEESE CHIPS 12

house made potato chips, Statesboro blue cheese, scallions, tomatoes & bacon

SCALLOP GRATIN 14

pearled farro, spinach, lemon-garlic sauce

GOAT CHEESE PIMIENTO FRITTERS 11

house made pepper jelly

"NEW ORLEANS" BBQ SHRIMP 13

bbq butter, crispy leeks, boursin grit cake

CRISPY POINT JUDITH CALAMARI 15

sweet peppers, San Marzano tomato sauce, lemon aioli

SEARED AHI TUNA TATAKI*15

cucumber salad, mustard vinaigrette, ponzu, pickled ginger

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Beer

Craft Beer

FOUNDER'S "BREAKFAST" STOUT

CLOWN SHOES "CLEMENTINE" BELGIAN WHITE

SWEETWATER SEASONAL

TERRAPIN HOPSECUTIONER

STELLA ARTOIS

**NEW HOLLAND "DRAGON'S MILK STOUT"
SWEETWATER 420 EXTRA PALE ALE**

RED HARE LONG DAY LAGER

JEKYLL "COOTER BROWN" BROWN ALE

JAILHOUSE "MISDEMEANOR" AMBER ALE

BALLAST POINT "SCULPIN" IPA

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Hand-Crafted Cocktails

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MAYTAG MARTINI¹⁶ Absolut Elyx Vodka, Dolin Dry Vermouth, Olive Juice, Maytag Blue Cheese-Stuffed Olives

RAY'S MAI TAI¹¹ Pyrat Rum, Remy Martin VSOP, Cointreau, Pineapple Juice, Cranberry Juice

WHISTLEPIG OLD FASHIONED¹³ WhistlePig Rye, Honey Syrup, Orange Peel, Luxardo Cherry

SEASONAL SANGRIA¹⁰ Red or White Seasonal Fruit Sangria

JALAPENO MARGARITA11

Jalapeno-Infused Herradura Tequila, Grand Marnier, House Made Sour Mix

CLASSIC NEGRONI11

Vanqueray, Cocchi di Torino Sweet Vermouth, Campari

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Wines

Sparkling Wine

ROEDERER ESTATE105

Ermitage, Anderson Valley, CA

IRON HORSE80

Wedding Cuvee, Anderson Valley, CA

ROEDERER ESTATE60

Brut, Anderson Valley, CA

PIPER SONOMA52

Brut, Select Cuvee, Sonoma, CA

DR. L41

Sparkling Riesling, Mosel, Germany

Champagne

NICOLAS FEUILLATTE70

Brut Reserve", Chouilly, France

LOUIS ROEDERER350

Cristal, Brut, Reims, France

DOM PERIGNON250

Brut, Champagne, France

PIPER-HEIDSIECK65

Brut, Champagne, France

PERRIER JOUET185

"Belle Epoque", Epernay, France

- **VEUVE CLICQUOT**120 Brut, Ponsardin, Reims France

- **MOET & CHANDON**113 Imperial, Epernay, France

- **L. AUBRY FILS**92 Estate Brut, Reims, France

- **PERRIER-JOUËT**88 Grand Brut, Epernay, France

- **PERRIER-JOUËT (375ml)**42 Grand Brut, Epernay, France

Still and Sparkling Rosé

Most Rosé wines are made in a special manner that allows the grape juice to interact with the grape skins for a limited period of time, giving the wine color and tannic structure.

- **VEUVE CLICQUOT**250 "La Grande Dame" Brut Rose, Ponsardin, France

- **VEUVE CLICQUOT**200 Brut Vintage Rose, Reims, France

- **CHATEAU DES ANNIBALS**60 Rose, Provence, France

- **ORIN SWIFT**50 Locations F^o Rose, Provence, France

Chardonnay

Chardonnay is the world's most popular White Wine grape and is grown in virtually every wine-producing region. It is known for its full-bodied nature and unique flavors of vanilla, butter and oak.

