

Lunch

IN OUR BARREL ROOM RESTAURANT & WINE BAR

ASK FOR OUR FULL WINE LIST! 1200+ BOTTLES & SPECIAL SELECTIONS

SOUP & SALADS

SEASONAL SOUP
CUP / BOWL - MARKET PRICE

SOPHIA'S POKE SALAD 17

TUNA / QUINOA / KALE / CARROT / CUCUMBER
HEIRLOOM CHERRY TOMATOES / SPRING PEAS
AVOCADO / RED ONION / SESAME GINGER VINAIGRETTE
Suggested Pairing: Sauvignon Blanc, Rosé

LITTLE GEM SALAD v/gf 14

TAHINI HERB DRESSING / DILL / CHIVES
RADISH / SEED MEDLEY
Suggested Pairing: Chardonnay

KALE & QUINOA SALAD vg/gf 12

MUSHROOM / ASPARAGUS / TOMATO / AVOCADO
CITRUS VINAIGRETTE
Suggested Pairing: Roussanne

KALE CAESAR 14

CREAMY CAESAR / ZA'ATAR CROUTON
SHAVED PARMESAN / BABY KALE
MARINATED CHERRY TOMATOES
Suggested Pairing: Sauvignon Blanc

ADD TO SALADS:

CHICKEN - 6 TUNA - 7 STEAK - 8

SHARED PLATES

CHICKPEA HUMMUS v/vg 12

HOUSE-MADE / ROASTED RED PEPPER PESTO
PICKLED VEGETABLES / LAVASH
Suggested Pairing: Rosé, Gewürztraminer

BURRATA v 14

MARINATED TOMATOES / TOASTED CIABATTA / BASIL
Suggested Pairing: Pinot Gris, Sauvignon Blanc

**MUSHROOM & GOAT CHEESE
RISOTTO BALLS v 12**

PORCINI / PORTOBELLO
ARRABBIATA / GRATED PARMESAN
Suggested Pairing: Pinot Noir

BRAISED DUCK TACOS gf 16

HUDSON VALLEY DUCK / GUACATILLO SALSA
CABBAGE SLAW / CORN TORTILLAS
Suggested Pairing: Pinot Noir, Merlot

CALAMARI 16

FRIED CALAMARI / GARLIC AIOLI / ARRABBIATA
Suggested Pairing: Champagne

v : vegetarian vg : vegan gf : gluten friendly

LARGE PLATES

SEASONAL FARRO "RISOTTO" v 15

ASPARAGUS / SPRING PEAS / SUMMER SQUASH
HEIRLOOM CHERRY TOMATOES / SHAVED PARMESAN
Suggested Pairing: Petite Sirah, Cabernet Sauvignon

CW BURGER 16

ALL-NATURAL BEEF / DRY AGED
HOUSE-MADE "EVERYTHING" BUN / HERB-SEASONED FRIES
Suggested Pairing: Petit Syrah, Cabernet Sauvignon

* ADD CHEESE - 1 SMOKED BACON - 2

BEYOND BURGER v 16

VEGETARIAN BURGER / LETTUCE
TOMATO / ONION
HOUSEMADE BRIOCHE "EVERYTHING" BUN
Suggested Pairing: Pinot Noir

* ADD CHEESE - 1

vegan without cheese and bun

TUNA MELT 18

SEARED TUNA / GRILLED CIABATTA / GIARDINIERA
MELTED FONTINA / GERKIN PICKLE
Suggested Pairing: Pinot Noir, Chardonnay

CAPRESE SANDWICH v 14

GRILLED BAGUETTE / MOZZARELLA
RED BELL PEPPER AIOLI / BALSAMIC GLAZE
Suggested Pairing: Sauvignon Blanc, Chardonnay

**CORN MEAL CRUSTED
MAHI SANDWICH 16**

MANGO AVOCADO SALSA / BABY ARUGULA / LIME AIOLI
Suggested Pairing: Riesling

CHICKEN PAILLARD 14

WATERCRESS / GREEN BEANS / HEIRLOOM TOMATOES
Suggested Pairing: Pinot Noir

TOUR OUR
FULLY-FUNCTIONING
Urban Winery!



TAKE HOME A
Refillable
GROWLER
OR RETAIL BOTTLE OF
CITY WINERY WINE!

FLATBREADS

MARGHERITA v 16

SAN MARZANO TOMATO SAUCE
BUFFALO MOZZARELLA / BASIL
Suggested Pairing: Sangiovese, Sauvignon Blanc

WILD MUSHROOM v 16

SAUTÉED MUSHROOMS / GOAT CHEESE BÉCHAMEL
CARAMELIZED ONIONS / ARUGULA / BALSAMIC GLAZE
Suggested Pairing: Pinot Noir

BAKED EGGPLANT 16

CRUSHED TOMATOES / PECORINO / RICOTTA
Suggested Pairing: Chardonnay

SEASONAL CULINARY SELECTION 16

ASK YOUR SERVER FOR DETAILS

FLATBREADS ARE MADE WITH

Wine Lees

FROM OUR URBAN WINERY'S BARRELS

PROUD PARTNER



SIDES

**HERB-SEASONED
HOUSE FRIES v/vg/gf 6**

Suggested Pairing: Champagne

BRUSSELS SPROUTS v 9

FRIED / MOLASSES VINAIGRETTE / FETA
Suggested Pairing: Pinot Noir

SHELLS AND CHEESE v 10

FONTINA / GRUYÈRE / SEASONED BREAD CRUMBS
Suggested Pairing: Champagne

SPAGHETTI SQUASH v 8

PARMESAN / FRESH HERBS
PINE NUTS / BROWN BUTTER WHITE WINE SAUCE
Suggested Pairing: Chardonnay, Roussanne

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

These items may be cooked to order. Menu items may contain or come into contact with wheat, eggs, nuts, and milk. Please alert your server about any serious allergies.

