

Join us for Lunch  
Monday through Friday  
at 11:30am - 3pm

# OREGON ELECTRIC STATION

your place



Oregon Electric Station proudly serves the finest quality Pacific Northwest Beef all chosen for their consistent marbling. Steaks are aged a minimum of 21 days for flavor and tenderness, hand-carved on the premises, seasoned-grilled to perfection. Knee Deep Cattle Company provides us with our free range grass fed New York steak. Select from an array of beef choices, or chops, chicken, and Pacific Northwest seafood.



## STARTERS

<b>Northwest Oysters on the 1/2 Shell*</b> .....	6/\$15 • 12/\$29
Champagne mignonette, and horseradish cocktail sauce <b>GF</b>	
<b>Sautéed Steamer Clams</b> .....	16.00
Your choice of Regular or Cajun. Fresh from the Pacific Northwest, with grilled ciabatta bread	
<b>Seared Sea Scallops</b> .....	16.25
Crispy bacon, creamy corn and confit fennel sauce, with soy balsamic glaze <b>GF</b>	
<b>Crispy Calamari</b> .....	15.50
Lightly battered and fried crisp, with marinara and garlic aioli	
<b>Coconut Prawns</b> .....	14.75
With citrus marmalade	
<b>Ahi Tuna Tartare*</b> .....	15.25
Diced red onions, avocado, pine nuts, cilantro, jalapeño, and sesame wonton bowl, with spicy aioli	
<b>NW Dungeness Crab Cakes</b> .....	15.50
Mango-mustard sauce, and buttermilk slaw	
<b>Stuffed Piquillo Peppers</b> .....	9.75
Warm herbed goat cheese, and basil oil, with shallot vinaigrette <b>GF</b>	
<b>Warm Crab &amp; Artichoke Dip</b> .....	15.75
Red peppers, onions, parmesan, and cream cheese, with Pinsa bread	
<b>House-Made Mozzarella Sticks</b> .....	12.00
With marinara	

### Introducing Pinsa!

Your choice of Margherita or Featured Pinsa of the day. Specialty flour from Italy made with rice, soy, and wheat flour. Low Gluten & Calories. With the dough recipe's roots dating back to ancient Roman empire, the new Pinsa Romana is an evolution of pizza recreated from an old traditional family recipe incorporating modern technique.

**Margherita**  
13.00  
**Featured**  
Market  
Price

## SOUPS & SALADS

<b>Clam Chowder</b> .....	Cup 5.00 • Bowl 7.00
<b>Soup of the Day</b> .....	Cup 5.00 • Bowl 7.00
<b>French Onion</b> .....	Bowl 8.00
<b>House Salad</b> .....	Sm 7.00 • Lg 10.00
Spring greens, pickled onions, and tomatoes with balsamic vinaigrette <b>GF</b>	
<b>Greens &amp; Beet Salad</b> .....	Sm 9.25 • Lg 12.25
Spinach & arugula, goat cheese, roasted yellow and red beets, strawberries, and Marcona almonds, with champagne vinaigrette <b>GF</b>	
<b>Caesar</b> .....	Sm 8.00 • Lg 11.00
Crisp romaine, and shaved parmesan, with focaccia croutons	
<b>Loaded Wedge</b> .....	11.50
Crispy bacon, and grape tomatoes, with buttermilk blue cheese dressing <b>GF</b>	
<b>Green Goddess</b> .....	10.25
Butter lettuce, avocado, grape tomatoes, watermelon radish, cucumber, bacon, and crispy shallots	