- **WILLIAM FEVRE**145 Montmains, Premier Cru, Burgundy, France

- **JOSEPH DROUHIN**230 Chassagne-Montrachet, Burgundy, France

- **BOUCHARD PERE & FILS**170 Les Clous^o Meursault, Burgundy, France

• **DOMAINE HUBERT LAMY**125 Les Frionnes" Saint-Aubin, 1er Cru, Burgundy, France

• **ROMBAUER VINEYARDS**87 Carneros, CA

• **KONGSGAARD**118 Napa Valley, CA (375 ml)

• **MORLET FAMILY VINEYARDS**185 "Ma Douce", Sonoma Coast, CA

• **DUMOL**145 Russian River Valley, CA

• **RODNEY STRONG**75 "Reserve" Russian River Valley, CA

• **NEWTON**140 "Unfiltered" Napa Valley, CA

• **NICKEL & NICKEL**105 "Truchard Vineyard" Napa Valley, CA

• **WALTER HANSEL**90 "North Slope Vineyard, Russian River Valley, CA

• **KISTLER**130 "Les Noisetiers" Sonoma Coast, CA

• **FAR NIENTE**74 Napa Valley, CA

• **CAKEBREAD CELLARS**95 Napa Valley, CA

• **PATZ AND HALL**55 "Dutton Ranch, Russian River, CA (375 ml)

• **SONOMA-CUTRER**90 "Les Pierres, Russian River, CA

• **BREWER CLIFTON**89 Santa Rita Hills, CA

• **FLOWERS**110 Sonoma Coast, CA

• **ARNOT-ROBERTS**80 "Watson Ranch" Napa Valley, CA

- **JORDAN80** Russian River Valley, CA
- **CLOS DU VAL75** Carneros, CA
- **FRITZ70** Russian River Valley, CA
- **MER SOLEIL68** Reserve Central Coast, CA
- **STAG'S LEAP WINE CELLARS, "KARIA"56** Napa Valley, CA
- **RAMEY115** Hyde Vineyard Russian River Valley, CA
- **TREFETHEN50** Napa Valley, CA
- **NAPA CELLARS48** Napa Valley, CA
- **CATENA40** Mendoza, Argentina

Alternate Whites and White Blends

- **DOMAINES SCHLUMBERGER84** Les Princes Abbes" Gewurtztraminer, Alsace, France
- **DOMAINE SCHLUMBERGER84** Les Princes Abbes" Riesling, Alsace, France
- **MONCHOFF70** Mosel Slate" Spatlese, Riesling, Mosel, Germany
- **GUNDERLOCH60** Jean-Baptiste" Kabinett Riesling, Mosel, Germany
- **VIETTI48** Moscato D'Asti, Asti, Piedmont, Italy

• **TRIMBACH48** Riesling, Alsace, France

Sauvignon Blanc

Sauvignon Blanc, which originated in the Loire Region of France, is now grown successfully all around the world. It is known for its unique herbaceous, citrus, and crisp qualities and overall dryness.

• **CADE70** Napa Valley, CA

• **LADoucETTE88** Pouilly-Fume, Loire Valley, FR

• **CHALK HILL65** Russian River Valley, CA

• **HARTWELL VINEYARDS78** Estate, Carneros, CA

• **CLOUDY BAY63** Marlborough, New Zealand

• **DUCKHORN60** Napa Valley, CA

• **FOURNIER67** "Les Belles Vignes" Sancerre, Loire Valley, FR

• **CHATEAU FARRANDE55** Bordeaux Blanc, Graves, Bordeaux, FR

Pinot Blanc and Pinot Gris

Pinot Blanc & Pinot Gris are genetically the same grape, known for their brilliant acidity, intense complexity, and citrus notes. Pinot Grigio typically hails from Italy, while Pinot Gris can come from a variety of areas, most notably Oregon and France.

• **KIM CRAWFORD55** Willamette Valley, Marlborough

- **KING ESTATE**48 Willamette Valley, OR
- **SANTA MARGHERITA**60 Alto Adige, Italy
- **VAN DUZER**45 Willamette Valley, OR
- **MASO CANALI**40 Trentino-Alto Adige, Italy

Pinot Noir

Pinot Noirs are one of the most versatile grape varieties in existence; they boast a wide array of flavor profiles and are typically light-medium bodied. They are incredibly complex and can be eaten with almost any type of cuisine, from red meat to seafood.

