

Forepaugh's

RESTAURANT

\$150
per couple**

Date Night!

includes your choice of
one glass of house wine or house cocktail per person

to share

HORS D'OEUVRES

choose one to share:

BEET FONDUTA
golden and ruby beets,
fontina cheese, pistachio

BRUSSELS SPROUTS
pancetta, sea beans, saba

SAFFRON MUSSELS
saffron cream, sherry, grilled sourdough

PASTAS

choose one to share:

MAFALDE BOLOGNESE
rich pork & beef ragu, porcini

**HANDMADE SPAGHETTI
ALLA CHITARRA**
classic red sauce, tiny meatballs

ORECCHIETTE
duck sausage, broccoli rabe,
Calabrian chile

for mains

choose two entrées to enjoy

BRICK ROASTED HALF CHICKEN
lemon brined, charred broccolini, olive oil
potatoes

ROASTED SEA BASS
miso glaze, farro risotto, flowering cauliflower

LAMB CHOPS*
chimichurri, black garlic,
chianti risotto

PETITE FILET SURF & TURF*
beef tenderloin, garlic shrimp,
lobster reduction

substitute ½ lobster tail for shrimp ... add 12
substitute full lobster tail for shrimp ... add 24

FOREPAUGH'S BEEF WELLINGTON*...add 5
mushroom duxelles, potato confit,
bordelaise sauce

for desserts

choose one dessert to share

BAKED ALASKA
strawberry semifreddo, olive oil cake, strawberry coulis,
vanilla meringue, chocolate pearls

FIVE-LAYER CHOCOLATE CAKE
whipped chocolate ganache, chocolate caramel sauce,
chocolate pearls

CARAMEL GELATO OR RASPBERRY SORBET
two scoops

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

**all beverages priced at 16.5 or under are included as
a house cocktail or wine selection, beverages over
16.5 are subject to a 5 up charge

**does not include tax,
fees, and gratuity.

COCKTAILS

OLD FASHIONED 17

bourbon, rye, orange, cherry, cinnamon, bitters

IRVINE PARK SWIZZLE 17

rum, lime, pineapple, sugar cane, bitters, mint

GIBSON 16

*gin, vermouth, orange bitters, lemon,
pickled onion, oil*

EVERGREEN COLLINS 16

gin, lemon, cane sugar, cherry bark vanilla bitters, seltzer

ESTATE MARGARITA 16

*tequila, mezcal, orange, grapefruit elixir,
lime, sal de gusano*

OAK MANHATTAN 16

rye, vermouth, acorn, bitters

THE VICTORIAN 17

vodka, lemon elixir, bubbles, bitters, lavender

PIG'S EYE SIDECAR 16.5

apple brandy, orange, lemon elixir, pilsner

ST. PAULITAN 17

vodka, orange, cranberry, hibiscus, lime

AUTUMN NEGRONI 16.5

gin, vermouth, brown butter

RAMSEY HOUSE SOUR 17

bourbon, lemon, demerara

ESPRESSO MARTINI 17

vodka, espresso, cinnamon, chipotle cacao bitters, beans

PAPER PLANE 17

bourbon, lemon, bitter orange, amaro

PENICILLIN 16.5

scotch, ginger, lemon, honey, bee pollen

ZERO-PROOF COCKTAILS 10

SEASONAL TONIC

tonic, lingonberry, pink peppercorn, thyme, blood orange

N/A MOJITO

citrus sour, lime, mint, seltzer

HIBISCUS COOLER

cranberry, hibiscus, lime, seltzer

A MOCK-CILLIN

honey, lemon, ginger, pollen, seltzer

NON-ALCOHOLIC DRINKS

SAN-PELLEGRINO 8

ACQUA PANNA 8

FRESH BREWED ICED TEA 5

HOMEMADE LEMONADE 6

COCA-COLA SOFT DRINKS 5

WINE

SPARKLING

Roederer Estate Brut, Anderson Valley, CA, NV 12 | 59

Prosecco Rosé, Bisol "Jeio", NV, IT 13 | 75

REISLING

Dr. Loosen "Dr. L", Mosel, DE 11 | 40

PINOT GRIGIO

Cantina Bolzano, Alto Adige, IT 13 | 69

SAUVIGNON BLANC

Loveblock, Marlborough, NZ 15 | 58

Merry Edwards, Sonoma, CA 22 | 85

CHARDONNAY

Kendall-Jackson, Vintner's Reserve, CA 11 | 45

Mâcon-Lugny "Les Charmes", Cave de Lugny, FR 14 | 55

PORTUGUESE WHITE

Broadbent Vinho Verde, PT 11 | 42

ROSE

Bieler Père et Fils, FR 11 | 42

Coteaux d'Aix-en-Provence "Sabine", FR 17 | 80

Flowers, Pinot Noir Rosé, Sonoma, CA 15 | 58

Château Musar "Jeune" Rosé, LB 15 | 58

PINOT NOIR

Left Coast Cellars "Cali's Cuvée", Willamette Valley, OR 15 | 58

Domaine Nico "Grand Père", 2022, AR 24 | 94

ITALIAN RED

Vietti "Trevie", Barbera d'Asti, IT 17 | 65

Feudo Montoni, Nero d'Avola, Sicily, IT 17 | 65

CABERNET SAUVIGNON

Broadbent, North Coast, CA 12 | 46

Justin, Paso Robles, CA 16 | 62

RHÔNE VALLEY

JL Chave "Mon Coeur", Côtes-du-Rhône, FR 12 | 45

MALBEC

Catena "Vista Flores", Mendoza, AR 16 | 60

BEER ON DRAFT 8

SUMMIT EPA

SUMMIT PILSNER

SUMMIT SAGA

ROTATING DRAFT*

BEER BY THE BOTTLE 8

COORS LIGHT

HEINEKEN 0.0 (NA)