## LOCAL FAVORITES

GLUTEN FREE PASTA AVAILABLE UPON REQUEST

<b>Iron Horse Burger*</b> .....	14.50
Tillamook cheddar, bacon, caramelized onions, lettuce, tomato, and BBQ aioli, with railroad tie fries • <b>GF bun</b> available upon request	
<b>Dungeness Crab Mac &amp; Cheese</b> .....	22.50
Tillamook cheddar and toasted bread crumbs	
<b>Spinach &amp; Cheese Ravioli</b> .....	16.75
Pasta pillows filled with ricotta cheese and spinach, in a creamy tomato basil sauce	
<b>Chicken Pesto Fettuccine</b> .....	17.75
Sun-dried tomatoes, bell peppers, toasted pine nuts, lemon creme fraiche, and shaved parmesan cheese	
<b>Chicken Fettuccine Alfredo</b> .....	17.25
Creamy garlic-parmesan sauce	
<b>Smoked Salmon Pasta</b> .....	19.75
Casarecci pasta, capers, leeks, sundried tomatoes, and lemon zest, in a Scotch-garlic cream sauce	
<b>Mary's Organic Free Range Half Chicken</b> .....	25.25
Tomatillo salsa verde, fingerling potatoes, and asparagus <b>GF</b>	
<b>Cattail Creek Lamb Shank</b> .....	28.25
Smoked provolone grits, lamb jus, gremolata, and vegetables. <b>GF</b>	

## STEAKS & CHOPS

SERVED WITH MASHED POTATOES AND VEGETABLES

<b>Filet Mignon 8oz.</b> .....	38.50
Red wine demi-glaze <b>GF</b>	
<b>Filet Mignon 12oz.</b> .....	49.50
Red wine demi-glaze <b>GF</b>	
<b>New York Steak 12oz.</b> .....	35.00
Whiskey peppercorn sauce <b>GF</b>	
<b>Grass Fed New York Steak 10oz.</b> .....	34.25
Chimichurri <b>GF</b>	
<b>Bone-in Ribeye 16oz.</b> .....	43.50
Executive Chef, Scott Neuman's, special steak butter <b>GF</b>	
<b>Sirloin &amp; Lobster</b> .....	52.25
Lobster tail, and 6 oz. petite sirloin, with garlic butter <b>GF</b>	
<b>Filet &amp; Lobster</b> .....	66.50
Lobster tail, and 8 oz. filet, with garlic butter <b>GF</b>	
<b>Pullman's Pork Chop</b> .....	30.25
Grilled bone-in chop, seasonal fruit salsa, jasmine rice, and broccoli <b>GF</b>	
<b>Rack of Lamb</b> .....	38.75
Red wine demi-glaze <b>GF</b>	

## PRIME RIB

SPICE RUBBED AND SLOW ROASTED,  
WITH MASHED POTATOES AND VEGETABLES

<b>Porter 8oz.</b> .....	30.75
<b>Conductor 12oz.</b> .....	35.75
<b>Station Master 16oz.</b> .....	39.50

## PAIRINGS

<b>OES Mushrooms</b> .....	6.75
<b>Coconut Prawns</b> .....	7.00
<b>Cajun Fried Oysters</b> .....	6.00
<b>Rogue Creamery Blue Cheese Crumbles, GF</b> .....	5.00
<b>1/2 Lobster Tail, GF</b> .....	18.50
<b>Whole Lobster Tail, GF</b> .....	36.00

## SEAFOOD

<b>Northwest Salmon</b> .....	31.75
Smoked tomato sauce, fingerling potatoes, braised Italian kale and pickled chanterelle mushrooms <b>GF</b>	
<b>Mustard Seared Ahi Tuna</b> .....	34.00
Sautéed shiitake mushrooms, green cabbage, sweet peppers, edamame, toasted sesame seeds, watermelon radish and coconut jasmine rice, with miso-mustard sauce <b>GF</b>	
<b>Scallop Risotto</b> .....	33.75
Mushroom risotto with asparagus, cherry tomatoes, English peas, and shaved fennel salad, with Oregon black truffle beurre blanc <b>GF</b>	
<b>Macadamia Nut Encrusted Halibut</b> .....	35.00
Arugula pesto, sautéed zucchini, fresh corn, bell peppers, red onion and lima beans	
<b>Shrimp &amp; Stoneground Provolone Grits</b> .....	26.25
Andouille sausage, crispy bacon, bell peppers, corn, and tomatoes, <b>GF</b>	
<b>Cioppino</b> .....	29.00
Prawns, halibut, clams, salmon, and calamari, in a light tomato-wine broth, with grilled ciabatta	