- **CLAUDE DUGAT**950 Charmes-Chambertin, Grand Cru, Burgundy, France
- **EMERITUS**75 "Hallberg Ranch", Russian River Valley, CA
- **GALLO**70 "Signature Series", Santa Lucia Highlands, CA
- **KEN WRIGHT CELLARS**60 Willamette, OR
- **JOSEPH DROUHIN**320 "Clos Sorbe" Morey-Saint-Denis, 1er Cru, Burgundy, France
- **SANFORD**125 "Sanford & Benedict Vineyard", Santa Rita Hills, CA
- **WILLIAMS SELYEM**275 "Westside Road Neighbors" Russian River Valley, CA
- **BERGSTROM**110 "Cumberland Reserve", Willamette Valley, Oregon
- **PAUL HOBBS**100 Russian River Valley, CA
- **MIURA**145 "Pisoni Vineyard, Santa Lucia Highlands, CA

- **ARCADIAN140** "Hills Cuvee", Solomon Hills Vineyard, Santa Maria Valley, CA
- **EVENING LAND175** Seven Springs Vineyard, Eola-Amity Hills, OR
- **PISONI135** Estate, Santa Lucia Highlands, CA
- **DOMAINE SERENE127** Yamhill Cuvee, Willamette Valley, OR
- **BENJAMIN LEROUX170** "Aux Allots", Nuits-Saint-Georges, Burgundy, France
- **BEAUX FRERES120** Willamette Valley, OR
- **ENROUTE110** "Les Pommiers", Russian River Valley, CA
- **ALYSIAN105** "Russian River Selection", Russian River Valley, CA
- **ETUDE85** Grace Benoist Ranch, Carneros, CA
- **PENNER ASH95** Willamette Valley, OR
- **BACHELET-MONNOT90** "Maranges, 1er Cru, Clos de la Boutiere, Burgundy, France
- **ROBERT SINSKEY85** Carneros, CA
- **SOTER80** "North Valley", Willamette Valley, OR
- **PATRICIA GREEN72** Estate", Willamette Valley, OR
- **RODNEY STRONG50** Russian River Valley, CA

Merlot

Merlot is famous for being silky smooth and fully bodied with notes of black currant, dark fruits, and hints of Earth.

- **ROMBAUER80** Carneros, CA
- **EMMOLO by Wagner Family100** Napa Valley, CA
- **SHAFER110** Napa Valley, CA
- **DUCKHORN VINEYARDS105** Napa Valley, CA
- **MONTICELLO VINEYARDS70** "Estate Grown", Napa Valley, CA
- **NOVELTY HILL60** Columbia Valley, WA
- **GUNDLACH BUNDSCHU65** "Rhinefarm Vineyard", Sonoma County, CA

Italy and Argentina

- **CASTELLO BANFI180** Brunello di Montalcino, Tuscany, Italy
- **CHEVAL DES ANDES130** Malbec, Mendoza, Argentina
- **ALTA VISTA95** Malbec, Serenade Vineyard, Lujan de Cuyo, Mendoza, Argentina
- **BEN MARCO60** Malbec, Valle du Uco, Argentina
- **ANTINORI135** "Pian Delle Vigne", Sangiovese, Tuscany, Italy
- **GAJA CA'MARCANDA120** "Promis", Super Tuscan Blend, Tuscany, Italy
- **PIO CESARE120** "Barberesco", Nebbiolo, Piedmont, Italy
- **SARTORI DI VERONA110** Amarone, Valpolicella, Italy

- **CASANOVA DI NERI**140 Brunello di Montalcino, Tuscany, Italy
- **CATENA**58 "Appellation Vista Flores" Malbec, Mendoza, Argentina
- **VIETTI**58 "Perbacco", Nebbiolo, Piedmont, Italy

Shiraz, Petite Sirah and Syrah

Shiraz hails down under from Australia and Syrah is the European name for this varietal, even though they are the same grape. Petite Sirah is a cross between the French Syrah and another obscure grape. Don't be fooled by the word 'petite'; this wine is intense and powerful.

- **PRIEST RANCH**95 Petite Sirah, Napa Valley, CA
- **SPELLBOUND**50 Petite Sirah, Napa Valley, CA
- **SHAFER**165 "Relentless", Napa Valley, CA
- **PLUMPJACK**100 Syrah, Napa Valley, CA

Zinfandel

Zinfandel wines are deep red in color almost black & full bodied, it is spicy, peppery with slight hints of dark fruit.

