



Served 7 Days a Week 12 – 7 PM, Brunch - Sunday 11:30-1:30

Sunday Sparkling Brunch for 2 - \$55

Platter including Manchego cheese, Chorizo, Serrano Ham, bread, plus Avocado, Tomato and Cheese spreads, Tortilla Espanola and Smoked Salmon with Tarta de Santiago & Poached Pears for dessert.

Includes 2 Sparkling Trio Tastings.

Tapas

- Tortilla Española** *gf* \$12
 - Bacon Wrapped Dates** (2 sets of 3) *gf* \$12
 - Pan con Tomate** \$12
 - Spanish Meatballs** \$15
 - Beef Empanadas**(2) \$12
 - Chicken Empanadas** (2) \$12
 - Vegetarian Empanadas**(2) \$12
 - Pickled Mussels** **sold out**
- With olives and Spanish breadsticks

Salads & Soups

- Gazpacho** *gf* \$8
- Traditional Spanish-style chilled tomato soup.
- Mixed Salad** *gf* \$12
- Romaine, tomato, onion, carrot, Manchego, balsamic vinaigrette
- Chef's Caesar Salad** \$14
- Romaine, Manchego, croutons, & Caesar Dressing
Add chicken (\$3.00) or Shrimp (\$5.00) to any salad

Boards & Dips

- Spanish Olives & Almonds** *gf* \$8
- Imported Olives & Almonds
- Jamon Serrano y Chorizo** \$26
- Thinly sliced imported Serrano Ham and Chorizo served with Picos and Olives.
- Mixed Artisan Board** \$28
- Spanish Chorizo, Serrano Ham, Gouda & Manchego Cheeses olive, almonds, served with grapes.
- Cheese Board** \$25
- Manchego, Gouda, & Mahon Cheeses served with Almonds, Olives, & Spanish Picos
- Trio of Dips** \$13
- Spinach Dip, Hummus, & Tzatziki, with Tortilla Chips.

Entree Specials by Chef José

- Paella del Chef** *gf* \$18
- Chicken, Chorizo, Grouper, & Shrimp
- Vegetable Paella** *gf* \$16
- Asparagus, Broccoli, Carrots, Zucchini, & Squash
- Paella Special – Friday Only** *gf* \$18
- Special Paella as part of our Paella on the Patio. While supplies last.
- NEW! Beef Oxtail** *gf* \$30
- Braised beef oxtail with gravy served over rice
- NEW! Salmon** *gf* \$28
- Oven Roasted Salmon and Mixed Vegetables

Bocadillo

- Sandwiches served on European-Style Baguettes w/ Green Side Salad & Balsamic Dressing
- Serrano Ham** \$15
- Serrano Ham, Manchego Cheese & Tomato
- Grilled Chicken** \$15
- Chicken Breast, Lettuce, Tomato & Bravas Sauce
- Grilled Chorizo** \$15
- Grilled Chorizo, Manchego Cheese & Bravas Sauce
- Spain** \$15
- Sliced Cured Serrano Ham, Manchego Cheese & Quince Paste
- Marty's Meatball** \$15
- Pork and Beef Meatballs, with Tomato Sauce, and Manchego
- Vegetable** \$15
- Mixed Vegetables, Bravas Sauce & Manchego Cheese

Sweets & Snacks

- Artisan Truffles** Box of 6 from The Fudge Shoppe \$12
 - Poached Pear** In Old York Cellars Wine *gf* \$8
 - Tarte de Santiago** Spanish-style almond cake \$8
 - OYC Wine-Infused Cupcakes (2)**
- Chocolate with Red Wine & Vanilla with our Riesling \$6
- Ice Cream – Cookie Sandwich, Strawberry Sundae & Chocolate Crunch Sundae** \$6
 - Flan** Traditional Spanish-style \$8
 - Hangover Pretzels** \$7
- Large 11 oz bag of locally made pretzels
- Joe's Chips** \$2

gf = gluten free

TASTINGS

Favorites **\$12.50**

Riesling, Vidal, Albarino, Malbec, Merlot, Syrah

Sweet **\$12.50**

Peach Reserve, Vintner's Blend White IV, Apple White, Raspberry Blush, Blueberry, and Blackberry Reserve

Premium **\$17.50**

Reserve Chardonnay, Reserve Sauvignon Blanc, Reserve Rose, Reserve Merlot, Reserve Cabernet Sauvignon, and Southpaw White.

Sparkling

2 oz samples of White, Rose & Blueberry Sparkling **\$12.50**

Wine & Chocolate

Riesling, Vidal, Rose Reserve, Malbec, Merlot, Blueberry Plus, handmade truffles from The Fudge Shoppe **\$22.50**

Artisan Truffles **\$12**

Add to any tasting! 6 handmade truffles by the Fudge Shoppe in Flemington

Special Wines

Wine Slushie – Flavors Change Weekly **\$10/Glass**

Vintner's Blend Red & White **btl: \$20-\$24**

Series of wine blends created for our Vintner's Club Members.

