

HOYO 19

PUNTA  
ESPADA

EDEN ROC  
CAP CANA



# Hoyo 19

## Signature Cocktails

### BLACK FOREST

Gin Bombay, St. Germain, Limón  
Lemongrass & English Breakfast Syrup  
Agua Tónica

\$ 12.00



### GREEN

Dewars 12 años con Manzanilla,  
Manzana Verde, Piña, Jarabe de Canela  
con Azafran

\$ 12.00



### CARROT PUNCH

Gin Tanqueray, Jugo de Zanahoria, Jarabe  
de Lemongrass, Limon,  
Tintura de Chile

\$ 12.00



### MEZCAL COCKTAIL

Mezcal Amores, Jugo de Piña,  
Limon, Cointreau, Cilantro & Miel de  
agave

\$ 12.00



### EL CIBAO

Tequila Herradura Silver , Jugo de toronja,  
Jarabe de Romero, Limon & Albahaca

\$ 12.00



### RON A LA MEXICANA

Ron Brugal Extra Viejo, Jugo de Sandía,  
Licor Ancho Reyes, Jarabe de Eraly Grey,  
Limon & Cerveza IPA

\$ 12.00



### COLMADO COOLER

Ron Brugal Leyenda, Oleo Sacarum de  
Limón amarillo, Albahaca, Jarabe de  
Jengibre & Angostura Bitter

\$ 12.00



### ESPRESSO MARTINI

Vodka Stolichnaya, Kahlua con Tomillo,  
Cafe Espresso, Jarabe de Vainilla & Sal

\$ 12.00



### JAMAICA MEZCAL

Mezcal Joven, Infucion de Jamaica  
con especias, Jugo de Limon

\$ 12.00



Cocktails without alcohol | Cocteles sin alcohol USD 8.00  
Classic cocktails | Cocteles clásicos USD 12.00

*Los precios están sujetos al 18 % de impuestos y al 10 % de cargo por servicio en su factura final  
Prices are subject to 18% taxes and 10% service charge to your final bill*

## GINEBRA | GIN

Beefeater	12.00	Hendricks	18.00
Bombay Sapphire	13.00	Tanqueray	12.00
Bulldog	16.00	Tanqueray Ten	15.00
Citadelle	13.00		

## VODKA

Absolut	11.00	Ketel One	11.00
Belvedere	13.00	Stolitchnaya	11.00
Ciroc	13.00	Stolitchnaya Elit	15.00
Grey Goose	13.00	Tito's	12.00

## RON

Brugal Extra viejo	11.00	Mathusalem Reserva 15	14.00
Brugal Blanco	11.00	Santa 1796	18.00
Bacardi Blanco	11.00	Unhiq XO	20.00
Barceló Imperial	11.00	Veleiro Eden Roc Special	11.00
Barceló Imperial 30	22.00	Edition	16.00
Brugal 1888	13.00	Zacapa 23	32.00
Brugal Leyenda	13.00	Zacapa XO	22.00
Havana 7	12.00	Flor de Caña 18	
Mathusalem 15	11.00		
Mathusalem 23	21.00		

## LICORES | LIQUORS

Amaretto Disaronno	11.00	Grand Marnier	15.00
Amaro Averna	11.00	Jagermeister	12.00
Ancho Reyes Rojo	17.00	Kahlua	11.00
Aperol	13.00	Licor 43	11.00
Bailey's	11.00	Lillet Blanc/Rosé	11.00
Campari	11.00	Limoncello Cellini	11.00
Cointreau	13.00	Martini Rosso/Bianco	11.00
Dubonnet	11.00	Ricard, Drambuie	11.00
Fernet Branca/Menta	11.00	Saint Germain	17.00
Frangelico	11.00	Sambuca	11.00
Galliano	17.00	Tio Pepe	11.00

### GRAPPA

Colle Massari	13.00
Di Brunello	14.00
Grattamacco	13.00

### OPORTO

Grahams 10 Años	16.00
Grahams 20 Años	22.00

## BRANDY | COGNAC

Cardenal de Mendoza	18.00	Lepanto Solera Gran Reserva	20.00
Delamain XO Dry Pale	24.00	Remy Martin VSOP	18.00
Hennessy VSOP	21.00	Remy Martin XO	42.00
Hennessy XO	42.00		