- **SBRAGIA**65 "Gino's Vineyard", Dry Creek Valley, CA
- **THE FEDERALIST**70 "Visionary", Dry Creek Valley, CA
- **MARTINELLI**115 "Giuseppe & Luisa" Russian River Valley, CA
- **MARA**110 Marouise, Dolinsek Ranch, CA

• **ROMBAUER75** Napa Valley, CA

• **LAMBERT BRIDGE80** Dry Creek Valley, CA

• **RIDGE67** Three Valleys, Sonoma County, CA

Cabernet Sauvignon

Cabernet is commonly referred to as the 'King of Red Grapes'; it is the most sought-after and arguably the most complex of red varieties. They range from medium to full-bodied and are known for high tannic structure that provides intrigue, structure, and unique fruit and earth characteristics.

• **SILVER OAK1650** Alexander Valley, CA (6.0L)

• **SILVER OAK1650** Napa Valley, CA (6.0L)

• **HUNDRED ACRE975** Ark Vineyard, Howell Mountain, Napa Valley, CA

• **SCHRADER600/580** "RBS" To Kalon Vineyard, Oakville AVA, CA 2009/2010

• **SILVER OAK540** Alexander Valley, CA (3.0L)

• **SILVER OAK540** Napa Valley, CA (3.0L)

• **PLUMPJACK750/450** "Reserve" Oakville, Napa Valley, CA 2011/2012

• **SHAFER450/425/400** "Hillside Select" Stags Leap District, Napa Valley, CA, 2008/2010/2011

• **CAYMUS480** "Special Selection" Napa Valley, CA (1.5L)

• **FAR NIENTE480** Napa Valley, CA (1.5L)

• **MAYBACH375** Materium" Weitz Vineyard, Napa Valley, CA

• **CAKEBREAD CELLARS270** Napa Valley, CA (1.5L)

• **BURE FAMILY270** Thirteen" Red Barn Vineyard, Napa Valley, CA

• **SILVER OAK260** Alexander Valley, CA (1.5L)

• **CAYMUS250** Special Selection" Napa Valley, CA

• **ODETTE250** Stags Leap District, Napa Valley, CA

• **PLUMPJACK260** Estate" McWilliams Oakville Vineyard, Napa Valley, CA

• **FAUST205** Napa Valley, CA (1.5L)

• **CHATEAU MONTNELENA190** Napa Valley, CA (1.5L)

• **CONTINUUM170** Oakville, Napa Valley, CA (375ml)

• **SHAFER145** One Point Five" Stags Leap District, Napa Valley, CA

• **JOSEPH PHELPS135** Napa Valley, CA

• **CHARLES KRUG130** Generations" Napa Valley, CA

• **CARTER118** Revilo Vineyard, Napa Valley, CA (375ml)

• **ROMBAUER115** Napa Valley, CA

• **THE FEDERALIST55** Lodi, CA

• **JACK RIDER115** Diamond Mountain District, Napa Valley, CA

- **NAPA CELLARS50** Napa Valley, CA
- **DUCKHORN60** "Decoy", Sonoma County, CA, 2012
- **EMBLEM64** Napa Valley, CA
- **BERINGER68** "Knights Valley", Knights Valley, CA
- **WHITEHALL LANE80** Napa Valley, CA
- **MOUNT VEEDER85** Napa Valley, CA
- **CHATEAU MONTELENA100** Napa Valley, CA
- **STONESTREET90** "Monument Ridge", Alexander Valley, CA
- **RODNEY STRONG135** "Brothers" Single Vineyard, Alexander Valley, CA
- **CHAPPELLET105** "Signature", Napa Valley, CA
- **FAUST110** Napa Valley, CA
- **HEITZ CELLAR110** Napa Valley, CA
- **PAUL HOBBS115** "CrossBarn", Napa Valley, CA
- **JORDAN120** Alexander Valley, Sonoma, CA
- **COL SOLARE125** Bordeaux Blend, Columbia Valley, Washington, 2008
- **SILVER OAK135** Alexander Valley, CA
- **CAKEBREAD CELLARS140** Napa Valley, CA

- **CADE140** Howell Mountain", Napa Valley, CA
- **CAYMUS150** Napa Valley, CA
- **NICKEL & NICKEL180** Hayne Vineyard", Napa Valley, CA
- **SILVER OAK205** Napa Valley, CA
- **RODNEY STRONG140** Alexander's Crown", Alexander Valley, CA
- **FAR NIENTE250** Oakville", Napa Valley, CA, 2012

