CITY VINEYARD BY CITY WINERY

AT PIER 26 IN TRIBECA

RAW BAR

Fresh Daily! Oysters served with Cabernet Mignonette, Tabasco, Cocktail, Lemon, Horseradish — Available in Orders of 6 or 12

Oysters (East Coast)* gf/sf ... 30/58

Shrimp Cocktail* gf/sf ... 28
Cocktail Sauce

Shrimp Ceviche* gf/sf ... 25
Hibiscus Lime Chamoy, Cucumber, Blue Corn Tortilla Chips

TOWERS

Shell of a Time* ... 120
18 oysters, 6 shrimp cocktail, Shrimp Ceviche

Shell of a Time* with Bubbles ... 160
18 Oysters, 6 Shrimp Cocktail, Shrimp Ceviche
+ Bottle of City Bubbles

SALADS

Kale Salad v/nuts ... 23
Shaved Brussels Sprouts, Radish, Crushed Pecans, Feta, Citrus Vin

Caesar Salad* gf/v ... 22
Little Gem, Chopped Kale, Reggiano, Herbed Breadcrumbs

Burrata* gf/v ... 24
Radicchio, Watercress, Figs, Vin Cotto Dressing

Greek Farmers Salad v ... 24
Barrel Aged Feta, Cucumbers, Tomatoes, Red Onion, Kalamata, Greek Oregano, Red Wine Vinegar & Olive Oil

ADD A SKEWER

Marinated Chicken Thigh* gf 10 / Garlic Shrimp* gf/sf 14

SMALL PLATES

Hummus vg ... 19
Lemon Tahini Chickpeas, Schug, Aleppo, Pita

Mushroom Risotto Balls v ... 18
Goat Cheese, Spicy Tomato Sauce

Lobster Mac & Cheese* sf ... 36
Old Bay Panko, Fontina, Chive

Yuzu Pepper Chicken Wings* gf ... 22
Roasted Garlic Ranch, Grilled Lemon

French Fries gf/v ... 14
Roasted Garlic Ranch

Truffle Fries v ... 21
Rosemary, Parmesan, Roasted Garlic Ranch

MAINS

CV Burger* ... 30
Dry Aged Chuck and Brisket, Brie, Caramelized Onions, Au Poive Aioli Fries

Nashville Hot Chicken Sandwich* ... 26
Buttermilk Brined Thigh, Red Cabbage Slaw, Texas Toast, House Pickles, French Fries

Maryland Crab Cake BLT* sf ... 35
Ciabatta, Bacon, Lettuce, Beefsteak Tomato, Caper Dill Mayo, French Fries

Cavatelli* ... 34
Short Rib Ragu, Basil Gremolata, Shaved Reggiano

Grilled Salmon* gf ... 34
Black Eye Peas, Baby Bok Choy, Pepperdew Peppers, Cajun Butter

Dry Aged New York Strip* ... 59
14 oz Strip Steak, Miso Garlic Butter, French Fries, Sea Salt

Pasta Verde v/nuts ... 27
Paccheri, Basil Cream Sauce, Roasted Tomato, Maitake Mushroom, Burrata, Pistachio

FLATBREADS

Hot Honey* ... 25
Italian Sausage, Pepperoni, Cherry Peppers, Mike's Hot Honey

Spinach & Artichoke Verde v ... 24
Goat Cheese, Arugula Pesto, Fried Garlic

Funghi v ... 24
Black Truffle Ricotta, Wild Mushrooms, Aged Provolone

Margherita v ... 21
Fresh Mozzarella, San Marzano Tomatoes, Fresh Basil

CHEESE & CHARCUTERIE

All Served With Quince Paste, Mustard, Assortment of Pickled Vegetables, Crackers

Charcuterie Board* ... 24
Chef's Selection of Three Meats

Cheese Board v ... 24
Chef's Selection of Three Cheeses

Cheese & Charcuterie Board* ... 44
Chef's Selection of Three Meats and Three Cheeses

Support the care and growth of **Hudson River Park** — ask your server how you can make a difference with a donation.

v: vegetarian vg: vegan gf: gluten-free sf: shellfish nuts: dish contains nuts

*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.

