



WINE TASTINGS

- OYC Favorites -** **\$12.50**
2021 Pinot Gris, 2021 Vidal Blanc, 2021 Rosé Reserve, 2019 Cabernet Sauvignon, 2021 Malbec, and 2020 Merlot.
- Sweet Selection -** **\$12.50**
Apple White, Sweet Peach, Raspberry Blush, Blackberry Red, Blueberry and Blackberry Reserve.
- Seasonal Selection -** **\$15.00**
2020 Riesling, 2021 King DMC Reserve White Blend, 2023 BeauJersey Nouveau Red, 2021 King DMC Reserve Red, Spiced Apple Reserve, and -7 Degrees Ice-Style
- Reserve Selection -** **\$17.50**
Vintner's White VIII, 2022 Sauvignon Blanc Reserve, 2019 Chardonnay Reserve, 2021 Cabernet Sauvignon Reserve, 2020 Merlot Reserve and Vintner's Red VIII.

WINE PAIRINGS

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

WINE COCKTAILS

\$10/glass

Mulled Spiced Apple Wine

Delicious warm cocktail made with our Spiced Apple Reserve & What Exit White Blend wines, Fresh Apple Cider, Honey, Cinnamon, Cloves & Nutmeg, garnished with apples & oranges. The perfect cocktail for a chilly autumn day.

Harvest Apple Honey Sangria Cocktail

Celebrate the season with this delicious sangria made with our Apple White wine, Fresh Apple Cider, OYC Honey, garnished with apples and berries.

What Exit Sangria

A Delicious treat crafted with our What Exit Red blend and fresh fruit juices.

Mimosa

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

WINE LIST

RED WINES

2023 BeauJersey

Fruit forward aromas, red fruit on the palate with a clean crisp finish. This Chambourcin is light in color, fruity and meant to drink now. Perfect for the upcoming holidays.

2021 Cabernet Franc

Flavors of blueberries and blackberries with a hint of spices & light oak, soft tannins, smooth finish.

2019 Cabernet Sauvignon

Deep aromas of red fruit and spice. Layered flavors of cherries, currants, and a toasty finish.

2021 Cabernet Sauvignon Reserve

Black Cherry aromas with notes of oak & spices on the palate. The soft tannins give a smooth finish.

Darryl Mack Cellars Red *w*

From our inaugural DMC collection, this is a red blend of Merlot, Cabernet Sauvignon, Cabernet Franc, Syrah & Chambourcin.

2021 Malbec

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.

2021 King DMC Reserve Red

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

2020 Merlot *w*

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

2020 Merlot Reserve

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

2020 Syrah *w*

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 Blend VIII

This is a special blend from our winemakers of Merlot, Cabernet Sauvignon, Caberenet Franc and Syrah.

What Exit Red

Merlot, Syrah, Cabernet Franc, Chambourcin and Cabernet Sauvignon.

Bottle/Glass

\$20/\$10

New Release
11/16

\$26

\$26/\$10

\$32/\$12

New Release

\$18

\$23/\$10

\$28/\$12

\$25/\$10

\$30/\$12

\$25

\$26/\$10

New Release

\$15/\$8

WHITE WINES

Bottle/Glass

2022 Albariño

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

\$26/\$10

Darryl Mack Cellars White *w*

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

\$18/\$10

2021 Chardonnay *w*

Medium bodied with a soft acidity, and highlights fruit flavors of peaches and apricots with a clean, crisp finish.

\$22/\$10

2019 Chardonnay Reserve

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

\$28/\$12

2021 King DMC Reserve White

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

\$28/\$12

2021 Pinot Gris

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

\$22/\$10

2020 Riesling

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

\$20/\$10

2022 Sauvignon Blanc Reserve

Peach & citrus aromas, with tropical flavors up front & hints of green apple with a clean, crisp finish.

\$29/\$12

New Release

2021 Vidal Blanc *w*

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

\$22/\$10

Vintner's White Blend VIII

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

\$26

What Exit White

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

\$15/\$8

w – Wine Available at all Wegmans in NJ



SIP SMARTER. DRINK BETTER.