## MARKET VEGETABLES & SIDES

<b>Grilled Asparagus, GF</b> .....	5.25
<b>Baked Potato, GF</b> .....	5.50
<b>Loaded Baked Potato, GF</b> .....	8.50
<b>Creamed Spinach</b> .....	4.50
<b>Broccoli, GF</b> .....	4.00
<b>Jasmine Rice, GF</b> .....	4.75
<b>Mashed Potatoes, GF</b> .....	5.00

### Gluten Free - GF

\* "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."

## WINES BY THE GLASS

### BUBBLES

<b>NV Prosecco</b> , La Marca (Italy) .....	<b>9/34</b>
<b>NV Rose Brut Prosecco</b> , Col de Salici (Italy) .....	<b>10/38</b>
<b>NV Extra Dry Prosecco</b> , Riondo (Italy) .....	<b>10.50</b>
<b>NV Brut Champagne</b> , Nicolas Feuillatte .....	<b>20.00</b>

### ROSE

<b>18 Fleurs de Prairie</b> (Cotes de Provence, France) .....	<b>8.50/32</b>
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### WHITES

<b>16 Riesling</b> , Chateau St. Michelle (California) .....	<b>8/30</b>
<b>17 Pinot Gris</b> , King Estate, (Oregon) .....	<b>9.75/38</b>
<b>17 Pinot Gris</b> , Eyrie, (organic) (Willamette Valley, OR) .....	<b>11/42</b>
<b>17 Sauvignon Blanc</b> , Giesen (Marlborough, New Zealand) .....	<b>8.75/33</b>
<b>18 Chardonnay</b> , Stoller (unoaked) (Dundee Hills Avas, OR) .....	<b>9.50/36</b>
<b>17 Chardonnay</b> , Raeburn, Russian River (Napa, CA) .....	<b>10.75/41</b>

### REDS

<b>12 Pinot Noir</b> , Irvine & Roberts (Rogue Valley, OR) .....	<b>13/53</b>
<b>17 Pinot Noir</b> , Bethel Heights, Estate (Eola-Amity, OR) .....	<b>17/60</b>
<b>16 Pinot Noir</b> , Ken Wright Cellars (Willamette Valley, OR) .....	<b>14/54</b>
<b>17 Grenache/Syrah</b> , Marius (by Michel Chapoutier, France) .....	<b>8.50/32</b>
<b>14 Tempranillo</b> , Rondon (Rioja, Spain) .....	<b>9.75/37</b>
<b>18 Malbec</b> , Portillo (Mendoza, Argentina) .....	<b>8.25/31</b>
<b>16/17 Merlot</b> , McManis (California) .....	<b>8/30</b>
<b>18 Red Blend</b> , The Federalist Napa, CA .....	<b>11/42</b>
<b>16 Cab Sauvignon</b> , Storypoint (California) .....	<b>9.25/35</b>
<b>17 Cab Sauvignon</b> , Wine of Substance (Columbia Valley, WA) .....	<b>12/46</b>
<b>17 Cab Sauvignon</b> , Napa Valley Quilt (Napa Valley, CA) .....	<b>20/77</b>