See reverse side for our full City Winery wine list

WINES ON TAP

At City Winery we are proud to say that all our tap wines are made in-house by our very own team of winemakers! We source fruit from all over the world: from California to Argentina, Oregon to France, Chile to Spain, and Long Island to the Finger Lakes. We are excited to share our wines with you and hope you'll enjoy drinking them as much as we enjoy making them for you. Cheers!



FLIGHTS (4 2oz glasses)

Classic 21 Riesling, Rosé, Pinot Noir, Cabernet Sauvignon

Light 21 Sauvignon Blanc, Chardonnay, Rosé, Riesling

Reserve 25 Chardonnay, Roussanne, Pinot Noir, Cabernet Sauvignon

WHITE

	1 glass	2 glasses	4 glasses	8 glasses
Sauvignon Blanc	14	26	50	95

Lake County, CA '24
Citrusy and light, this dry and unoaked wine is full of zest, with flavors of lemons and star fruit.

Riesling	15	29	56

Uva Blanca, Finger Lakes, NY '24
This light white is off-dry with aromas and flavors of apples, peaches and a touch of spice.

Chardonnay	16	30	58

Carmel Valley, Monterey County CA '24
Rich tropical aromas of coconut and pineapple lead to a full-bodied wine with a bright acidity that balances its creamy texture.

ROSÉ

	1 glass	2 glasses	4 glasses
Rosé	15	29	54

Provence, France '24
Notable for its pale rose gold color, this wine has a nuanced nose of red berry jelly, tropical guava, and a finish that excites the palate.

ORANGE

Albariño	16	31	60

Lodi, CA '24
Full-bodied, and a lightly orange in color thanks to skin-contact fermentation, this bold, dry white with flavors of ripe red apple is a winner.

RED

Pinot Noir	16	31	60

Willamette Valley, OR '24
Aromas of strawberry, vanilla and light herbs. The flavors run from ripe strawberry to white pepper and clove with a touch of toast. This is very 'Willamette Valley', Pinot full of red fruit that is lightly herbal and earthy.

RED (cont'd)

	1 glass	2 glasses	4 glasses
Cabernet Sauvignon	17	33	64

North Coast, CA '23
A harmonious blend of rich dark fruits like cassis, black cherry, and plum, complemented by layers of sandalwood, mocha, espresso, and herbal notes like green peppercorn and bay leaf.

Syrah	16	30	58

Mendocino, CA '24
Starts with cedar and mesquite aromas along with fig, black pepper and bay leaf aromas. Big and complex with blackberry, plum, cigar box and even delicate notes of violets. Rich.

Zinfandel	16	30	58

Lodi, CA '24
Black raspberry, raisins, baking spices, and black licorice, this full-bodied wine has jammy fruit and notes of sweet tobacco and vanilla.

BOTTLE SELECTS

This bottle list showcases t he wines that our winemaking team is most proud of. These range from our three Cava selections, through to our reserve whites and reds. For these bottlings we source fruit from exceptional sites in California, Oregon, the Finger Lakes and beyond. Together they harvest top-quality fruit that we ferment, barrel-age and bottle in house right here at City Winery.

SPARKLING

	1 glass	4 glasses
City Bubbles Cava	15	58

Penedés, Spain NV
This bright Cava has notes of apple and spiced pear tingling with a stream of fine bubbles.

City Bubbles Rosé Cava	16	60

Penedés, Spain NV
This Pink Cava with it's fine bubbles and lightly sour cherry flavor is refreshing and light.

City Bubbles Sweet Cava	16	60

Penedés, Spain NV
Sweet Cava with refreshing and persistent bubbles balancing the rich flavors of apples and cream.

