



WELCOME TO CITY WINERY

Where we pair the culinary experience with the cultural experience. We have created a setting to share your passion for wine, music and great food.

Our company mantra is “*Indulge Your Senses*”- that the sounds, smells, tastes and views should combine to create a unique and special experience when you’re in our home. **Thanks for coming.**

- *Michael Dorf, Founder & CEO*



WINE BY THE TAP



GLASS CARAFE

When the wine is ready, David LeComte, City Winery's head winemaker, puts the wine into stainless steel kegs, ready for your glass. After every pour, our tap system preserves the wine with a thin layer of argon gas, keeping every pour fresh with no waste.

All tap wines are unfined, unfiltered & low sulfite. Basically, straight from the barrel!

- 12 / 33 SOHOVIGNON BLANC 2015** Windrem Vineyard, Lake County, CA: Young, fresh, unfiltered wine. Warm aromas on the tropical side putting the emphasis on pineapple and honey. Slight effervescence refreshes the palate and carries the lemon essence flavor.
- 13 / 36 CHARDONNAY 2015** Scopus Vineyard, Sonoma, CA: Nose is full of apple, pear, and balsam wood aroma. Exhibits strong red apple and pear puree aromas with a background of subtle, well integrated oak notes.
- 12 / 33 ROUSSANNE 2014** Alder Springs Vineyard, Mendocino, CA: Golden hued with aromas of clover honey, wildflower and peach blossoms. Warm, wide mouth feeling with generous mid-palate and a refreshingly dry finish.
- 13 / 36 SOHOVIGNON BARREL FERMENTED 2015** Windrem Vineyard, Lake County, CA: Rich and ripe Sauvignon Blanc profile with passion fruit and coconut tropical notes with just a hint of the classic green pepper notes. The mouthfeel is first rich with lemon curd flavor then rolls into its natural acidity and delivers a dry finish with final note of fresh green almonds.
- 11 / 33 GUEST TAP: DOMAINE DE LA PATIENCE ROSÉ OF GRENACHE/SYRAH '15** Light pink color. made from organic grapes, the aromas are reminiscent of wild strawberry and currant, a touch of wild herb and spice, lifted by a fresh acidity and a generous mouth feeling that end into a dry finish.
- 14 / 38 PINOT NOIR 2015** Bacigalupi Vineyards, Mendocino, CA: Cranberry red color with plenty of red rose and sour morello cherry notes on the nose. Light acidity and medium tannins for a pinot. Slight cherry flavor and a hint of the loamy earthy flavor.
- 13 / 36 SYRAH 2014** Thompson Vineyard, Santa Barbara, CA: Bold aromas of dark forest fruits like blackberries and black currant. The mouth offers a broad satisfying mid-palate framed by medium plus tannins.
- 12 / 33 MERLOT 2014** Stagecoach Vineyard, Atlas Peak, CA: Dark fruit, prune aroma met with spicy licorice and a hint of barbeque. Tannin that persists to deliver a strong, firm finish with a hint of caramel.
- 14 / 38 NYC CAB 2015** Napa Valley, CA: Generous amount of sweet spice and some red cherry fruit with a large mid palate leading to a soft finish.
- 12 / 33 PETIT VERDOT 2014** Windsor Oaks Vineyard, Chalk Hill, CA: Exuberant fruit forward nose with aromas of blackberry, blueberry, vanilla and coconut. The palate is streamlined by bright acidity where blueberry flavor builds into a mounting finish.
- 12 / 33 GRENACHE 2014** Alder Springs Vineyard, Mendocino, CA: Ruby colored, fruit driven with bright cherry aroma undertones of sweet baking spices. Medium light tannins brilliant acidity for a very fresh and lively palate.

WINE BY THE BOTTLE

City Winery wine, bringing wine country to Manhattan.
Produced & bottled right here in the winery.