Cellar Reserves

- **CHATEAU LAFITE ROTHSCHILD5000/2250** Premier Cru Classe, Pauillac, France 2010/2012
- **CHATEAU MARGAUX3750/1500** Premier Cru Classe, Margaux, France 2010/2012
- **HUNDRED ACRE975** Ark Vineyard, Howell Mountain, Napa Valley, CA
- **CLAUDE DUGAT950** Charles-Chambertin, Grand Cru, Burgundy, France, 2011
- **PLUMPJACK750/450** Reserve" Oakville, Napa Valley, CA 2011/2012
- **QUILCEDA CREEK450** Columbia Valley, WA, 2012
- **QUINTESSA325** Meritage, Rutherford, Napa Valley, CA, 2012
- **JOSEPH DROUHIN320** Clos Sorbe" Morey-Saint-Denis, 1er Cru, Burgundy, France, 2012

- **CAYMUS250** "Special Selection" Napa Valley, CA, 2012
- **ODETTE250** "Stags Leap District, Napa Valley, CA, 2012
- **PLUMPJACK250** "Estate" McWilliams Oakville Vineyard, Napa Valley, CA, 2012
- **CHATEAU ST. JEAN230** "Cinq Cepages" Sonoma, CA, 1996
- **CONCHA Y TORO175** "Don Melchor" Puente Alto, Maipo, Chili
- **CADE350/280** "Estate", Howell Mountain, Napa Valley, CA, 2011/2012
- **BURE FAMILY270** "Thirteen", Napa Valley, CA, 2009
- **BUCCELLA315** Napa Valley, CA, 2009
- **CONTINUUM400/350** Bordeaux Blend, Oakville, Napa Valley, CA, 2011/2012
- **RUDD375** "Oakville Estate", Bordeaux Blend, Napa Valley, CA, 2010
- **MAYBACH375** "Materium", Napa Valley, CA, 2009
- **OPUS ONE400/380** Napa Valley, CA, 2011/2012
- **PETER MICHAELS400** "Les Pavots", Sonoma County, CA, 2009
- **SHAFER450/425/400** "Hillside Select", Stags Leap District, Napa Valley, CA, 2008/2010/2011
- **DOMINUS400** "Estate", Bordeaux Blend, Yountville-Napa Valley, CA, 2010
- **JOSEPH PHELPS450** "Insignia", Bordeaux Blend, Napa Valley, CA, 2012
- **SCHRADER580/600** "Beckstoffer to Kalon Vineyard", Napa Valley, CA, 2010/2009

• **COLGIN "IX ESTATE"750** Bordeaux Blend, Napa Valley, CA, 2007

Small Format Whites & Reds

• **PERRIER-JOUET42** Grand Brut, Epernay, France (375ml)

• **PATZ AND HALL55** Chardonnay, Napa Valley, CA (375ml)

• **KONGSGAARD118** Chardonnay, Napa Valley, CA (375ml)

• **CARTER118** "Revilo Vineyards", Cabernet Sauvignon, Napa Valley, CA (375ml)

• **CONTINUUM170** Bordeaux Blend, Oakville, CA (375ml)

Large Format Whites & Reds

• **SILVER OAK540** Cabernet Sauvignon, Napa Valley, CA (3L)

• **CAYMUS480** "Special Selection" Cabernet Sauvignon, Napa Valley, CA (1.5L)

• **FAR NIENTE480** Cabernet Sauvignon, Napa Valley, CA (1.5L)

• **SILVER OAK260** Cabernet Sauvignon, Alexander Valley, CA (1.5L)

• **RODNEY STRONG190** "Symmetry" Meritage, Alexander Valley, CA (1.5L)

• **ROMBAUER VINEYARDS165** Chardonnay, Carneros, CA, 2013 (1.5L)

- **FAUST205** Cabernet Sauvignon, Napa Valley, CA, 2011 (1.5L)
- **CHATEAU MONTELENA190** Cabernet Sauvignon, Napa Valley, CA, 2010 (1.5L)
- **SILVER OAK260** Cabernet Sauvignon, Alexander Valley, CA, 2010 (1.5L)
- **CAKEBREAD CELLARS270** Cabernet Sauvignon, Napa Valley, CA, 2010 (1.5L)
- **PRISONER WINE COMPANY160** Zinfandel Blend, Napa Valley, CA (1.5L)
- **SILVER OAK540** Cabernet Sauvignon, Alexander Valley, CA, 2010 (3L)
- **SILVER OAK1650** Cabernet Sauvignon, Napa Valley, CA, 2010 (6L)

