

BREAKFAST

6:30AM-10:30AM

EYE OPENERS

COLD-PRESSED & FRESH-SQUEEZED JUICE

Sweet Valencia Orange Juice - 7

Hangover Cure - 8
beet, apple, ginger

Pomelo Grapefruit Juice - 7

Morning Meditation - 8
carrot, apple, lemon, ginger

V8 Tomato Juice - 5

Skinny Jeans - 8
apple, kale, pineapple

COFFEE

Proudly serving Sparrow Coffee and Benjamin's Tea - Chicago, IL

Fresh Brewed Coffee - 4

Latte - 6

Chai Latte - 6

Espresso - 5

Macchiato - 6

Hot Benjamin Teas - 5

Cappuccino - 6

Café Mocha - 6

Cold Brew - 6
Starbucks

STARTERS

7-Grain Oatmeal - 10

brown sugar, dried cherries,
toasted pecans

Blueberry Muffin - 5

Fresh Berries - 10

lemon creme

Bakery Basket - 10

assorted mini pastries

Chef's Cinnamon Roll - 8

Croissant - 5

regular or chocolate

Granola Parfait - 11

house-made granola, chia yogurt

MAINS

EGGS & SUCH

Autograph Omelet* - 18

ham and gruyere, breakfast potatoes, sourdough toast

Farmer's Market Omelet* - 16

peppers, mushroom and asparagus, hooks aged
cheddar, breakfast potatoes, 7-grain toast

Benedict 21* - 16

poached egg, hollandaise, choice of canadian bacon or
gravlax, breakfast potatoes

Shakshouka Skillet - 16

tomatoes, olive oil, bell pepper, grilled onion, potatoes,
baked eggs, hint of spice

LaSalle Breakfast* - 18

two eggs, any style, smoked bacon or house-cured
gravlax, breakfast potatoes, 7-grain toast

Steak & Eggs* - 26

hanger steak, avocado, choice of eggs, breakfast
potatoes, sourdough toast

SIGNATURE

Avocado Toast* - 15

toasted ciabatta bread, avocado, ricotta, cherry
tomatoes, arugula, choice of egg

Gravlax - 21

dill-cured gravlax, capers, red onion, tomato,
cream cheese, toasted bagel

Power Energy Bowl - 16

coconut quinoa, greek yogurt, banana,
strawberries, kiwi, local honey, granola, chia seeds

Swedish Pancakes - 14

preserved lemon curd, seasonal berry compote,
cointreau syrup

French Toast - 16

texas toast, fresh strawberries, yogurt mousse,
pistachio, strawberry sauce

Ham & Aged Cheddar Croissant* - 14

scrambled eggs, tomato jam, breakfast potatoes

SIDES

Breakfast Sausage - 7

pork or plant based

English Muffin - 5

preserves

Gravlax - 8

Fresh Berries - 7

Breakfast Potatoes - 7

Applewood Smoked Bacon - 7

Toast - 5

wheat, white, rye, 7-grain, sourbough,
gluten-free

* Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please alert your server if you have any food allergies or dietary restrictions.

BRUNCH

Saturday & Sunday 7AM-2:30PM

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carrot, apple, lemon, ginger

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Cappuccino - 6

Macchiato - 6

Espresso - 5

Café Mocha - 6

Cold Brew - 6
Starbucks

COCKTAILS

Cold Brew Old Fashioned - 14
Wiseman Rye, Cola Bitters, Cold Brew

Rise & Shine - 14
Old Forester, Cream, Demerrara

Mimosas - 13
Blood Orange / Pomegranate / Mint Grapefruit

Bloody Mary - 14
Stoli, signature bloody mary mix, cheese skewers, olives

BAKERY

Blueberry Muffin - 5

Bakery Basket - 10
assorted mini pastries

Croissant - 5
regular or chocolate

STARTERS, SALADS & BOWLS

add grilled salmon* 15 / grilled chicken breast 8 / grilled hanger steak* 15 / grilled shrimp 12

Power Energy Bowl - 16
quinoa, greek yogurt, citrus, banana,
honey, granola, berries, chia seed

Lobster Bisque - 15
old bay crouton, lobster, chives

Caesar - 14
romaine, parmesan ciabatta crouton, egg,
reggiano, white anchovies recommended

