



## 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 Sparkling Blueberry.

### Red Selection - \$15.00

Darryl Mack Cellars Red Blend, 2020 Merlot, 2020 Syrah, 2021 Cabernet Sauvignon Reserve, 2021 Merlot Reserve & Vintner's Blend Red VIII

### White Selection - \$15.00

2021 Pinot Gris, 2022 Vidal Blanc, Darryl Mack Cellars White Blend, 2022 Sauvignon Blanc Reserve & 2019 Chardonnay Reserve, Vintner's Blend White VIII

### Reserve Selection - \$17.50

2022 Sauvignon Blanc Resv., 2019 Chardonnay Resv., Vintner's Blend White VIII, 2021 Cabernet Sauvignon Resv, 2020 Merlot Resv., and Vintner's Blend 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

Served Hot with our Spiced Apple Reserve & What Exit White Blend wines, Fresh Apple Cider, Honey, and spices, garnished with apples & oranges.

### Kir Royale

Blackberry Reserve and Blackberry Red wines mixed with Sparkling White, garnished with a blackberry and a lemon twist.

### What Exit Sangria

What Exit Red blend mixed with sweet fruit juices and garnished with mixed berries.

# WINE LIST

## RED WINES

<b>2023 BeauJersey</b>	<b>\$20/\$10</b>
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.	
<b>2021 Cabernet Franc</b>	<b>\$26</b>
Flavors of blueberries and blackberries with a hint of spices & light oak, soft tannins, smooth finish.	
<b>2019 Cabernet Sauvignon</b>	<b>\$26/\$10</b>
Deep aromas of red fruit and spice. Layered flavors of cherries, currants, and a toasty finish.	
<b>2021 Cabernet Sauvignon Reserve</b>	<b>\$32/\$12</b>
Black Cherry aromas with notes of oak & spices on the palate. The soft tannins give a smooth finish.	
<b>Darryl Mack Cellars Red <i>w</i></b>	<b>\$18/\$10</b>
From our inaugural DMC collection, this is a red blend of Merlot, Cabernet Sauvignon, Cabernet Franc, Syrah & Chambourcin.	
<b>2021 Malbec</b>	<b>\$23/\$10</b>
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.	
<b>2021 King DMC Reserve Red</b>	<b>\$28</b>
New to the DMC Collection, this is a delicious red blend of Merlot, Cabernet Sauvignon & Malbec.	
<b>2020 Merlot <i>w</i></b>	<b>\$25/\$10</b>
A well-rounded wine, this Merlot has hints of dried cherry and spices with strong, yet balanced acids and tannins.	
<b>2021 Merlot Reserve</b>	<b>\$30/\$12</b>
Beautifully balanced fruit and spice notes with integrated acid and tannins.	
<b>2020 Syrah <i>w</i></b>	<b>\$25/\$10</b>
This Syrah was aged 26 months in French oak to give it more complex flavors of Tobacco and Raisins with a vanilla finish.	
<b>Vintner's Red Blend VIII</b>	<b>\$26/\$10</b>
This is a special blend from our winemakers of Merlot, Cabernet Sauvignon, Caberenet Franc and Syrah.	
<b>What Exit Red</b>	<b>\$15</b>
Merlot, Syrah, Cabernet Franc, Chambourcin and Cabernet Sauvignon.	