## CERVEZA | BEER

Corona Extra	6.00
Non Alcoholic	6.00
Presidente	6.00
Presidente Light	6.00
Stella Artois	8.00
Modelo	6.00

### CERVEZAS ITALIANAS | ITALIAN BEERS

Baladin Isaac	9.00
Baladin IPA	9.00

## TEQUILA | MEZCAL

Patron Silver	14.00	Herradura Silver	14.00
Patron Reposado	15.00	Herradura Reposado	15.00
Don Julio Añejo	18.00	Herradura Añejo	18.00
Don Julio Blanco	14.00	Mezcal Verde Momento Joven	15.00
Don Julio Reposado	15.00	Mezcal Montelobos Joven	18.00
Don Julio 70	20.00	Mezcal Amores Joven	18.00
Terenama Reposado	20.00	Mezcal 400 Conejos	18.00

### PREMIUM

Casa Dragones Joven	59.00	Clase Azul Reposado	40.00
Casa Dragones Blanco	23.00	Clase Azul Plata	29.00
Casamigos Reposado	23.00	Reserva de la Familia	28.00
Don Julio 1942	30.00		

## WHISKY

### BLEND

Balvenie 12	21.00	Jameson (Irish)	11.00
Buchanan's 12	13.00	Johnnie Walker Red Label	11.00
Buchanan's 18	20.00	Johnnie Walker Black Label	13.00
Chivas Regal 12	13.00	Johnnie Walker Gold Label	16.00
Chivas Regal 18	20.00	Johnnie Walker Green Label	16.00
Dewars 12	11.00	Johnnie Walker Platinum Label	18.00
J&B	11.00	Johnnie Walker Blue Label	40.00
Jack Daniel's	11.00	Old Parr 12	11.00

### SINGLE MALT

Glenfiddich 12	16.00	Macallan 12	13.00
Glenlivet 12	15.00	Macallan 18	47.00
Glenlivet 18	24.00	Talisker 10	12.00
Glenlivet Founders Reserve	17.00		
Glenmorangie Original	18.00		
Glenmorangie 18	30.00		

### BOURBON

Bulleit	11.00	Wild Turkey	11.00
Borbone	11.00	Woodford Reserve	14.00
Jim Beam	13.00		
Makers mark			

## SOFT DRINKS

### AGUA | WATER

Perrier 330 ml	5.00
Aqua Panna 500 ml	5.00
Agua San Pellegrino 500ml	5.00

### JUGOS DE FRUTA | FRUIT JUICES

Natural: Chinola, limonada, naranja, piña	5.00
<i>Fresh: Passion fruit, lemonade, orange, pineapple</i>	
Manzana, clamato, arándano, tomate	5.00
<i>Apple, clamato, , cranberry, tomato</i>	

### SODAS

Coca cola	3.00
Coca cola Zero	3.00
Fanta	3.00
Sprite	4.00
Q Ginger Ale	4.00
Q Ginger Beer	4.00
Redbull	6.00

### CAFÉ & TÉ | COFFEE & TEA

Espresso, Americano	3.00
Cappuccino, Mochaccino, Latte	4.00
Tea selection (English Breakfast, Earl Grey, Jasmin, Green tea, Mint, Chamomile), Iced Tea	3.00

*Los precios están sujetos al 18% de impuestos y al 10% de cargo por servicio en su factura final  
Prices are subject to 18% taxes and 10% service charge to your final bill*

## HOYO 19

PUNTA  
ESPADA

### Small Dishes

CROQUETAS JAMON IBERICO  
aioli sauce (4 und)  
\$8

EMPANADITAS  
yellow pepper dip ( 2 und)  
\$5

TEQUENOS  
garlic and parsley dip (4 und)  
\$10

RIB TACOS  
marinated beef, onions, cilantro, lime  
\$10 (2 und)

CRUSTED SQUID  
*sweet & Sour dips, jalapeño*  
\$10

BEEF SLIDERS  
special saucepickled pepper ( 2 und)  
\$10

PAN CON TOMATE  
artisan bread & Tomato  
\$5

SHISHITO PEPPERS  
garlic sauce, lemon  
\$8

HUMMUS & TORTILLAS  
Cheakpeas cream , lemon & Oil  
\$6

SALMON CEVICHE  
Mais Chupi, leche de tigre  
\$10

## HOYO 19

PUNTA  
ESPADA

### Sandwich & Burgers

PUNTA ESPADA BURGER / CHEESEBURGER  
*with cheese, parsley aioli, bacon, onions and french fries*  
\$16