Lobster & Shrimp Salad - 32
lobster, crab, shrimp, chopped romaine, avocado,
heirloom cherry tomatos, cucumbers, red onion, black
olives, peperoncini, hard boiled egg, lemon vinaigrette

G21 Salad - 16
romaine, kale, radicchio, cucumber, goat
cheese, caramelized plum, candied walnuts,
shaved radish, balsamic vinaigrette

EGGS AVAILABLE UNTIL 2PM

Shakshouka Skillet - 16
tomatoes, olive oil, bell pepper, grilled onion, potatoes,
baked eggs, hint of spice

Ham & Aged Cheddar Croissant* - 14
scrambled eggs, tomato jam, breakfast potatoes

Autograph Omelet* - 18
ham and gruyere, breakfast potatoes, toast

Farmer's Market Omelet* - 16
peppers, mushroom and asparagus, hooks aged cheddar,
breakfast potatoes, 7-grain toast

Benedict 21* - 16
poached egg, hollandaise, choice of smoked ham or
house-cured gravlax, breakfast potatoes

LaSalle Breakfast* - 15
two eggs, any style, smoked bacon or house-cured gravlax
breakfast potatoes, 7-grain toast

Steak & Eggs* - 26
grilled hanger steak, chimichurri, choice of eggs,
breakfast potatoes

French Toast - 16
texas toast, fresh strawberries, yogurt mousse, pistachio,
strawberry sauce

GRIDDLE, GRILL & HEARTH

Avocado Toast* - 15
sea salt ciabatta, whipped herb ricotta, heirloom tomato

Caprese Sandwich - 18
arugula pesto, roasted tomatoes, fresh mozzarella, olive oil,
creamy balsamic, roanoke fries

Swedish Pancakes - 14
preserved lemon curd, seasonal berry compote, syrup

Gravlax - 21
dill-cured salmon, capers, red onion, tomato, cream cheese,
toasted bagel

Grilled Mahi Sandwich* - 21
lightly blackened, tomato, arugula, sauce gribiche,
brioche bun

G21 Dry-Aged Smash Burger* - 21
two 4 oz patties, black garlic aioli, hook's cheddar,
b&b pickles, roanoke fries

SIDES

Breakfast Sausage - 7
pork or plant based
English Muffin - 5
preserves

Fresh Berries - 7
G21 Potato Hash - 7

Applewood Smoked Bacon - 7
Toast - 5
wheat, white, rye, 7-grain, sourdough,
gluten-free

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LUNCH

Monday – Friday 11AM–2:30PM

STARTERS

Lobster Bisque - 15
lobster, old bay crouton, chives

Soup of the Day - 9

Fried Calamari - 15
cocktail sauce

Ahi Tuna Tartare* - 19
avocado, sesame seed, togarashi

Burrata Brulée - 16
grilled peach, quinoa salad, strawberry,
focaccia, EVOO, aged balsamic

Crispy Brussels Sprouts - 15
grapes, balsamic glaze

Crab Cake - 25
remoulade, cocktail sauce, pear radish

Hummus - 14
grilled pita, veggie crudités

Pear Salad - 18
arugula, radicchio, red grapes, royal
verano pears, candied pecans, pear,
stelton blue cheese, creamy vinaigrette

Pizza Flatbreads - 16
Margarita - fresh mozzarella, fresh
tomatoes, arugula, shaved parmesan

Mushroom & Caramelized Onion - goat
cheese, arugula, black truffle

SALADS

add grilled salmon* 15 / grilled chicken breast 8 / grilled hanger steak* 15 / grilled shrimp 12

Caesar - 14
romaine, parmesan ciabatta crouton,
egg, reggiano, white anchovies
recommended

Chopped Salad - 16
romaine, blue cheese, jicama, avocado,
eggs, bacon, tomatoes, choice of house
ranch dressing or citrus vinaigrette

G21 Salad - 16
romaine, kale, radicchio, cucumber,
goat cheese, caramelized plum, candied
walnuts, shaved radish, balsamic
vinaigrette

Beet Salad - 18
poached golden and red baby beets,
goat cheese, frisee, toasted pistachios,
beet vinaigrette, focaccia crostini

Lobster & Shrimp Salad - 32
lobster, crab, shrimp, chopped
romaine, avocado, heirloom cherry
tomatos, cucumbers, red onion, black
olives, peperoncini, hard boiled egg,
lemon vinaigrette