Red Blends

- **CHATEAU LAFITE ROTHSCHILD5000** Premier Cru Classe, Pauillac, France
- **CHATEAU MARGAUX3750** Premier Cru Classe, Margaux, France
- **CHATEAU LAFITE ROTHSCHILD2250** Premier Cru Classe, Pauillac, France
- **CHATEAU MARGAUX1500** Premier Cru Classe, Margaux, France
- **COLGIN750** "IX Estate" Bordeaux Blend, Napa Valley, CA
- **JOSEPH PHELPS450** "Insignia" Bordeaux Blend, Napa Valley, CA
- **QUINTESSA425** Meritage, Rutherford, Napa Valley, CA
- **CONTINUUM400** Oakville, Napa Valley, CA
- **DOMINUS400** "Estate" Yountville, Napa Valley, CA

• **OPUS ONE**400/380 Napa Valley, CA 2011/2012

• **PETER MICHAELS**400 Les Pavots" Sonoma County, CA

• **RUDD**375 Oakville Estate" Bordeaux Blend, Napa Valley, CA

• **CONTINUUM**400/350 Oakville, Napa Valley, CA, 2011/2012

• **CHATEAU ST. JEAN**230 Cinq Ceepages" Sonoma County, CA

• **RODNEY STRONG**190 Symmetry" Meritage, Alexander Valley, CA, 2012 (1.5L)

• **DOMAINE DU VIEUX TELEGRAPHE**175 La Crau" Chateauneuf-du-Pape, France

• **JUSTIN**150 Isosceles" Bordeaux Blend, Paso Robles, CA

• **ORIN SWIFT**130 Papillon" Bordeaux Blend, Napa Valley, CA

• **COL SOLARE**125 Bordeaux Blend, Columbia Valley, WA

• **BEAULIEU VINEYARD**120 Tapestry" Bordeaux Blend, Napa Valley, CA

• **GAJA CA'MARCANDA**120 Promis" IGT, Tuscany, Italy

• **RODNEY STRONG**105 Symmetry" Meritage, Alexander Valley, CA

• **SAINTE COSME**100 Chateauneuf-du-Pape, France

• **ORIN SWIFT**95 D66" Grenache Blend, Roussillon, France

• **TABLAS CREEK**78 Rhone Blend, Paso Robles, CA

• **ORIN SWIFT**75 Abstract" Red Rhone Blend, Sonoma County, CA

- **RAMEY75** "Claret" Bordeaux Blend, Napa Valley, CA
- **MUGA67** "Reserva" Tempranillo Blend, La Rioja, Spain
- **BEN GLAETZER64** "Wallace" Rhone Blend, Barossa Valley, Australia
- **THE PAIRING60** Bordeaux-Inspired Blend, CA

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Wine by the Glass

Sparkling Wine and Champagne

"We have partnered with some of the greatest and most well-renowned wineries to provide you with a unique menu offering extraordinary blends by the glass at an unprecedented value...a menu that, unlike any other, allows you to enjoy a variety of truly fine wines throughout each course of your dining experience."

-Ray's Restaurants

- **Chandon RoseGlass - 12** Sparkling Rose*, California
- **Nicolas Feuillatte, "Brut Reserve"Glass - 18** Champagne, Chouilly-Champagne, France
- **BellafinaGlass - 10** Prosecco, Italy

White

- **Ruffino8 oz - 16** Moscato, Moscato D'Asti, Italy

- **Two Arrowheads** 8 oz - 16 Viognier/Roussanne Blend, Paso Robles, CA
- **Heinz Eifel** 8 oz - 13 Riesling Spätlese, Mosel, Germany
- **Luna Nuda** 8 oz - 13 Pinot Grigio, Alto Adige Valley, Italy
- **Pascal Jolivet** 8 oz - 18 Sauvignon Blanc, Sancerre, France
- **Whitehaven** 8 oz - 12 Sauvignon Blanc, Marlborough, NZ
- **Louis Jadot "Steel"** 8 oz - 15 Unoaked Chardonnay, Burgundy, France
- **Far Niente** 8 oz - 26 Chardonnay, Napa Valley, CA
- **Cuvaison** 8 oz - 18 Chardonnay, Carneros, Napa Valley, CA
- **Bridlewood Estate** 8 oz - 12 Chardonnay, Monterey County, CA

