

*T*HOROUGHbred *club*

Cocktails | 18

GOLDEN CIRCLE

Vodka, Gin, Lillet Blanc
24KT Gold Powder

GOT THE THYME

Basil Gin, Aloe, Lime
Cucumber, Thyme

MONTE JALISCO

Jalapeño Infused Tequila
Cointreau, Cucumber-Cilantro
Shrub, Lime

SWEET DREAMS

Strawberry Vodka, Elderflower
Raspberry, Apricot, Lime

TASTE OF HONEY

Hazelnut Infused Jamaican Rum
Brandy, Spiced Pear Honey, Lemon

DARK HORSE

Peach Infused Scotch, Grilled Peaches
Cinnamon

TBC OLD FASHIONED

House Blended Whiskeys, Orange
Demerara Sugar, Bitters

BARREL AGED BLACK

MANHATTAN
Rye Whiskey Blend, Averna
Vermouth Di Torino

HOUSE TONIC

Add To Your Favorite Spirit +\$4

Spiritless | 12

APPLE SPRITZ

Apple, Lemon, Lime, Soda

GARDEN GROVE

Cucumber, Thyme, Lemon
Ginger Beer

BUTTERFLY LEMONADE

Butterfly Pea Flower, Mint
Rosemary, Lemon

Wine | By the Glass

Sparkling

| | |
|--------------------------------------|----|
| JEIO PROSECCO Brut Veneto | 16 |
| VEUVE CLICQUOT Brut Champagne | 36 |
| VAL DE MER ROSÉ Brut Nature Burgundy | 18 |

White & Rosé

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|---|----|
| SCARPETTA PINOT GRIGIO Friuli | 14 |
| NÉBOA ALBARIÑO Rias Baixas | 15 |
| DOMAINE SAUTEREAU SANCERRE Loire Valley | 20 |
| ESK VALLEY SAUVIGNON BLANC New Zealand | 14 |
| CHANSON VIRÉ-CLESSÉ Burgundy | 19 |
| SONOMA-CUTRER CHARDONNAY "Russian River Ranches" Sonoma Coast | 16 |
| KISTLER CHARDONNAY "Les Noisetiers" Sonoma Coast* | 35 |
| CENTORRI MOSCATO D'PAVIA Piedmont | 13 |
| MÖNCHHOF RIESLING KABINETT "Ürzig Würzgarten" Mosel | 16 |
| PEYRASSOL ROSÉ "LA CROIX" Méditerranée | 16 |

Red

| | |
|---|----|
| CHALK HILL PINOT NOIR Sonoma Coast | 17 |
| LINGUA FRANCA Willamette Valley | 24 |
| ROCCA DI CASTAGNOLI CHIANTI CLASSICO Tuscany | 16 |
| BARNARD GRIFFIN MERLOT Columbia Valley | 14 |
| TERRAZAS DE LOS ANDES MALBEC "Reserva" Mendoza | 15 |
| ORIN SWIFT RED BLEND "Abstract" California | 21 |
| CATENA CABERNET SAUVIGNON Mendoza | 16 |
| CHATEAU ST JEAN CABERNET SAUVIGNON Knights Valley | 29 |
| FAR NIENTE CABERNET SAUVIGNON Napa Valley* | 55 |

Wine | By the Bottle 750ml

Bubbles

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|---|-----|
| 327 VEUVE CLICQUOT BRUT (Champagne) | 144 |
| 260 TAITTINGER, LA FANCAISE (Champagne) | 149 |
| 108 KRUG, GRANDE CUVEÉ (Champagne) | 375 |
| 187 LOUIS ROEDERER, CRISTAL (Champagne) | 550 |
| 127 RUINART, ROSÉ (Champagne) | 245 |

White Wines

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| 310 SANTA MARGHERITA, PINOT GRIGIO (Valdadige) | 70 |
| 311 DOMAINE SAUTEREAU, SANCERRE (Loire Valley) | 80 |
| 270 ILLUMINATION, SAUVIGNON BLANC (Sonoma) | 89 |
| 210 VALMINOR, ALBARIÑO(Rias Baixas) | 66 |
| 467 MIRA, CHARDONNAY (Napa Valley) | 95 |
| 418 PHILIPPE COLIN, CHARDONNAY (Burgundy) | 175 |
| 228 DUJAC, CHARDONNAY (Burgundy) | 400 |