Wedge - 14
iceberg, maytag blue, maple glazed
bacon, cherry tomatoes

SANDWICHES

Roasted Turkey - 18
applewood smoked bacon, avocado,
lettuce, chipotle aioli, 7-grain,
house made chips

Buttermilk Fried Chicken - 17
b&b pickle, chiptole aioli, roanoke fries

G21 Smash Burger* - 21
two 4 oz patties, black garlic aioli,
hook's cheddar, b&b pickles, roanoke fries

Lobster Roll - 32
lobster, spicy aioli, shredded lettuce,
chive, new england style bun, house-made chips

Caprese - 18
arugula pesto, roasted tomatoes, fresh
mozzarella, olive oil, creamy balsamic,
roanoke fries

Grilled Mahi* - 21
lightly blackened, tomato, arugula,
sauce gribiche, brioche bun, roanoke fries

Steak Sandwich* - 24
beef tenderloin, caramelized onions,
mushroom, blue cheese, roanoke fries

MAINS

Steak Frites* - 35
10 oz. hanger steak, parmesan truffle
fries, fresh shallots, thyme au jus

Filet Mignon* - 44
6 oz. filet, potato purée, charred
asparagus

Grilled Chicken Paillard - 22
grilled chicken breast, arugula, cherry tomatoes,
pickled onions, olives, shaved parmesan,
fingerling potatoes, citrus vinaigrette

Grilled Shrimp Fettuccini Alfredo - 26
fettuccini pasta, alfredo sauce, grilled shrimp

Faroe Island Salmon - 29
pan-seared Faroe Island salmon, roasted
parsnip puree, brussels sprouts, plum sauce

Westholme Wagyu Coulotte*
8 oz. - 49 4 oz. - 27
roasted mushrooms, micro greens

SIDES

Charred Asparagus - 10
hollandaise

Roanoke Fries - 7
garlic aioli, parmesan

Mac & Cheese - 15
three cheese sauce, parmesan breadcrumbs
Add 4oz lobster meat - 20

Roasted Mushrooms - 15
thyme, garlic

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ALL DAY

3PM-11PM Sun-Thurs, 3PM-1AM Fri & Sat

Cheese Curds garlic aioli	14	Grilled Beef Tenderloin Sliders beef tenderloin, arugula, caramelized onion, blue cheese fondue, fries	21
Lobster Bisque old bay crouton, lobster, chives	15	G21 Wedge iceberg, maytag bleu, maple glazed bacon, cherry tomatoes	14
Roanoke Fries	7	Lobster & Shrimp Salad* lobster, crab, shrimp, chopped romaine, avocado, heirloom cherry tomatoes, cucumbers, red onion, black olives, peperoncini, hard boiled egg, lemon vinaigrette	32
Fried Calamari cocktail sauce	16	Pizza Flatbreads Margherita - fresh mozzarella, fresh tomatoes, arugula, shaved parmesan, black truffle	16
Deviled Eggs boursin cheese, pancetta	16	Mushroom - caramelized onion, goat cheese, arugula, truffle oil	
Charcuterie Board prosciutto, salami, assortment of cheese, olives, grilled ciabatta, fig jam, ground dijon mustard	21	G21 Prime Burger* grilled prime 8 oz. beef patty, lettuce, tomatoes, cheese, pickles, caramelized onions, fries	21
Shrimp Cocktail U10 shrimp, cocktail sauce	25	Steak Frites* 10 oz. hanger steak, parmesan truffle fries, fresh shallots, thyme au jus	35
Hummus grilled pita, veggie crudités	14		
Ahi Tuna Tartare* avocado, sesame seed, togarashi, wontons	19		
Fresh Oysters* half-dozen on half-shell	22		

BEER

DRAFT

Pipeworks "Lizard King" American Pale Ale, Chicago	10
Stella Artois Lager, Belgium	9
3 Floyds Brewing, Rotating, Indiana	10
Maplewood "Son of Juice", Chicago, IL	10
Guinness, Dublin, Ireland	11
Bell's Brewery, Two Hearted IPA, Michigan	8

