

# 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 FERMENED

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

#### RIESLING - SKIN FERMENED

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 FERMENED

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

2014 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



### Beers

**CONEY ISLAND MERMAID - PILSNER • \$6**

**BROOKLYN BREWERY - LAGER • \$6**

**CAPTAIN LAWRENCE - IPA • \$6**

**NEW BELGIUM PUMPKICK - PUMPKIN ALE • \$8**

### Soda

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

Club Soda • \$3



### Flights

#### NEW YORK STATE OF WINE

Riesling  
Chardonnay - Unoaked  
North Fork Blend  
\$13

#### CALIFORNIA DREAMIN'

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

#### LIGHT & BRIGHT

Blanc de Blancs  
Sauvignon Blanc  
Dry Rosé  
\$15

#### OFF THE BEATEN PATH

Riesling - Skin Fermented  
Malvasia Bianca  
Cabernet Franc  
\$16

#### 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 <sup>GF</sup>

marinated in citrus brine, pink peppercorn, sherry vinegar

### BAR NUTS - \$7 <sup>GF</sup>

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, stone fruit compote, toasted baguette

### 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

### BAKED BRIE - \$14

puff pastry, wine-poached cherries, walnuts

## Shared Plates

### HARVEST PANZANELLA - \$16

roasted delicata squash, beets, herbed croutons, pickled red onion, arugula, parmesan, maple-balsamic dressing

### ROASTED BRUSSELS SPROUTS - \$9 <sup>GF</sup>

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

### FIG & RICOTTA TOAST - \$13

sourdough, bacon crumble

### ROASTED CAULIFLOWER & BURRATA - \$15

pickled raisins, pumpernickel breadcrumbs, capers <sup>GF</sup>

### GARLIC SHRIMP & GRILLED CORN POLENTA - \$17

charred tomato salsa, dill

### 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

### CHOCOLATE & COCONUT POT DE CRÈME - \$5

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

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](http://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](http://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.

<sup>GF</sup> = gluten-free

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