HEINEKEN

HIGH NOON PINEAPPLE

MICHELOB ULTRA

STELLA ARTOIS

PERONI

WILD STATE CLASSIC DRY CIDER

WILD STATE HAZY PINK PINEAPPLE

**selections and pricing vary*

Vintages subject to change. 9/19/25



SOCIAL HOUR MENU

*Available 3:30pm to 5:30pm
In the bar, lounge, and porch*

food

LITTLE GEM SALAD 10
cucumber, hazelnuts, herbs

ROSEMARY GARLIC FRIES 10
fontina cheese, ketchup

TRUFFLE FRIES 12
steak-cut fries, shaved truffle

WARM OLIVES 10
garlic & rosemary, fresh mozzarella

BRUSSELS SPROUTS 12
pancetta, sea beans

BAKED ORECCHIETTE 12
Italian sausage, bell peppers, fontina, giardiniera

RED WINE BRAISED RIBS 14
agrodolce, fried shallots, chives

FOREPAUGH'S SMASHED BURGER 15
wagyu, brisket & chuck, white cheese, fried onion, pickle

FRIED CHICKEN SANDWICH 15
spice rub, parmesan-garlic aioli, semi-dried tomato

LOBSTER ROLL 22
milk bun, tarragon aioli, chive

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seafood, shellfish, or eggs may increase your risk
of foodborne illness.

Forepaugh's
RESTAURANT

SOCIAL HOUR MENU

Available 3:30pm to 5:30pm
In the bar, lounge, and porch

cocktails 10

OLD FASHIONED

*bourbon, rye, bittered orange & cherry,
cinnamon, aromatic bitters*

EVERGREEN COLLINS

*gin, lemon, cane sugar, spruce,
cherry bark vanilla bitters, seltzer*

ESTATE MARGARITA

*blanco tequila, mezcal, orange liqueur, grapefruit,
lime, sal de gusano*

ST. PAULITAN

*vodka, orange liqueur, cranberry, hibiscus,
lime, orange bitters*

beer 6

SUMMIT EPA

SUMMIT SAGA

SUMMIT PILSNER

wines by the glass 8

RIESLING

CHARDONNAY

VINHO VERDE

ROSÉ

CABERNET SAUVIGNON

MALBEC

Forepaugh's

RESTAURANT

BAR MENU

FRIED CALAMARI *fennel – saffron aioli* 17

ROMAN FLATBREAD *rosemary honey, Prosciutto di Parma, Gorgonzola* 17

PIATTI DI SALUMI *artisanal salumi, mostarda, grilled bread* 19

ITALIAN CHEESES *selected Italian cheeses Amerena cherries, buttermilk flatbread* 19