BOTTLES & CANS

Blue Moon, Belgian-Style Wheat Ale, Colorado	8
A Little Sumpin' Sumpin' Lagunitas Brewing, Pale Wheat Ale, Chicago	9
3 Floyds Brewing Co. Gumballhead American Wheat, Indiana	8
Modelo Especial, Mexico	9
Goose Island Matilda, Chicago	12
Lagunitas, Non-alcoholic IPA, Chicago	8
Coors Light, Colorado	8
Miller Lite, Milwaukee	8
Michelob Ultra, St. Louis	8
White Claw	8

WINE BY THE GLASS

BUBBLY

Unshackled, Sparkling Rosé Napa Valley, CA	14
Avissi, Prosecco Veneto, Italy	15
Moet Chandon Imperial, Brut , 187 ML Chouilly, France	25
G.H. Mumm Champagne Reims, France	28
G.H. Mumm Grand Cordon Rosé Champagne Reims, France	22
Perrier-Jouët, Grand Brut , 375 ML	45

WHITE

Echo Bay, Sauvignon Blanc Marlborough NZ	14
Ziata Vinyards, Karen Cakebread, Sauvignon Blanc Napa Valley, CA	18
Chateau de Sancerre, Sauvignon Blanc Loire Valley, FR	25
Stag's Leap, Chardonnay Napa Valley, CA	18
Rodney Strong "Chalk Hill", Chardonnay Sonoma Valley, CA	14
Terras Gauda, Albarino O'Rosal, Spain	16
Ceretto Arneis Langhe D.O.C.	16
Vignaioli Stefano Moscato Piedmonte, Italy	14

ROSE

Bieler Pere et Fils, Rosé Provence, France	14
Serenity, Rosé of Pinot Noir High Valley, CA	12

RED

Four Graces, Pinot Noir Willamette, Oregon	16
Bravium, Pinot Noir Anderson Valley, CA	18
Iron & Sand, Cabernet Sauvignon Paso Robles, CA	16
Sterling, Cabernet Sauvignon Napa Valley, CA	20
The Prisoner Wine Co. Saldo, Zinfandel Napa Valley, CA	19
Achaval Ferrer, Malbec Argentina	14
Finca Nueva Crianza, Tempranillo Rioja Spain	14

CORAVIN

Prisoner Wine Co, Red Blend Napa Valley, CA	30
Mt Veeder, Cabernet Sauvignon Napa Valley, CA	22
Patz & Hall, Pinot Noir Sonoma Coast, CA	25

COCKTAILS

SIGNATURE

Kolben Martini - 18 Hendrick's Gin, Stoli Vodka, St. Germain	All She Wrote - 16 Pisco, St Germain, Lemon Juice, Lavender, Egg White
The Marquee - 18 400 Conejos Espadin Mezcal, Lemon Juice, Hibiscus & Apricot Syrup	Black Diamond Margarita - 18 Dobel Tequila, Agave, Lime Juice, Black Salt
The Godfather II - 20 Balevenie 12 yr, Amaretto, Drambuie, Orange Bitters	The Exchange - 18 Angel's envy, Aperol, Rosemay Cordial, Lemon

VINTAGE

Not So Old Fashion - 18 Stranahan's Blue Peak, Rosemary Thyme Cordial, Aromatic & Orange Bitters	The Pegu Club - 18 Hendrick's Gin, Angostura & Regan's Orange Bitters, Lime Juice
Smoke & Mirrors - 18 Maestro Dobel Smoked Tequila Humito, Lillet Blanc, Bittertruth Grapefruit	G21 Old Fashion - 19 High West Double Rye Whiskey, Angostura & Orange Bitters, Fig, Cinnamon
	Black Manhattan - 20 Woodford Reserve, Trinchero Vermouth, Amaro Averna, Bitters

Little Red - 16 O'Leary 1871 Cinnamon Vodka, Cranberry Juice, Ginger Beer, Lime, Mint
The Writer's Choice - 16 Bacardi Reserva Ocho Rum, Hint of Honey, Chocolate Accent
Sparrow Espresso Martini - 18 Stoli, Kahlua, Hazelnut, Nutmeg Syrup

The Scafflow - 19 High West Double Rye Whiskey, Dry Vermouth, Lemon Juice, Orange Bitters <i>have it smoked for 2</i>
Landmark Old Fashioned - 18 Cherrywood Citrus Infused Old Forester Bourbon, Demerara, Bitters