## BOTTLE WINE MENU

\*Organic

### Sparkling Wine ~ "Come quickly, I am tasting the stars!"

<b>109</b> NV Champagne, Veuve Clicquot, Demi Sec, Reims, France (375 ml)	55.00
<b>108</b> Moscato d'Asti, Ceretto, DOCG, Piemonte, Italy (375 ml)	25.75
<b>100</b> '18 Moscato d'Asti, Ceretto, DOCG, Piemonte, Italy	40.75
<b>101</b> NV Sparkling Wine, Gloria Ferrer, Private Cuvee Brut, Sonoma, CA	39.25
<b>102</b> NV Sparkling Wine, Roederer Estate, Brut, Anderson Valley, CA	58.75
<b>103</b> '15 Schramsberg, Blanc de Blanc, North Coast, CA	87.00
<b>104</b> NV Champagne, Piper-Heidsieck, Cuvée 1785, Reims, France	90.00
<b>105</b> NV Champagne, Piolot, Come des Tallants, 100% Pinot Noir, Paris, France	99.75
<b>106</b> NV Rose Champagne, Andre Clouet, Rose No. 3, Brut, Bouzy Grand Cru, France	99.00
<b>107</b> NV Champagne, Veuve Clicquot, Yellow Label Brut, Reims, France	90.00
<b>108</b> '06 Champagne, Dom Pérignon, Moët & Chandon, Brut, Epernay, France	350.00

**Rosé** ~ Made for warm summer evenings, outdoor dinners with friends and laughter. Best paired with cheese, olives and basil.

<b>150</b> '18 Pinot Noir, Brooks, Willamette Valley, OR	37.00*
<b>153</b> '16 Trium, Rouge Valley, Oregon	40.00
<b>154</b> '17 JNSQ, 'je ne sais quoi' Rose Cru, CA	41.00
<b>151</b> '18 Whispering Angel, Cotes de Provence, France	42.25
<b>152</b> '16 Domaine Bunan, Bandol, France	59.00

### Aromatic Whites, Gems, & Blends

<b>140</b> '15 Muscadet, Domaine Montru, Loire Valley, France	28.00
<b>141</b> '16 White Blend, Conundrum, CA	33.00
<b>142</b> '17 Côtes du Rhône Blanc, Chateau de Montfaucon, Rhône Valley, France	44.25*
<b>143</b> '18 Chenin Blanc, L'Ecole no.41, Columbia Valley, WA	35.00
<b>144</b> '17 Viognier, Trium, Rogue Valley, OR	41.50
<b>130</b> '17 Sauvignon Blanc, Capitello, Croft Vineyard, Willamette Valley, OR	42.00
<b>131</b> '17 Sauvignon Blanc, Roger & Didier Raimbault, Sancerre, Loire Valley, France	49.50

**Pinot Gris, Pinot Grigio & Pinot Blanc** ~ Flavors range from green apple to baked pear. Light and crisp, best paired with seafood, pasta and chicken.

<b>122</b> '17 Pinot Gris, Goodfellow Family Cellars, Clover Reserve, Willamette Valley, OR	42.50
<b>147</b> '15 Pinot Blanc, Ken Wright, Willamette Valley, OR	48.75
<b>146</b> '15 Pinot Blanc, Fougerey de Beauclair, St. Jacques, Burgundy, France	65.00*
<b>145</b> '16 Pinot Gris, Antiquum Farm, Daisy, Willamette Valley	45.25*
<b>126</b> '15 Pinot Gris, The Eyrie Vineyards, Original Vines, Dundee Hills Avas, OR	80.00

**Chardonnay** ~ The most popular white wine in the U.S. Styles range from complex and rich to crisp and refreshing. Best paired with chicken, pork, halibut and creamy pasta.

<b>159</b> '16 Chateau Ste. Michelle, CA	28.00
<b>160</b> '17 Josh Cellars, CA	30.00
<b>161</b> '17 Chalk Hill, Sonoma Coast, CA	44.50
<b>162</b> '15 Domaine Vocoret et Fils, Chablis, Burgundy, France	51.25
<b>164</b> '16 Shea Wine Cellars, Estate Grown, Yamhill-Carleton Avas, OR	77.50
<b>167</b> '16 St. Innocent, Freedom Hill Vineyard, Willamette Valley, OR	79.00
<b>165</b> '16 Benton Lane, Estate Grown, Willamette Valley, OR	90.00
<b>166</b> '18 Rombauer, Carneros Avas, Napa Valley, CA	99.75

**Pinot Noir** ~ The varietal that put the Willamette Valley on the map, most popularly paired with salmon, roasted chicken and pork.

