



OLD YORK CELLARS

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 <i>The Fudge Shoppe of Flemington</i> .	
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, <i>The Fudge Shoppe</i> .	

WINE COCKTAILS

\$10/glass

Riesling Sangria

2021 Riesling & Peach Reserve Wines, Peach juice, Seltzer, garnished with lemons, peaches & berries.

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.

What Exit Sangria

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

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.	\$20/\$10
2021 Cabernet Franc Flavors of blueberries and blackberries with a hint of spices & light oak, soft tannins, smooth finish.	\$26
2019 Cabernet Sauvignon Deep aromas of red fruit and spice. Layered flavors of cherries, currants, and a toasty finish.	\$26/\$10
2021 Cabernet Sauvignon Reserve Black Cherry aromas with notes of oak & spices on the palate. The soft tannins give a smooth finish.	\$32/\$12
Darryl Mack Cellars Red <i>w</i> From our inaugural DMC collection, this is a red blend of Merlot, Cabernet Sauvignon, Cabernet Franc, Syrah & Chambourcin.	\$18/\$10
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.	\$23/\$10
2021 King DMC Reserve Red New to the DMC Collection, this is a delicious red blend of Merlot, Cabernet Sauvignon & Malbec.	\$28
2020 Merlot <i>w</i> A well-rounded wine, this Merlot has hints of dried cherry and spices with strong, yet balanced acids and tannins.	\$25/\$10
2021 Merlot Reserve Beautifully balanced fruit and spice notes with integrated acid and tannins.	\$31/\$12
2020 Syrah <i>w</i> This Syrah was aged 26 months in French oak to give it more complex flavors of Tobacco and Raisins with a vanilla finish.	\$25/\$10
Vintner's Red Blend VIII This is a special blend from our winemakers of Merlot, Cabernet Sauvignon, Caberenet Franc and Syrah.	\$26/\$10
What Exit Red Merlot, Syrah, Cabernet Franc, Chambourcin and Cabernet Sauvignon.	\$15

w – Wine Available at all Wegmans in NJ

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 <i>w</i> Custom blended for Darryl "DMC" Mack from <i>Run-DMC</i> , an off-dry white blend of Chardonnay, Vidal Blanc & Cayuga.	\$18/\$10
2021 Chardonnay <i>w</i> Medium bodied with a soft acidity, and highlights fruit flavors of peaches and apricots with a clean, crisp finish.	\$22/\$10
2022 Chardonnay Reserve <i>New Release</i> Bright palate with flavors of peach & apple, balanced finish with just the right amount of acidity.	\$29/\$12
2021 King DMC Reserve White New to the DMC collection, a delicious blend of Pinot Gris, Sauvignon Blanc & Chardonnay.	\$28
2021 Pinot Gris A crisp dry white with notes of spring flowers and tropical fruits.	\$22/\$10
2021 Riesling <i>New Release</i> Off-dry, well-balanced and full of flavor with aromas of apples & fresh fruit.	\$20
2022 Sauvignon Blanc Reserve Peach & citrus aromas, with tropical flavors up front & hints of green apple with a clean, crisp finish.	\$29/\$12
2021 Vidal Blanc <i>w</i> 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/\$10
What Exit White Off-dry white blend of Vidal Blanc, Cayuga and Chardonnay.	\$15



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

New Release

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

Spanish Meatballs	\$15
Beef Empanadas (2)	\$12
Chicken Empanadas (2)	\$12
Vegetarian Empanadas (2) v	\$12
Pan con Tomate	\$12
Pan con Tomate with Serrano Ham	\$15
Spanish Olives & Almonds v/gf Imported Olives & Marona 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 gf Romaine, tomato, onion, carrot, Manchego cheese and balsamic dressing. Add chicken \$5 Add shrimp \$7	\$12

BOARDS

Trio of Dips v 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

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

ENTREES & PAELLA

Paella del Chef Imported Bomba rice, chicken, chorizo, grouper, & shrimp - gf	\$20	Roasted Salmon Oven roasted Salmon served with rice & grilled vegetables - gf	\$28
Vegetable Paella Imported Bomba rice, yellow & green zucchini, asparagus, broccoli, carrots, & squash - gf/v	\$18	Grass-Fed Ribeye 12 oz ribeye, grilled and served with mashed potatoes and vegetables.	\$32
		Chef's Signature Oxtail Braised in Old York Cellars Syrah and spices, served with mashed potatoes.	\$35

CHEF JOSÉ'S WINE PAIRING MENUS

Each Course Paired by Old York Cellars Wine Experts

3-COURSE PAIRING

(Available Daily)

\$52

Starter

Select one

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

Entrée

Select one

Oven Roasted Salmon
w/rice & vegetables - gf
Chicken Breast
w/ Chimichurri Sauce & Mashed Potatoes
Grass Fed Rib Eye
w/mashed potatoes & vegetables - gf
Vegetable Paella – gf/v
Asparagus, Broccoli, Carrots,
Zucchini & Squash

Dessert

Select one

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

5-COURSE PAIRING *

(Friday, Saturday & Sunday ONLY)

\$85

Welcome

Garlic & Red Pepper Hummus with picos

Starter

Charcuterie Sampler - gf

Soup or Salad

Select one

Potato Leek Soup - v
Mixed Salad - v

Entrée

Select one

Oven Roasted Salmon
w/ Rice & Vegetables - gf
Seared Lamb Chops
w/ Mashed Potatoes
Grass Fed Rib Eye
w/ Mashed Potatoes & Vegetables -gf
Vegetable Paella – gf/v
Asparagus, Broccoli, Carrots, Zucchini &
Squash

Dessert

Poached Pear - v
& Caramel Flan - v/gf Served with
a dessert wine or coffee

* To ensure proper cadence, the 5-Course pairing must be ordered by all parties at the table.

2-COURSE WEEKDAY PAIRING SPECIAL

(Wednesday & Thursday)

\$30

Starter

Select one

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

Entrée

Select one

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

WEEKEND SPECIALS

BRUNCH – Sat: 12 – 2:30 pm & Sun: 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 Wines.

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 <i>The Fudge Shoppe</i>	\$12
Caramel Flan <i>v/gf</i>	\$8
Poached Pear in DMC Red Blend Wine	\$8
Tarte de Santiago (Almond Cake) <i>v</i>	\$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