DINNER

5PM-10PM

STARTERS

Soup of the Day - 9
Lobster Bisque - 15
lobster, old bay crouton, chives
Fresh Oysters* - 22
half-dozen on half-shell
Crab Cake - 25
remoulade, cocktail sauce, pear relish
Sizzling Shrimp De Jonghe - 21
sherry, garlic, blistered tomatoes, herb
breadcrumbs, lemon

Shellfish Cocktail* - 45
oysters, shrimp, king crab legs, mignonette,
cocktail sauce, horseradish sauce
Ahi Tuna Tartare* - 19
avocado, sesame seed, togarashi
Steak Tartare* - 20
traditional accompaniments
G21 Caviar*
Hackleback - 78
one ounce of caviar, creme fraiche, blini,
cucumbers, egg yolk

Shrimp Cocktail - 25
U10 shrimp, cocktail sauce
Burrata Brulée - 16
grilled nectarines, quinoa salad, strawberry,
focaccia, EVOO, aged balsamic
Grilled Octopus - 21
burned smoked eggplant, heirloom tomatoes,
shallot, bell pepper, oregano, EVOO

SALADS

add grilled salmon* 15 / grilled chicken breast 8 / grilled hanger steak* 15 / grilled shrimp 12

G21 Salad - 16
romaine, kale, radicchio, cucumber, goat
cheese, caramelized plum, candied walnuts,
shaved radish, balsamic vinaigrette
Caesar Salad - 14
romaine, parmesan ciabatta crouton, egg,
reggiano, recommended with white anchovies

Lobster & Shrimp Salad - 32
lobster, crab, shrimp, chopped romaine,
avocado, heirloom cherry tomatoes,
cucumbers, red onion, black olives,
peperoncini, hard boiled egg,
lemon vinaigrette

Wedge - 14
iceberg, maytag blue, maple glazed bacon,
cherry tomatoes
Beet Salad - 18
poached golden and red baby beets, goat
cheese, frisee, toasted pistachios, beet
vinaigrette, focaccia crostini

MAINS

classics

Steak Diane* - 80
14 oz NY prime flambé, mushroom sauce, roasted cherry
tomatoes, grilled asparagus, potatoes au gratin
Grilled Boneless Amish Chicken - 29
grilled asparagus, roasted potatoes, roasted garlic herb
lemon sauce
Curried Cauliflower Steak - 25
roasted and pan-seared, sambal aioli, harissa sauce

Filet & Lobster - 78
surf & turf style, grilled asparagus, mashed potato,
bordelaise sauce
Beef Wellington* - 52
filet in puffed pastry, mushroom duxelles, grilled asparagus,
wild mushroom truffle sauce
Chicken Pot Pie - 29
classic pot pie gravy, flaky puff pastry crust

Faroe Island Salmon - 29
pan-seared Faroe Island salmon, roasted
parsnip puree, brussels sprouts, plum sauce

Chilean Seabass - 48
arugula risotto, lobster sauce reduction
Braised Bone In Short Rib - 42
mashed potato, baby carrots

Shrimp & Lobster Ravioli - 36
lobster, vodka cream sauce

OFF THE GRILL

Steak Frites* - 35
10 oz. hanger steak, parmesan truffle
fries, drizzle of fresh shallots and
thyme au jus

G21 Prime Burger* - 21
grilled prime 8 oz. beef patty, lettuce, tomatoes,
cheese, pickles, caramelized onions, fries

Grilled Lamb Chops* - 45
roasted garlic mashed potatoes,
asparagus, oreganata

STEAKS

Filet Mignon Rossini*
6 oz. - 49 10 oz. - 62
grilled asparagus, pergourdine sauce
foie gras - 10
New York Strip Prime*
14 oz. - 65

Westholme Wagyu Coulotte*
8 oz. - 49 4 oz. - 27
roasted mushrooms, micro greens
Bone-In Ribeye* - 68
18 oz. bone in

steak enhancements

G21 Steak Sauce - 7
Mushroom Pergourdine Sauce - 7
Bearnaise - 6
Horseradish Sauce - 5
Oscar Style - 15
Foie Gras - 15

SIDES

Mac & Cheese - 15
three cheese sauce, parmesan breadcrumbs
Add 4oz lobster meat - 20
Charred Asparagus - 10
hollandaise

