



WINE TASTINGS

OYC Favorites - Albariño, Vidal Blanc, Chardonnay, Cabernet Sauvignon, Malbec, and Syrah	\$12.50
Sweet Selection - Peach, Apple White, What Exit Blush, Raspberry Blush, Blackberry Red, and Blueberry	\$12.50
Seasonal Selection - Darryl Mack Cellars White, King DMC Reserve White Blend, Rosè Reserve, King DMC Reserve Red Blend, Blackberry Reserve, and -7 Degrees Ice-Style	\$15.00
Reserve Selection - Vintner's White VII, Chardonnay Reserve, Rosè Reserve, Vintner's Red VII, Merlot Reserve, Cabernet Sauvignon Reserve.	\$17.50

WINE PAIRINGS

Charcuterie & Chocolate Pairing - A selection of Old York Cellars wines paired with Spanish cured meats and cheeses and chocolate truffles from <i>The Fudge Shoppe</i> . Includes a souvenir wine glass.	\$30
Tapas Pairing - An assortment of Chef José's Spanish Tapas paired with a curated selection of dry wines chosen by our wine experts. Includes a souvenir wine glass.	\$40
Sparkling & Chocolates Pairing - Enjoy 2 oz pours of White, Rose & Blueberry Sparkling Wines paired with a selection of artisan chocolates made by our local chocolatier, <i>The Fudge Shoppe</i> .	\$20

WINE COCKTAILS

\$10/glass

Raspberry Rosé Spritzer –

Light, sweet and bubbly, our Spritzer is made with our Sparkling Rosé and Raspberry Blush wines.

What Exit Sangria –

Delicious treat created with our What Exit Wines and fresh fruit juices.

Wine Slushie – Weekends Only

The perfect cocktail when the weather gets too hot. Ask your server for this week's flavor.

Mimosa – Sundays Only

A Sunday classic made with our Sparkling White Wine & Fresh Orange Juice

WINE LIST

RED WINES

2019 Cabernet Sauvignon Bottle/Glass \$26/\$10

Our winemaker's favorite red, it layers flavors and aromas of red fruits and spices, with soft tannins.

2020 Cabernet Sauvignon Reserve \$32/\$12

A well-balanced wine, it offers a cherry forward aroma with a finish of dark chocolate and spice.

Darryl Mack Cellars Red *w* \$18/\$10

Custom blended for Darryl Mack from *Run-DMC*, this is a red blend of Merlot, Cabernet Sauvignon, Cabernet Franc, Syrah & Chambourcin.

2021 Malbec *New Release* \$23/\$10

This red has the smooth dark aromas of plum with flavors of spice and ripe cherry. There are hints of oak and minerality on the finish.

King DMC Reserve Red \$28/\$12

New to the DMC Collection, this is a delicious red blend of Merlot, Cabernet Sauvignon & Malbec.

2020 Merlot *w* \$25

A well-rounded wine, this Merlot has hints of dried cherry and spices with strong, yet balanced acids and tannins.

2020 Merlot Reserve \$30/\$12

A medium-bodied Merlot with hints of cherry & spice, it has a smooth finish with balanced tannins and acids.

2020 Syrah *New Release w* \$25/\$10

This Syrah was aged 26 months in French oak to give it more complex flavors of Tobacco and Raisins with a Vanilla finish.

Vintner's Red VII \$26/\$10

Smooth dark aromas of plum with flavors of spice and ripe cherry with hints of oak and minerality on the finish.

What Exit Red \$15/\$8

Rich red blend with a bright nose, dried fruit and earthy characteristics balanced by light acidity and a smooth finish.

w – Wine Available all Wegmans in NJ

WHITE WINES

2021 Albariño *New Release* Bottle/Glass \$26/\$10

Light tropical aromas with a hint of melon on the palate, with a clean finish.

Darryl Mack Cellars White *w* \$18/\$10

Custom blended for Darryl "DMC" Mack from *Run-DMC*, an off-dry white blend of Chardonnay, Vidal Blanc & Cayuga.