*w* – Wine Available at all Wegmans in NJ

## Bottle/Glass

## WHITE WINES

## Bottle/Glass

<b>2022 Albariño</b>	<b>\$26/\$10</b>
Light tropical aromas with a hint of melon on the palate, with a clean finish.	
<b>Darryl Mack Cellars White <i>w</i></b>	<b>\$18/\$10</b>
Custom blended for Darryl "DMC" Mack from Run-DMC, an off-dry white blend of Chardonnay, Vidal Blanc & Cayuga.	
<b>2021 Chardonnay <i>w</i></b>	<b>\$22/\$10</b>
Medium bodied with a soft acidity, and highlights fruit flavors of peaches and apricots with a clean, crisp finish.	
<b>2019 Chardonnay Reserve</b>	<b>\$28/\$12</b>
Rich white wine with aromas of citrus, melon and green apple.	
<b>2021 King DMC Reserve White</b>	<b>\$28</b>
New to the DMC collection, a delicious blend of Pinot Gris, Sauvignon Blanc & Chardonnay.	
<b>2021 Pinot Gris</b>	<b>\$22/\$10</b>
A crisp dry white with notes of spring flowers and tropical fruits.	
<b>2020 Riesling</b>	<b>\$20</b>
Light and refreshing with hints of apple and pear with a clean finish.	
<b>2022 Sauvignon Blanc Reserve</b>	<b>\$29/\$12</b>
Peach & citrus aromas, with tropical flavors up front & hints of green apple with a clean, crisp finish.	
<b>2021 Vidal Blanc <i>w</i></b>	<b>\$22/\$10</b>
A crisp, clean and well-balanced wine with hints of tropical fruit.	
<b>Vintner's White Blend VIII</b>	<b>\$26/\$10</b>
Tropical notes with flavors of stone fruit and melon with a clean finish.	
<b>What Exit White</b>	<b>\$15</b>
Off-dry white blend of Vidal Blanc, Cayuga and Chardonnay.	



VINTNER'S CLUB

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& Save 10%**  
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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

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

Bottle/Glass

\$26/\$12

\$15

\$15/\$8

\$15/\$8

\$15/\$8

\$15/\$8

\$15/\$8

\$18

## SPARKLING WINES

Bottle/Glass

### Sparkling White

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

### Sparkling Rosé

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

### Sparkling Blueberry

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

\$25/\$12

\$25/\$12

\$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.

### Southpaw Red

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

### Southpaw White

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

### Spiced Apple Reserve

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

### Blackberry Reserve

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

### Peach Reserve

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

\$32

\$31

\$31

\$15

\$15/\$12

\$15

## FIND OUR WINES NEAR YOU



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

*w* – Wine Available at all Wegmans in NJ

All of our wines are Vegan & Gluten-free

## 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

<b>Spanish Meatballs</b>	<b>\$15</b>
<b>Beef Empanadas (2)</b>	<b>\$12</b>
<b>Chicken Empanadas (2)</b>	<b>\$12</b>
<b>Vegetarian Empanadas (2) v</b>	<b>\$12</b>
<b>Pan con Tomate</b>	<b>\$12</b>
<b>Pan con Tomate with Serrano Ham</b>	<b>\$15</b>
<b>Spanish Olives &amp; Almonds v/gf</b> Imported Olives & Marcona Almonds	<b>\$10</b>
<b>Imported Pickled Mussels</b> With olives and picos	<b>\$17</b>

## SOUP & SALAD

<b>Potato Leek Soup</b> Smooth and creamy, made with flavorful leeks and hearty potatoes.	<b>\$8</b>
<b>Mixed Salad gf</b> Romaine, tomato, onion, carrot, Manchego cheese and balsamic dressing. <b>Add chicken \$5</b> <b>Add shrimp \$7</b>	<b>\$12</b>

## BOARDS

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

## SANDWICHES

<i>Served on a Baguette w/ Side Salad &amp; Balsamic Dressing</i>	
<b>Serrano Ham</b> Serrano ham, Manchego cheese, and tomato.	<b>\$15</b>
<b>Grilled Chicken</b> Chicken Breast, Lettuce, Tomato & Bravas Sauce.	<b>\$15</b>
<b>Marty's Meatball</b> Pork & Beef meatballs in a rich Tomato Sauce, & Manchego cheese.	<b>\$15</b>
<b>Spain v</b> Manchego cheese and imported quince Paste. <b>Add Serrano ham - \$3</b>	<b>\$15</b>

## ENTREES & PAELLA

<b>Paella del Chef</b> Imported Bomba rice, chicken, chorizo, grouper, & shrimp - gf	<b>\$20</b>	<b>Roasted Salmon</b> Oven roasted Salmon served with rice & grilled vegetables - gf	<b>\$28</b>
<b>Vegetable Paella</b> Imported Bomba rice, yellow & green zucchini, asparagus, broccoli, carrots, & squash - gf/v	<b>\$18</b>	<b>Grass-Fed Ribeye</b> 12 oz ribeye, grilled and served with mashed potatoes and vegetables.	<b>\$32</b>
		<b>Chef's Signature Oxtail</b> Braised in Old York Cellars Syrah and spices, served with mashed potatoes.	<b>\$30</b>

