

BROOKLYN WINERY

Our Wines

GLASS • HALF BOTTLE • BOTTLE

WHITE WINE

RIESLING

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

MALBEC

2013 Suisun Valley, CA
ripe berries, smoky, with subtle flavors
\$14 • \$28 • \$56

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

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

CABERNET FRANC

Gold Medal, 2017 New York Wine & Food Classic
Double Gold Medal, 2018 San Francisco Chronicle Wine Competition
2013 North Fork of Long Island, NY
fresh pepper, juicy, lively
\$14 • \$28 • \$56

OLD VINE ZINFANDEL

2014 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

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

Gold Medal, 2017 New York Wine & Food Classic
2013 Finger Lakes, NY
complex creamy texture, bright acidity
\$14/gl • \$56/btl

Specialty Cocktail

THE METRO

Ketel One vodka, lime juice, simple syrup,
Old Vine Zinfandel, orange peel
\$12

Beers

CONEY ISLAND MERMAID - PILSNER • \$6

BROOKLYN BREWERY - LAGER • \$6

CAPTAIN LAWRENCE - IPA • \$6

KEEGAN'S MOTHER'S MILK STOUT • \$6

Soda

BOYLAN'S Cola, Diet Cola, Ginger Ale • \$3

Club Soda • \$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

SNOWBALL FIGHT

Blanc de Blancs
Gewürztraminer
Riesling
\$14

BY THE FIRE

Old Vine Zinfandel
Reserve Merlot
Reserve Cabernet Sauvignon
\$16

THE BOLD & THE BEAUTIFUL

Cabernet Franc
Old Vine Zinfandel
Fortitude
\$18

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 - \$7 ^{GF}

marinated in citrus brine, pink peppercorn, sherry vinegar

BAR NUTS - \$7 ^{GF}

mixed nuts roasted in maple syrup & cayenne pepper

HAND CUT FRENCH FRIES - \$8

lemon pimentón aioli

Antipasti

CHEESE PLATE

THREE CHEESES - \$17

FIVE CHEESES - \$24

honey, pumpkin seed brittle, candied walnuts, apple butter, 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

COCONUT-BRAISED SHORT RIB TACOS - \$12

cabbage slaw, chile oil

Shared Plates

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

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

WINTER PANZANELLA - \$16

roasted fennel, leeks, beets, herbed croutons, arugula, shaved parmesan, maple balsamic

ROASTED BRUSSELS SPROUTS - \$9 ^{GF}

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

ROASTED CAULIFLOWER & BURRATA - \$15

pickled raisins, pumpernickel breadcrumbs, capers

BAKED MACARONI & CHEESE - \$14

aged cheddar, roasted poblanos, breadcrumbs

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!

GINGERBREAD DONUTS - \$8

cranberry glaze, candied orange

COCONUT PANNA COTTA - \$7 ^{GF}

apple butter, 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 \$4.

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.