2019 Chardonnay *w* \$22/\$10

Medium bodied, lightly oaked with soft hints of citrus and stone fruit.

2019 Chardonnay Reserve \$28/\$12

Rich white wine with aromas of citrus, melon and green apple.

King DMC Reserve White \$28/\$12

New to the DMC collection, a delicious blend of Pinot Gris, Sauvignon Blanc & Chardonnay.

2021 Pinot Gris \$22/\$10

A crisp dry white with notes of spring flowers and tropical fruits.

2020 Riesling \$20/\$10

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

2021 Sauvignon Blanc Reserve \$28

A crisp wine with a touch of lemon zest, apple blossoms & grapefruit.

2021 Vidal Blanc *w New Release* \$22/\$10

A crisp, clean and well-balanced wine with hints of tropical fruit.

Vintner's Blend VII \$26/\$10

With tropical flavors and floral aromas, this wine will be the hit of the party. Slightly off-dry with a clean finish.

Vintner's Blend VIII *New Release* \$26

Tropical notes with flavors of stone fruit and melon with a clean finish.

What Exit White \$15/\$8

Off-dry white blend of Vidal Blanc, Cayuga and Chardonnay.



VINTNER'S CLUB

Join the Vintner's Club Today
and Save 10%
on your purchase of wine,
food and merchandise.



SIP SMARTER. DRINK BETTER.

SCAN TO LEARN MORE

WINE LIST

ROSÉ WINES

2021 Rosé Reserve

This dry Rosé is perfect in its blend of summer strawberry and cherry with a clean, soft finish.

What Exit Blush

A semi-sweet blend of Chardonnay, Pinot Grigio, Sauvignon Blanc and Cabernet Sauvignon.

Bottle/Glass

\$26/\$12

\$15/\$8

SWEET WINES

Apple White *w*

A crisp and flavorful wine with hints of Granny Smith Apple.

\$15/\$8

Blackberry Red *w*

A vibrant sun-drenched blackberry blended with Merlot & Syrah wines.

\$15/\$8

Blueberry *w*

A delicate balance of sweet and tart, high-lighting sun-ripened blueberries.

\$15/\$8

Peach *w*

A smooth and silky combination of fragrant ripe Summer peaches and nectar.

\$15/\$8

Raspberry Blush *w*

A delightful blend of raspberries and Pinot Gris with a light & aromatic full-flavored finish.

\$15/\$8

FIND OUR WINES NEAR YOU



Scan our QR code to find a restaurant near you who carries our wine.

SPARKLING WINES **Bottle/Glass**

Sparkling Blueberry

Made From 100% New Jersey Blueberries, Sparkling, Sweet & Tart.

\$25/\$12

Sparkling Rosé

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

\$25/\$12

Sparkling White

Lightly sweet and crisp with an undertone of lemon and apricot.

\$25/\$12

DESSERT WINES **Bottle/Glass**

-7 Ice-Style Wine

This ice-style wine has rich aromas and flavors of apricots and honey that fill the nose and palate.

\$32/\$12

Southpaw Red

Port-style Chambourcin wine fortified with Brandy with hints of black cherry and prune, complimented by the perfect amount of sweetness.

\$31

Southpaw White

Port-style wine made from estate grown Riesling & Ravat, expressing hints of honey and tropical fruit with a smooth finish.

\$31

Spiced Apple Reserve

Delicious warm or cold, this is a special wine recipe of our winemaker's great-grandfather.

\$15

Blackberry Reserve

Lightly & sweet with the perfect balance of freshness and tartness.

\$15/\$10

Peach Reserve

Perfectly peachy with just a hint of sweetness, this wine is very versatile.