Red

- **Trivento** 8 oz - 15 Malbec Blend, Mendoza, Argentina
- **Stags Leap Winery** 8oz - 20 Petite Sirah, Napa Valley, CA
- **Jean-Jacques Girard** 8oz - 20 Pinot Noir, Burgundy, France
- **Roth** 8oz - 12 Pinot Noir, Sonoma Coast, CA
- **Rodney Strong "Knotty Vines"** 8oz - 15 Zinfandel, Sonoma, CA
- **Frank Family** 8oz - 26 Cabernet Sauvignon, Napa Valley, CA
- **Belle Glos "Las Alturas"** 8oz - 25 Pinot Noir, Santa Lucia Highlands, CA

Ponzi Vineyards 8oz - 18 Pinot Noir, Willamette Valley, OR

Prisoner Wine Company "The Prisoner" 8oz - 28 Red Blend, Napa Valley, CA

Ghost Pines 8oz - 16 Merlot, Sonoma & Napa County, CA

Alamos Seleccion 8oz - 14 Malbec, Mendoza, Argentina

Felino by Paul Hobbs 6oz - 15
9oz - 20
BTL - 60 Cabernet Sauvignon, Mendoza, Argentina

Buried Cane 8oz - 15 Cabernet Sauvignon, Columbia Valley, WA

Josh by Joseph Carr 8oz - 12 Cabernet Sauvignon, North Coast, CA

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Bourbon & Rye

Bourbon & Rye

CROWN ROYAL RYE

CROWN ROYAL WHISKEY

CROWN ROYAL XO

KNOB CREEK RYE

SEAGRAM'S 7 WHISKEY

SEAGRAM'S VO WHISKEY

TEMPLETON RYE

WOODFORD RESERVE RYE

13TH COLONY RYE WHISKEY

ANGEL'S ENVY BOURBON

ANGEL'S ENVY FINISHED RYE

BAKER'S

BASIL HAYDEN'S

BLANTON'S SELECT CASK

BOOKER'S

BRECKENRIDGE

BUFFALO TRACE

BULLEIT BOURBON

BULLEIT RYE

E.H. TAYLOR SMALL BATCH

E.H. TAYLOR STRAIGHT RYE

ELIJAH CRAIG BARREL PROOF 18 YR

ELIJAH CRAIG BARREL PROOF

1792 SMALL BATCH

ANGEL'S ENVY CASK STRENGTH

HIGH WEST'S SON OF BOURRYE, RENDEZVOUS RYE & DOUBLE RYE

BIB & TUCKER

JEFFERSON OCEAN

**JEFFERSON RESERVE
JIM BEAM**

KNOB CREEK SMALL BATCH

GEORGE T. STAGG

LARCENY

MAKER'S MARK

MAKER'S 46

MICHTER'S AMERICAN WHISKEY

MICHTER'S RYE

BULLEIT

COLORADO GOLD

EAGLE RARE

ORPHAN BARREL FORGED OAK

JACK DANIEL'S

JACK DANIEL'S GENTLEMAN JACK

JACK DANIEL'S SINGLE BARREL

JEFFERSON RESERVE GROTH CASK FINISH

MICHTER'S SOUR MASH WHISKEY

PARKER'S HERITAGE MALT WHISKEY

WHISTLE PIG RYE

WIDOW JANE APPLEWOOD RYE & AMERICAN OAK RYE

WILD TURKEY 101

WIDOW JANE SMALL BATCH

WILD TURKEY RARE BREED

WOODFORD RESERVE

WOODFORD RESERVE DISTILLER'S SELECT

WOODFORD RESERVE DOUBLE OAK

BUFFALO TRACE'S SAZARAC RYE

THOMAS H. HANDY SAZARAC RYE

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Scotch

ABERLOUR

BALVENIE 12/14/15/17

BOWMORE

CAOL ILA

CHIVAS

CUTTY SARK

DALWHINNIE 10/15

DEWAR'S

FAMOUS GROUSE

GLENFIDDICH 12/15/18

GLENGOYNE

GLENLIVET 12/15/18

GLENMORANGIE ORIGINAL 10/QUINTA RUBEN 12/18

J&B

JOHNNY WALKER RED/BLACK/PLATINUM/BLUE

LAGAVULIN

LAPHROAIG 10

MACALLAN 12/15/17/18/25

MACALLAN RARE CASK

OBAN 14/18

OBAN LITTLE BAY

TALISKER 10/18

TOBERMORY

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