

BREAKFAST
SERVED FROM 6:00AM UNTIL 11:00AM

JUICE BAR

- Freshly Squeezed Juice, \$7.50
Orange, Grapefruit, Carrot, or Juice of the Day
- Apple or Cranberry Juice, \$6.50
- Tomato or V-8 Juice, \$6.50
- Prune Juice, \$6.50
- Bottled Fiji or Evian Water (1 liter), \$8.50

FROM THE BAKERY

- The Beverly Hills Hotel Bread Basket, \$10.00
*Homemade Croissant, Danish Pastry, Blueberry Muffin,
Bran Muffin, and Cherry Pound Cake*

EYE OPENERS

- Freshly Brewed Regular or Decaffeinated Coffee, \$7.00
- Espresso, \$6.75
- Cappuccino, \$7.00
- Café Latte, \$8.25
- Hot Chocolate, \$6.50
- Your Choice of Traditional English Tea by the Pot, \$8.50
- Milk: Whole, Skim, or 2%, \$4.75

HEALTHY BREAKFAST

- Sliced Grapefruit Segments and Fresh Strawberries, \$9.75
- Breakfast Smoothie, \$8.75
Banana and Strawberry with Honey Yogurt
- Seasonal Fresh Fruit and Berries, \$18.00
Sun-dried Cherry Pound Cake, Choice of Plain Yogurt or Cottage Cheese



BREAKFAST

SERVED FROM 6:00AM UNTIL 11:00AM

HEALTHY BREAKFAST (CONTINUED)

Vegetarian Benedict, \$18.00

Poached Eggs, Portobello Mushroom, Steamed Spinach, and Olive Oil “Hollandaise”

Egg Beater® Omelette, \$20.50

Egg Beater®, Seasonal California Vegetables, and Herbs

Egg White Frittata, \$18.75

Broccoli, Mushrooms, Tomato, Bell Peppers, and Tortilla Chips

All of our Eggs are served with your choice of White, Whole Wheat, Multi-grain, Rye, or Sourdough Toast

WAFFLES AND PANCAKES

Dutch Apple Pancake, \$19.75

Served with Sour Cream

Buttermilk Pancakes, \$18.50

Choice of Bananas, Blueberries, Strawberries, or Chocolate Chips

Multi-Grain Waffle, \$19.50

Warm Fruit Compote and Apple Butter

Belgian Waffle, \$19.50

Strawberries and Freshly Whipped Cream

All Waffles and Pancakes are served with Dark Vermont Maple Syrup

CEREALS

Homemade Granola, \$12.00

Fresh Berries and Bananas, Choice of Milk or Yogurt

Steel Cut Irish Oatmeal, \$12.00

Apple and Golden Raisin Compote, Muscovado Sugar

Served with Fresh Berries, \$13.50

Selection of Dried Cereals, \$9.00

Served with Fresh Berries or Bananas, \$11.00

A \$3.75 per person delivery charge and 19% gratuity is applicable



BREAKFAST

SERVED FROM 6:00AM UNTIL 11:00AM

STARTERS

The American Breakfast, \$31.00

Two Eggs Any Style, Choice of Ham, Hickory Smoked Bacon, Turkey Bacon, or Veal Sausage, Choice of Toast, Bread or Breakfast Pastry, Choice of Fresh Juice, Coffee or Tea

The Spa Breakfast, \$31.00

Vegetarian Egg Beater® Omelette, Choice of Fresh Juice, Coffee or Tea

The Continental Breakfast, \$24.00

Choice of Toast, Bread, or Breakfast Pastry, Choice of Fresh Juice, Coffee or Tea

The Japanese Breakfast, \$36.00

Sweet Egg Omelette, Miso Soup, and Traditional Japanese Accompaniments

Smoked Atlantic Salmon, \$22.00

Toasted Bagel, Herb Cream Cheese, Cucumber, and Red Onion

Plain Toasted Bagel, \$8.00

Served with Cream Cheese

EGGS AND SPECIALTIES

Scrambled Eggs with Smoked Salmon, \$24.00

Light Dill Crème Fraîche and American Caviar

Two Eggs, Any Style, \$19.00

Choice of Hickory Smoked Bacon, Turkey Bacon, Veal Sausage, or Honey Glazed Ham

Three Egg Omelette, \$23.00

Choice of Ham, Bell Peppers, Onion, Mushrooms, Cheddar, Jack, or Swiss Cheese

So-Cal Omelette, \$23.00

Avocado, Jack Cheese, Tomato, and Chorizo

Western Omelette, \$23.00

Tomato, Bell Peppers, Ham, and Onion

Traditional Eggs Benedict, \$20.00

Canadian Bacon and Hollandaise Sauce



BREAKFAST

SERVED FROM 6:00AM UNTIL 11:00AM

EGGS AND SPECIALTIES (CONTINUED)

