

BROOKLYN WINERY

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.

BROOKLYN WINERY WHITES

RIESLING

2013 Finger Lakes, NY
Tropical Aromatics, Bright Acidity
\$10 • \$20 • \$40

RIESLING - BARREL FERMENTED

2013 Finger Lakes, NY
Soapstone, Mushroom, Clover Honey
\$12 • \$24 • \$48

RIESLING - SKIN FERMENTED

2012 Finger Lakes, NY
Honey, Dried Pineapple, Black Tea
\$13/gl • \$32/btl

CHARDONNAY - UNOAKED

2013 Finger Lakes, NY
Apricot, Flint, Peach, Nectarine
\$10 • \$20 • \$40

CHARDONNAY - BARREL FERMENTED

2012 Finger Lakes, NY
Creamy, Fresh Pear, Butterscotch
\$12 • \$24 • \$48

GEWÜRZTRAMINER

2012 Finger Lakes, NY
Rose Petals, Lavender, Elderflower
\$11 • \$22 • \$44

BROOKLYN WINERY REDS

PINOT NOIR - RUSSIAN RIVER

2011 Sonoma, CA
Refined, Fruit forward
\$16 • \$32 • \$64

PINOT NOIR - LOS CARNEROS

*Double Gold Medal, San Francisco Chronicle
International Wine Competition*
2012 Sonoma, CA
Elegant, Bright Cherry Notes, Fresh Fig
\$17 • \$34 • \$68

NORTH FORK BLEND

2012 North Fork of Long Island, NY
Savory, Black Currant, Cranberry
\$11 • \$22 • \$44

CABERNET SAUVIGNON - SONOMA

2012 Sonoma, CA
Bold, Black Pepper Spice, Blueberry
\$12 • \$24 • \$48

OLD VINE ZINFANDEL

*Gold Medal, Finger Lakes International
Wine Competition*
2013 Lodi, CA
Ripe Fruit, Vanilla, Mocha, Smokey
\$12 • \$24 • \$48

SYRAH

2011 Mendocino, CA
Vanilla, Berry, Herbs, Nutmeg
\$56 • Full bottle only

CABERNET SAUVIGNON - NAPA

2011 Napa, CA
Candied Cherry, Smoked Jalapeño
\$64 • Full bottle only

FORTITUDE

2011 Lodi, CA
Dessert style, fortified Zinfandel
\$8/gl • \$45/btl

BROOKLYN WINERY ROSÉS

ROSÉ OF ZINFANDEL

2014 Lodi, CA
Light Bodied, Bright Cherry, Watermelon
\$10 • \$20 • \$40

ROSÉ OF CABERNET SAUVIGNON

2014 Sonoma, CA
Complex, Earthy yet Lively
\$10 • \$20 • \$40

Sparkling

ALTHEA

Prosecco NV
Veneto, Italy
Glass \$12 • Bottle \$48

Beers

CONEY ISLAND MERMAID PILSNER - \$6

BROOKLYN BREWERY LAGER - \$6

CAPTAIN LAWRENCE IPA - \$6

KEEGAN ALES MOTHER'S MILK STOUT - \$6

Soda

BOYLAN'S SODAS - \$3

Cola, Diet Cola, Ginger Ale, Seltzer

Flights

NEW YORK STATE OF WINE

\$13

Riesling

Chardonnay - Unoaked
North Fork Blend

FRUIT, SPICE & EVERYTHING NICE

\$16

Gewürtztraminer
Pinot Noir- Russian River
Old Vine Zinfandel

ZIN 3 WAYS

\$14

Rosé of Zinfandel
Old Vine Zinfandel
Fortitude

ROLL OUT THE BARREL

\$15

Riesling- Barrel Aged
Chardonnay- Barrel Aged
Cabernet Sauvignon- Sonoma

MAKE YOUR OWN

\$16

Choose any three wines

BKW FLIGHT

\$30

Choose your own
adventure: taste any 6
Brooklyn Winery wines.