CLUB HOUSE  
*Chicken, maple turkey ham, bacon, tomatoes, aged  
cheddar, lettuce & mayo*  
\$12

CUBANO  
Baked ham, mustard, roast pork, pickles  
\$10

FLAT BREAD PARMA HAM, BURRATA  
tomato & basil  
\$10

### Dessert

BROWNIE OREO CAKE -  
*chocolate ganache sauce*  
\$8

CHEESE CAKE  
*raspberry coulis - fresh mint*  
\$8

CARAMEL SUNDAY  
*Duce de leche, cinnamon bisquits*  
\$8

EDEN ROC  
CAP CANA



# WEEKLY SPECIAL

## **MONDAY**

### ARROZ & HABICHUELA

Dominican rice & beans and stewed meat

\$24

## **TUESDAY**

### POLLO GUISADO

Dominican Braised Chicken & Tomatoes

\$24

## **WEDNESDAY**

### FISH " BOCA CHICA"

Deep fried fish with tostones plantains and avocado

\$ 38 ( Lb)

## **THURSDAY**

### MIXED GRILL

NY Steak, Pork Sausage, Chicken with Sautes Potatoes

\$32

## **FRIDAY**

### PAELLA

Paella classica de Marisco

\$32 PP

## **SATURDAY**

### SMOKED PORK CHOP

Braised pork chops, pickle onions, mix peppers

\$10

## **SUNDAY**

### LASAGNA RAGU

Classical home made lasagna, bolognese and Besciamella sauce

\$24



# SOMMELIER SELECTION BY THE GLASS

## CHAMPAGNE & SPARKLING WINES

---

- 10xx Segura Viudas Brut Reserva Cava, Penedés, Catalunya, Spain N.V  
10.00
- 10xx Louis Roederer Brut Premier, Reims, Champagne, France N.V  
20.00

## WHITE WINES

---

- 10xx Leira Albariño, Galicia, Spain 20xx  
10.00
- 10xx Robert Mondavi Private Selection Chardonnay, California, United States 20xx  
12.00

## RED WINES

---

- 10xx Banfi Chianti Classico, Toscana, Italy 2019  
16.00
- 027 Robert Mondavi Private Selection Cabernet Sauvignon, California, United States 2016  
16.00

## CHAMPAGNE & SPARKLING WINES

---

- 135 Louis Roederer Brut Premier, Reims, Champagne, France N.V  
180.00
- 103 Billecart-Salmon Brut Réserve, Mareuil-Sur-Ay, Champagne N.V  
195.00
- 102 Billecart-Salmon Brut Rosé, Champagne N.V  
280.00
- 982 Louis Roederer Cristal, Reims, Champagne 2013  
650.00
- 101 Segura Viudas Brut Reserva Cava, Penedés, Catalunya, Spain N.V  
48.00
- 148 Santa Margherita Prosecco Superiore di Valdobbiene Brut, Veneto, Italy N.V  
55.00
- 157 Ca 'del Bosco Cuvée Prestige Extra Brut, Franciacorta, Lombardia, Italy N.V  
115.00

*Los precios están sujetos al 18 % de impuestos y al 10 % de cargo por servicio en su factura final  
Prices are subject to 18% taxes and 10% service charge to your final bill*

## WHITE WINES

---

### ITALY

- 402 Irisse' ColleMassari, Montecucco, Toscana 2018  
58.00
- 427 Livio Felluga Pinot Grigio, Colli Orientali del Friuli, Friuli-Venezia Giulia 2020  
80.00
- 192 Kellerei Terlan 'Cuvée Terlaner', Trentino Alto-Adige 2020  
80.00

### FRANCE

- 403 Louis Latour Chablis, Bourgogne 2020  
85.00
- 409 Louis Latour Pouilly-Fuissé, Macon, Bourgogne 2019  
120.00
- 418 De Ladoucette Pouilly-Fumé, Loire 2019  
140.00

### SPAIN

- 10xx Leira Albariño, Galicia 20xx  
48.00
- 156 Convento de las Claras Verdejo, Rueda, Castilla y León 2020  
60.00