Twice Baked Potato - 12
lardon, creme fraiche, chives
Caviar Supplement* - 30
Broccolini - 10
Roasted Mushrooms - 15
thyme, garlic

Roasted Brussel Sprouts - 15
grapes, balsamic
Potato Purée - 11

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WINE

BUBBLY

BIN CHAMPAGNE NV

100	Perrier Perrier-Jouet Grant Brut, <i>Épernay, France</i>	150
101	Drappier, Carte D'or Brut <i>Reims, France</i>	95
102	Piper-Heidsieck, Brut <i>Champagne, France</i>	90
103	Tattinger Brut la Francaise <i>Chouilly, France</i>	115
104	Veuve Clicquot Ponsardin, Yellow Label, Brut <i>Reims, France</i>	125
105	Unshackled by Prisonner Wine Co	75

BIN SPARKLING & CHAMPAGNE ROSÉ

106	Avissi, Prosecco <i>Italy</i>	54
107	Unshackled, Sparkling Rosé <i>Napa Valley, CA</i>	56
108	Veuve Clicquot Ponsardin, Brut Rosé <i>Reims, France</i>	150

BIN OTHER VARIETALS

400	Chateau de Sancerre, 2021 <i>Loire Valley, FR</i>	78
401	Serenity White Blend, 2022 <i>High Valley, CA</i>	48
402	Terras Gauda Albariño, 2022 <i>O'Rosal, Spain</i>	50
403	Lumina, Pinot Grigio, 2023 <i>Trentino, Italy</i>	50
404	Vignaiolo di Santa Stefano Moscato D'Asti, 2022 <i>Piedmont, Italy</i>	52
405	Ceretto Arneis, Blangè, Langhe D.O.C. 2022 <i>Piedmont, Italy</i>	56

RED

BIN PINOT NOIR

500	Lyric, Pinot Noir, 2022 <i>Monterey, CA</i>	50
501	Bravium, Pinot Noir, 2022 <i>Anderson Valley, CA</i>	72
502	Prisoner Pinot Noir, 2021 <i>Sonoma Coast, CA</i>	90
503	Ziata by "Karen Cakebread", Pinot Noir, 2021 <i>Carneros, Napa Valley</i>	105
504	Patz & Hall, Pinot Noir, 2019 <i>Burnside</i>	125
505	Etude, Pinot Noir, 2020 <i>Carneros, CA</i>	75
506	Lingua Franca, 2021 <i>Willamette, OR</i>	80
507	Four Graces, Pinot Noir, 2022 <i>Willamette, OR</i>	64

BIN CABERNET SAUVIGNON

600	Iron & Sand Cabernet Sauvignon, 2021 <i>Paso Robles, CA</i>	64
601	Napa Cellars, Cabernet Sauvignon, 2021 <i>Napa Valley, CA</i>	72
602	Sterling, Cabernet Sauvignon, 2021 <i>Napa Valley, CA</i>	79
603	Hall Cabernet Sauvignon, 2019 <i>Napa Valley, CA</i>	125
604	Quattro Theory, 2021 <i>Napa Valley, CA</i>	115
605	Beringer Knight's, Cabernet Sauvignon, 2021 <i>Napa Valley, CA</i>	70

HALF BOTTLES

800	Feuillate Brut Cuvee G, 375 ML <i>Champagne, France</i>	60
801	Napa Cellars Chardonnay, 2021 <i>Napa Valley, CA</i>	30

RESERVE

900	Chappellet, Signature Cabernet Franc, 2019 <i>Napa Valley, CA</i>	170
901	Chimney Rock Cabernet Sauvignon, 2019 <i>Napa Valley, CA</i>	185
902	San Polo Brunello di Montalcino, 2019 <i>Brunello di Montalcino, D.O.C.G, Italy</i>	145
903	Plumpjack Cabernet Sauvignon, 2018 <i>Napa Valley, CA</i>	350
904	Caymus Cabernet Sauvignon, 2020 <i>Napa Valley, CA</i>	250
905	Stag's Leap Wine Cellars ARTEMIS Cabernet Sauvignon, 2020 <i>Napa Valley, CA</i>	190