ROSEMARY - GARLIC FRIES *Fontina dipping sauce* 12

WARM OLIVES *garlic & rosemary, fresh mozzarella* 11

BRUSSELS SPROUTS *pancetta, sea beans* 14

LITTLE GEM SALAD *cucumber, hazelnuts, herbs* 12

PASTAS

MAFALDE BOLOGNESE 23/30

rich pork & beef ragù, porcini

SHELLFISH RIGATONI 25/35

*shrimp, calamari, clams, mussels,
spicy tomato ragù*

HANDMADE SPAGHETTI 21/30

ALLA CHITARRA

classic red sauce, tiny meatballs

ORECCHIETTE 19/26

duck sausage, broccoli rabe, Calabrian chile

SANDWICHES *add fries* 4.50

FOREPAUGH'S BAR BURGER* 20

wagyu, brisket & chuck, white American cheese, fried onion, pickles

BAR STEAK TARTINE* 19

giardiniera, charred greens, Fontina aioli, bruschetta

FRIED CHICKEN SANDWICH 19

spice rub, parmesan – garlic aioli, semi-dried tomato

ITALIAN SMOKED SAUSAGE 16

mozzarella, fried onions & peppers

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Forepaugh's

RESTAURANT

COCKTAILS

OLD FASHIONED 17

*bourbons, ryes, bittered orange and cherry,
cinnamon, aromatic bitters*

IRVINE PARK MOJITO 17

light rum, lime, demerara, aromatic bitters, mint

GIBSON 16

*gin, Dolin dry vermouth, orange bitters,
lemon oil, onion brine, olive oil*

EVERGREEN COLLINS 16

*gin, lemon, cane sugar, spruce,
cherry bark vanilla bitters, seltzer*

ESTATE MARGARITA 16

*blanco tequila, mezcal, orange liqueur,
grapefruit, lime, sal de gusano*

OAK MANHATTAN 16

100 % rye whiskey, sweet vermouth, acorn, aromatic bitters

THE VICTORIAN 17

*vodka, lemon elixir, champagne, bolivar bitters,
lavender, lemon oil*

PIG'S EYE SIDECAR 16.5

*apple brandy, orange liqueur, lemon elixir,
pilsner, orange bitters*

ST. PAULITAN 17

*vodka, orange liqueur, cranberry, hibiscus,
lime, orange bitters*

COCONUT NEGRONI 16.5

gin, sweet vermouth, Spritz! liqueur, coconut oil

RAMSEY HOUSE SOUR 17

bourbon, lemon, bittered demerara

ESPRESSO MARTINI 17

*vodka, Du Nord coffee liqueur, cinnamon syrup,
chipotle cacao bitters*

PAPER PLANE 17

bourbon, lemon, bitter orange liqueur blend, amaro montenegro

PENICILLIN 16.5

scotch, ginger, lemon, honey, allspice, gold bee pollen

ZERO-PROOF COCKTAILS

SEASONAL TONIC 10

*Formula 12 tonic, lingonberry, pink peppercorn,
thyme, blood orange*

NA MOJITO 10

Citrus Grove Sour mix, lime, mint, seltzer

HIBISCUS COOLER 10

cranberry, hibiscus, lime, seltzer

A MOCK CICILLIN 10

honey, lemon, ginger, golden bee pollen, seltzer

NON-ALCOHOLIC DRINKS

SAN-PELLEGRINO 8

ACQUA PANNA ITALIAN SPRING WATER 750ML 8

FRESH BREWED ICED TEA 5

LEMONADE 6

COCA-COLA SOFT DRINKS 5

WINE

SPARKLING WINE

*Roederer Estate Brut, Anderson Valley, CA, NV \$12 | \$59
Prosecco, Bisol "Jeio" Rose NV IT \$13 | \$75*

REISLING

Dr. Loosen "Dr. L", Mosel, GR \$11 | \$40

PINOT GRIGIO

Cantina Bolzano, Alto Adige, IT \$13 | \$69

SAUVIGNON BLANC

*Loveblock, Marlborough, NZ \$15 | \$58
Sauvignon Blanc, Merry Edwards Sonoma \$22 | \$85
Sancerre, St. Pierre \$18 | \$70*

CHARDONNAY

*Kendall Jackson, Vintners Reserve, CA \$11 | \$45
Mâcon-Lugny, Cave De Lugny, "les Charmes", FR \$14 | \$55*

PORTUGUESE WHITE

Vinho Verde, Broadbent Portugal \$11 | \$42

ROSE

*Bieler Père et Fils Rosé,
Coteaux d'Aix-en-Provence 'Sabine', FR \$17 | \$80
Pinot Noir Rose, Flowers Sonoma \$15 | \$58
Chateau Musar Rose "Jeune" Lebanon \$15 | \$58*

PINOT NOIR

*Left Coast Cellars "Cali's Cuvée",
Willamette Valley, OR \$15 | \$58
Boen, Sonoma-Santa Barbara-Monterey, CA \$15 | \$60*

ITALIAN RED

*Cirelli Montepulciano d'Abruzzo 2022 \$16 | \$70
Nero d'Avola, Feudo Montoni Sicily \$17 | \$65*

CABERNET SAUVIGNON

*Quilt, Napa Valley, CA 2022 \$18 | \$75
Justin Paso Robles, CA \$22 | \$85*

RHONE VALLEY

Côtes du Rhone, JL Chave "Mon Coeur", FR \$16 | \$60

MALBEC

Malbec, Catena "Vista Flores", Mendoza, AR \$12 | \$45

RED WINE SANGRIA

Pinot Noir, fresh fruit, Cognac, thyme \$15

WHITE WINE SANGRIA

White wine, apple, kiwi, citrus, thyme, mint \$15

BEER ON TAP

SUMMIT EPA 8

SUMMIT SAGA 8

SUMMIT SEASONAL 8

BARREL THEORY 10

BEER BY THE BOTTLE

COORS LIGHT 8

HEINEKEN ZERO 8

HEINEKEN 8

HIGH NOON PINEAPPLE 8

MICHELOB ULTRA 8

STELLA ARTOIS 8

PERONI 8

WILD STATE CLASSIC DRY CIDER 8

WILD STATE HAZY PINK PINEAPPLE 8

Forepaugh's

RESTAURANT

Once the crown jewel of the Irvine Park neighborhood, Forepaugh's was built by St. Paul Pioneer Joseph Forepaugh in 1870. By the 1970s the mansion had been neglected and was in such a state of disrepair it was considered for demolition. This historic landmark has been saved by Mr. Bruce Taher and turned into a chef-led premiere dining destination twice – ghosts and all. After closing in 2019 due to Covid, seemingly for good, this glowing masterpiece once again opened its doors to the community in 2024.

SMALL PLATES

STEAMED MUSSELS \$20
'Nduja sausage, white beans, kale

FRITTO MISTO \$20
*fried shrimp, calamari
& clams, watercress*

CIOPPINO \$24
*spicy fish & shellfish soup,
tomato, fried sourdough, fennel rouille*

TUNA CARPACCIO* \$20
salsa verde, shaved fennel, preserved lemon

BEET FONDUTA \$16
golden & ruby beets, Fontina cheese, pistachio

GORGONZOLA & ENDIVE SALAD \$17
toasted walnuts & apple

BURRATA \$18
mint pesto, peas, asparagus

PASTAS

All pastas made in house and available as starters or entrées.

