

OLD YORK  CELLARS

WINE TASTINGS

- OYC Favorites - \$12.50** Riesling, Vidal Blanc, Reserve Chardonnay, Cabernet Sauvignon, Merlot, Syrah
- Sweet Selection - \$12.50** Peach Reserve, Peach, Apple White, Raspberry Blush, Blueberry, Blackberry Reserve
- Winter Sampler - \$15.00** DMC White, King DMC Reserve White, BeauJerséy Nouveau, King DMC Reserve Red, Spiced Apple Reserve, -7 Degrees
- Reserve Selection - \$17.50** Vintner's White VII, Reserve Sauvignon Blanc, Reserve Rosé, Vintner's Red VII, Reserve Merlot, Southpaw Red

WINE, FOOD & DESSERT PAIRINGS

- Sparkling & Cupcake Pairing - \$22.50** 2 oz pours of White, Rose & Blueberry Sparkling Wines paired with vanilla, chocolate, and red velvet mini cupcakes.
- Wine & Chocolate Pairing - \$25** Southpaw White, Southpaw Red, -7 Degrees paired w/handmade truffles from the Fudge Shoppe. Includes Glass
- Wine, Charcuterie & Chocolate Pairing - \$30** Reserve Sauvignon Blanc, Reserve Rosé, Cabernet Sauvignon, Syrah, Merlot & Raspberry Blush paired w/meats, cheeses, & chocolate truffles. Includes souvenir glass
- Wine & Tapas Pairing - \$40** Authentic Spanish Tapas expertly paired with Vidal Blanc, Reserve Sauvignon Blanc, Reserve Rose, Cabernet Sauvignon, Darryl Mack Cellars Red, & Syrah wines. Includes souvenir glass

WINES BY THE BOTTLE & GLASS

<u>Whites</u>	<u>B/G</u>	<u>Reds</u>	<u>B/G</u>
2020 Vidal Blanc(W)(S)	\$21/\$10	2021 Reserve Rosé	\$26/\$12
2021 Pinot Gris	\$22	2019 Cabernet Sauvignon	\$26/\$10
2019 Chardonnay(W)(S)	\$21/\$10	2020 Merlot(W)(S)	\$25/\$10
2019 Reserve Chardonnay	\$28/\$12	2020 Reserve Merlot	\$30/\$12
2021 Reserve Sauvignon Blanc	\$28/\$12	2019 Syrah(W)(S)	\$24/\$10
What Exit White(S)	\$15	2020 Malbec	\$22
2020 Riesling	\$20/\$10	What Exit Red(S)	\$15
Darryl Mack Cellars Blend (W)(S)	\$18	Darryl Mack Cellars Blend (W)(S)	\$18
Vintner's White VII	\$26/\$10	Vintner's Red VII	\$26/\$10
King DMC Reserve White- New	\$28/\$12	King DMC Reserve Red	\$28/\$12
		2022 BeauJerséy Nouveau(S)	\$20/\$10
 Sweet Wines		 Dessert Wines	
What Exit Blush(S)	\$15	Blackberry Reserve(S)	\$12.50/\$10
Apple White (W)(S)	\$15/\$8	Peach Reserve (S)	\$12.50/\$10
Peach (W)(S)	\$15	Spiced Apple Reserve	\$16.50/\$10
Blueberry(W)(S)	\$15/\$8	Sparkling White	\$25/\$12
Blackberry Red (W)(S)	\$15	Sparkling Rosé	\$25/\$12
Raspberry Blush (W)(S)	\$15/\$8	Sparkling Blueberry	\$25/\$12
		Southpaw Red	\$31/\$12
		Southpaw White	\$31/\$12
		-7° (500 ML)	\$32/\$12

(W) - Available at all Wegmans Food Markets in NJ

(S) - 2 or 3 bottle to go specials - ask your server

CHEF JOSE'S SPECIALS

Sparkling Trio Brunch for 2 (Sunday Only) \$55
 Manchego, Chorizo, Serrano Ham, Toast, Avocado, Tomato and Cheese spreads, Tortilla Espanola, Smoked Salmon with Tarta de Santiago & Poached Pears for dessert + 2 Sparkling Trio Tastings

2 - Course Wine Pairing Experience (Monday Only) \$30

1st Course (choose 1 + a dry or sweet wine)

Spanish Meatballs with Rice

Potato Leek Soup *v*

Empanadas (choice of beef, chicken or vegetable *v*)

2nd Course (choose 1 + a dry or sweet wine)

Vegetable Paella *gf v*

Paella Del Chef *gf*

Oven Roasted Salmon with Mashed Potatoes *gf*

Chicken Breast with Chimichurri Sauce & Rice

Tapas

Tortilla Española *v/gf* \$12

Spanish Meatballs \$15

Beef Empanadas(2) \$12

Chicken Empanadas (2) \$12

Vegetarian Empanadas(2)*v* \$12

Paella & Entrees

Paella del Chef \$18

Chicken, chorizo, grouper, & shrimp *gf*

Vegetable Paella \$16

Yellow & green zucchini, asparagus, broccoli, carrots, & squash *gf v*

Roasted Salmon \$28

Oven roasted Salmon & mashed potatoes *gf*

Sandwiches

Baguettes w/ Side Salad & Balsamic Dressing

Grilled Chicken \$15

Chicken Breast, Lettuce, Tomato & Bravas Sauce

Grilled Chorizo \$15

Grilled Chorizo, Manchego Cheese & Bravas Sauce

Marty's Meatball \$15

Pork & Beef, Tomato Sauce, & Manchego

Vegetable \$15

Mixed Vegetables, Bravas Sauce & Manchego Cheese

Sweets & Snacks

Artisan Truffles \$12

Box of 6 from The Fudge Shoppe

What Exit Red Poached Pear *gf* \$8

Tarte de Santiago (Almond Cake) \$8

OYC Wine-Infused Cupcakes (2) \$6

Chocolate with Cabernet & Vanilla with Pinot Gris

Ice Cream \$6

Chocolate chip sandwich, Straw. or Choc. sundae

Chocolate Mousse Cake \$8

Hangover Pretzels \$7

Lemon pepper, Cayasabi, Sweet Heat, Cinnamon

Joe's Chips \$2

Soup & Salad

Potato Leek *v* \$8

Mixed Salad *v gf* \$12

with Manchego Cheese & Balsamic Dressing

Add chicken (\$3.00) or Shrimp (\$5.00) to any salad.

Boards & Dips

Spanish Olives & Almonds *v/gf* \$8

Imported Olives & Almonds

Jamon Serrano y Chorizo \$26

Serrano Ham & Chorizo with Picos & Olives.

Mixed Artisan Board \$28

Spanish Chorizo, Serrano Ham, Gouda & Manchego

Cheeses, olive, almonds, grapes.

Cheese Board *v* \$25

Manchego, Gouda, & Mahon Cheeses, Almonds,

Olives, & Spanish Picos

Trio of Dips *v* \$13

Spinach Dip, Hummus, & Tzatziki, with Tortilla Chips