<b>200</b> '18 Broadley Vineyards, Willamette Valley, OR	45.00
<b>202</b> '14 Angela Estate, Yamhill-Carleton Avas, OR	65.00
<b>204</b> '17 J.K. Carriere, "Provocateur", Willamette Valley, OR	55.00
<b>206</b> '17 Broadley, Estate Grown, Willamette Valley, OR	46.00
<b>207</b> '16 King Estate, Signature Collection, OR	55.00
<b>208</b> '15 Lemelson Vineyards, "Thea's Selection", Willamette Valley, OR	70.00
<b>209</b> '15 The Eyrie Vineyards, Dundee Hills Avas, Willamette Valley, OR	72.75
<b>210</b> '18 Patricia Green, Lia's Vineyard, Chehalem Mountains Avas, OR	74.75*
<b>211</b> '15 St. Innocent, Montazi Vineyard, McMinnville Avas, OR (Biodynamic)	75.00
<b>212</b> '15 Ayres, "Pioneer", Estate Grown, Ribbon Ridge Avas, OR	79.25*
<b>203</b> '15 Irvine & Roberts, Estate, Rogue Valley, OR	77.25
<b>213</b> '17 Antiquum Farm, Juel Cuvée, Willamette Valley, OR	80.00
<b>222</b> '14 Lange, Freedom Hill Vineyard, Willamette Valley, OR	83.25*
<b>214</b> '14 Shea Wine Cellars, Estate Grown, Yamhill-Carleton Avas, OR	80.00
<b>227</b> '16 Broadley, Claudia's Choice, Yamhill-Carleton Avas, OR	85.75
<b>216</b> '14/16 Goodfellow Family Cellars, Durant Vineyard, Dundee Hills Avas, OR	88.75
<b>217</b> '17 Cristom, Mt. Jefferson, Eola-Amity Hills Avas, OR	95.25
<b>218</b> '16 Beaux Frères, Willamette Valley, OR (Biodynamic)	120.00
<b>223</b> '12 Cristom, Marjorie Vineyard, Eola-Amity Avas, OR	150.50
<b>224</b> '15 Domaine Drouhin, Laurene, Dundee Hills Avas, OR	130.25
<b>219</b> '15 Ken Wright Cellars, Carter Vineyard, Eola-Amity Hills Avas, OR	133.00
<b>220</b> '14/15 Brick House, Evelyn's Reserve, Ribbon Ridge Avas, OR (Biodynamic)	145.75
<b>221</b> '15 Beaux Frères, Upper Terrace Vineyard, Ribbon Ridge Avas, OR (Biodynamic)	210.00

### Italian Red Varietals ~ "In vino veritas" (In wine there is truth)

<b>240</b> '15 Vino Nobile di Montepulciano, Corte alla Flora, Tuscany, Italy	49.75
<b>241</b> '15 Chianti Classico, Isole e Olena, Tuscany, Italy	59.00
<b>242</b> '15 Barbera d'Alba, Paitin, Campolive, Piedmont, Italy	60.25
<b>243</b> '13 Nebbiolo, Cana's Feast, Ciel du Cheval Vineyard, Columbia Valley, WA	65.50
<b>244</b> '13 Barbaresco, Produttori del Barbaresco, Piedmont, Italy	78.75
<b>245</b> '15 IL Sasso Carmignano, Piaggia, DOCG, Italy	75.75
<b>246</b> '16 Super Tuscan, Antinori Guado al Tasso Il Bruciato, Bolgheri DOC, Italy	85.00
<b>247</b> '13 Chianti Classico Riserva, Felsina, Rancia, Tuscany, Italy	95.00
<b>249</b> '14 Barolo, Podere, Ruggeri, Corsini, DOCG, Bussia, Italy	135.75
<b>250</b> '12 Brunello di Montalcino Riserva, La Fortuna, Tuscany, Italy	150.00
<b>251</b> '11 Barbaresco Riserva, Ca' del Baio, Asili, Piedmont, Tuscany, Italy	175.00
<b>253</b> '15/16 Super Tuscan, Antinori Tignanello, Toscana IGT, Italy	250.00
<b>252</b> '07 Brunello di Montalcino Riserva, Gaja Pieve Santa Restituta, Sgaralle, Tuscany, Italy	300.00

