

BROOKLYN WINERY

Our Wines

GLASS • HALF BOTTLE • BOTTLE

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.

WHITE WINE

RIESLING

2015 Finger Lakes, NY
tropical aromatics, bright acidity
\$10 • \$20 • \$40
Happy Hour • \$7

RIESLING - BARREL FERMENATED

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

RIESLING - SKIN FERMENATED

2014 Finger Lakes, NY
black tea, citrus, burst of honey
\$13/gl • \$26/btl

SAUVIGNON BLANC

2017 Suisun Valley, CA
bright, fresh, crisp
\$13 • \$26 • \$52

MALVASIA BIANCA

2015 Madera, CA
hazelnuts, caramel, bitter chocolate
\$13/gl • \$26/btl

CHARDONNAY - UNOAKED

Gold Medal, NY Wine Classic Competition
2015 Finger Lakes, NY
stone fruit aromatics, bright minerality
\$10 • \$20 • \$40
Happy Hour • \$7

CHARDONNAY - BARREL FERMENATED

2014 Finger Lakes, NY
essence of fresh pear, creamy texture
\$12 • \$24 • \$48

SPARKLING

BLANC DE BLANCS

Silver Medal, NY Wine Classic Competition
2014 Finger Lakes, NY
complex creamy texture, bright acidity
\$14/gl • \$56/btl

RED WINE

PINOT NOIR - LOS CARNEROS

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

MALBEC

2015 Suisun Valley, CA
ripe berries, smoky, with subtle flavors
\$14 • \$28 • \$56

NORTH FORK BLEND

2015 North Fork of Long Island, NY
rich & savory
\$11 • \$22 • \$44

CABERNET SAUVIGNON - SONOMA

2014 Sonoma, CA
bold, luscious fruit, supple tannins
\$12 • \$24 • \$48

CABERNET FRANC

2015 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

ROSÉ

DRY ROSÉ

2017
bright, crisp, Provençal style
\$11 • \$22 • \$44
Happy Hour • \$7

DESSERT WINE

FORTITUDE

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

LIQUEUR

KING'S COUNTY DISTILLERY

brandy • \$12

SPECIALTY COCKTAIL

LILLET & ROSE

dry rosé, Queen's Courage gin, Lillet,
ruby red grapefruit juice, rosemary \$12

Beers

CONEY ISLAND MERMAID - PILSNER • \$6

BROOKLYN BREWERY - LAGER • \$6

CAPTAIN LAWRENCE - IPA • \$6

SHACKSBURY DRY CIDER • \$10

Soda

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

Club Soda • \$3

Flights

OH HELLO SPRING

Riesling
Sauvignon Blanc
Dry Rosé
\$14

NEW YORK STATE OF WINE

Chardonnay - Unoaked
North Fork Blend
Cabernet Franc
\$14

CALIFORNIA DREAMIN'

Pinot Noir - Los Carneros
Cabernet Sauvignon - Sonoma
Old Vine Zinfandel
\$17

THE VIP

Blanc de Blancs
Reserve Merlot
Reserve Cabernet Sauvignon
\$17

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

BACON WRAPPED DATES - \$7

blue cheese, brown sugar, smoked paprika, cayenne

HOUSE PICKLES - \$5

Antipasti

CHEESE PLATE

THREE CHEESES - \$17

honey, pumpkin seed brittle, candied walnuts, stone fruit compote, toasted baguette

ROASTED BEET & WHITE BEAN HUMMUS - \$9

crudité, toasted baguette

CHARCUTERIE PLATE - \$15 *

three cured meats, mustard, cornichons, toasted baguette

DUCK LIVER PÂTÉ - \$9

cherries, pistachios, toasted baguette

Weekly Special

EGGPLANT PARM - \$13

mozzarella, panko crust, herbs, marinara, garlic bread ciabatta

Shared Plates

BABY GREENS & SUNCHOKE SALAD - \$14 ^{GF}

english peas, roasted pearl onions, spiced pumpkin seeds, herbed buttermilk dressing

ASIAN GREENS & GUAVA SALAD - \$14 ^{GF}

tatsoi, mizuna, sugar snap peas, cucumber, pickled carrot, sesame crunch, guava vinaigrette

ROASTED BRUSSELS SPROUTS - \$9 ^{GF}

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

AVOCADO & BEET TOAST - \$14

herbed lemon goat cheese, frisée, pickled red onions, radishes

BURRATA & BLOOD ORANGE - \$16 ^{GF}

blood orange, fennel, frisée, prosciutto, candied orange peel, chili oil, pistachio dust

BAKED BRIE - \$15

puff pastry, wine-poached cherries, pistachios

CRISPY SOY GLAZED CHICKEN BITES - \$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

CHOCOLATE & COCONUT POT DE CRÈME - \$5 ^{GF}

rose cream, kefir lime

WHIPPED CHEESECAKE - \$8

blueberry compote, pecan nutmeg shortbread crust

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

Monday All Night!

Tues - Fri: 5pm to 8pm

Select Brooklyn Winery

Wines are \$7/glass.

Bar Nuts & Assorted Olives are \$4.

TOURS & TASTINGS

Book a curated tour and tasting led by our in house sommelier.

Make a reservation at bkwinery.com today!

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!

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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.