Red Wine

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|---|------|
| 577 MIRA PINOT NOIR (Carneros) | 104 |
| 5020 EYRIE PINOT NOIR (Dundee Hills) | 159 |
| 3067 LOPEZ DE HEREDIA (Rioja) | 129 |
| 605 CLOS DE LA RIOLETTE FLEURIE (Beaujolais) | 66 |
| 6041 MARQUIS D'ANGERVILLE, VOLNAY (Burgundy) | 179 |
| 1656 DOMAINE DE LA ROMANÉE-CONTI, LA TACHE (Burgundy) | 3800 |
| 6061 LA SPINETTA, BARBARESCO (Piedmont) | 159 |
| 1641 CHATEAU LAFITE ROTHSCHILD (Bordeaux) | 2499 |
| 521 CAYMUS CABERNET SAUVUGNON (Napa Valley) | 168 |

Wine | By the 1/2 Bottle

Bubbles

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|---|-----|
| 911 ADAMI, PROSECCO (Treviso) | 29 |
| 917 LE MESNIL BLANC DE BLANC (Champagne) | 55 |
| 915 TAITTINGER, LA FRANÇAISE (Champagne) | 50 |
| 901 VEUVE CLICQUOT "YELLOW LABEL" (Champagne) | 90 |
| 900 KRUGGRAND CUVÉE (Champagne) | 180 |
| 913 BILLECART-SALMON ROSÉ (Champagne) | 120 |

Rose

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| 905 MIRAVAL (Côtes de Provence) | 44 |
|---------------------------------|----|

White

| | |
|---|-----|
| 916 TERRA ALPINA PINOT GRIGIO (Dolomiti) | 25 |
| 907 DOMAINE HUET CHENIN BLANC (Loire Valley) | 59 |
| 909 HONIG SAUVIGNON BLANC (Northern California) | 36 |
| 908 SPY VALLEY SAUVIGNON BLANC (Marlborough) | 35 |
| 914 BITOUZET-PRIEUR CHARDONNAY (Mersault) | 120 |
| 902 JEAN-MARC BROCARD CHARDONNAY (Burgundy) | 35 |
| 904 CAMBRIA CHARDONNAY (Santa Maria Valley) | 32 |
| 910 STAGLIN CHARDONNAY (Napa Valley) | 99 |

Wine | By the 1/2 Bottle

Red

| | |
|--|-----|
| 933 CAMBRIA PINOOT NOIR (Santa Maria Valley) | 36 |
| 943 CRISTOM PINOT NOIR (Willamette) | 40 |
| 930 BITOUZET-PRIEUR PINOT NOIR (Burgundy) | 129 |
| 927 MEIX FOULOT PINOT NOIR (Burgundy) | 69 |
| 925 SEGHEISIO ZINFANDEL (Sonoma County) | 40 |
| 932 ALTESINO BRUNELLO DI MONTALCINO (Tuscany) | 75 |
| 928 CESARI AMARONE DELLA VALPOLICELLA (Veneto) | 75 |
| 938 DAMILANO LECINQUEVIGNE BAROLO (Italy) | 68 |
| 922 FELSINA CHIANTI CLASSICO (Tuscany) | 49 |
| 945 LÓPEZ DE HEREDIA (Rioja) | 75 |
| 931 CHÂTEAU HAUT-SEGOTTES (Bordeaux) | 54 |
| 929 ALEXANDER VALLEY VINEYARD CABERNET SAUVIGNON (Alexander Valley) | 34 |
| 941 CORISON CABERNET SAUVIGNON (Napa Valley) | 110 |
| 920 DUCKHORN CABERNET SAUVIGNON (Napa Valley) | 45 |
| 936 OPUS ONE (Napa Valley) | 275 |
| 926 SHAFER CABERNET SAUVIGNON (Napa Valley) | 189 |
| 942 STAGLIN CABERNET SAUVIGNON (Napa Valley) | 139 |