Tax and gratuity not included.

20% gratuity will be added for parties of 6 or more.

Shared Plates

ASSORTED OLIVES - \$5 ^{GF}

Marinated in Citrus Brine, Pink Peppercorn, Sherry Vinegar

BAR NUTS - \$7 ^{GF}

Mixed Nuts Roasted in Maple Syrup and Cayenne Pepper

CHEESE PLATE - \$15

Three Cheeses, Honey, Pumpkin Seed Brittle, Candied Walnuts, Fruit Preserve, Toasted Baguette

CHARCUTERIE PLATE - \$15

Locally Prepared Charcuterie, Mustard, Cornichons, Toasted Baguette

DUCK PÂTÉ - \$9

Cherries, Pistachios, Toasted Baguette

ESCAROLE SALAD - \$9 ^{GF}

Plancha Red Onion, Pine Nuts, Pecorino, Caesar Dressing

KALE SALAD - \$11

Roasted Heirloom Squash, Apple, Candied Walnuts, Farro, Pickled Pearl Onions

ROASTED GARLIC HUMMUS - \$8

Sesame-Cilantro Shortbread, Apricot Chutney

ROASTED TRI-COLORED CARROTS - \$6 ^{GF}

Orange-Harissa Reduction, Greek Yogurt

CRISPY BRUSSELS SPROUTS - \$9 ^{GF}

Toasted Pecans, Smoked Paprika, Candied Orange, Red Pearl Onion, Maple Butter

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^{GF} = Gluten-Free

BRAISED LEEK & GOAT CHEESE TART - \$9

Roasted Grapes, Balsamic Glaze

HOUSE-CURED SALMON GRAYLAX - \$15 ^{GF}

Potato Galette, Mustard Oil Sabayon, Dill

FRIED BUTTERMILK CHICKEN - \$14

Allspice, Sweet Plantain, Scotch Bonnet, Molasses, Sorrel

LOUISIANA STYLE BLACKENED CATFISH - \$12 ^{GF}

Remoulade, Red Mustard Greens, Green Onion

GROUND TURKEY & GOLDEN RAISIN MEATBALLS - \$12

Charred Broccoli Rabe, Golden Raisin Mustard, Parmesan Chips

WARM RAISED DONUTS - \$5

Butterscotch Pudding, Lavender Sugar

CHOCOLATE TRUFFLE ^{GF} AND FORTITUDE PAIRING - \$15

HAPPY HOUR

Mon - Fri: 5pm to 8pm

Select Brooklyn Winery wines are \$7/glass.
Bar Nuts and Assorted Olives are \$3.

BECOME A RESERVE MEMBER

Join our Reserve Program and enjoy exclusive benefits just by drinking and eating at Brooklyn Winery... and it doesn't cost anything to join. You'll receive a complimentary glass of wine after earning 50 points!

Ask your server how to sign up.

Buy Bottles To Go

WHITES

RIESLING

\$20

BARREL FERMENATED RIESLING

\$26

CHARDONNAY-UNOAKED

\$19

BARREL FERMENATED CHARDONNAY

\$22

GEWÜRZTRAMINER

\$22

ROSÉ OF ZINFANDEL

\$20

ROSÉ OF CABERNET SAUVIGNON

\$20

SKIN FERMENATED RIESLING

\$16 (375 ML)

REDS

PINOT NOIR - RUSSIAN RIVER

\$35

PINOT NOIR - LOS CARNEROS

\$45

THE DRIGGS BLEND

\$20

NORTH FORK BLEND

\$20

SYRAH

\$34

SONOMA CABERNET SAUVIGNON

\$29

NAPA CABERNET SAUVIGNON

\$40

OLD VINE ZINFANDEL

\$29

FORTITUDE

\$24 (375 ML)

HOLIDAY GIFT BOXES

\$50 (PLEASE ASK YOUR SERVER)