Corned Beef Hash, \$22.00

Poached Eggs, Roasted Tomato, and Bell Peppers

Breakfast “Steak and Eggs,” \$28.00

*Petite Prime New York Steak, Sunny Side Up Eggs,
Roasted Tomatoes, Béarnaise Sauce*

Huevos Rancheros, \$21.00

Black Beans, Crispy Tortilla, Salsa Fresca, and Jack Cheese

Polo Lounge Famous French Toast, \$17.75

Sun-dried Cranberry Bread, Powdered Sugar, Toasted Pecans, and Banana Cream

All of our Egg Specialties can be prepared with Egg Whites or Egg Beaters®, prepared to your liking, and served with your choice of White, Whole Wheat, Multi-grain, Rye, or Sourdough Toast

ON THE SIDE

Canadian Bacon, \$6.25

Sliced Hickory Bacon, \$6.75

Turkey Bacon, \$6.75

Corned Beef Hash, \$10.00

Homemade Veal Link Sausage, \$6.25

Honey Glazed Ham, \$6.25

Home-Style Potatoes, \$4.75

Sliced Mango, Papaya, or Pineapple, \$12.00

Smoked Salmon, \$14.00

A \$3.75 per person delivery charge and 19% gratuity is applicable



ALL DAY DINING
SERVED FROM 11:00AM UNTIL 11:00PM

SOUPS

Tortilla Soup, \$15.75

Chicken, Avocado, Spring Onion, and Cheddar Cheese

Soup of the Day, \$14.00

Made Daily with the Freshest Ingredients on the Market

Chicken Noodle, \$15.75

Mediterranean Vegetables, Macaroni, and Polo Lounge Garden Herbs

Classic Lobster Bisque, \$16.00

Brandied Crème Fraîche

SALADS

Organic Green Salad, \$15.75

Tiny Pear Tomatoes, Choice of Ranch, Blue Cheese, Thousand Island, Balsamic Vinaigrette, or Italian Dressing

Tomato and Buffalo Mozzarella, \$21.00

Vine-Ripened Red and Yellow Tomatoes, Fresh Mozzarella, Basil, and Extra Virgin Olive Oil

Selection of Sliced Seasonal Fruits and Berries, \$18.00

Lemon Poppyseed Loaf, Choice of Plain Yogurt or Cottage Cheese

Seared Ahi Tuna Niçoise Salad, \$25.00

Fingerling Potatoes, Egg, Haricots Verts, Roasted Peppers, Olives, Tomato, and Champagne-Tarragon Vinaigrette

APPETIZERS

Smoked Scottish Salmon, \$25.00

*Hard Boiled Egg, Red Onions, Capers, Toast Points,
Lemon Wrap, and Crème Fraîche or Cream Cheese*

Poached Shrimp Cocktail, \$25.00

Traditional Cocktail Sauce


ALL DAY DINING
SERVED FROM 11:00AM UNTIL 11:00PM

PIZZA

Polo Pizza, \$22.00

Smoked Salmon, Cream Cheese, Capers, and Finely Diced Red Onions

Margarita Pizza, \$20.00

Buffalo Mozzarella Cheese, Plum Tomato, and Fresh Basil

Roasted Corn and Grilled Chicken Pizza, \$21.00

Barbecue Sauce, Cilantro, and Roasted Garlic

PASTA

Linguine Pomodoro, \$23.00

Roasted Plum Tomato Sauce and Fresh Basil

Fettuccini Carbonara, \$25.00

Pancetta, Garlic, Parmesan Reggiano, and Cracked Black Pepper

Penne Pasta and Garlic Shrimp, \$33.00

Extra Virgin Olive Oil, Marinara Sauce

Spaghetti Bolognese, \$25.00

Traditional Meat Sauce

SANDWICHES

Polo Club, \$23.00

Roasted Turkey, Smoked Bacon, and Emmental Cheese

Grilled Russian, \$23.00

Turkey, Ham, Swiss Cheese, Cole Slaw, and Russian Dressing

Deli Sandwich Selection, \$22.00

*Your choice of Roast Beef, Turkey, Ham, Tuna Salad, Egg Salad, or Grilled Vegetables
on White, Whole Wheat, Multi-grain, Rye, or Sourdough Bread*

