

BROOKLYN WINERY *WINES*

We make premium small batch wines by bringing in fruit from world class regions. 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.

GLASS • HALF CARAFE • CARAFE

SPECIAL BROOKLYN NOUVEAU

2012 Lodi, CA

Join us in celebrating the end of harvest with this early release wine (7 weeks old!). Intense raspberry and strawberry, soft and light bodied, high alcohol at 15.3%
\$13 • \$26 • \$52

WHITES STAINLESS STEEL AGED RIESLING

2011 Finger Lakes, NY
Tropical aromatics, good acidity
\$13 • \$26 • \$52

BARREL FERMMENTED RIESLING

2011 Finger Lakes, NY
Soapstone, mushroom, honey
\$14 • \$28 • \$56

STAINLESS STEEL AGED CHARDONNAY

2011 Finger Lakes, NY
Apricot, flint, peach, nectarine
\$13 • \$26 • \$52

BARREL AGED CHARDONNAY

2011 Finger Lakes, NY
Vanilla, smoke, stone fruit
\$14 • \$28 • \$56

ROSÉS ROSÉ OF MERLOT

2011 Long Island, NY
Apricot, plum, breadbox, papaya
\$11 • \$22 • \$44

**Want some Bubbles?
Ask for it Frizzante!**

ROSÉ OF OLD VINE ZINFANDEL

2011 Lodi, CA
Pomegranate, strawberry, orange zest
\$14 • \$28 • \$56

REDS SYRAH

2010 Sonoma, CA
Baking spice, cardamom, fennel, licorice
\$13 • \$26 • \$52

NORTH FORK BLEND

2010 North Fork of Long Island, NY
Rustic, rich, complex, elegant
\$14 • \$28 • \$56

BICOASTAL BLEND

2010 Sonoma, CA & Long Island, NY
Mocha, tobacco leaf, anise, lavender
\$14 • \$28 • \$56

OLD VINE ZINFANDEL

2010 Lodi, CA
Smooth, bold tannic, dried fruit
\$15 • \$30 • \$60

ROYAL TANNIN BOMB

2010 Sonoma, CA
Blackberry, dried cherry, robust tannins
\$15 • \$30 • \$60

CABERNET SAUVIGNON

2007 Napa, CA
Dark red fruit, blackberry, smooth
\$17 • \$34 • \$68

FLIGHTS

2 GRAPES 2 WAYS

\$22
Stainless Steel Riesling
Barrel Riesling
Stainless Chardonnay
Barrel Chardonnay

ROSÉ VS. RED

\$22
Rosé of Merlot
North Fork Blend
Rosé of Zinfandel
Old Vine Zinfandel

MAKE YOUR OWN

\$19
Choose any three wines

NEW YORK STATE

\$21
Stainless Steel Riesling
Stainless Steel Chardonnay
Rosé of Merlot
North Fork Blend

BKW FLIGHT

\$34
Choose your own
adventure:
taste any six
Brooklyn Winery
wines

BIG-BIGGER-BIGGEST

\$18
Old Vine Zinfandel
Syrah
Royal Tannin Bomb

EAST TO WEST

\$18
North Fork Blend
Bicoastal Blend
Cabernet Sauvignon

BORDEAUX VARIETALS

\$24
Cabernet Sauvignon
North Fork Blend
Bicoastal Blend
Royal Tannin Bomb

OTHER WINES

GRÜET

Brut Rosé NV
Albuquerque, NM
Glass \$12 • Bottle \$48

SZIGETI

Grüner Veltliner Sekt Brut NV
Burgenland, Austria
Glass \$14 • Bottle \$56

PIGHIN

Pinot Grigio 2011
Friuli, Italy
Glass \$11 • Bottle \$44

MASI CAMPOFIORIN

Super Venetian 2009
Veneto, Italy
Glass \$10 • Bottle \$40

MONPERTUIS

Côtes du Rhône 2010
Southern Rhône, France
Glass \$11 • Bottle \$44

BEERS

OSKAR BLUES OLD CHUB - \$6

SIXPOINT CRISP - \$6

TRÖEGS PALE ALE - \$7

CONEY ISLAND LAGER - \$7

STONE IPA - \$7

FOUNDERS RED RYE PA - \$8

OMMEGANG WITBIER - \$8

SOFT DRINKS

BOYLAN'S SODAS - \$3

Cola, Diet Cola, Ginger Ale

HAPPY HOUR

EVERY WEEKDAY

5pm to 8pm

\$2 off all Brooklyn Winery wines by the glass and \$10 off bottles and carafes

WANT MORE INFO? Ask your server or check out our "Drinks" book.
Sales tax not included. A 20% gratuity will be added for all parties 6 or more.



SHARED PLATES

CITRUS OLIVES - \$6

Assortment of House Marinated Mixed Olives

MIXED PICKLED VEGETABLES - \$4

Assortment of House Pickled Vegetables

SPICED NUTS - \$7

Assortment of Spicy Roasted Cayenne-Maple Nuts

DUCK PATE - \$6

with Cherries and Pistachios, Served with Toasted Baguette

BACCALÀ SPREAD - \$6

Salt Cod with Saffron Pickled Shallot and Parsley Salad,
Served with Toasted Baguette

CHEESE PLATE - \$15

Three Cheeses, Paired with Honey, Nuts, Jam, and
Toasted Baguette. Ask Your Server for Today's Selection.

CHARCUTERIE PLATE - \$15

Three Cured Meats, Paired with Mustard, Pickles, and Toasted
Baguette. Ask Your Server for Today's Selection.

ROASTED BEET SALAD - \$7

with Housemade Whipped Ricotta, Pickled Pearl Onions,
and Pistachio Dust

KALE SALAD - \$10

with Farro, Apple, Parmesan Reggiano, and Butternut Squash

WARM GRILLED MUSHROOM & WATERCRESS SALAD - \$12

with Black Truffle, Elephant Garlic Chips and Quail Egg

SWEET POTATO AND CHICKPEA FALAFEL - \$6

with Coriander Spiced Yogurt and Sesame

ROASTED AUTUMN SQUASH - \$7

with Crispy Kale and Pumpkin Seed Cracker

FRIED BABY ARTICHOKEs - \$8

with Crème Fraîche, Preserved Lemon, and Mint

CRISPY BRUSSELS SPROUTS - \$8

with Togarashi Spice, Orange, Sunflower Seed Brittle,
and Prosciutto Chips

FRIED CALAMARI - \$12

with Roasted Garlic Lemon Aioli, Oregano, Radicchio,
and Pickled Jalapeno

PROSCIUTTO & CHESTNUT STUFFED QUAIL - \$13

with Celeriac, Sunchoke Gratin, and Chestnut Chips

BRAISED PORK BELLY - \$14

with Grilled Black Plum and Ginger Purée, Watercress,
and Aged Balsamic Vinegar

GRILLED OCTOPUS - \$15

with Garbanzo Ragu, Moroccan Spices, and Celery Herb Salad

SEARED LAMB CHOPS - \$16

with Cauliflower and Gorgonzola Purée, Walnuts, Frisée,
and Fall Spices

PAN ROASTED JUMBO SHRIMP - \$20

with Chorizo White Bean Stew and Fresh Herb Salad

DAILY DESSERT - \$8

Ask Your Server for Today's Offering.