MAFALDE BOLOGNESE \$24/32
rich pork & beef ragù, porcini

SWEET PEA AGNOLOTTI \$24/36
blue crab, lemon & dill

HANDMADE SPAGHETTI \$22/31
ALLA CHITARRA
classic red sauce, tiny meatballs

SHELLFISH RIGATONI \$25/35
*shrimp, calamari, clams,
mussels, spicy tomato ragù*

ORECCHIETTE \$21/28
duck sausage, broccoli rabe, Calabrian chile

ENTRÉES

BRICK ROASTED HALF CHICKEN \$32
*lemon brined, charred broccolini,
olive oil potatoes*

ROASTED SEA BASS \$57
miso glaze, farro risotto, flowering cauliflower

CRISPY SKATE \$35
*potato purée, Brussels sprouts,
brown butter, pancetta*

LAMB CHOPS* \$59
chimichurri, black garlic, Chianti risotto

STEAK TARTINE* \$41
*giardiniera, charred greens,
Fontina aioli, bruschetta*

PETITE FILET SURF & TURF* \$63
*beef tenderloin, garlic prawns,
lobster reduction*

FOREPAUGH'S BEEF WELLINGTON* \$65
*mushroom duxelles, potato confit,
Bordelaise sauce*

RIBEYE AU POIVRE* \$69
green peppercorn, veal demi, frites

IRVINE PARK BURGER* \$24
*wagyu brisket & chuck,
white American cheese,
fried onion, pickles*

We purchase Purebred Angus Prime and Choice Beef from these local Minnesota companies: Schoenfelder Farms, Rochester MN; Reichmann Land & Cattle Co., Willard MN; Gary & Parker Yost, Wheaton MN; David Weibke Feedlot, Spring Grove MN; Nelson Family Farms, Mabel MN.

SIDE DISHES

ROSEMARY - GARLIC FRIES \$12
Fontina dipping sauce

FLOWERING CAULIFLOWER \$13
Caesar parmesan, brown butter

POTATO PURÉE \$12
Yukon Gold potatoes, cream, plenty of butter

FARRO RISOTTO \$13
asparagus, peas, parmesan

BRUSSELS SPROUTS \$15
pancetta, sea beans, saba

LITTLE GEM SALAD \$12
cucumber, hazelnuts, herbs

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Executive Chef, Jeremy Wessing

Forepaugh's

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IRVINE PARK MOJITO 17

light rum, lime, demerara, aromatic bitters, mint

GIBSON 16

*gin, Dolin dry vermouth, orange bitters,
lemon oil, onion brine, olive oil*

EVERGREEN COLLINS 16

*gin, lemon, cane sugar, spruce,
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ESTATE MARGARITA 16

*blanco tequila, mezcal, orange liqueur,
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100 % rye whiskey, sweet vermouth, acorn, aromatic bitters

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*vodka, lemon elixir, champagne, bolivar bitters,
lavender, lemon oil*

PIG'S EYE SIDECAR 16.5

*apple brandy, orange liqueur, lemon elixir,
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ST. PAULITAN 17

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*vodka, Du Nord coffee liqueur, cinnamon syrup,
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scotch, ginger, lemon, honey, allspice, gold bee pollen

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SEASONAL TONIC 10

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NA MOJITO 10

Citrus Grove Sour mix, lime, mint, seltzer

HIBISCUS COOLER 10

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honey, lemon, ginger, golden bee pollen, seltzer

NON-ALCOHOLIC DRINKS

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LEMONADE 6

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BEER ON TAP

SUMMIT EPA 8

SUMMIT SAGA 8

SUMMIT SEASONAL 8

BARREL THEORY 10

BEER BY THE BOTTLE

COORS LIGHT 8

HEINEKEN ZERO 8

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HIGH NOON PINEAPPLE 8

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WILD STATE CLASSIC DRY CIDER 8

WILD STATE HAZY PINK PINEAPPLE 8

Forepaugh's

RESTAURANT

DESSERTS

FIVE LAYER CHOCOLATE CAKE 18

whipped chocolate ganache, chocolate caramel sauce and chocolate pearls

CARROT CAKE ROULADE 14

gluten free carrot cake, orange cream cheese mousse, carrot jam and candied walnuts

THIS IS BANANAS 12

*banana custard, banana whipped cream, Brulee fresh banana,
and chocolate hazelnut crumble*

RHUBARB COBBLER 12

rhubarb jam, brown sugar streusel, and topped with vanilla bean ice cream

BAKED ALASKAN 12

*Strawberry semifreddo, olive oil cake, strawberry coulis,
vanilla meringue, chocolate pearls*