### NEW ZEALAND

- 1044 Matua Sauvignon Blanc, Marlborough Valley 2021  
60.00

### UNITED STATES

- 10xx Robert Mondavi Private Selection Chardonnay, California, United States 20xx  
55.00
- 461 Charles Smith 'Kung-Fu Girl' Riesling, Columbia Valley, Washington State 2020  
65.00
- 439 Emmolo by Caymus Vineyards Sauvignon Blanc, Napa Valley, California 2020  
90.00
- 10xx La Crema Sonoma Coast Chardonnay, California 2019  
100.00
- 10xx Stags' Leap Chardonnay, Napa Valley, California 2018  
140.00



## ROSE WINES

---

312 By Ott Rosé, Côtes de Provence, France 2020  
80.00

## RED WINES

---

### FRANCE

Louis Latour Pinot Noir, Bourgogne 2020  
85.00

### ITALY

- 10xx Argiano NC 'Non Confunditur' IGT Toscana, Toscana, Italy 20xx  
60.00
- 583 ColleMassari Montecucco Riserva, Toscana, Italy 2016  
60.00
- 434 Banfi Chianti Classico, Toscana, Italy 2016  
68.00
- 572 San Giorgio 'Ugolforte' Brunello di Montalcino, Toscana, Italy 2015  
110.00
- 489 Grattamacco L'Alberello, Bolgheri Superiore, Toscana, Italy 2017  
155.00
- 586 Grattamacco Bolgheri Superiore, Toscana, Italy 2017  
190.00
- 570 'Tignanello', Marchesi Antinori, IGT Toscana, Toscana, Italy 2018  
320.00

### SPAIN

- 1022 1022 Marqués de Murrieta Reserva, Finca Ygag, Rioja 2016  
80.00
- 245 Convento de las Claras 'Paraje San Juan' Gran Reserva, Ribera del Duero, Castilla y León 2016  
80.00
- 10xx Pago de Carraovejas, Ribera del Duero, Castilla y León 20xx  
160.00
- 126 Hacienda Monasterio Reserva, Ribera del Duero, Castilla y León 2017  
190.00

### UNITED STATES

- 922 Robert Mondavi Private Selection Pinot Noir, California 2019  
55.00
- 219 Robert Mondavi Private Selection Cabernet Sauvignon, California 2019  
60.00
- 779 Bonanza 'Baby Caymus' Cabernet Sauvignon, California N.V  
75.00
- 681 Meiomi Pinot Noir, California 2019  
80.00
- 10xx Joseph Phelps Innisfree Cabernet Sauvignon, California 20xx  
110.00
- 964 La Crema Sonoma Pinot Noir, California 2019  
120.00
- 1055 Emmolo by Caymus Merlot, California 20xx  
230.00
- 618 Duckhorn Vineyards Merlot, Napa Valley, California 2018  
235.00
- 155 Caymus Vineyards 47 Cabernet Sauvignon, Napa Valley, California 2019  
460.00

*Los precios están sujetos al 18 % de impuestos y al 10 % de cargo por servicio en su factura final  
Prices are subject to 18% taxes and 10% service charge to your final bill*





# ALL DAY MENU SELECTION

## TO SHARE

<b>HUMMUS</b> <i>with tortillas</i> <i>Hummus con tortillas de harina</i>	USD 6
<b>PULLED PORK TACOS</b> <i>roasted pulled pork, cornichons and cabbage (2 und)</i> <i>Tacos de wonton, Cerdo rostizado, pepinillo encurtido y repollo</i>	USD 7
<b>EMPANADITAS</b> <i>with yellow pepper sauce (min 2 und)</i> <i>Empanaditas con salsa de ajmarillo</i>	USD 5
<b>CHEESE TEQUEÑOS</b> <i>with garlic and parsley (min 4 und)</i> <i>Tequeños de queso con ajo y perejil</i>	USD 10

## STARTERS

<b>RUSTIC AVOCADO TOAST</b> <i>olive oil, rustic bread, tomato confit</i> <i>Aceite de oliva, pan rustico, tomate confitado</i>	USD 12
<b>CALIFORNIA SALAD</b> <i>Lettuce avocado, corn, tomatoes, egg, red grapes, almond, cheddar dressing</i> <i>Ensalada Lechuga, aguacate, maiz, tomates, huevos, uvas, almendra, aderezo de queso azul</i>	USD 12
<b>CAESAR SALAD</b> <i>baby red &amp; little gem lettuce, brioche crumble, anchovy and caesar dressing</i> <i>Ensalada cesar con lechuga bebe, crumble de brioche, anchoas y aderezo cesar</i>	USD 14