\$15/\$10

***w* – Wine Available all Wegmans in NJ**

BOTTLES TO GO SPECIALS

DARRYL MACK CELLARS BLENDS

DMC Red or White Blend **2 for \$32**

2020 King DMC Reserve Red or White **2 for \$52**

WHITE WINES

2019 Chardonnay - 2021 Vidal Blanc **2 for \$36**

RED WINES

2020 Syrah - 2020 Merlot **2 for \$44**

WHAT EXIT WINES

Red, White or Blush **3 for \$40**

FRUIT WINES

Raspberry Blush – Blueberry – Peach **3 for \$35**

Apple White – Blackberry Red

BlackBerry Reserve - Peach Reserve

Spiced Apple

RASPBERRY ROSÉ SPRITZER KIT

Sparkling Rosé & Raspberry Blush **\$37.50/set**

CHEF JOSÉ'S ACCOMPANIMENTS

TAPAS

Tortilla Española <i>v/gf</i>	\$12
Spanish Meatballs	\$15
Beef Empanadas (2)	\$12
Chicken Empanadas (2)	\$12
Vegetarian Empanadas (2) <i>v</i>	\$12
Pan con Tomato	\$12
Pan con Tomato with Serrano Ham	\$15
Bacon wrapped Dates	\$12
Spanish Olives & Almonds <i>v/gf</i> Imported Olives & Marona Almonds	\$10
Imported Pickled Mussels With olives and picos	\$17

SOUP & SALAD

Andalusian Gazpacho Chilled tomato soup made in the Spanish tradition.	\$8
Mixed Salad Romaine, tomato, onion, carrot, Manchego cheese and balsamic dressing. (add chicken \$5, add shrimp \$7)	\$12
Caesar Salad Romaine, Manchego Cheese, Croutons & Caesar Dressing. (add chicken \$5, add shrimp \$7)	\$14
Espanola Salad Romaine lettuce, tomato, red onion, Manchego cheese, serrano ham, imported olive oil, Marcona almonds & wine infused pear. (add chicken \$5, add shrimp \$7)	\$16

BOARDS

Trio of Dips <i>v</i> Spinach Dip, Hummus, & Tzatziki, with Picos & Bread.	\$15
Spanish Artisan Board Imported Spanish Chorizo, Serrano Ham, Mahón & Manchego cheese, Olives, Marcona almonds, grapes and Picos.	\$30
Jamon Serrano y Chorizo Thinly sliced Serrano Ham & Chorizo served with Spanish Picos & imported Olives.	\$28
Cheese Board Manchego, Mahón, & Cheddar cheese with Marcona almonds, imported olives and Picos,	\$26

SANDWICHES

Served on a Baguette w/ Side Salad & Balsamic Dressing

Serrano Ham Serrano ham, Manchego cheese, and tomato.	\$15
Grilled Chicken Chicken Breast, Lettuce, Tomato & Bravas Sauce.	\$15
Grilled Chorizo Grilled Chorizo, Manchego Cheese & Bravas Sauce.	\$15
Marty's Meatball Pork & Beef meatballs in a rich Tomato Sauce, & Manchego cheese.	\$15
Vegetable Mixed Vegetables, Bravas Sauce & Manchego Cheese.	\$15
Spain Manchego cheese, imported quince paste, mixed vegetables – add Serrano ham - \$3.00	\$15

ENTREES & PAELLA

Roasted Salmon Oven roasted Salmon served with mashed Potatoes and grilled vegetables - <i>gf</i>	\$28	Paella del Chef Imported Bomba rice, chicken, chorizo, grouper, & shrimp - <i>gf</i>	\$20
Grass-Fed Ribeye 12 oz ribeye, grilled and served with Mashed potatoes and vegetables.	\$32	Vegetable Paella Imported Bomba rice, yellow & green zucchini, asparagus, broccoli, carrots, & squash – <i>gf/v</i>	\$18
		Chef José's Paella Especial Available Friday Evenings, ask your server for details.	\$20

CHEF JOSÉ'S WINE PAIRING MENUS

Each Course Paired by OYC Wine Experts

THREE COURSE PAIRING

(Available Daily)