PISTACHIO ICE CREAM SANDWICH 12

pistachio ice cream, olive oil, sea salt, and puff pastry

AFTER DINNER DRINKS

ESPRESSO - COFFEE - FERNET

GRAND MARNIER

ESPRESSO MARTINI - CHOCOLATE MARTINI

GRASSHOPPER MARTINI

HOT BUTTERED RUM

CREME BRÛLÉE SMITH AND KERNS

DESSERT WINES

CARMES DU RIEUSSEC, SAUTERNES, 2022 375ml FR 75

CHATEAU COUTET, BARSAC, 1999 375ml FR 85

20YR TAWNY PORT, KOPKE 20

1985 COLHEITA TAWNY PORT, KOPKE 30

LBV PORT, TAYLOR FLADGATE 12

RUBY PORT, BROADBENT "AUCTION RESERVE" 10

WINE MENU

Forepaugh's

RESTAURANT

Bin		Bottle	Rating	Bin		Bottle	Rating
SPARKLING				WHITE BORDEAUX			
10	Roederer Estate Brut, Anderson Valley CA NV	\$59		142	Château Jacquet 2021	\$42	
11	Prosecco, Bisol "Jeio" Rose NV IT	\$65		144	Comtesse de Malet, Roquefort 2021	\$48	
CHAMPAGNE				143	Château Recogne 2022	\$50	
20	L'Hoste Brut "Origine" NV	\$90		146	Château Gravelle Lacoste, Graves	\$54	
22	Veuve Clicquot NV	\$155		145	Trebiac, Graves 2019	\$55	
23	Charles Heidsieck Brut Reserve NV	\$195		140	Château Grand Jean 2023	\$65	
24	Dom Ruinart Blanc de Blancs NV	\$225		141	Château Millet "la Cloche" NV	\$75	
38	Billecart Salmon Brut Rose	\$225		147	Pavillon Blanc du Chateau Margaux 2010, 1.5L	\$950	92
39	Taittinger Comtes de Champagne Blanc de Blancs 2007	\$595	95	RHONE VALLEY WHITES			
25	Taittinger Blanc de Blancs, Comte de Champagne 2012	\$600	95+	161	Côtes du Rhone Blanc, Chateau Pegau "Lone"	\$58	
36	Billecart Salmon Brut Reserve NV, 1.5L	\$600		160	Louis Max Sud "le Bon Homme", Viognier 2019	\$60	
27	Dom Perignon 2008	\$650	96	162	Châteauneuf du Pape Blanc, Domaine de Pegau		
31	Krug MV Grand Cuvee 171me Edition	\$650	97		"Cuvee Reservee" 2022	\$140	
26	Dom Perignon 2013	\$700	95	163	Hermitage Blanc, Delas "les Tourettes" 2023	\$225	96+
37	Roederer Cristal Brut 2015	\$750	100	164	Hermitage Blanc, Jean-Louis Chave 2022	\$750	95+
40	Roederer Cristal Brut 2009	\$875	95+	ROSES			
41	Dom Perignon Rose 2005	\$875	93	170	Bieler Père et Fils, Provence FR	\$42	
32	Krug Brut 2006	\$1295	97	172	Dry White Zinfandel, Turley Cellars 2023	\$56	
42	Dom Perignon 2012, 1.5L	\$1,750	96	173	Pinot Noir Rose, Flowers Sonoma	\$58	
30	Salon le Mesnil 2006	\$2000	95	174	Chateau Musar Rose "Jeune" Lebanon	\$58	
35	Krug Clos du Mesnil 2002	\$2200	98+	171	La Spinetta il Rose de Casanova 2023 IT	\$65	
29	Salon le Mesnil 2004	\$2250	96	176	Bandol Rose, Terrebrune 2022	\$75	93
28	Salon le Mesnil 2002	\$2750	95	177	Bandol Rose, Chateau Pradeaux 2014, 1.5L	\$165	93
34	Krug Brut 2002, 1.5L	\$3295	97+	175	Chateau Simone "Palette" 2023	\$219	94
RIESLING				PINOT NOIR			
50	Dr. Loosen "Dr. L", Mosel GR	\$40		184	Left Coast Cellars, Willamette Valley OR	\$58	
51	Trimbach "Cuvee Frederic Emile" 2018	\$225	97+	180	Boen, Sonoma-Santa Barbara-Monterey CA 2022	\$60	
PINOT GRIGIO/PINOT GRIS				187	Domaine Nico "Grand Pere" Argentina 2022	\$94	94
60	Pinot Gris, Chehalem, Willamette Valley OR 2022	\$42		181	Archery Summit, Dundee Hills OR 2023	\$105	
62	Pinot Grigio, Pierpaolo Pecorari, Friuli IT 2023	\$60		182	Shea Wine, Willamette Valley, OR 2019	\$120	
61	Pinot Grigio, Cantina Bolzano, Alto Adige IT	\$69		190	Burn Cottage Sauvage Vineyard (New Zealand) 2021	\$155	97
SAUVIGNON BLANC				183	Domaine Serene "Evanstad Reserve"		
74	Justin, Paso Robles CA 2023	\$40			Willamette Valley 2021	\$175	
71	Lobster Reef, Marlborough NZ 2023	\$42		191	Dumol Ryan Vineyard 2022 Sonoma	\$210	97+
73	Freemark Abbey, Napa CA 2023	\$55		189	Bodega Chacra Pinot Noir "Treinta y Dos" 2021	\$250	96
70	Loveblock, Marlborough NZ	\$58		186	Domaine Serene Monogram, Willamette Valley OR 2006	\$650	
72	Merry Edwards, Russian River CA 2023	\$85		185	Domaine Serene Monogram, Willamette Valley OR 2016	\$750	