WHITE

Chardonnay Reserve	19	73

Los Carneros, CA '22
Rich tropical aromas of coconut and pineapple lead to a full-bodied wine with a bright acidity that balances its creamy texture.

Chardonnay Signature Series "Chards of Glass"	85	

Scopus Vineyard, Sonoma Mountain, CA '19
Aromas of vanilla and brioche invite you into a palate full of white peaches, apricots, and summer flowers, finishing with nutmeg and toasted bread.

Roussanne Reserve "Cuvée Alder"	18	70

Mendocino, CA '24
A bold, dry white with a creamy texture and flavors of spiced apple.

SWEET

	1 glass	4 glasses
Midsummer Sweet White	60	

Lake County, CA 'NV
Incredibly fruity with honeydew and ripe pears, this sweet wine offers a decadent body and a citrusy finish that refreshes the palate.

RED

Cabernet Franc	65	

Finger Lakes, NY '21
Full-bodied Cab with wild black fruit and dark plums, this is all velvet with complex flavors, finishing with hints of vanilla and spice.

Red Blend	68	

American '22
Our special red blend is aged in Bourbon barrels! Smokey and chocolatey aromas and flavors make this uniquely rich and powerful. Intense meat dishes.

Pinot Noir Reserve Cuvée Griffin's Lair	70	

Griffin's Lair Vineyard, Sonoma Coast, CA '20
Complex aromas of strawberry jam and spice. The palate is juicy and fresh, with silky tannins and mouthwatering acidity.

Pinot Noir Reserve Cuvée Bacigalupi	18	70

Bacigalupi Vineyard, Russian River Valley, CA '21
Classic Pinot nose with ripe cherry, red plums, and dried strawberries, joined by refined tannins and a burst of bright cherry on the finish.

RED (cont'd)

	1 glass	4 glasses
Pinot Noir Signature Series		90

Willamette Valley, OR '19
Complex on the nose, this wine evokes a seaside picnic with sage and tarragon over strawberry jam. It's juicy with silky tannins and balanced acidity.

Zinfandel Reserve		73

Bacigalupi Vineyard Russian River Valley, CA '21
Classic dry Zinfandel opens with baking spice and ripe berries, showcasing cinnamon and cola on the full-bodied palate, leading to a long vanilla-cherry finish.

Cabernet Sauvignon Reserve Cuvée "N"	21	80

Napa Valley, CA '19
Full-bodied Cab with wild black fruit and dark plums, this is all velvet with complex flavors, finishing with hints of vanilla and spice.

Cabernet Sauvignon Signature Series		95

Napa Valley, CA '18
Initially, reserved, this wine opens up more with each sip, slowing giving up its secrets and showing incredible depth.

Love our Wine? Join the Club!

VINOFILE *PLUS* $30 MONTHLY 6 MONTH MINIMUM

Monthly Bottle of Wine, Complimentary Wine Flights, Tasting Parties For You and a Guest, Private Winery Tour, Advance Ticket Access, Waived Ticketing Fees & More

Ask your server for our full Reserve and International Wine List!

CITY VINEYARD
BY
CITY WINERY
AT PIER 26 IN TRIBECA

COCKTAILS

Sunset Mule 17
Ovo Vodka, Cranberry, Ginger Beer, CW Cabernet Sauvignon Float

Gin Ivy 18
Gray Whale Gin, St. Germain, Grapefruit, Lime, CW Cava

Pear Necessities nuts 18
Maker's Mark Bourbon, Pear Nectar, Maple Cinnamon Syrup, Angostura Bitters, Walnut Bitters

Sangria 15
St. Rémy Brandy VSOP, St. Germain, Pineapple Juice, Lemon Juice, Simple Syrup, Apples And Oranges
White, Rosé, or Red

La Rosa Caliente 17
Patron Citronge, CW Rosé, Lime

Apple Cider Sangria 15
CW Riesling, St. Rémy Brandy VSOP, Apple Cider, Maple Cinnamon Simple, Ginger Ale