**Tempranillo, Malbec & Carménère** ~ Tempranillo gets its name from the word "temprano" ("early"), a reference to the fact that it ripens several weeks earlier than most Spanish red grapes; best paired with spice and lamb. Malbec is the most widely planted red grape varietal in Argentina, with the Mendoza region being the lead producer; best paired with charcuterie and tomato sauce.

<b>360</b> '17 Carmenera, Santa Rita, 120 Reserva, Spain	28.75
<b>361</b> '17 Malbec, A Lisa, Patagonia, Argentina	45.00
<b>368</b> '15 Garnacha, Loidana Priorat, Porrera, Spain	66.25
<b>362</b> '16 Tempranillo, Abacela, Fiesta Cuvee, Estate Grown, Umpqua Valley, OR	49.75
<b>363</b> '12 Tempranillo, Alejandro Fernandez, Tinto Pasquera, Spain	75.00
<b>367</b> '09 Malbec, Cuarto Dominio Reserve, Mendoza, Argentina	85.25
<b>365</b> '14 Malbec, Catena Alta, Historic Rows, Mendoza, Argentina	115.50
<b>366</b> '11 Malbec, Latta Wines, Northridge Vineyard, Wahluke Slope Avas, WA	100.00

**Zinfandel** ~ Zinfandel is often praised for its ability to reflect both its terroir and its winemaker's style and skill; best paired with pork, lamb and beef.

<b>310</b> '16 Folie a Deux, Dry Creek Valley, CA	37.50
<b>311</b> '17 Seghesio, Sonoma County, CA	42.75
<b>312</b> '16 Turley, Juvenile Vines, CA	60.00
<b>313</b> '17 Robert Biale, Black Chicken, Napa Valley, CA	90.00
<b>253</b> '16 Ridge Lytton Springs, Dry Creek Valley, CA	99.75

**Syrah, Shiraz & Petit Sirah** ~ Although these have been combined in this category, Only Syrah and Shiraz are the same varietal. Syrah/Shiraz is best paired with grilled lamb and cured-meats, Petit Sirah, the exceptionally rare grape, is best paired with mozzarella, eggplant and burgers.

<b>370</b> '17 Shiraz, Tournon, Mathilda, Australia	41.75
<b>375</b> '12 Syrah, Spring Valley, Nina Lee, Walla Walla Valley, WA	85.25
<b>373</b> '15 Syrah, K Vintners, Motor City Kitty, Yakima Valley, WA	86.00
<b>371</b> '15 Petit Sirah, Stags' Leap Winery, Napa Valley, CA	92.25
<b>374</b> '13 Côte Rôtie, Barruol Lynch, "Neve", Rhône Valley, France	95.50

### Red Gems & Blends ~

<b>376</b> '14 Cotes du Rhone, E.Guigal, France (375 ml)	25.00
<b>380</b> '15 Cotes du Rhone, Chateau de Montfaucon, France	30.00
<b>380</b> '16 Gamay Noir, Beaujolais-Villages, Vieilles Vignes, France	28.75
<b>381</b> '17 Cabernet Franc de Loire, La Pierre Frite, Loire Valley, France	49.75
<b>382</b> '16 Bordeaux, Château St-Andre Corbin, St. Emilion, France	45.25
<b>351</b> '15 Red Blend, Pamplin Family, JRG, Columbia Valley, WA	47.50
<b>352</b> '17 Gamay Noir, Brick House Vineyards, Ribbon Ridge, OR (Biodynamic)	65.25
<b>384</b> '12 Red Blend, Trium, Growers' Cuvee, Rogue Valley, Oregon	52.50
<b>385</b> '14 Red Blend, Rutherford Hill, Barrel Select, Napa Valley, California	64.75
<b>383</b> '15 Châteauneuf du Pape, Domaine Berthet-Rayne, Rhône Valley, France	65.00
<b>353</b> '16 GSM, Gramercy Cellars, "The Third Man", Columbia Valley, WA	79.50
<b>354</b> '16 Red Blend, Orin Swift, "Papillon", Napa Valley, CA	90.00
<b>355</b> '13 Red Blend, Chimney Rock, "Elevation", Stags Leap Avas, CA	150.00
<b>356</b> '14 Bordeaux, Chateau La Croix St. Estephe, Saint-Estephe, France	70.00
<b>357</b> '10 Bordeaux, La Parde de Haut-Bailly, Pessac Leognan, France	85.00