CHARDONNAYS				MERLOT			
82	La Crema, Monterey CA 2022	\$42		200	Stag's Leap Winery, Napa CA 2020	\$75	
80	Kendall Jackson Vintner's Reserve CA	\$45		201	Pahlmeyer, Napa CA 2012	\$190	
87	Stag's Leap Winery, Napa CA 2022	\$55		CABERNET SAUVIGNON AND CABERNET BLENDS			
88	Emblem by Michael Mondavi, Napa CA 2022	\$65		256	Broadbent North Coast CA	\$46	
83	The Hilt Estate, Santa Rita Hills CA 2021	\$70		220	Quilt, Napa Valley CA	\$65	
81	Rombauer, Carneros CA	\$90		221	Justin, Paso Robles CA	\$62	
86	Cakebread, Napa CA 2023	\$95		224	Oakville Exposure, Napa CA 2006	\$80	
89	Jordan, Sonoma 2022	\$95		222	Stags Leap CAB 2021	\$90	
90	Hamilton Russell, South Africa 2022	\$120		223	Turley Cellars, Napa CA 2021	\$115	94
84	Kistler 'les Noisetieres', Sonoma Coast CA 2021	\$150		225	Jordan, Alexander Valley CA 2020	\$135	
101	Gaja Rossj Bass, Piemonte IT 2021	\$190		255	Dariouish "Caravan" 2020	\$150	
85	Peter Michel "La Carreiere", Knight's Valley CA 2022	\$195	96-98	226	Caymus Vineyards, 50th Anniversary CA NV 1L	\$155	
WHITE BLENDS				227	Schrader Double Diamond, Napa CA 2016	\$165	
102	Pine Ridge Chenin Blanc-Viognier CA 2023	\$40		251	Chimney Rock Cabernet Sauvignon Stag's Leap District 2021	\$175	94
100	Conundrum CA 2022	\$42		228	O'Shaughnessey, Napa CA 2015	\$180	95+
105	Antinori Castellio Della Sala Cervaro della Sala 2022	\$150	94	232	M by Mondavi, Napa CA 2016	\$250	
103	Sadie Family "Skerpioen" Chenin Blanc, SA 2023	\$175	100	229	Robert Mondavi Maestro, Napa CA 2014	\$285	
104	Ornellaia Bianco, Tenuta dell'Ornellaia 2020	\$425	95	230	Freemark Abbey, Napa CA 2019 1.5L	\$300	
PORTUGUESE AND SPANISH WHITES				236	Stag's Leap Wine Cellars Cask 23, Napa CA 2010	\$350	
40	Albarinho, do Ferreiro 2023	\$55	93+	231	M by Mondavi, Napa CA 2012	\$360	
41	Vinho Verde, Broadbent Portugal	\$65		233	M by Mondavi, Napa CA 2018	\$360	
42	Envinate "Benji" Blanco 2023	\$75	94	235	Caymus Vineyards Special Selection, Napa CA 2018	\$410	
LOIRE VALLEY WHITES				259	Dunn Howell Mountain 2019	\$450	96+
112	Pouilly Fume "Calcite", Francois Blanchet 2023	\$42		238	Favia Wines, Coombsville CA 2017	\$495	97
111	Sancerre, Domaine Daulny 2023	\$50		239	Favia Wines, La Magdalena, Napa CA 2019	\$495	96
113	Touraine "les Deux Tours" Sauvignon Blanc 2022	\$50		234	Caymus Vineyards Special Selection, Napa CA 2009	\$525	97
115	Sancerre, St. Pierre	\$70		237	Continuum Red, Napa CA 2018	\$550	97+
114	Vouvray "le Haut Lieu" Domaine Huet 2019	\$75	95	240	Joseph Phelps Insignia, Napa CA 1999	\$550	99
WHITE BURGUNDY (CHARDONNAY)				254	Peter Michael les Pavots 2016	\$575	95
120	Mâcon-Lugny, Cave de Lugny 'les Charmes'	\$55		253	Peter Michael Cabernet Sauvignon les Pavots 2013	\$595	98+
125	Mâcon Village, Joseph Drouhin 2022	\$60		252	DVO Napa Valley Cabernet Sauvignon 2021	\$600	96
123	Pouilly-Fuisse Vieilles Vignes "la Vercherre",			242	Joseph Phelps Insignia, Napa CA 2019	\$675	96
	Domaine Barraud 2020	\$65		246	Opus One, Napa CA 2019	\$700	97-99
121	Chablis, Chevalier de la Cree 2020	\$75		241	Joseph Phelps Insignia, Napa CA 2014	\$725	95
124	Chablis, Drouhin-Vaudon 2022	\$80		245	Opus One, Napa CA 2014	\$795	96
122	Mâcon-Fuisse, Domaine Barraud 2022	\$100		244	Colgin, Tychon Hill 2018	\$825	98+
128	Macon-Verze, Domaine Leflaive 2023	\$155		243	Colgin, Tychon Hill 2006	\$845	98
126	Chassagne-Montrachet, Maison Louis Jadot 2021	\$175		249	Domus, Napa CA 2016	\$850	100
129	Chablis Grand Cru "Blanchots", Laroche 2014	\$375		258	Joseph Phelps Insignia 1997, 1.5L	\$1250	100
127	Puligny-Montrachet 1er Cru "Clavoillon", Domaine			257	Peter Michael les Pavots 2013, 1.5L	\$1500	98+
	Leflaive 2016	\$800					