\$49

Choose one dish from each course

1st Course

- Gazpacho - v
- Serrano Ham Croquettes
- Tortilla Española - v/gf
- Meatballs w/Rice
- Charcuterie Sampler

2nd Course

- Oven Roasted Salmon w/mashed potatoes & vegetables
- Grass Fed Rib Eye, w/mashed potatoes - gf
- Lamb Chop, w/mashed potatoes & vegetables
- Vegetable Paella - v

3rd Course

- Poached Pear (poached in DMC Red Wine) - v
- Tarte de Santiago (Almond Cake) - v

SIX COURSE ESPECIAL PAIRING

(Friday, Saturday & Sunday ONLY)

\$75

Enjoy two Tapas, two Entrees and two Desserts

Tapas

- Gazpacho - v
- Serrano Ham/Manchego Cheese

Entrees

- Roasted Salmon w/ Vegetable Paella
- Seared Lamb Chops w/ Tortilla Española

Desserts

- Poached Pear - v
- Tarte de Santiago (Almond Cake) - v

WEEKDAY PAIRING

(Monday - Thursday)

\$30

Choose one dish from each course

1st Course

- Gazpacho - v
- Spanish Meatballs with Rice
- Empanadas (choice of beef, chicken or vegetable - v)

2nd Course

- Paella Del Chef - gf
- Vegetable Paella - v
- Oven Roasted Salmon with Mashed Potatoes - gf
- Chicken Breast with Chimichurri Sauce & Rice

SUNDAY SPECIALS

VINEYARD BRUNCH - 12 to 3 PM

BRUNCH TAPAS PAIRING \$36

Tortilla Española, Bacon wrapped Dates, Pan con Tomato, Gazpacho, Serrano ham, and Mahon cheese and a flight of Wine.

SPARKLING BRUNCH for 2 \$55

Manchego, Chorizo, Serrano ham, Avocado toast, Pan con Tomato, Tortilla Española, Smoked Salmon, Poached Pear and Tarte de Santiago – and 2 Sparkling Wine Flights.

BRUNCH MENU

Bacon Wrapped Dates	\$12	Barcelona Grilled Cheese with Gazpacho	\$15
Tortilla Española with Bacon, Chorizo, Toast and Fruit	\$15	Manchego cheese & Serrano ham on brioche	
Sweet Torrijos (3) Spanish-style French toast, served with a side of Fruit	\$12	Spain Sandwich	\$15
Avocado Toast With a side of Fruit- add Smoked Salmon - \$8	\$15	Vegetable Sandwich	\$15
Pan con Tomato with Serrano ham	\$15	Mixed Salad	\$12
Brunch Empanada (2 per order)		Spanish Artisan Board	\$30
Serrano & Cheese	\$12	Churros con Chocolate (4)	\$8
Chorizo & Cheese	\$12	Churros con Port chocolate (4)	\$12
Vegetable & Potato	\$12	Side of Toast	\$3
Empanada Sampler – (1 of each)	\$16	Side of Smoked Salmon	\$8

SPANISH BARBECUE PLATTER for 2 (all day) \$65

Enjoy this vineyard favorite from Chef José

Grilled Chicken, Chorizo, Pork Ribs, & Sliced Steak,
w/Tortilla Espanola, Salad, Rice & Chips. – gf
Includes two glasses of wine

SWEETS & SNACKS

Artisan Truffles	\$12
What Exit Red Poached Pear	\$8
Tarte de Santiago (Almond Cake)	\$8
Chocolate Mousse Cake	\$8
Ice Cream – ask for flavors	\$6
Side of Picos - Imported Spanish bread sticks	\$5
Side of Artisan bread	\$5
Joe's Chips	\$3

NON-ALCHOLIC BEVERAGES

Coffee	\$3
Tea	\$3
Orange Juice	\$3
Joe's Ice Tea	\$3
Bottled Water	\$3

v - Vegetarian gf – Gluten-Free