\* Shrimps - Camarones (add USD 4) \* Fried calamari Calamares fritos (add USD 4) \* Chicken and pollo (add USD 2)

<b>SMOKED SALMON FLATBREAD</b> <i>Crème fraiche, dill sauce, capers, red onion, arugola</i> <i>Crème Fraiche, salsa de eneldo, alcaparras, cebolla morada</i>	USD 14
<b>CHICKEN WINGS</b> <i>(1lb) Teriyaki hot BBQ, celery, ranch or blue Cheese</i> <i>BBQ Teriyaki, apio, Ranch o Blue Cheese</i>	USD 14
<b>CRISPY CALAMARI</b> <i>Seasoned panko, asian spices, fresh jalapeño</i> <i>Panko sazonado, especias asiaticas, jalapeño fresco</i>	USD 12

## PASTA

<b>FUSILLI PESTO</b> <i>basil and parmesan pesto sauce</i> <i>Fusilli pesto, albahaca y salsa pesto a la parmesana</i>	USD 18
<b>RIGATONI &amp; MEATBALL</b> <i>Spicy tomato sauce, fresh basil</i> <i>Rigatoni con ragu de carne</i>	USD 20
<b>CHEESE TORTELLINI</b> <i>Classic tomato sauce, fresh basil &amp; parmesan</i> <i>Salsa de tomate clasica, albahaca fresca y parmesano</i>	USD 18

## MAINS

<b>PEPPERCORN BRANGUS STEAK</b> <i>(8oz) Black peppercorn sauce, mashed potatoes, buttered mix greens</i> <i>Steak de res, alsa de pimienta negra, puré papas, verduras mixtas con mantequilla</i>	USD 28
<b>GRILLED CHURRASCO</b> <i>mashed potatoes, buttered mix greens, red wine sauce</i> <i>Puré de papas, verduras mixtas con mantequilla, salsa de vino tinto</i>	USD 28
<b>SALMON</b> <i>citrus maple glazed salmon, coconut jasmine rice &amp; asparagus</i> <i>Salmon glaseado con arcátrico, arroz jazm con coco y esparagos</i>	USD 20
<b>TERIYAKY CHIKEN BOWL</b> <i>medley of vegetable, braides cabbage, sesame scallions, coconut jasmine rice</i> <i>Mezcla de verduras, col trenzada, cebolletas sesanso, arroz jazm de coco</i>	USD 18
<b>DOMINICAN RICE</b> <i>with beans and stewed meat</i> <i>Arroz con habichuelas y carne guisada</i>	USD 24

## PANINI & TO SHARE

<b>PUNTA ESPADA BURGER/CHEESEBURGER</b> <i>Beef, with cheese, parsley aioli, bacon, onions and french fries</i> <i>Hamburguesa clasica con queso, alioli de perejil, tocineta, cebolla y papas fritas</i>	USD 16
<b>WILD SALMON BURGER</b> <i>pikled cumcumber, tartara sauce, tomato, arugola</i> <i>Pepino en escabeche, salsa tartara, tomate, arugola</i>	USD 18
<b>OLD FASHION HOT DOG</b> <i>with caramelized onions, yam fries &amp; chipote mango (Add House made Chili)</i> <i>Con cebolla caramelizada, ñame frito y mango chipotle (Add House made Chili)</i>	USD 12
<b>VEGG IE WRAP</b> <i>Grilled vegetables, cheddar, pesto, lettuce, onions, tomato, served with french fries</i> <i>Wrap de vegetales a la parrilla, queso cheddar, salsa pesto, lechuga, cebolla, tomate con papas fritas</i>	USD 12
<b>CLUB HOUSE</b> <i>Chicken, maple turkey ham, bacon, tomatoes, aged cheddar, lettuce &amp; mayo</i> <i>Pollo, jamón de pavo con arce, tocino, tomates, queso cheddar, lechuga y mayonesa</i>	USD 16
<b>DELUX BEEF DIP</b> <i>Shaved roast Beef, crispy onions, cheddar cheese, aioli, beef dip jus</i> <i>Rosbif rallado, cebollas crujientes, queso cheddar, alioli, salsa de res</i>	USD 17