VINTNER'S CLUB



SCAN TO LEARN MORE

JOIN

Our Wine Club
& Save 10%
on your purchase of
wine, food and
merchandise today

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.

SWEET WINES

Apple White *w*

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

Blackberry Red *w*

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

Blueberry *w*

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

Peach *w*

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

Raspberry Blush *w*

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

Sweet Red *w*

100% Merlot done in a light style without oak. Semi-sweet with flavors of raspberries & ripe red fruit.

Bottle/Glass

\$26/\$12

\$15/\$8

\$15/\$8

\$15/\$8

\$15/\$8

\$15/\$8

\$15/\$8

\$18
New Release

SPARKLING WINES **Bottle/Glass**

Sparkling White

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

\$25/\$12

Sparkling Rosé

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

\$25/\$12

Sparkling Blueberry

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

\$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/\$8

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

w – Wine Available at all Wegmans in NJ

All of our wines are Vegan & Gluten-free

FIND OUR WINES NEAR YOU



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

BOTTLES TO GO SPECIALS

DARRYL MACK CELLARS BLENDS

DMC Red or White Blend

2 for \$32

WHITE WINES

2021 Vidal Blanc – 2021 Chardonnay

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
Apple White – Blackberry Red
BlackBerry Reserve - Peach Reserve
Spiced Apple Reserve

3 for \$35

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 Tomate	\$12
Pan con Tomate with Serrano Ham	\$15
Bacon wrapped Dates	\$12
Spanish Olives & Almonds <i>v/gf</i> Imported Olives & Marcona Almonds	\$10
Imported Pickled Mussels With olives and picos	\$17

SOUP & SALAD

Potato Leek Soup Smooth and creamy, made with flavorful leeks and hearty potatoes.	\$8
Mixed Salad <i>gf</i> 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, Manchego Cheese & Bravas Sauce.	\$15
Spain <i>v</i> Manchego cheese and imported quince Paste. (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

- Potato Leek Soup - 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

- Potato Leek Soup - 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

TWO COURSE WEEKDAY PAIRING

(Monday - Thursday)

\$30

Choose one dish from each course

1st Course

- Potato Leek Soup - 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 – 11:30 am to 2:30 pm

BRUNCH TAPAS PAIRING \$36

Tortilla Española, Bacon wrapped Dates, Pan con Tomate, Potato Leek, Serrano ham, and Mahon cheese and a flight of Wine.

SPARKLING BRUNCH for 2 \$55

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

BRUNCH MENU

Bacon Wrapped Dates	\$12	Barcelona Grilled Cheese	\$15
Tortilla Española	\$15	with Potato Leek Soup	
with Bacon, Chorizo, Toast and Fruit		Manchego cheese & Serrano ham on brioche	
Sweet Torrijos (3) v	\$12	Spain Sandwich v	\$15
Spanish-style French toast, served with a side of Fruit		– add Serrano ham - \$3.00	
Avocado Toast v	\$15	Vegetable Sandwich	\$15
With a side of Fruit- add Smoked Salmon - \$8		Mixed Salad	\$12
Pan con Tomate with Serrano ham	\$15	Spanish Artisan Board	\$30
Brunch Empanada (2 per order)		Churros con Chocolate (4)	\$8
Serrano & Cheese	\$12	Churros con Port chocolate (4)	\$12
Chorizo & Cheese	\$12	Side of Toast	\$3
Vegetable & Potato	\$12	Side of Smoked Salmon	\$8
Empanada Sampler – (1 of each)	\$16		

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

Ice Cream Sundae Ask your server for flavors!	\$6
Artisan Truffles from <i>The Fudge Shoppe</i>	\$12
Caramel Flan	\$8
Poached Pear in DMC Red Blend Wine	\$8
Tarte de Santiago (Almond Cake) v	\$8
Chocolate Mousse Cake	\$8
Side of Picos - Imported Spanish bread sticks	\$5
Side of Artisan bread	\$5

NON-ALCHOLIC BEVERAGES

Coffee or Hot Tea	\$3
Hot Cocoa	\$3
Orange Juice	\$3
Apple Juice	\$3
Bottles Water	\$3

v - Vegetarian gf – Gluten-Free