EXECUTIVE CHEF: MIKE JEANTY • NAT. BEVERAGE DIRECTOR: GANNA FEDOROVA • LOCAL WINEMAKER: AURELIEN GOUSSE • FOUNDER / CEO: MICHAEL DORF

CITY WINERY BY THE GLASS

Made in New York City!

WHITE

SAUVIGNON BLANC
WA '17



11 30

ROUSSANNE
Mendocino, CA '16

14 39

CHARDONNAY
Poseidon Vineyard, Carneros, CA '18

13 36

RIESLING
Uvas Blancas Vineyard, Finger Lakes, NY '18

12 33

ROSÉ

ROSÉ OF SYRAH
Mendocino, CA '18

11 30

RED

SPRING ST. PINOT NOIR
Alder Springs Vineyard
Mendocino, CA '17

14 39

MERLOT
Stagecoach Vineyard, Napa Valley, CA '16

12 33

PETIT VERDOT
Lake County, CA '17

13 36

NYC CAB
CA '17

13 36

GRENACHE
Alder Springs Vineyard
Mendocino, CA '17

12 36

'3 BRIDGES' RHONE STYLE BLEND 13 36
Alder Springs Vineyard
Mendocino, CA '18 (*grenache, cinsault, counoise*)

RESERVE CABERNET SAUVIGNON 18 72
Napa Valley, CA '16

RESERVE PINOT NOIR 15 60
Bacigalupi Vineyard, Russian River Valley, CA '16



CITY WINERY WINE FLIGHTS

CW WHITES 20

Sauvignon Blanc, Chardonnay, Roussanne

CW REDS 20

Pinot Noir, Grenache, Petit Verdot

CW RESERVE 25

Chardonnay, Pinot Noir, Cabernet Sauvignon

Indulge Your Senses®

COCKTAILS

BLOOD ORANGE CRUSH 14

TITO'S HANDMADE VODKA
ORANGE LIQUEUR
BLOOD ORANGE
LEMON LIME SODA
LIME

Recipe by City Winery DC

LIVIN' ON A PRAYER 14

BLUECOAT GIN
LEMON JUICE
AGAVE SYRUP
ORANGE BLOSSOM WATER
ORANGE PEEL

Recipe by City Winery Nashville

EL CAMPARIAN 14

CASAMIGOS TEQUILA AÑEJO
CAMPARI
LIME CORDIAL
GINGER JUICE

Recipe by City Winery NYC

TAKE A CHANCE ON ME 14

BANHEZ MEZCAL
HIBISCUS INFUSED RHINE HALL GRAPPA

Recipe by City Winery Chicago

TREMBLIN' PEACH 14

RHUM J.M BLANC
DOLIN DRY VERMOUTH
CITY WINERY CHARDONNAY
HONEY SYRUP
PEACH BITTERS

Recipe by City Winery Atlanta

CONQUISTADOR 14

FOUR ROSES BOURBON
PIMM'S
MARKET SPECIFIC RED VERMOUTH
ORGEAT

Recipe by City Winery Boston

ARMAGHATTAN 14

CHATEAU LAUBADE ARMAGNAC VSOP
CHATEAU LAUBADE FLOC DE
GASCOGNE ROUGE
ANGOSTURA BITTERS

Recipe by City Winery NYC

TAMSIN COLLINS 14

RANSOM OLD TOM GIN
SAFFRON
FENNEL & MARMALADE SIMPLE SYRUP
LEMON JUICE
SODA

Recipe by City Winery NYC

BEER

TAP

**MONTAUK WATERMELON
SESSION ALE** 9
MONTAUK, NY 4.9%

**MOODY TONGUE
SLICED NECTARINE IPA** 10
CHICAGO, IL 5.9%

CIDERS & SOURS

**DOWNEAST
ORIGINAL UNFILTERED** 7
BOSTON, MA 5.1%

NON-ALCOHOLIC

CLAUSTHALER 9
GERMANY

BOTTLE/CAN

NARRAGANSETT LAGER 7
NARRAGANSETT, RI 5.0%

**NEW BELGIUM
FAT TIRE BELGIAN WHITE** 8
FORT COLLINS, CO 5.2%

BLUE POINT SEASONAL 7
PATCHOGUE, NY

HOBOKEN CITYSIDE IPA 9
HOBOKEN, NJ 6.2%

**ELYSIAN
SPACE DUST IPA** 9
SEATTLE, WA 8.2%

HARPOON SEASONAL 8
BOSTON, MA

**MOODY TONGUE
CARAMELIZED CHOCOLATE CHURRO** 10
CHICAGO, IL 7%

COFFEE & TEA

COFFEE & DECAF 3 TEA BY
CAPPUCCINO 5

ESPRESSO 4

LATTE 5

TEA 3



OPENING 2020:

Our New Home

AT PIER 57

HUDSON RIVER PARK

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Private Label

CUSTOM WINE

CONTACT: WINE@CITYWINERY.COM



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