Beer

Craft

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|--|---|
| COAST 32°/50° Kölsch SC 4.8% | 9 |
| WESTBROOK White Thai Witbier SC 5% | 9 |
| EDMUND'S OAST Something Cold Blonde Ale SC 5% (16oz) | 9 |
| FROTHY BEARD Tides Irish Red Ale SC 6.2% | 9 |
| MUNKLE Brugge City Brune Belgian Brown Ale SC 6.2% | 9 |
| CREATURE COMFORTS Tropicália India Pale Ale GA 6.6% | 9 |
| COAST HopArt India Pale Ale SC 7.7% | 9 |
| ATHLETIC RUN WILD Non-Alcoholic IPA CT 0% | 9 |

Import

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|--------------------------------|---|
| AMSTEL LIGHT NLD 3.5% | 9 |
| GUINNESS DRAUGHT IRL 4.2% | 9 |
| STELLA ARTOIS CIDRE BEL 4.5% | 9 |
| CORONA EXTRA MEX 4.8% | 9 |
| STELLA ARTOIS BEL 5% | 9 |

Domestic

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|---------------------------|---|
| COORS LIGHT 4.2% | 7 |
| BUD LIGHT 4.2% | 7 |
| MICHELOB ULTRA 4.2% | 7 |
| MILLER LITE 4.2% | 7 |
| YUENGLING 4.5% | 7 |
| BUDWEISER 5% | 7 |
| SAM ADAMS BOSTON LAGER 5% | 7 |

Spirits

American Whiskey

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| ANGEL'S ENVY BOURBON KY | 18 |
| ANGEL'S ENVY RYE KY | 33 |
| BASIL HAYDEN'S BOURBON KY | 17 |
| BLADE & BOW BOURBON KY | 19 |
| BLANTON'S BOURBON KY (W/A) | 28 |
| BULLEIT BOURBON KY | 14 |
| BULLEIT RYE "Small Batch" IN | 14 |
| BUFFALO TRACE BOURBON (W/A) | 19 |
| BERNHEIM WHEAT WHISKEY "Small Batch" KY | 18 |
| COLONEL E.H. TAYLOR BOURBON KY (W/A) | 22 |
| EAGLE RARE BOURBON KY (W/A) | 26 |
| ELIJAH CRAIG BOURBON "Barrel Proof" KY | 24 |
| FOUR ROSE'S BOURBON "Single Barrel" KY | 16 |
| HENRY MCKENNA BOURBON 10yr "Singel Barrel, BIB" KY | 18 |
| KNOB CREEK BOURBON 9yr "Small Batch" KY | 16 |
| MAKER'S MARK BOURBON KY | 16 |
| MICHTER'S "Small Batch, Sour Mash" KY | 18 |
| MICHTER'S Straight Rye KY | 17 |
| NOAH'S MILL BOURBON KY | 20 |
| OLD FORESTER BOURBON "1920" KY | 22 |
| OLD FORESTER 86 BOURBON KY | 14 |
| RITTENHOUSE RYE KY | 14 |
| RUSSELL'S RESERVE BOURBON 10yr KY | 19 |
| WHISTLE PIG RYE 10yr VT | 34 |
| WHISTLE PIG RYE 12yr VT | 45 |
| WHISTLE PIG RYE 15yr VT | 90 |
| WILLETT BOURBON POT STILL KY | 30 |
| WILLETT RYE 4yr KY | 25 |
| WOODFORD RESERVE KY | 18 |
| WOODFORD RESERVE RYE KY | 18 |

International Whisky

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|---|-----|
| ARDBEG 10yr Islay | 21 |
| CHIVAS BLENDED SCOTCH 12yr | 14 |
| DALWHINNIE 15yr Highland | 19 |
| GLENFIDDICH 12yr Speyside | 21 |
| GLENLIVET 12yr Speyside | 24 |
| GLENLIVET 18yr Speyside | 30 |
| GLENMORANGIE 10yr Highland | 15 |
| HIGHLAND PARK 12yr Orkney | 17 |
| JOHNNIE WALKER BLENDED SCOTCH "Black Label" | 18 |
| JOHNNIE WALKER BLENDED SCOTCH "Blue Label" | 55 |
| MACALLAN 12yr Speyside | 28 |
| MACALLAN 25yr Speyside (W/A) | 425 |
| OBAN 14yr Highland | 36 |
| TALISKER 10yr Isle of Skye | 17 |
| BUSHMILLS IRISH WHISKEY | 13 |
| JAMESON IRISH WHISKEY | 14 |
| REDBREAST IRISH WHISKEY 12y | 18 |
| CROWN ROYAL CANADIAN WHISKEY | 14 |