Jumbo All-Beef Hot Dog, \$14.75

Homebaked Bun, Sauerkraut, Relish

Grilled Chicken Sandwich, \$24.00

*Marinated Roasted Red Pepper, Onion, Provolone Cheese, Basil Pesto on Rosemary Focaccia,
Homemade Waffle Potato Chips or French Fries*

A \$3.75 per person delivery charge and 19% gratuity is applicable


ALL DAY DINING
SERVED FROM 11:00AM UNTIL 11:00PM

FROM THE GRILL...

CHOOSE ONE (1) PROTEIN, TWO (2) SIDES, AND ONE (1) SAUCE

6 Jumbo Shrimp, \$37.00

4 Diver Scallops, \$35.00

6 oz. Atlantic Salmon Fillet, \$34.00

8 oz. Ahi Tuna Steak, \$37.00

1 lb. Whole Maine Lobster, \$49.00

9 oz. Breast of Chicken, \$34.00

10 oz. Milk Fed Veal Chop, \$48.00

4 Prime Sonoma Lamb Chops, \$43.00

8 oz. Prime Beef Tenderloin, \$45.00

10 oz. Prime New York Steak, \$49.00

True Japanese Wagyu Beef (*The Finest Beef in the World*), \$25.00 per oz. (4 oz. minimum)

SIDES

Sautéed Spinach

Haricots Verts

Mixed Mushrooms

Glazed Young Vegetables

Grilled Asparagus

Mashed Potatoes

Baked Potato

Buttermilk Onion Rings

Pomme Frites

Brown Rice

MEAT SAUCES

Red Wine

Peppercorn

Béarnaise

FISH SAUCES

Lemon Butter

Hollandaise

Tomato Caper Relish


ALL DAY DINING
SERVED FROM 11:00AM UNTIL 11:00PM

CHILDREN'S MENU

Spaghetti, \$13.50

Meat Sauce

Zesty Cheese Ravioli, \$13.50

Tomato Sauce

Kid's Pizza, \$14.50

Three Cheese and Tomato Basil

Petite 4oz. Hamburger, \$15.00

Served with French Fries

Chicken Tenders, \$14.00

Choice of Barbeque or Honey Mustard Sauce

Crispy Fish Sticks, \$13.00

Served with French Fries

Mac 'n' Cheese, \$12.50

Elbow Macaroni, Creamy Cheddar

Kosher All Beef Hot Dog, \$14.75

With Sweet Relish, Onion, and French Fries

Grilled Cheese Sandwich, \$17.00

Potato Chips

Peanut Butter and Jelly Sandwich, \$9.50

Carrot and Celery Sticks, \$9.50

Ranch Dip, Thousand Island, Blue Cheese

CHILDREN'S DESSERTS

Brownie Ice Cream Sundae and Hot Fudge, \$9.75

Beverly Hills Banana Split with Choice of Ice Cream, \$9.75

Chocolate Chip Cookies, \$7.50

Fruit Cup with Fresh Berries, \$10.00

A \$3.75 per person delivery charge and 19% gratuity is applicable



POLO LOUNGE FAVORITES

SERVED FROM 11:00AM UNTIL 1:00AM

SOUP & SALAD

Tortilla Soup, \$15.75

Chicken, Avocado, Spring Onion, and Cheddar Cheese

Polo Lounge Caesar Salad, \$19.00

Shaved Parmesan Reggiano Cheese, Focaccia Croutons, and White Anchovy

Add Grilled Chicken Breast or Shrimp, \$26.00

McCarthy Salad, "A Beverly Hills Hotel Classic," \$26.00

Chicken, Bibb Lettuce, Tomato, Chopped Egg, Red Beets, Cheddar Cheese, Bacon, and Balsamic Vinaigrette

Chilled Maine Lobster Salad, \$36.00

Sweet Lemon, Grapefruit and Lambs Lettuce, Sesame Brittle, Sauce Marie Rose

APPETIZERS

Jumbo Lump Crab Cake, \$26.00

Sautéed Spinach, Romesco Sauce, Pickled Vegetables

Traditional Steak Tartare, \$28.50

Freshly Ground Beef Tenderloin, Onions, Capers, Parsley, and Toast Points

Served with French Fries

Ahi Tuna Tartare, \$23.00

Spiced Avocado and Mango, Seaweed Salad and Crispy Wontons, Ponzu and Chili Sauce