BOTTLE GLASS

- 40 SOHOVIGNON BLANC 2015** Windrem Vineyard, Lake County, CA
- 53 RESERVE CHARDONNAY 2014** Scopus Vineyard, Mendocino, CA
- 46 RIESLING VIN DE GLACIERE 2013** Finger Lakes, NY (ICEWINE)
- 63 SYRAH RESERVE 2012** Alder Springs Vineyard, Mendocino, CA
- 63 RESERVE PINOT NOIR 2013** Bien Nacido, Santa Maria, CA
- 63 / 15 RESERVE PINOT NOIR 2013** Alder Springs Vineyard, Mendocino, CA
- 63 / 15 RESERVE CABERNET SAUVIGNON 2012** Napa Valley, CA
- 75 KOSHER EIN SOF PINOT NOIR 2011** Hyland Vineyard, Willamette Valley, OR

OPENERS

- 9 **Soup of the Day** *Chef's daily creation*
- 16 **Mini Tuna Tacos*** *Yuzu/sesame/micro wasabi/
avocado purée*
- 12 **Hummus** *Crudité/pita/paprika/olive oil*
- 16 **Duck Tacos** *Guacamatillo salsa/cabbage slaw*
- 14 **Mediterranean Meatballs** *Smoked tomato sauce/
shaved manchego*
- 12 **Risotto Balls** *Wild mushrooms/pecorino/truffle aioli*
- 12 **Spinach Artichoke Dip** *Cheesy pita toast*
- 16 **Kale & Quinoa Salad** *Avocado/roasted mushrooms/
tomatoes/lemon vinaigrette*

MAIN ACTS

- 29 **Dukkah Crusted Tuna*** *Baby carrots/pearl onions/
ninja radish/watercress sauce*
- 29 **Scallops and Pork Belly*** *Cauliflower purée /red
walnuts/apple cider reduction*
- 22 **Butternut Squash Ravioli** *Roasted butternut
squash/breadcrumbs/brown butter sauce*
- MP **Chef's Special of the Day*** *Chef's daily creation*
- 27 **Braised Beef Short Ribs** *Celery root/caramelized
pearl onions/sundried cherry tomatoes*
- 32 **Roasted Lamb Chops** *Fingerlings/tomatoes/fava
beans/sumac labne*
- 19 **Tofu** *Edamame purée / grilled bok choy /
toasted sesame seeds / kabayaki sauce*
- 21 **Buttermilk Fried Chicken** *Creamed corn/Tasso
ham/spicy honey*
- 18 **"LaFrieda" Burger*** *Tomato/lettuce/pickled onions/
homemade pickles (Add On: \$2 cave-aged cheddar,
\$2 avocado, \$2 sautéed onions, \$3 sautéed mushrooms
\$3 smoked bacon)*

MURRAY'S CHEESE COUNTER

- 15 **Burrata** *Saffron salt/arugula purée /
white balsamic/pistachio/sourdough*
- 17 **Daily Cheese Board**
Chef's daily selection

- 17 **Cured Meats** *Charcuterie with homemade
mustards/cornichon/olives*
- 22 **Cheese & Meat Board** *Selection of
charcuterie with old and new world cheeses*

SIDES

- 8 **Market Vegetables** *Chef's daily creation*
- 9 **Sautéed Brussel Sprouts** *Romesco/Serrano ham/cider vinegar*
- 6 **Marinated Olives** *Lemon/peppers/herbs*
- 7 **French Fries**

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please mention any food allergies to your server before ordering.*

EXECUTIVE CHEF: Michael Jeanty

MAR. 2017

SWEET ENDINGS

WITH SUGGESTED DESSERT WINE PAIRINGS

- 12 **S'mores**
Marshmallow/homemade graham crackers/Nutella gelato
*DOMAINE DE LA CASA BLANCA Banyuls 2011 (\$10)
- 12 **Pumpkin Doughnuts**
toasted pumpkin seeds/brown butter gelato
* HÉTSZÖLÖ Tokaji Aszu 5 Puttonyos 2004 (\$19)
- 12 **White Chocolate Panacotta**
Pistachio tuilet
* TAYLOR FLADGATE 20 Year Tawny Port (\$18)
- 10 **Apple Calvados Crème Brûlée**
Mixed berries
*LES LIONS DE SUDUIRAUT Sauternes 2012 (\$18)
- 9 **Baci Gelato or Sorbet**
Tuile cup/caramel crunch
*KLEIN CONSTANTIA Vin de Constance 2009 (\$26)

