

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

2013 Sonoma, CA

Burgundian style, complex, elegant

\$17 • \$34 • \$68

NORTH FORK BLEND

2013 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

2012 Finger Lakes, NY

fresh pepper, juicy, lively

\$13 • \$26 • \$52

CHARDONNAY - UNOAKED

2014 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*

ROSÉ

DRY ROSÉ

2016 Madera, CA

bright, crisp, Provençal style

\$10 • \$20 • \$40

Happy Hour • \$7

Specialty Cocktail

RHUBARB APEROL SPRITZ

Hendrick's Gin, rhubarb infused simple syrup,

Aperol, sparkling wine, fresh lemon

\$12

Beers

ONEY 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

2011 Lodi, CA

dessert style, fortified Zinfandel

\$8/gl • \$45/btl

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.

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

SPRING FLING

Riesling

Gewürztraminer

Dry Rosé

\$13

SUMMER REDS

Pinot Noir

Cabernet Franc

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 - \$15 *

three cheeses, honey, pumpkin seed brittle, candied walnuts, rhubarb compote, toasted baguette

CHARCUTERIE PLATE - \$15 *

locally prepared charcuterie, mustard, cornichons, toasted baguette

DUCK PÂTÉ - \$9

cherries, pistachios, toasted baguette

Weekly Special

DUTCH BABY WITH BEET-CURED SALMON - \$13

everything-spice, dill cream, radish salad

Shared Plates

SHERRY-BRAISED MUSHROOM CROSTINI - \$12

fontina, tarragon, country sourdough

KALE SALAD - \$11 ^{GF}

sliced apples, grilled scallions, lemon tahini, crispy cumin chickpeas

CHARRED BROCCOLI RABE & BURRATA - \$15 ^{GF}

roasted beets, sunflower seed cream

CRISPY BRUSSELS SPROUTS - \$9 ^{GF}

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

SMOKED FARRO & GRILLED HALOUMI - \$15

charred asparagus, oven-roasted cherry tomatoes, arugula

BUTTERMILK FRIED CHICKEN - \$14

soy glaze, sweet potato, mixed herbs, sesame seeds

TURKEY & GOLDEN RAISIN MEATBALLS - \$14

spicy Moroccan tomato sauce, harissa, baby spinach, Greek yogurt

LAMB SLIDERS - \$18

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

Sweets

WARM CAKE DONUTS - \$7

salted caramel, English toffee crumble

COCONUT PANNA COTTA - \$7

rhubarb compote, pistachio rose brittle

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 and 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 and 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.