

BROOKLYN WINERY

Our Wines

GLASS • HALF BOTTLE • BOTTLE

WHITE WINE

RIESLING

Gold Medal, San Francisco Chronicle
International Wine Competition

2014 Finger Lakes, NY
tropical aromatics, bright acidity
\$10 • \$20 • \$40

Happy Hour • \$7

RIESLING - BARREL FERMENED

2014 Finger Lakes, NY
medium bodied, earthy, soft finish
\$12 • \$24 • \$48

GEWÜRZTRAMINER

2013 Finger Lakes, NY
bouquet of elderflower, baking spices
\$11 • \$22 • \$44

RED WINE

PINOT NOIR - LOS CARNEROS

Double Gold Medal, San Francisco Chronicle
International Wine Competition

2013 Sonoma, CA
Burgundian style, complex, elegant
\$17 • \$34 • \$68

NORTH FORK BLEND

2014 North Fork of Long Island, NY
rich & savory
\$11 • \$22 • \$44

CABERNET SAUVIGNON - SONOMA

2013 Sonoma, CA
bold, luscious fruit, supple tannins
\$12 • \$24 • \$48

CABERNET FRANC

2013 North Fork of Long Island, NY
fresh pepper, juicy, lively
\$14 • \$28 • \$56

CHARDONNAY - UNOAKED

2015 Finger Lakes, NY
stone fruit aromatics, bright minerality
\$10 • \$20 • \$40

Happy Hour • \$7

CHARDONNAY - BARREL FERMENED

2013 Finger Lakes, NY
essence of fresh pear, creamy texture
\$12 • \$24 • \$48

CHARDONNAY - SKIN FERMENED

NV Finger Lakes, NY
notes of apricot, honey, & black tea
\$13/gl • \$26/btl

OLD VINE ZINFANDEL

Gold Medal, Finger Lakes International
Wine Competition

2013 Lodi, CA
dark fruit aromatics, velvety texture
\$12 • \$24 • \$48

Happy Hour • \$7

RESERVE MERLOT

2013 North Fork of Long Island, NY
earthy, robust with hints of dried fruit
\$14 • \$28 • \$56

CABERNET SAUVIGNON - NAPA

2011 Napa, CA
full bodied, old world style
\$64 • *Full bottle only*

RESERVE CABERNET SAUVIGNON

2013 North Fork of Long Island, NY
smokey, spicy, hints of blackberry
\$14 • \$28 • \$56

Winemaker Conor McCormack's style blends a traditional "hands off" approach with the use of modern techniques and equipment to ensure the best results possible; the idea is to let the fruit speak for itself with minimal interference.

SPARKLING

BLANC DE BLANCS

2013 Finger Lakes, NY
complex creamy texture, bright acidity
\$14/gl • \$56/btl

ROSÉ

DRY ROSÉ

2016 Madera, CA
bright, crisp, Provençal style
\$10 • \$20 • \$40

Happy Hour • \$7

Specialty Cocktail

THE HARVEST SMASH

bulleit bourbon, laird's applejack, lemon,
maple, rosemary
\$12

Beers

CONEY ISLAND MERMAID - PILSNER • \$6

BROOKLYN BREWERY - LAGER • \$6

CAPTAIN LAWRENCE - IPA • \$6

SOUTHAMPTON DOUBLE WHITE • \$6

Soda

BOYLAN'S SODA

Cola, Diet Cola, Ginger Ale, Seltzer • \$3

DESSERT WINE

FORTITUDE

2012 Lodi, CA
dessert style, fortified Zinfandel
\$8/gl • \$45/btl

Flights

NEW YORK STATE OF WINE

Riesling
Chardonnay - Unoaked
North Fork Blend
\$13

CHARDONNAY 3 WAYS

Chardonnay - Unoaked
Chardonnay - Barrel Fermented
Chardonnay - Skin Fermented
\$14

FUN & FLIRTY

Riesling
Gewürztraminer
Dry Rosé
\$13

STERN & SERIOUS

Reserve Merlot
Cabernet Sauvignon - Sonoma
Old Vine Zinfandel
\$15

MAKE YOUR OWN

Choose any three wines
\$18

TASTING FLIGHT

Choose your own adventure!
Taste any 6 Brooklyn Winery wines
\$30

Bar Snacks

ASSORTED OLIVES - \$5 ^{GF}

marinated in citrus brine, pink peppercorn, sherry vinegar

BAR NUTS - \$7 ^{GF}

mixed nuts roasted in maple syrup & cayenne pepper

Antipasti

CHEESE PLATE

THREE CHEESES - \$15

FIVE CHEESES - \$22

honey, pumpkin seed brittle, candied walnuts, black plum jam, toasted baguette

THREE LAYER DIP - \$10

white bean hummus, herb-almond pesto, pomodoraccio, crudité, toasted baguette

CHARCUTERIE PLATE - \$15 *

three cured meats, mustard, cornichons, toasted baguette

DUCK LIVER PÂTÉ - \$9

cherries, pistachios, toasted baguette

Weekly Special

BAKED MACARONI & CHEESE - \$14

aged cheddar, roasted poblanos, breadcrumbs

Shared Plates

ROASTED AUTUMN SQUASH & KALE - \$14 ^{GF}

delicata & butternut squash, pomegranate seeds, crispy cumin chickpeas, torn kale, lemon tahini yogurt

CRISPY BRUSSELS SPROUTS - \$9 ^{GF}

toasted pecans, smoked paprika, candied orange, red pearl onion, maple butter

SMOKED FARRO & GRILLED HALOUMI - \$15

fennel, oven-roasted cherry tomatoes, arugula

HOUSE-CURED MACKEREL TOAST - \$15

poached asian pear, crème fraîche, pickled onions, dill

BURRATA, BAKED FIGS & SPICY BACON - \$17

candied pumpkin seeds, balsamic reduction

BUTTERMILK FRIED CHICKEN - \$14

soy glaze, sweet potato, mixed herbs, sesame seeds

TURKEY & GOLDEN RAISIN MEATBALLS - \$10

grilled scallions, honey-dijon

LAMB SLIDERS* - \$18

black garlic aioli, caramelized onions, pickled red pepper, feta, brioche

Sweets

Dessert Special!

PUMPKIN SPICE DONUTS - \$7

cinnamon sugar, latte dipping glaze

COCONUT PANNA COTTA - \$7 ^{GF}

black plum jam, candied almonds, cardamom

BECOME A RESERVE MEMBER

Join our Reserve Program and earn exclusive benefits by eating and drinking! No cost to join, ask your server for more details.

HAPPY HOUR

Mon - Fri: 5pm to 8pm
Select Brooklyn Winery wines are \$7/glass.

Bar Nuts & Assorted Olives are \$3.

WINE CLUB

Join the Club at bkwinery.com. Use the discount code "WINECLUB" to receive 15% off of your first order!

1/2 PRICE BOTTLE NIGHT

All bottles are half off on Wednesdays when you order two food items valued at \$8 or more apiece.

HOST A PRIVATE EVENT

Visit bkwinery.com for a full overview of our events. Submit an online event inquiry form for more details!

BUY WINE TO GO

Ask your server for a full list.

FOLLOW US @BROOKLYNWINERY



BKWINERY.COM

Tax & gratuity are not included.

A 20% gratuity will be added for parties of 6 or more.

^{GF} = gluten-free

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