

# 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

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

### 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

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

### 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

#### ROSÉ DRY ROSÉ

2017  
bright, crisp, Provençal style  
\$10 • \$20 • \$40  
*Happy Hour • \$7*

### *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

#### IN BLOOM

Blanc de Blancs  
Dry Rosé  
Barrel Riesling  
\$15

#### WARM DAYS, COOL NIGHTS

Pinot Noir - Los Carneros  
Malbec  
Reserve Merlot  
\$18

#### 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 <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, apple butter, 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

### PEPPERED SALMON TATAKI - \$16

wasabi caramel, miso buttered turnips, shiso

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.

## Shared Plates

### RADICCHIO & BACON SALAD - \$14 <sup>GF</sup>

pickled jalapeño, seared oranges, creamy lemon dressing, crispy speck

### PANZANELLA - \$16

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

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

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

### MUSHROOM & RICOTTA TOAST - \$13

roasted maitake, apricot relish

### ROASTED CAULIFLOWER & BURRATA - \$15

pickled raisins, pumpernickel breadcrumbs, capers

### BAKED MACARONI & CHEESE - \$14

aged gruyère & cheddar, spicy 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

### VANILLA BEAN DONUTS - \$8

butterscotch sauce

### COCONUT PANNA COTTA - \$7

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](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](http://BKWINERY.COM)