WINE MENU

Forepaugh's

RESTAURANT

Bin		Bottle	Rating	Bin		Bottle	Rating
CABERNET SAUVIGNON AND CABERNET BLENDS <i>(continued)</i>				LOIRE VALLEY REDS			
247	<i>Opus One, Napa CA 2019 1.5L</i>	\$1850	97-99	600	<i>Chinon "les Georges", Château Petit Thoars 2021</i>	\$48	
1	<i>Silver Oak Alexander Valley 2014 6L</i>	\$2150		RED BORDEAUX			
250	<i>Heitz Cellars Martha's Vineyard, Napa CA 1985</i>	\$2500	100	701	<i>Château de Lascours, St.-Emilion 2019</i>	\$90	
ZINFANDEL AND SYRAH				730	<i>Chateau Brown Pessac-Leognan 2016</i>	\$115	94
260	<i>Turley Cellars Rattlesnake Ridge 2022</i>	\$125	94+	702	<i>Château Paloumey, Haut-Medoc 2009</i>	\$150	
261	<i>Shiraz, Dariosush Signature 2021</i>	\$195		700	<i>Amiral de Beychevelle, St.-Julien 2018</i>	\$165	
SPANISH REDS				733	<i>Chateau Monbousquet St-Emilion 2018</i>	\$180	95
280	<i>Pingus Psi 2022</i>	\$75	94	732	<i>Chateau Langoa Barton St. Julien 2016</i>	\$200	95
287	<i>Envinat Albahra Tinto 2023</i>	\$75	94	728	<i>Domaine de Chevalier 2004</i>	\$210	93-95
283	<i>Corullon, Descendientes de Jose Palacios 2022</i>	\$90	96	731	<i>Chateau Malescot St Exupery Margaux 2018</i>	\$225	95
282	<i>Rioja, Lopez de Heredia Vina Tondonia Reserva 2011</i>	\$100	94	703	<i>Château Calon Segur, Sr.-Estephe 2011</i>	\$280	
284	<i>Vega Sicilia Valbuena 2007</i>	\$380		704	<i>Château d'Issan, Margaux 2010</i>	\$295	94
285	<i>Vega Sicilia Unico Gran Reserva 2002</i>	\$1000		724	<i>Chateau Duhart-Milon, Pauillac 1996</i>	\$400	95
286	<i>Vega Sicilia Unico Gran Reserva 2003</i>	\$1150	94+	710	<i>Château Leoville-Poyferre, St.-Julien 2010</i>	\$400	94
CENTRAL AND SOUTHERN ITALIAN REDS				712	<i>Château Leoville-Barton, St.-Julien 2005</i>	\$425	96
(TUSCANY, ABRUZZO AND SICILY)				711	<i>Château Leoville-Barton, St.-Julien 2000</i>	\$450	95+
304	<i>Chianti, Banfi 2022</i>	\$42		721	<i>Château Pontet-Canet, Pauillac 2009</i>	\$525	100
301	<i>Casanova di Neri "Irosso", Toscana 2022</i>	\$60		715	<i>Château Lynch-Bages, Pauillac 2009</i>	\$535	96
335	<i>Chianti Classico Riserva, Carpineto 2021</i>	\$60		725	<i>Château La Mission Haut Brion, Pessac-Leognan 2017</i>	\$575	96+
320	<i>Nero d'Avola, Feudo Montoni Sicily</i>	\$65		705	<i>Château Cos d'Estournel, St.-Estephe 2005</i>	\$595	98
300	<i>Montepulciano d'Abruzzo, Cirelli,</i>	\$70		708	<i>Château Leoville-Poyferre, St.-Julien 2005</i>	\$595	98
303	<i>Chianti Riserva, Dreolino 2020</i>	\$75		709	<i>Château Leoville-Poyferre, St. Julien 2009</i>	\$595	98
305	<i>Cum Laude, Banfi 2021</i>	\$90		713	<i>Château Pichon Baron, Pauillac 2005</i>	\$595	95
336	<i>Etna Rosso, Graci "Arcuria" 2021</i>	\$160	95	714	<i>Château Lynch Bages, Pauillac 2000</i>	\$600	97
306	<i>Brunello di Montalcino, Casanova di Neri 2019</i>	\$185	95	722	<i>Château Beychevelle, St.-Julien 2000</i>	\$625	
307	<i>Sette Ponti Oreno Riserva 2021</i>	\$220	94	706	<i>Château Cos d'Estournel, St.-Estephe 2009</i>	\$625	100
308	<i>Castellare di Castellino I Sodi di San Niccolo 2019</i>	\$225	95	719	<i>Château Pichon Lalande, Pauillac 2000</i>	\$650	96
310	<i>Tignanello, Antinori 2021</i>	\$225	98	723	<i>Château Ducru-Beaucaillou, St. Julien 2009</i>	\$695	98
321	<i>Fattoria le Pupille Saffredi 2020</i>	\$240	95	726	<i>Château La Mission Haut Brion, Pessac-Leognan 2020</i>	\$740	100
309	<i>Tignanello, Antinori 2006</i>	\$450		735	<i>Chateau l'Angelus, St.-Emilion 2000</i>	\$1495	99
330	<i>Brunello di Montalcino, Valdicava 2016</i>	\$450	96	727	<i>Château Ducru-Beaucaillou, St.-Julien 2005 1.5L</i>	\$1775	97
331	<i>Brunello di Montalcino, Valdicava 2007</i>	\$500	96	737	<i>Château Latour, Pauillac 2015</i>	\$1800	98
312	<i>Ornellaia 2013</i>	\$525	96	716	<i>Château Lafite-Rothschild, Pauillac 2005</i>	\$1975	96
314	<i>Ornellaia 2009</i>	\$525	97	717	<i>Château Mouton-Rothschild, Pauillac 2005</i>	\$1975	98
315	<i>Ornellaia 2006</i>	\$525	97	729	<i>Chateau Mouton-Rothschild Pauillac 2019</i>	\$2000	98-100