# CHEF JOSÉ'S WINE PAIRING MENUS

Each Course Paired by Old York Cellars Wine Experts

## THREE COURSE PAIRING

(Available Daily)

**\$49**

Choose one dish from each course

### 1st Course

- Potato Leek Soup - v
- Serrano Ham Croquettes
- Vegetable Empanada (1) - v
- Meatballs w/Rice
- Charcuterie Sampler - gf

### 2nd Course

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

### 3rd Course

- Poached Pear (poached in DMC Red Wine) - v
- Tarte de Santiago (Almond Cake) – v
- Caramel Flan – (v/gf)

## CHEF JOSE'S ESPECIAL PAIRING

(Friday, Saturday & Sunday ONLY)

**\$75**

Enjoy two Tapas, two Entrees and two Desserts

### Tapas

- Potato Leek Soup - v
- Charcuterie Sampler - gf

### Entrees

- Roasted Salmon w/ Vegetable Paella
- Seared Lamb Chops w/ Mashed Potatoes

### Desserts

- Poached Pear – v
- Caramel Flan – (v/gf)

## TWO COURSE WEEKDAY PAIRING

(Wednesday & Thursday)

**\$30**

Choose one dish from each course

### 1st Course

- Potato Leek Soup - v
- Spanish Meatballs with Rice
- Chicken Empanadas (1)
- Mixed Salad - v

### 2nd Course

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

# SUNDAY SPECIALS

## VINEYARD BRUNCH – 11:30 am to 2:30 pm

### BRUNCH TAPAS PAIRING \$40

Tortilla Española, Pan con Tomate, Serrano ham, and Mahon cheese, Beef Slider and Churros paired with a flight of Wine.

### SPARKLING BRUNCH for 2 \$60

Manchego, Chorizo, Serrano ham, Pan con Tomate, Potatas Bravas, Smoked Salmon, Poached Pear and Tarte de Santiago – and 2 Sparkling Wine Flights.

### BRUNCH MENU

#### Huevos Rotos

\$13

A Spanish tradition, fried eggs with broken yolks, served over potatoes with Serrano ham and Bravas sauce

#### Tostada Espanola

\$13

Chef José's classic Egg and Potato bake served on toasted bread with a Mahon Cheese sauce

#### Sweet Tórrijas

\$14

Spanish style French toast, served with cream & strawberries

#### Huevos de Old York

\$18

Oven baked eggs served in Old York Cellars Marinara sauce with chorizo and crispy bacon on the side

#### Cheeseburger Sliders

\$14

Two mini-cheeseburgers served with Tetilla cheese with garlic aioli sauce on brioche

#### Patatas Bravas Del Chef

\$16

Fried potatoes with Chorizo & Manchego Cheese, drizzled with spicy Bravas sauce

#### Tostada de Salmón

\$20

Fresh smoked Salmon served with goat cheese and capers on crispy toasted semolina

#### Empanadas (2)

\$12

Beef, Chicken, Vegetable, or Serrano Ham & cheese Served with spicy Bravas sauce

#### Churros con Chocolate

\$8

Fried cinnamon churros with semi-sweet chocolate dipping sauce

### BRUNCH WINE COCKTAILS

\$10/glass

#### OYC Bloody Mary

Our Take on this Classic Brunch cocktail, made with our Old York Cellars Pinot Gris and zesty tomato juice.

#### Mimosa

Made with fresh Orange juice and our Sparkling White Wine.

### SWEETS & SNACKS

Artisan Truffles from The Fudge Shoppe

\$12

Caramel Flan v/gf

\$8

Poached Pear in DMC Red Blend Wine

\$8

Tarte de Santiago (Almond Cake) v

\$8

Side of Picos - Imported Spanish bread sticks

\$5

Side of Artisan bread

\$5

### NON-ALCHOLIC BEVERAGES

Coffee / Hot Tea

\$3

Hot Cocoa

\$3

Orange Juice

\$3

Apple Juice

\$3

Bottles Water

\$3

v - Vegetarian gf – Gluten-Free