**Merlot** ~ One of the world's most planted wine grapes. Depending upon the style of merlot, it's best paired with grilled meats, mushroom sauces and leafy greens.

<b>304</b> '15 Markham, Napa Valley, CA	39.75
<b>300</b> '16 Alexander Valley Vineyards, Estate Grown, Alexander Valley, CA	40.00
<b>301</b> '17 Emmolo, Napa Valley, CA	55.50
<b>302</b> '14 Paradigm, Estate Grown, Oakville Avas, Napa Valley, CA	99.75
<b>303</b> '15 Pahlmeyer, Napa Valley, CA	120.00

**Cabernet Sauvignon** ~ One of the most widely recognized red grape varietals in the world and grown in nearly every major wine producing country; best with steak and prime rib.

<b>319</b> '17 McManis, CA	30.00
<b>320</b> '16 Joel Gott, 815, CA	40.00
<b>321</b> '14/15 Seven Hills, Columbia Valley, WA	48.75
<b>322</b> '16 Decoy, Sonoma County, CA	59.25
<b>324</b> '15 North by Northwest, Columbia Valley, WA	53.75
<b>325</b> '16 Mt. Veeder, Napa Valley, CA	75.00
<b>327</b> '16 Duckhorn, Napa Valley, CA	86.75
<b>328</b> '15 Frogs Leap, Estate Grown, Rutherford Avas, Napa Valley, CA	115.00
<b>329</b> '14/15 Ridge, Estate Grown, Santa Cruz Mountains, CA	135.25
<b>330</b> '16 Faust, Napa Valley, CA	115.00*
<b>331</b> '15 Jordan, Alexander Valley, Sonoma County, CA	120.00
<b>332</b> '16 Jayson by Pahlmeyer, Napa Valley, CA	175.00
<b>333</b> '13 Dellile Cellars, Four Flags, Red Mountain Avas, Columbia Valley, WA	145.25
<b>334</b> '14 Silver Oak, Alexander Valley, Sonoma County, CA	174.75
<b>335</b> '14 Dunn Vineyards, Napa Valley, CA	177.00
<b>336</b> '15 Shafer, One Point Five, Stags' Leap District Avas, Napa Valley, CA	195.25
<b>345</b> '16 Chimney Rock, Stags Leap District, Napa Valley, CA	225.00
<b>337</b> '14 Ramey, Annun, Oakville Avas, Napa Valley, CA	199.75
<b>338</b> NV "Overture" by Opus One, Oakville Avas, Napa Valley, CA	184.00
<b>339</b> '14 Caymus, Special Selection, Napa Valley, CA	325.00
<b>340</b> '11/14 Ridge, Monte Bello, Santa Cruz Mountains, CA	400.00
<b>341</b> '04 Heitz, Martha's Vineyard, Oakville Avas, Napa Valley, CA	350.00
<b>342</b> '13 Dominus Estate, Yountville Avas, Napa Valley, CA	399.75
<b>343</b> '14 Opus One, Oakville Avas, Napa Valley, CA	499.75
<b>344</b> '95 Ridge, Monte Bello, Santa Cruz Mountains, CA	549.75