Currently available: **White IV** (available by glass), **V**, **Red VI**

Sparkling White **btl: \$25**

A sparkling variant of our award-winning Chardonnay. Lightly sweet & crisp with an undertone of lemon & apricot.

Sparkling Rosé **btl: \$25**

Made from Chambourcin grapes, this off-dry Rosé has a crisp acidity with a clean finish.

Sparkling Blueberry **btl: \$25**

Sweet & Tart, just like the perfect blueberry.

Whites

2021 Albarino **gl: \$10 | btl: \$25**

Aromas of lemon zest and honeysuckle on the nose. A touch of minerality and lemon grass on the palate, finishing in balance with lingering complexity.

2021 Vidal Blanc **gl: \$10 | btl: \$20**

This French-American hybrid grape makes a crisp, clean, & well-balanced, with hints of herbal lemon & chamomile.

2021 Pinot Gris **btl: \$21**

A French-style Pinot Grigio expressing hints of pineapple & melon with light acidity and a clean finish.

2019 Chardonnay **btl: \$21**

Medium-bodied, lightly oaked and soft acidity with hints of apple

2019 Reserve Chardonnay **gl: \$10 | btl: \$28**

This barrel-aged wine boasts aromas of apple, butterscotch & a hint of yellow rose.

2021 Reserve Sauvignon Blanc **gl: \$10 | btl: \$27**

Clean & crisp with aromas of lemon zest and apple blossom. Layered flavors of grapefruit, up-front with lingering stone fruit.

What Exit White **btl: \$18**

This off-dry blend is made from un-oaked Chardonnay & Pinot Gris. It sports apricot notes and a smooth finish.

2020 Riesling **gl: \$10 | btl: \$19**

Light and refreshing with hints of apple and pear with a clean finish.

Reds

2021 Reserve Rose **gl: \$10 | btl: \$25**

Made from 100% Chambourcin this dry rose has hints of strawberry & citrus with a clean, soft finish.

2019 Cabernet Sauvignon **btl: \$26**

Ripe berry, cranberry, and raisin notes with soft tannins and acid. Pairs well with steak or a Black & Blue burger.

2020 Merlot **gl: \$10 | btl: \$24**

Hints of dried cherry and spice with strong, yet balanced acids & tannins. Think steaks & hearty cheeses with the Cab wannabe.

2018 Reserve Cabernet Sauvignon **gl: \$10 | btl: \$32**

A full-bodied Cabernet expressing hints of cedar, cherry, and clove. This red has soft-tannins and balanced acids that were achieved through the barrel-aging process.

2020 Reserve Merlot **gl: \$10 | btl: \$30**

Medium-bodied with hints of cherry and spice. Smooth finish with balanced tannins and acids.

2019 Syrah **gl: \$10 | btl: \$24**

Medium-bodied, red with hints of berry, spice and earthy notes.

2020 Malbec **gl: \$10 | btl: \$21**

Dark aromas of plum and cassis with flavors of spice & blackberry. Round finish with hints of oak & minerality.

What Exit Red **btl: \$18**

Blend of Syrah, Cabernet, and Merlot with dried fruit and earthy characteristics balanced by light acidity.

Sweet Wines

Qualifies for 3 for \$35

-7° (500 ML) **btl: \$32**

Ice Wine Style Limited Release

What Exit Blush **gl: \$10 | btl: \$18**

Light and fruity, this semi-sweet blend does not take life too seriously but seriously supports local charities

Blackberry Reserve **gl: \$10 | btl: \$16.50**

Made from 100% regionally grown blackberries, this wine is sweet & tart, just like the fruit when it's freshly ripened.

Peach Reserve **gl: \$10 | btl: \$16.50**

This fruit wine is perfectly peachy, but not too sweet to enjoy a glass or serve over fruit salad.

2018 Southpaw Red **btl: \$29**

This ruby, PORTugese-style dessert wine is made from our Chambourcin. The black cherry and prune is complemented by a shot of sweetness.

2018 Southpaw White **gl: \$10 | btl: \$30**

Estate grown Riesling & Ravat expressing hints of honey and tropical fruit with a smooth finish. Fortified with Brandy.

Apple White **gl: \$10 | btl: \$15**

Crisp, flavorful, with hints of Granny Smith Apple.

Sweet Peach **btl: \$15**

This wine will remind you of biting into a ripe, juicy peach fresh off the tree.

Sweet Blueberry **gl: \$10 | btl: \$15**

100% N.J. Blueberries made into a delicious wine.

Blackberry Red **btl: \$15**

This wine is bursting with flavor of sun-drenched berries!

Raspberry Blush **gl: \$10 | btl: \$15**

A blend of Raspberries & Pinot Gris tastes like the sweet taste of summer.