



BAR MENU

RAW BAR

OYSTERS ON THE HALF SHELL * 3.5 each
champagne mignonette / yuzu-ceviche salsa

HAWAIIAN POKE TUNA NACHO BITES* 17
duck cracklin' / soy-wasabi jelly / avocado espuma / wonton chips

SMALL PLATES

KALE CAESAR SALAD *vg* 13
lacinato kale / red and white quinoa / classic caesar dressing
shaved parmesan / toasted breadcrumbs

HUMMUS PLATE *vg* 12
chickpea salad / za'atar seasoning / house-made pickled vegetable / lavash

CHARCUTERIE BOARD * 16
chef's daily selection of cured or aged meats

BRAISED DUCK TACOS *gf* 16
hudson valley rohan duck / guacamatillo salsa / cabbage salad / white corn tortillas

LARGE PLATES

CITY WINERY BURGER * 15
100% all-natural beef / LTO / pickles / house-made "everything" brioche bun
add \$1 for aged cheddar or bacon served with choice of fresh cut fries or side salad

WILD MUSHROOM FLATBREAD *vg* 16
rosemary-goat cheese / arugula / caramelized onions

MARGHERITA FLATBREAD *vg* 16
buffalo mozzarella / fresh basil / tomato sauce





Executive Chef - Enx Dadulas

Please mention any food allergies to your server before ordering.

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

To ensure a timely departure, checks will not be split for parties of six or more and for your convenience, an 18% gratuity will be added

CW ON TAP

						
WHITE	DOWNTOWN WHITE 2016 <i>California</i>	11	30	RED	GRENACHE 2016 <i>Alder Springs Vineyard, Mendocino, CA</i>	13 36
	GEWÜRZTRAMINER 2016 <i>Finger Lakes, NY</i>	11	30		SYRAH 2016 <i>Lake County, CA</i>	13 36
	CHARDONNAY 2016 <i>Poseidon Vineyard, Carneros, CA</i>	13	36		MERLOT 2014 <i>Stagecoach Vineyard, Atlas Peak, Napa Valley, CA</i>	15 42
	ROUSSANNE 2016 <i>Alder Springs Vineyard, Mendocino, CA</i>	13	36		PINOT NOIR Spring Street 2016 <i>Central Coast, CA</i>	14 42
GUEST TAP	WIND GAP Trousseau Gris 2016 <i>Russian River Valley, CA</i>	14	42	MERITAGE 2015 <i>North Coast, CA</i>	15	42
ROSÉ	GUEST TAP PRATSCH Zweigelt 2017 <i>Niederösterreich, Austria</i>	11	30	NYC CAB 2016 <i>North Coast, CA</i>	15	42
SWEET	PETIT VERDOT 2012	12		PETIT VERDOT 2015 <i>Napa Valley, CA</i>	14	39
	PORT STYLE WINE <i>Chalk Hill, Sonoma, CA</i>					

BOTTLED WINE

						
SPARKLING	SANGER VOYAGE 360 NV <i>Champagne, France</i> <i>Chardonnay / Pinot Noir / Pinot Meunier</i>	19	76	RED	BRIGHTWATER 2014 <i>Nelson, New Zealand Pinot Noir</i>	16 64
	PATRICE COLIN Perles Grises NV <i>Loire, France Pineau d'Aunis</i>	11	44		G.B. BURLOTTO 2016 <i>Langhe, Piedmont, Italy Freisa</i>	14 56
	NO. 1 FAMILY Cuvee NV <i>Marlborough, New Zealand Chardonnay</i>	16	64		DARTING 2015 <i>Pfalz, Germany Pinot Meunier</i>	14 56
WHITE	LUIGI MAFFINI Kratos 2016 <i>Campagna, Italy Fiano</i>	12	48	MAS CANDI Cabories 2016 <i>Penedes, Spain Mandó / Sumoll / Xarel-lo</i>	15	60
	GROCHAU CELLARS 2016 <i>Willamette Vally, Oregon Melon de Bourgogne</i>	13	52	CAMP 2016 <i>Sonoma County, California Cabernet Franc</i>	13	52
	DOMAINE DES HUARDS Romo 2015 <i>Cour-Cheverny, Loire Valley, France Romorantin</i>	14	56	HECHT & BANNER 2014 <i>Minervois, Langodoc, France Syrah / Grenache / Carignan</i>	11	44
	MYLONAS Attica 2017 <i>Attica, Greece Savatiano</i>	11	44	ROSÉ CHÈNE BLEU 2016 <i>Vaucluse, France Grenache / Syrah / Rolle / Cinsault / Mourvèdre</i>	14	56
	STORM POINT 2017 <i>Swartland, South Africa Chenin Blanc</i>	11	44	ROSÉ OF THE WEEK <i>Ask your server</i>		MP
					SWEET WINE & SOUL 10 Year Old Tawny Porto <i>Douro, Portugal Port Field Blend</i>	10

BEER & CIDER

DRAFT	HERMIT THRUSH Brattlebeer <i>Brattleboro, VT 5.2%</i>	9	BOTTLES	CLAUSTHALER Dry Hopped Non Alcoholic <i>Germany</i>	5
	OXBOW Farmhouse Pale Ale <i>Newcastle, ME 6.0%</i>	11		SCHOFFERHOFER Grapefruit Hefeweizen <i>Germany 2.5%</i>	5
CANS	NEWBURYPORT Plum Island Belgium White <i>Newburyport, MA 5.4%</i>	6	RADEBERGER Pilsner <i>Radeberger, Germany 4.8%</i>	6	
	NARRAGANSETT Lager ^{16oz} <i>Pawtucket, RI 5.0%</i>	5	CISCO Sankaty Light Lager <i>Nantucket, MA 3.8%</i>	6	
	LONG TRAIL Vermont IPA <i>Bridgewater Corners, VT 6.0%</i>	6	VON TRAPP BREWING Golden Helles Lager <i>Stowe, VT 4.9%</i>	6	
	AERONAUT Dr. Nandu ^{16oz} <i>Somerville, MA 6.3%</i>	12	TWO ROADS Honeyspot Road IPA <i>Stratford, CT 6.8%</i>	6	
	FIDDLEHEAD Second Fiddle Double IPA ^{16oz} <i>Shelburne, VT 8.2%</i>	13	SPENCER Trappist <i>Spencer, MA 6.5%</i>	11	
	CAPE ANN Fisherman's Brew <i>Salem, MA 4.0%</i>	6	BROOKLYN BREWERY Brooklyn Brown Ale <i>Brooklyn, NY 5.6%</i>	6	
	JACK'S ABBY Smoke & Dagger Black Lager <i>Framingham, MA 5.6%</i>	7	QUEEN CITY BREWERY Yorkshire Porter <i>Burlington, VT 5.0%</i>	6	
CIDER	PROSPECT CIDERWORKS Sidro ^{16oz} <i>Boston, MA 5.4%</i>	10			
	GRAFT CIDER Where Secrets Lie <i>Newburgh, NY 6.9%</i>	8			