Brandy & Eau de Vie

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| BOULARD VSOP "Pays d'Auge" Calvados | 16 |
| CASTARÈDE VSOP Bas Armagnac | 15 |
| COURVOISIER VSOP Cognac | 18 |
| HENNESSY VS Cognac | 18 |
| HENNESSY XO Cognac | 50 |
| HENNESSY "Paradis Imperial" Cognac | 400 |
| (Other Serving Size Options: \$125/.5 oz, \$225/1 oz, or \$315/1.5 oz) | |
| MARTELL "Cordon Bleu" Cognac | 40 |
| RÉMY MARTIN VSOP Cognac | 15 |
| RÉMY MARTIN XO Cognac | 55 |
| REMY MARTIN "Louis XIII" Cognac | 625 |
| (Other Serving Size Options: \$190/.5 oz, \$340/1 oz, or \$475/1.5 oz) | |

Spirits

Tequila & Mezcal

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| ESPOLON TEQUILA Blanco | 14 |
| CASAMIGOS TEQUILA Blanco | 20 |
| CASAMIGOS TEQUILA Reposado | 22 |
| CINCORO TEQUILA Reposado | 45 |
| CLASE AZUL TEQUILA Añejo | 150 |
| CLASE AZUL TEQUILA Blanco | 65 |
| CLASE AZUL TEQUILA Gold | 95 |
| CLASE AZUL TEQUILA Mezcal | 100 |
| CLASE AZUL TEQUILA Reposado | 75 |
| CLASE AZUL TEQUILA Ultra Añejo | 450 |
| (Other Serving Size Options: \$125/.5 oz, \$240/1 oz, or \$350/1.5 oz) | |
| HERRADURA TEQUILA Reposado | 16 |
| LALO TEQUILA Blanco | 16 |
| DON JULIO TEQUILA Añejo | 22 |
| DON JULIO TEQUILA "1942" Añejo | 95 |
| DEL MAGUEY MEZCAL "Vida" | 14 |
| CUTWATER MEZCAL Joven | 16 |

Vodka

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| SMIRNOFF USA | 12 |
| BELVEDERE Poland | 16 |
| CHOPIN Poland | 16 |
| GREY GOOSE France | 16 |
| KETEL ONE Netherlands | 15 |
| KETEL ONE CITROEN Netherlands | 15 |
| STOLI ELIT Latvia | 32 |
| TITO'S TX | 14 |

Gin

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|--------------------------------------|----|
| BEEFEATER "London Dry" England | 12 |
| BOMBAY SAPPHIRE "London Dry" England | 15 |
| BEYOND DISTILLING "Tropical" SC | 12 |
| HENDRICK'S Scotland | 15 |
| NIPPITATY SC | 14 |
| MONKEY 47 Germany | 30 |
| TANQUERAY "London Dry" England | 14 |
| THE BOTANIST "Islay Dry" Scotland | 16 |
| UNCLE VAL'S "Botanical" OR | 14 |

Rum

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|-------------------------------------|----|
| BACARDI Puerto Rico | 12 |
| BARBANCOURT 15yr Haiti | 18 |
| CAPTAIN MORGAN "Original Spiced" VI | 12 |
| GOSLINGS "Black Seal" Bermuda | 13 |
| GRIND ESPRESSO SHOT MOUNT GAY Conn | 12 |
| HILTON HEAD DARK PINEAPPLE SC | 15 |
| MALIBU COCONUT Barbados | 13 |
| MYERS'S "Original Dark" Jamaica | 14 |
| RON ZACAPA "Solera 23" Guatemala | 19 |