WHITE

BIN CHARDONNAY

200	Rodney Strong "Chalk Hill", Chardonnay <i>Sonoma Valley, CA</i>	56
201	Bravium Vineyards, Chardonnay, 2022 <i>Russian River Valley</i>	56
202	Stag's Leap, Chardonnay, 2023 <i>Napa Valley, CA</i>	72
203	Neyers 304 Unoaked, Chardonnay, 2020 <i>Sonoma Valley, CA</i>	62
204	Jordan, Chardonnay, 2021 <i>Russian River, CA</i>	80

BIN SAUVIGNON BLANC

300	Binfold, Sauvignon Blanc <i>Napa Valley, CA</i>	50
301	Echo Bay, Sauvignon Blanc, 2022 <i>Marlborough, NZ</i>	56
302	Mason Cellars Sauvignon Blanc, 2020 <i>Napa Valley, CA</i>	50
303	Ziata Vineyards Sauvignon Blanc, 2023 by "Karen Cakebread" <i>Napa Valley, CA</i>	72

BIN OTHER VARIETALS

406	Prisoner Wine Co, Saldo Chenin Blanc, 2021 <i>Napa Valley, CA</i>	50
407	Bieler Pere et Fils, Rosè, 2022 <i>Provence France</i>	48
408	Serenity, Rosè of Pinot Noir, 2022 <i>High Valley, CA</i>	48
409	Blind Fold, Blanc de Noir, 2022 <i>Napa Valley, CA</i>	75
410	Aranzino, 2022 Rosé <i>Spain</i>	55

606	Post & Beam, Cabernet Sauvignon, 2022 v] <i>Napa Valley, CA</i>	90
607	Frank Family, 2021 <i>Napa Valley, CA</i>	90
608	Col Solare, Cabernet Sauvignon, 2019 <i>Red Mountain, WA</i>	150
609	Iconoclast by Chimney Rock, Cabernet Sauvignon, 2020 <i>Napa Valley, CA</i>	80
610	Brassfield, 2021 Cabernet Sauvignon <i>High Valley, CA</i>	64

BIN MERLOT, ZINFANDEL, SYRAH & OTHER VARIETALS

700	Sterling, Merlot, 2021 <i>Napa Valley, CA</i>	56
701	The Prisoner Wine Co Saldo Zinfandel, 2019 <i>Napa Valley, CA</i>	66
702	Finca Allende Tempranillo, 2018 <i>Alta Rioja, Spain</i>	58
703	Angove, Shiraz, 2020 <i>Mclaren Vale</i>	70
704	Stags' Leap Winery, Petite Sirah, 2018 <i>Napa Valley, CA</i>	80
705	Penfold's, Bin 28 Shiraz, 2020 <i>South Australia</i>	75
706	Tapestry, 2021 Red Blend <i>Paso Robles, CA</i>	68
707	Achaval Ferrer, Malbec, 2020 <i>Argentina</i>	55
708	Unshackled by Prisoner, Zin, Malbec Blend 2022 <i>Napa Valley, CA</i>	64
709	Prisoner Wine Co Red Blend, 2022 <i>Napa Valley, CA</i>	115

802	Mason Sauvignon Blanc, 2023 <i>Napa Valley, CA</i>	30
803	Prisoner Wine Co Red Blend, 2022 <i>Napa Valley, CA</i>	60

906	BV George La Tour 2018 <i>Napa Valley, CA</i>	350
907	Quintessa Bordeaux Blend 2020 <i>Napa Valley, CA</i>	425
908	Jordan Cabernet Sauvignon 2018 <i>Sonoma Coast, CA</i>	150
909	Opus One, 2018 <i>Napa Valley, CA</i>	950
910	Schrader RBS Cabernet Sauvignon, 2019 <i>Oakville, CA</i>	975
911	Ceretto Barolo, 2018 <i>Piedmont, Italy DOCG</i>	125

OVERNIGHT

11PM-6AM

Caesar - 14

romaine, parmesan ciabatta crouton, egg, reggiano, white anchovies recommended

G21 Side Salad - 8

romaine, arugula, cucumber, red onion, tomato, hearts of palm, radish, green goddess

Roasted Turkey Sandwich - 22

applewood smoked bacon, avocado, lettuce, chipotle aioli, 7-grain bread

Roast Beef Sandwich - 24

provolone, arugula, caramelized onion, horseradish aioli, brioche bun

Coronation Chicken Sandwich - 18

roasted chicken, curry yogurt aioli, celery, gala apple, pickled golden raisins, lettuce