*\*All the sandwich & burger are served with french fries esclun.  
\*You can choose your baguette as white sourdough, multicereal, glutenfree.*

## SIDES

<i>French fries / Broccoli / Green plantain tostones / Jasmine White rice</i>	USD 6
<i>Papas fritas / Brocoli / Tostones de ñame / Arroz blanco</i>	

## ALL DAY BREAKFAST

<b>TWO EGGS BREAKFAST</b> <i>Double smoked bacon or Italian sausage, french fries, fresh fruits, toast</i> <i>Tocino ahumado doble o salchicha italiana, papas fritas, frutas frescas, tostadas</i>	USD 11
<b>PUNTA ESPADA BREAKFAST SANDWICH</b> <i>Two over hard eggs, lettuce, tomato, cheddar, bacon, french fries</i> <i>Dos huevos duros, lechuga, tomate, queso cheddar, tocino, papas fritas</i>	USD 13

## DESSERT

<b>STRAWBERRY CHEESECAKE</b> <i>vanilla ice cream</i> <i>Chessecake de fresa con helado de vainilla</i>	USD 10
<b>TROPICA FRUITS PLATTER</b> <i>selection of local tropical fruits, lime and ginger syrup</i> <i>Plato de frutas tropicales con jarabe de limón y jengibre</i>	USD 8
<b>ICE CREAM &amp; SORBETS</b> <i>selection of sorbets or ice creams</i> <i>Selección de sorbetes y helados</i>	USD 8
<b>TIRAMISU</b> <i>Tiramisu</i>	USD 10

*Precios está incluido el 18% de impuestos y 10% de cargos por servicio  
Prices are included the 18 % taxes and 10% service charge*

*La información sobre la presencia de sustancias o productos que pueden causar alergias o intolerancias está disponible si se lo solicita al personal.  
The information about the presence of substances or products which may cause allergies or intolerances are available by asking the staff.*



## - WINE MENU -

### WINE BY THE GLASS

	<b>USD</b>
<b>Prosecco Millesimato</b> Brut Val D'Oca Veneto	8.00
<b>'Whispering Angel'</b> Château D 'Esclans	12.00
<b>Robert Mondavi</b> , Private Selection, CS	12.00
<b>Matua, Sauvignon</b> Blanc, Marlborough Valley	12.00
<b>Beringer</b> Chardonnay	12.00

### WINE BY BOTTLE

#### CHAMPAGNE

<b>Moët &amp; Chandon</b> , Ice Demi Sec	135.00
<b>Laurent Perrier</b> , La Cuvée Rosé	200.0

#### SPARKLING WINE

<b>Prosecco Millesimato</b> Extra Brut Val D'Oca	38.00
<b>Segura Viudas</b> , Brut Reserva, Spain	40.00
<b>Santa Margherita</b> , Prosecco Superiore	54.00

#### WINE WHITE

<b>Kendall-Jackson</b> , Chardonnay, G, California	86.00
<b>Pouilly-Fuissé Louis Latour</b> , Chardonnay	90.00
<b>Beringer</b> , Chardonnay	55.00
<b>Principessa Gavia</b> , Gavi	60.00
<b>Convento de las Claras</b> , Verdejo, D.O Rueda	45.00
<b>Matua</b> , Sauvignon Blanc	55.00
<b>Emmolo By Caymus Vineyards</b> , Sauvignon Blanc	80.00

#### ROSE WINE

<b>'Whispering Angel'</b> Château D 'Esclans	68.00
--	-------

#### RED WINE

<b>Il Bruciato</b> , Marchesi Antinori	80.00
<b>Meiomi Blend of Terroir</b> , Pinot Noir	75.00
<b>Chianti Classico</b> , Tuscany	72.00
<b>Bonanza</b> , Cabernet Sauvignon	65.00
<b>Alto Las Hormigas</b> , Malbec	95.00
<b>Duckhorn Vineyards</b> , Merlot, Napa Valley	120.00
<b>Le Volte, Tenuta dell'Ornellaia</b> , CS	80.00
<b>Tignanello, Marchesi Antinori</b> , Tuscany	260.00
<b>Caymus Vineyards</b>	240.00
<b>Far Niente Winery Oakville</b> , Cabernet Sauvignon	280.00
<b>Prunotto Barbaresco</b>	150.00