316	<i>Ornellaia 2004</i>	\$525	95	718	<i>Château Margaux, Margaux 2000</i>	\$2250	99
332	<i>Brunello di Montalcino, Valdicava 2005</i>	\$550	98	736	<i>Chateau Mouton Rothschild, Pauillac 2020, 1.5L</i>	\$3000	97+
311	<i>Ornellaia 2016</i>	\$575	98	2	<i>Chateau Talbot 2015, 6L</i>	\$5000	
313	<i>Ornellaia 2010</i>	\$575	97+	RHONE VALLEY REDS			
334	<i>Bruenello di Montalcino, Casanova di Neri</i>			802	<i>Côtes du Rhone, JL Chave "Mon Coeur"</i>	\$60	
	<i>"Tenuta Nuova" 2017 1.5 L</i>	\$600	96+	801	<i>Côtes du Rhone, Château St. Cosme "les Deux Albions" 2018 1.5L</i>	\$90	
317	<i>Ornellaia 1998</i>	\$625	94	800	<i>Chateaufeuf du Pape, Clos St. Jean Vieilles Vignes 2022</i>	\$150	97
333	<i>Brunello di Montalcino Riserva,</i>			806	<i>Saint-Joseph, Jean-Louis Chave 2022</i>	\$240	92
	<i>Valdicava "Madonna del Piano" 2019</i>	\$700	100	807	<i>Hermitage, Jean-Louis Chave 2022</i>	\$750	95
318	<i>Brunello di Montalcino, Biondi-Santi 2018</i>	\$1400	96+	804	<i>Châteaufeuf du Pape, Domaine du Pegau "Cuvee da Capo" 2000 1.5L</i>	\$1865	100
NORTHERN ITALIAN REDS (PIEMONTE AND VENETO)				803	<i>Châteaufeuf du Pape, Domaine du Pegau "Cuvee da Capo" 2000 3L</i>	\$3725	100
417	<i>Barolo, G. D. Vajra "Albe" 2020</i>	\$75	94	805	<i>Châteaufeuf du Pape, Chateau de Beaucautel "Hommage a Jacques Perrin" 2005 3L</i>	\$5000	97+
418	<i>Barbera d'Asti, Vietti "Trevie"</i>	\$75		CHILEAN REDS			
400	<i>Amarone della Valpolicella, Tommaso Bussola 2018/2019</i>	\$195		806	<i>Concha y Toro Cabernet Sauvignon Don Mechor 2021</i>	\$330	WS-WOTY
408	<i>Barolo le Vigne, Luciano Sandrone 2014</i>	\$395	94	AUSTRALIAN REDS			
409	<i>Barolo le Vigne, Luciano Sandrone 2012</i>	\$415		351	<i>Shiraz, Thistledown "The Cunning Plan" 2022</i>	\$75	93
403	<i>Barolo Canubbi Boschis, Luciano Sandrone 2012</i>	\$415	94+	350	<i>Henschke Hill of Grace Shiraz 2008</i>	\$2000	97
407	<i>Barolo le Vigne, Luciano Sandrone 2015</i>	\$425	95+	ARGENTINE REDS			
404	<i>Barolo Canubbi Boschis, Luciano Sandrone 2011</i>	\$435	95	270	<i>Malbec, Catena "Vista Flores", Mendoza AR</i>	\$45	
405	<i>Barolo Canubbi Boschis, Luciano Sandrone 2006</i>	\$435	97	271	<i>Cabernet Franc, Achaval-Ferrer, Mendoza Ar 2021</i>	\$60	
412	<i>Barolo Faletto, Bruno Giacosa, 2014</i>	\$450	95	272	<i>Malbec, Achaval-Ferrer, Mendoza AR 2021</i>	\$60	93
406	<i>Barolo Cannubi Boschis, Luciano Sandrone 1990</i>	\$495	96	273	<i>Malbec, Terrazas de los Andes "Gran Malbec", Mendoza AR 2019</i>	\$125	
413	<i>Barolo Faletto, Bruno Giacosa 2019</i>	\$500		274	<i>Cabernet Franc, El Enemigo Gran Enemigo Gualtarray 2021</i>	\$250	99
414	<i>Barolo Faletto "Vigna le Rocche", Bruno Giacosa 2015</i>	\$525	94	WASHINGTON STATE REDS			
415	<i>Barbaresco, Angelo Gaja 2020</i>	\$530	94	810	<i>K Vintners "The Creator" 2020</i>	\$150	97
410	<i>Barolo "Sperss" Angelo Gaja 2015</i>	\$650	97+	811	<i>Andrew Will "Sorella" 2018</i>	\$150	96+
401	<i>Barolo Ravera, Vietti 2017</i>	\$650	95	812	<i>Quilceda Creek Cabernet Sauvignon 2021</i>	\$400	96+
402	<i>Barolo Brunate, Vietti 2017 1.5L</i>	\$900	95	KOSHER REDS			
416	<i>Amarone della Valpolicella, Dal Forno Romano 2008</i>	\$1000	96	820	<i>Rioja, Ramon Cordova Spain (Mevushal and Kosher)</i>	\$75	
411	<i>Barbaresco "Sori Tildin", Angelo Gaja 2016</i>	\$1295	97	821	<i>Cabernet Sauvignon, Psagot Israel (Kosher)</i>	\$120	
RED BURGUNDY							
505	<i>Brouilly "Reverdon", Thivin 2021</i>	\$75					
500	<i>Côtes de Nuits, David Duband "Louis-Auguste" 2021</i>	\$90					
501	<i>Santenay, Joseph Drouhin 2021</i>	\$120					
503	<i>Gevrey-Chambertin, Maison Louis Jadot 2019</i>	\$150					
506	<i>Moulin-a-Vent, Chateau du Moulin-a-Vent</i>						
	<i>"la Rochelle" 2012</i>	\$160					
504	<i>Monthelie Rouge, Coche-Dury 2019</i>	\$725					
508	<i>Corton Grand Cru, Domaine de la Romanee-Conti 2022</i>	\$2100	94				
509	<i>Echezeaux Grand Cru, Domaine de la Romanee-Conti 2022</i>	\$2100	95				