MAIN COURSE

Beverly Hills Sirloin Burger, \$27.00

Choice of Cheese, Grilled Onions, Sautéed Mushrooms, or Applewood Smoked Bacon

Country-Style Meat Loaf, \$28.00

Garlic Mashed Potatoes and Roasted Corn Sauce

Open Flame Rotisserie Chicken, \$32.00

Whipped Russet Potatoes, Grilled Asparagus, and Tarragon Jus

For a full selection and daily specials from the Polo Lounge menu, please inquire with your order taker.



POLO LOUNGE FAVORITES

SERVED FROM 11:00AM UNTIL 1:00AM

DESSERT

Vanilla Bean Crème Brulée

Fresh Berries, Chantilly Cream, and Biscotti

New York Style Cheesecake

Fresh Strawberries

Apple Pie

Caramel Sauce and Vanilla Ice Cream

Carrot Cake

Crème Anglaise

“Fountain Coffee Room” Chocolate and Coconut Cake

Chocolate Sauce

Selection of Homemade Ice Creams

Vanilla, Chocolate, Strawberry, Pecan-Caramel, and Chocolate Chip

Selection of Homemade Sorbets

Mango, Lemon, Tropical, Raspberry, and Coconut

\$12.50 each


LATE NIGHT DINING
SERVED FROM 11:00PM UNTIL 6:00AM

Tortilla Soup, \$15.75

Chicken, Avocado, Spring Onion, and Cheddar Cheese

Organic Green Salad, \$15.75

Tiny Pear Tomatoes, Choice of Ranch, Blue Cheese, Thousand Island, Balsamic Vinaigrette, or Italian Dressing

McCarthy Salad, "A Beverly Hills Hotel Classic," \$26.00

Chicken, Bibb Lettuce, Tomato, Chopped Egg, Red Beets, Cheddar Cheese, Bacon, and Balsamic Vinaigrette

Artisan Cheese Selection, \$21.50

Domestic and Imported Cheeses, Dried Fruits, Marcona Almonds, and Demi Baguette

Smoked Scottish Salmon, \$25.00

*Traditional Accompaniments: Hard Boiled Eggs, Red Onions, Capers,
Toast Points, Lemon Wrap, and Crème Fraîche or Cream Cheese*

Poached Shrimp Cocktail, \$25.00

Traditional Cocktail Sauce

Jumbo Lump Crab Cake, \$26.00

Sautéed Spinach, Romesco Sauce, Pickled Vegetables

Beverly Hills Sirloin Burger, \$27.00

Choice of Cheese, Grilled Onions, Sautéed Mushrooms, or Applewood Smoked Bacon

Polo Club, \$23.00

Roasted Turkey, Smoked Bacon, and Emmental Cheese

Three Egg Omelette, \$23.00

*Choice of Ham, Bell Peppers, Onion, Wild Mushrooms, Jack, Cheddar, or Swiss Cheese
Served with your choice of White, Whole Wheat, Multi-grain, Rye, or Sourdough Toast*

Angel Hair Pasta, \$23.00

Roasted Plum Tomato Sauce and Fresh Basil

Polo Pizza, \$22.00

Smoked Salmon, Cream Cheese, Capers, and Finely Diced Red Onions

Margarita Pizza, \$20.00

Buffalo Mozzarella Cheese, Plum Tomato, and Fresh Basil



LATE NIGHT DINING
SERVED FROM 11:00PM UNTIL 6:00AM

DESSERT

New York-Style Cheesecake, \$12.50

Fresh Strawberries

Selection of Homemade Ice Creams, \$12.50

Vanilla, Chocolate, Strawberry, Pecan-Caramel, and Chocolate Chip

Selection of Homemade Sorbets, \$12.50

Mango, Lemon, Tropical, Raspberry, and Coconut



TEA SERVICE
SERVED FROM 1:00PM UNTIL 6:00PM

AFTERNOON TEA, \$28.50 PER PERSON

With one glass of Mimosa, Champagne, Port, or Sherry, \$35.00 per person

SANDWICHES

Egg Salad with Watercress

Sweet Chicken Salad on Marble Rye

Persian Cucumber with Dill Cream

Fresh Asparagus with Boursin Cheese

Scottish Smoked Salmon on Pumpernickel

SCONES

(Served with Clotted Cream and Jams)