Lunch Menu | 12:00 PM - 3:00 PM

Appetizers & Shareable

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|---|----|
| BLUE CRAB SALAD | 28 |
| Hass Avocado, Local Apple, Persian Cucumber, Sourdough Crisp | |
| TRIO CRUDO | 30 |
| Pickled Fresno, Honeynut Squash, Capote Caper, Torpedo Shallot Winter Citrus | |

Soups & Greens

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|---|----|
| LOWCOUNTRY SHE CRAB SOUP | 20 |
| Jumbo Lump Crab Meat, Lemon Oil, Salmon Roe, Dry Sherry | |
| CAESAR SALAD | 20 |
| Baby Romaine, White Anchovies, Chives, Parmesan Pangrattato | |
| BURRATA & BEET SALAD | 23 |
| Coffee Roasted Beets, Pistachio Pomegranate, Clementine Dressing Espelette | |
| LOCAL BIBB SALAD | 19 |
| Pink Lady Apple, Roasted Squash, Farmer Cheese, Tarragon Vinaigrette | |
| SALAD ADDITIONS | |
| 6oz. Seared King Salmon* | 18 |
| 6oz. Grilled Chicken Breast | 14 |

Specialty Sandwiches

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|---|----|
| SIGNATURE BURGER* | 30 |
| Garlic Aioli, Bibb Lettuce, Tomato, Onion Jam Dill Pickle, Aged Cheddar, Pommes Frites | |
| TURKEY CLUB | 26 |
| Shave Turkey Breast, Tomato, Lettuce, Bacon, Gruyère Cheese Dijonnaise, Pommes Frites | |

Land & Sea

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|---|----|
| PAN SEARED LOCAL CATCH | 39 |
| Fregola Sarda, Seasonal Vegetables, Purple Kale | |
| LOWCOUNTRY SHRIMP & GRITS | 36 |
| Phyllo Crisp, Split Creek Farm Goat Cheese, Tasso Gravy Green Tomato Marmalade | |
| 12oz PRIME BEEF RIB EYE | 55 |
| Broccolini, Puree Parmentier, Sauce Perigueux | |
| LUMACHE PASTA | 33 |
| Short Rib Sugo, Basil Crunch, Calabrian Chili, Parmigiano Reggiano | |
| SIDES | |
| Caesar | 10 |
| Pomme Frites & Sea Salt | 10 |
| Grilled Broccolini | 10 |
| Grilled Asparagus | 10 |
| Cheese Grits | 10 |

*Please note, contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. 20% gratuity will be added to parties of six or more.

Dinner Menu | 3:00 PM - 10:30 PM

For The Table

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|--|----|
| POTATO CROQUETTES Tomme Cheese, Pomodoro Sauce, Country Ham | 24 |
| TROUT RILETTE Celery Root, Crème Fraîche, Dill, Brioche Cracker | 22 |
| BEEF TARTARE* Prime Beef Tenderloin, Capote Caper, Dijon Mustard Potato Bread, Confit Garlic Aioli, 24k Gold | 30 |
| ANNA POTATOES Yukon Gold Potato, Duck Fat, Gruyère Espuma, Charred Onion | 24 |
| BLUE CRAB BITES Challah Bread Toast, Blue Crab, Avocado Mousse, Lemon Gel Smoked Trout Roe | 27 |
| CRAFTED CHEESE Artisan Cheese Selection, Seasonal Fruit, Pepper Jam Grilled Sourdough | 25 |
| CURED MEAT BOARD Imported Charcuterie, Seasonal Fruit, Cornichons, Rosemary Crackers | 27 |
| SHRIMP COCKTAIL South Carolina Shrimp, Cocktail Sauce, Jimmy Nardello Hot Sauce | 26 |
| GRILLED CHICKEN WINGS Sweet Chili Brine, Toasted Cashews, Umami Aioli, Scallions | 22 |

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Soups & Greens

| | |
|---|----|
| LOWCOUNTRY SHE CRAB SOUP | 20 |
| Jumbo Lump Crab Meat, Lemon Oil, Salmon Roe, Dry Sherry | |
| GREEN SALAD | 20 |
| Bloomsdale Spinach, Artichoke Hearts, Quinoa, Grilled Broccolini Edamame, Green Goddess Dressing | |
| CAESAR SALAD | 20 |
| Baby Romaine, White Anchovies, Chives, Parmesan Pangrattato | |
| ADD A PROTEIN OF YOUR CHOICE | |
| 6oz. Seared King Salmon* | 18 |
| 5oz. Grilled Chicken Breast | 14 |
| 5ct. South Carolina Shrimp | 18 |