CAFE / TEA

TEAS \$4.00

From Le Palais des Thés

Big Ben Classic English breakfast,
Yunnan and Assam blend

Thé des Lords Earl Grey,
bergamot and safflower petals

Thé des Sources Green tea,
mint leaves and bergamot

Thé des Vahines
Rooibos, vanilla and almond

COFFEE

Espresso \$3

Americano \$3

Cappuccino \$4

Latte \$4



LIQUOR & BEER

VODKA

Absolut	12
Tito's	12
Ketel One	13
Ketel One Citroen	13
Grey Goose	14

GIN

Beefeater Dry	10
Bombay Sapphire	13
Tanqueray	13
Plymouth	12

RUM

Blackheart Spiced Rum	10
Captain Morgan Blanco	12
Ron Abuelo 7yr	12

TEQUILA

Sauza Blue	10
Patron Silver	16
Patron Reposado	18
Patron Anejo	19
Patron Grand Platinum	50

BEER /CIDER

PILS Lagunitas Czech Style Pilsner (ABV: 6.2%)	9
Founders All Day PA (ABV: 7.0%)	9
Duclaw Sweet Baby Jesus Chocolate Peanut Butter Porter (ABV: 6.2%)	10
Wolffer No.139 Dry Rose Cider (ABV: 6.9%)	9

AMERICAN WHISKEY

Jack Daniel's	12
Maker's Mark	12
Bulleit	13
Knob Creek	14
Woodford Reserve	15
Basil Haydens	15

IRISH

Bushmills	13
Jameson	13

CANADIAN

Seagram's 7	12
Crown Royal	11

RYE

Bulleit Rye	13
Virgil Kaine	12

MEZCAL

Del Maguey Vida	12
Del Maguey Crema	16

SINGLE MALT SCOTCH

Laphroig 10yr	16
MaCallan 12yr	18
Glenlivet 12 yr	20
MaCallan 18yr	52
Oban 14yr	24

BLENDED SCOTCH

Dewars White Label	13
Johnny Walker Black	14

CORDIALS

Aperol	10
Amaro Lucano	10
Chambord	10
Kahlua	10
Sambuca	10
St Germain	10
Bailey's	12
Campari	12
Frangelico	12
Chartreuse Green	13
Disaronno	13
Grand Marnier	14

CITY WINERY RETAIL WINE

Take A Bottle Home with You!

CITY WINERY WHITE

- \$18** **SOHOVIGNON BLANC '15** Windrem Vineyard, Lake County, CA
90 POINTS. "BEST BUY" BELOW \$20 , WORLD WIDE CHAMPIONSHIPS
- \$28** **RESERVE CHARDONNAY '14** Scopus Vineyard, Sonoma County, CA
92 POINTS FROM WINE ENTHUSIAST
- \$22** **RIESLING VIN DE GLACIERE '13** Finger Lakes, NY (Dessert Wine)

CITY WINERY RED

- \$25** **NYC CAB '13** Napa Valley, CA
- \$28** **SPRING ST. PINOT NOIR '14** Russian River Valley, CA
- \$38** **RESERVE SYRAH '12** Alder Springs Vineyard, Mendocino, CA
90 POINTS - WINE INSTITUTE
- \$38** **RESERVE PINOT NOIR '13** Bien Nacido Vineyard, Santa Maria, CA
92 POINTS - WINE ENTHUSIAST, 91 POINTS - WORLD WINE CHAMPIONSHIPS
- \$38** **RESERVE PINOT NOIR '13** Alder Springs Vineyard, Mendocino, CA
93 POINTS & GOLD MEDAL - WORLD WINE CHAMPIONSHIPS
- \$38** **RESERVE CABERNET SAUVIGNON '12** Napa Valley, CA
93 POINTS & GOLD MEDAL - WORLD WINE CHAMPIONSHIPS

CITY WINERY KOSHER

- \$32** **SYRAH '11** Alder Springs Vineyard, Mendocino, CA
- \$45** **CABERNET FRANC '11** Alder Springs Vineyard, Mendocino, CA
GOLD MEDAL-2014 SANFRAN INT. WINE COMPETITION
- \$48** **WISEMAN CABERNET '12** Haystack Peak Vineyard, Atlas Peak Vineyard
- \$49** **EIN SOF PINOT NOIR '11** Hyland Vineyard, Willamette Valley, OR
BEST KOSHER PINOT, JEWISH WEEK JOURNAL 2014 TASTING