Black Currant

Cinnamon-Almond

PASTRIES

Dark Chocolate Cake

Hazelnut Financière

Choux Grand Marnier

Lemon Macaroon

Kiwi Tart

Strawberry Tart

Mini Chocolate Chip Cookies

A \$3.75 per person delivery charge and 19% gratuity is applicable


TEA SERVICE
SERVED FROM 1:00PM UNTIL 6:00PM

TEA SELECTIONS

WHITE TEA - LOW CAFFEINE

Emperor's Jasmine*

Light and Delicate Cup, Ideal for the Discerning Jasmine Lover

GREEN TEA - LOW CAFFEINE

Health and Well-Being Green*

Mild and Lightly Grassy Blend of China Green Tea

OOLONG TEA - LOW CAFFEINE

Imperial Oolong*

Semi-Fermented Tea Leaves from China and Taiwan; Complex Character

BLACK TEA - MEDIUM CAFFEINE

Beverly Hills Hotel Blend

Afternoon Tea

Indian Darjeeling and China Green Teas Yield a Rich Palate with Floral Overtones

Classic Orange Pekoe

A Classic Ceylon Tea - Medium-Bodied, Bright Notes, and Deep Copper Liquor

English Breakfast

Full-Bodied Blend of China Keemun and Ceylon Black Teas

Imperial Earl Grey

Bergamot Oil Lends its Distinctive Aroma to this Traditional Black Tea

** Best Enjoyed without any Condiments*


TEA SERVICE
SERVED FROM 1:00PM UNTIL 6:00PM

HERBAL INFUSIONS - NO CAFFEINE

Peppermint Leaves

A Stimulating and Refreshing Herbal Infusion

Chamomile Blossoms

Golden Chamomile Blossoms, Scented with a Hint of Lavender and Rose Oils

FRUIT TISANES - NO CAFFEINE

Mountain Berry

Saskatoon Berries, Currants, Raisins, and Blueberries



HOSPITALITY SELECTIONS
SERVED 24 HOURS A DAY

Mixed Nuts, \$19.00

Potato or Corn Chips, \$12.75

Your Choice of: Blue Cheese and Onion Dip or Guacamole and Salsa

Chocolate-dipped Strawberries (6 pieces), \$26.00

Petit Fours Tray (16 Pieces), \$42.00

Assorted Cheese and Fresh Fruit, \$45.00

Served with Crackers and Baguette

Selected Crudités and Dips, \$20.00

COLD HORS D'OEUVRES

Smoked Salmon Canapé with American Caviar, \$6.00 per piece

Vietnamese Salad Rolls, \$5.50 per piece

Marinated Shrimp, Avocado and Cucumber, Sweet Chili and Lime Sauce

Mozzarella di Bufala, Tomato and Basil, \$6.50 per piece

HOT HORS D'OEUVRES

Dungeness Crab Cake, \$6.00 per piece

Vegetable Spring Rolls, \$6.00 per piece

Steamed Chicken Pot Sticker, \$5.50 per piece

Grilled Beef Satay, \$5.75 per piece

Spicy Peanut Sauce

1/2 Dozen Grilled Jumbo Shrimp, \$27.00

Chili Sauce



IN-ROOM DINING WINE LIST

SERVED FROM 7:00AM UNTIL 1:30AM

CHAMPAGNES

065	Veuve Clicquot, “Yellow Label,” NV, Brut	\$100.00
074	Perrier-Jouët, NV, Brut, Épernay	\$72.00
072	Moët & Chandon, “Cuvée Dom Pérignon,” Brut, Épernay	\$344.00
070	Louis Roederer, “Cristal,” Brut, Reims	\$632.00
068	Taittinger, La Française, NV, Brut, Reims	\$84.00
107	Krug, “Grand Cuvée,” NV, Brut, Premier, Reims	\$414.00
085	Bollinger, NV, “Special Cuvée,” Brut, Champagne	\$160.00
083	Louis Roederer, “Cristal,” Brut, Rosé, Reims	\$1,349.00
082	Krug, NV, Brut, Rosé, Reims	\$967.00
084	Ruinart, NV, Brut, Rosé, Reims	\$185.00
080	Bollinger, NV, Special Cuvée, Brut, Champagne (Half Bottle)	\$92.00