HOT DRINKS

Mulled Wine 18
CW Syrah, Apple Cider, Honey, Orange, Spices

Hot Toddy 18
Teeling Whiskey, Lemon Juice, Agave

ZERO PROOF COCKTAILS

Amalfi Spritz 12
Lyre's Italian Spritz, Lemon, Lime, Tonic

Maple Harvest 11
Cranberry, Orange, Maple Cinnamon Simple

Golden Hour 11
Pear Nectar, Apple Cider, Lemon, Ginger Ale, Soda Water

BEER

DRAFT

BitBurger 13
Premium Pilsner, Bitburg, Rhineland-Palatinate, Germany

Montauk 13
Wavechaser IPA, Long Island, NY

BOTTLES & CANS

Montauk 12
Pilsner, Long Island, NY

Harpoon 12
UFO Belgian White Ale, Boston, Massachusetts

Brooklyn Brewery 12
Brooklyn Lager, Brooklyn, NY

Cigar City 12
Fancy Papers Hazy IPA, Tampa, FL

Kronenbourg 14
1664 (16oz), Obernai, France

Guinness 14
Stout, Dublin, Ireland

Athletic Brewing 11
Non-Alcoholic Upside Dawn Golden Ale, Stratford, CT

BEVERAGES

Tabl'eau Spring Water 6
Natural Mineral Water – 1.3L

Tabl'eau Sparkling Water 6
Natural Mineral Water – 1.3L

Soda 5
Coca-Cola Products

BRUNCH COCKTAILS

SATURDAY & SUNDAY • 11:00AM to 3:00PM

CW Bloody Mary or Maria 18
OVO Vodka, Toma Original Bloody Mary, Lemon, Lime, Olives

Mimosa 16
CW Bubbles Cava, Orange Juice

Kir Royale 17
CW Bubbles Cava, Chambord

Mimosa Flight 30
CW Bubbles Cava, Orange Juice, Apple Cider, Pear Nectar, Cranberry Juice

Not an Aper*l Spritz 17
Select Aperitivo, Chinola Mango, Orange Juice, Cava, Soda Water

v: vegetarian vg: vegan gf: gluten-free sf: shellfish nuts: dish contains nuts

See reverse side for our dessert and full coffee menu.

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DESSERT

Tiramisu v 17
Kahlúa & Espresso-Soaked Ladyfingers/Vanilla Mascarpone

Toffee Cake v 18
Pumpkin Sponge, Toffee Sauce, Vanilla Ice Cream

TEA & COFFEE

Twinings Tea 5
Black, Green, or Herbal

Coffee / Decaf *(hot or iced)* 5
CW roasted Guatemala Huehuetenango, Swiss Water Processed Colombian Decaf from Huila

Cold Brew 6
CW-roasted Guatemala Huehuetenango brewed for 16 hours

Double Espresso 5
CW-roasted Guatemala Huehuetenango and Brazil Mogiana blend

Cappuccino 7
Double Espresso with Steamed Milk and Foam

Latte 7
Double Espresso with Steamed Milk

Con Panna 7
Double Espresso with Whipped Cream

Hot Chocolate 6
Milk or Spiked upon request

oat & almond milk available upon request

SPIKED COFFEE

Irish 18
Teeling Whiskey, Bailey's, Whipped Cream

Mexican 18
Ilegal Mezcal, Kalhua, Aztec Chocolate Bitters, Whipped Cream, Cinnamon

Kentucky 17
Maker's Mark Bourbon, Brown Sugar, Whipped Cream

Pumpkin Spice Espresso Martin 18
OVO Vodka, Kahlua, Frangelico, Cold Brew, Pumpkin Spice Syrup, Coffee Beans

Espresso Martini 19
Tito's Vodka, Mr. Black Cold Brew Liqueur, CW Espresso, Coffee Beans
add Baileys +2

v: vegetarian vg: vegan gf: gluten-free sf: shellfish nuts: dish contains nuts