Tin List

Served with Black Sea Salt, Cultured Butter, Marinated Onions
Fermented Jimmy Nardello Hot Sauce, Grilled Sourdough

GRILLED KING SALMON \$24

SPANISH OCTOPUS \$32

SMOKED SARDINES \$24

MARINATED BLUE MUSSELS \$25

SPICED CALAMARI \$25

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Entrées & Sandwiches

| | |
|---|----|
| LOWCOUNTRY SHRIMP & GRITS | 36 |
| Phyllo Crisp, Split Creek Farm Goat Cheese, Tasso Gravy Green Tomato Marmalade | |
| STEAK FRITES* | 55 |
| 12 oz Prime Rib Eye, Truffle Pomme Frites, Sauce Perigueux | |
| TURKEY CLUB | 26 |
| Shave Turkey Breast, Tomato, Lettuce, Bacon, Gruyère Cheese Dijonnaise, Pommes Frites | |
| SIGNATURE BURGER* | 30 |
| Garlic Aioli, Bibb Lettuce, Tomato, Onion Jam Dill Pickle, Aged Cheddar, Pommes Frites | |
| LOBSTER ROLL | 38 |
| Maine Lobster, Buttered Brioche, Celery Remoulade, Lemon, Kettle Chips | |

Caviar

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|---|-----|
| THOROUGHbred CLUB KALUGA CAVIAR | 120 |
| Kettle Chips, Crème Fraîche, Egg, Shallot, Chives | |
| TCP SIGNATURE OSETRA CAVIAR | 180 |
| Milk Bread Battonet, Crème Fraîche, Egg, Shallot, Chives, Vichyssoise | |

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Desserts

FLAMING CRÈME BRÛLÉE GF 14

Hidden Chocolate, Caramelized Sugar

VANILLA CHEESECAKE 14

Berry Compote

MOCHA COOKIE MOUSSE 14

Chocolate Mousse, Coffee Caramel, Dulcey Whipped Ganache

Crème Anglaise

FRESH MADE ICE CREAM & SORBET 6 / Scoop | 15 / Trio

Seasonal Flavors

Dessert Cocktails | 18

ALEXANDER'S REVENGE

Gin, Creme de Cacao, Carolina Rum Cream, Amaretto

CLARIFIED MILK PUNCH

"Apple Pie" Bourbon, Ginger, Apple Lemon

*Contains Dairy *Contains Nuts

DEVIL'S CROSSROADS

Espresso & Hoodoo Chicory Liqueur Licor 43, Fresh Espresso, Macadamia Milk

*Contains Nuts

Dessert Wines

Apéritifs

| | |
|---------------------------------|----|
| APEROL | 11 |
| CAMPARI | 11 |
| COCCHI AMERICANO | 11 |
| CARPANO ANTICA FORMULA VERMOUTH | 12 |
| HOODOO CHICORY LIQUEUR | 10 |
| LILLET BLANC | 11 |

Amaro & Digestifs

| | |
|------------------------------------|----|
| AVERNA AMARO SICILIANO | 11 |
| CARAVELLO LIMONCELLO | 10 |
| FERNET BRANCA AMARO | 11 |
| JACOPO POLI GRAPPA "SARPA DI POLI" | 14 |
| MONTENEGRO AMARO | 12 |
| CHARTREUSE "Green" France | 16 |
| CHARTREUSE "Yellow" France | 16 |

Dessert Wines Port, Sherry, Madeira & More

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|--|----|
| CASTELNAU DE SUDUIRAUT SAUTERNES Bordeaux | 16 |
| RARE WINE CO. SERCIAL "Charleston" Madeira | 15 |
| WARRE'S TAWNY PORT "Otima 10 Year" Oporto | 14 |
| FONSECA TAWNY PORT "20 Year" Oporto | 18 |
| NIEPOORT LATE BOTTLED VINTAGE PORT Oporto | 16 |