SPARKLING WINES

001	Bouvet Ladubay, NV, “Cuvée Beverly Hills,” Brut, Loire Valley	\$48.00
004	Schramsberg Vineyards, Blanc de Blancs, Brut, Napa Valley	\$72.00
006	Iron Horse Vineyards, “Wedding Cuvée,” Brut, Sonoma	\$78.00
009	Bortolomiol, Prosecco Valdobbiadene, NV, Brut, Veneto	\$76.00
016	Desiderio, Spumante, Jeio, Cuvée Rosé, NV, Brut, Italy	\$80.00

WHITE WINES

180	Shafer, Red Shoulder Ranch, Chardonnay, Napa Valley	\$106.00
197	Demetria, Chardonnay, Santa Barbara	\$64.00
190	Far Niente Winery, Chardonnay, Napa Valley	\$122.00
183	Cakebread Cellars, Chardonnay, Napa Valley	\$88.00
261	Darioush, Chardonnay, Napa Valley	\$101.00
189	Melville, Estate-Verna’s, Chardonnay, Santa Barbara County	\$72.00
174	Frank Family, Chardonnay, Napa Valley (Half Bottle)	\$35.00
282	Chassagne-Montrachet, Philippe Colin, Burgundy	\$100.00
291	Bouchard Beaune de Chateau Blanc, Burgundy	\$90.00
292	Bouchard Meursault, Les Clous, Burgundy	\$120.00
264	Cakebread Cellars, Sauvignon Blanc, Napa Valley	\$63.00
165	Chalk Hill, Sauvignon Blanc, Sonoma County	\$68.00
156	Joseph Phelps, Sauvignon Blanc, Napa Valley	\$56.00
250	Mudd Vineyards, Channing Daughters, Sauvignon Blanc, Long Island	\$76.00
262	Santa Margherita, Pinot Grigio, Italy	\$56.00



IN-ROOM DINING WINE LIST

SERVED FROM 7:00AM UNTIL 1:30AM

ROSÉ

318 Adi, Syrah of Rosé, Napa Valley \$64.00

RED WINES

441 Joseph Phelps, Cabernet Sauvignon, Napa Valley \$92.00
542 Opus One, Cabernet Sauvignon, Oakville \$462.00
559 Maybach Materium, Cabernet Sauvignon, Oakville \$271.00
537 Jordan, Cabernet Sauvignon, Alexander Valley \$115.00
514 Trefethen, Cabernet Sauvignon, Oak Knoll \$88.00
521 Caymus Vineyards, Cabernet Sauvignon, Rutherford \$157.00
545 Darioush, Cabernet Sauvignon, Napa Valley \$184.00
473 Tamber Bey, Cabernet Sauvignon, Deux Chevaux Vineyard \$68.00
538 Far Niente, Cabernet Sauvignon, Oakville \$276.00
454 Darioush, Cabernet Sauvignon, Napa Valley (Half Bottle) \$92.00
688 Château Lyonnat, Lussac Saint-Emilion \$100.00
691 Château Sergant, Pomerol \$120.00
597 Château Le Boscq, Cru Bourgeois, St. Estèphe \$140.00
402 Krupp Brothers, Stagecoach Vineyard, Merlot, Napa Valley \$130.00
486 Shafer, Merlot, Napa Valley \$107.00
494 Cakebread Cellars, Merlot, Napa Valley \$133.00
418 Pride, Mountain Vineyard, Merlot, Napa Valley \$140.00
492 Provenance, Merlot, Napa Valley \$80.00
610 Pug Dog, Pinot Noir, Willamette Valley \$72.00
485 Tantara, Pinot Noir, Santa Maria Valley \$68.00
781 Melville, Pinot Noir, Santa Barbara County \$72.00
620 Malm Cellars, Pinot Noir, Sonoma Coast \$86.00
1076 Macphail, Pinot Noir, Sonoma Coast \$95.00
744 Vergari, Sangiacomo Vineyard, Pinot Noir, Sonoma County \$91.00
743 Vergari, Pinot Noir, Marin County \$80.00
1019 Testarossa, Santa Lucia Highlands, Pinot Noir (Half Bottle) \$47.00
499 Coquelicot, Syrah, Santa Ynez Valley \$72.00
660 Tantara, Syrah, Santa Barbara \$72.00
404 Turley, Red Zinfandel, Sonoma County \$84.00
972 Storybook Mountain, Red Zinfandel, Napa Valley (Half Bottle) \$41.00

For a full selection of wine from our Polo Lounge Wine List, please inquire with your order taker.