

# OLD YORK CELLARS

## WINE TASTINGS

<b>OYC Favorites -</b> 2021 Pinot Gris, 2021 Vidal Blanc, 2021 Rosé Reserve, 2019 Cabernet Sauvignon, 2021 Malbec, 2020 Merlot	<b>\$15</b>
<b>Sweet Selection -</b> Apple White, Sweet Peach, Raspberry Blush, Blackberry Red, Blueberry, Sparkling Blueberry	<b>\$15</b>
<b>Red Selection -</b> Darryl Mack Cellars Red Blend, 2020 Merlot, Vintner's Blend Red VIII, 2021 Syrah, 2021 Cabernet Sauvignon Reserve, 2021 Merlot Reserve	<b>\$15</b>
<b>White Selection -</b> 2021 Pinot Gris, 2021 Vidal Blanc, 2022 Albariño, 2022 Sauvignon Blanc Reserve, 2022 Chardonnay Reserve, Vintner's Blend White IX	<b>\$15</b>
<b>Reserve Selection -</b> Vintner's Blend White IX, 2022 Sauvignon Blanc Reserve, 2022 Chardonnay Reserve, 2021 Cabernet Sauvignon Reserve, 2021 Merlot Reserve, & Vintner's Blend Red VIII	<b>\$20</b>

## WINE PAIRINGS

<b>Charcuterie &amp; Chocolate Pairing -</b> A selection of Old York Cellars wines paired with Spanish cured meats, cheeses and chocolate truffles from <i>The Fudge Shoppe of Flemington</i> .	<b>\$30</b>
<b>Tapas Pairing -</b> An assortment of Chef José's Spanish Tapas paired with a curated selection of dry wines chosen by our wine experts.	<b>\$40</b>
<b>Sparkling &amp; Chocolates Pairing -</b> 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> .	<b>\$20</b>

## WINE COCKTAILS & MOCKTAILS

### RIESLING WHITE SANGRIA | \$10

2021 Riesling & Peach Reserve wines, tangerine & peach juices,  
club soda, garnished with peaches, strawberries & lemons

### WHAT EXIT RED SANGRIA | \$10

What Exit Red Blend wine, mixed fruit juices, garnished with  
fresh fruits & berries

### RASPBERRY ROSÉ SPRITZ | \$10

Raspberry Blush & Sparkling Rosé wines topped with club soda  
& garnished with mixed berries

### ICE-WINE MOJITO | \$12

-7 Degree Ice-Style Wine, cucumber, lime, & mint juices, seltzer,  
garnished with fresh cucumber, lime & mint

### PEACH BELLINI | \$10

Peach Reserve, Sweet Peach & Sparkling White wines, club  
soda, garnished with fresh peaches & strawberries

### CHARDONNAY SHIRLEY TEMPLE | \$10

2022 Chardonnay Reserve, Lemon-Lime soda, Grenadine,  
garnished with Maraschino cherries

### SPANISH 75 | \$12

Southpaw White & Sparkling White wines, lemon juice, simple  
syrup with lemon peel garnish

### SOUTHPAW WHITE TONIC | \$12

Southpaw White wine, tonic water, fresh orange & lemon slices &  
sprig of Rosemary

### CLASSIC MIMOSA | \$10

Made with fresh orange juice & our Sparkling White wine garnished  
with orange & strawberry

### OYC BLOODY MARY | \$10

Our take on this classic Brunch cocktail made with our 2021 Pinot  
Gris, zesty tomato juice, horseradish & spices

### MOCKTAILS (non-alcoholic cocktails)

#### CUCUMBER LIME COOLER | \$10

Cucumber, lime, & mint juices with seltzer, garnished with fresh lime,  
cucumber & mint

#### CLASSIC SHIRLEY TEMPLE | \$10

Lemon-lime Soda, Grenadine, garnished with Maraschino cherries

#### HONEY MANGO MULE | \$10

Mango puree, Old York Cellars local honey, lime Juice, Ginger Beer &  
seltzer

#### BLUE RASPBERRY LEMONADE | \$10

Fresh lemonade, Blue Curacao syrup, raspberry syrup, sparkling water  
garnished with fresh lemon

# WINE LIST

## RED WINES

### 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 \*\*

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.

### 2020 Merlot \*

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

### 2021 Merlot Reserve

Beautifully balanced fruit and spice notes with integrated acid and tannins.

### 2021 Syrah \*

*New Release*

\$26/\$10

Our 2021 Syrah was aged 26 months in French oak, giving it more complex flavors of figs, raisins & tobacco with a vanilla finish.

### Vintner's Red Blend VIII

*Club Members Only*

\$26/\$10

This is a special blend of Merlot, Cabernet Sauvignon, Cabernet Franc and Syrah.

### What Exit Red

\$15

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

Bottle/Glass

## 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 \*\*

From our inaugural DMC collection, an off-dry white blend of Chardonnay, Vidal Blanc & Cayuga.

\$18/\$10

### 2023 Chardonnay \*

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

\$22/\$10

### 2022 Chardonnay Reserve

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

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 \*

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

\$22/\$10

### Vintner's White Blend IX *Club Members Only*

\$26/\$10

A special blend of Chardonnay, Pinot Gris & Vidal Blanc that has notes of lemongrass, tropical fruits & peaches.

### What Exit White

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

\$15



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WINERY EXPERIENCE.

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Save 10 - 15%

on your purchase of wine, food  
and merchandise today



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# WINE LIST

## ROSÉ WINES

### 2021 Rosé Reserve

This dry Rosé has aromas of summer strawberries & flavors of cherry with a clean, soft finish.

**Bottle/Glass**

**\$26/\$12**

### What Exit Blush

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

**\$15**

## SWEET WINES

### Apple White \*

A crisp blend of Sauvignon Blanc & Apple wine with hints of Granny Smith Apples.

**\$15/\$8**

### Blackberry Red \*

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

**\$15/\$8**

### Blueberry \*

A delicate balance of sweet and tart flavors, highlighting sun-ripened blueberries.

**\$15/\$8**

### Peach \*

Made from locally grown peaches fresh from the orchard.

**\$15/\$8**

### Raspberry Blush \*

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

**\$15/\$8**

## FIND OUR WINES AT



IN NEW JERSEY & EASTERN PENNSYLVANIA

\* - Wine Available at all Wegmans in NJ

\*\* - Wine Also Available at select Wegmans in PA

## SPARKLING WINES **Bottle/Glass**

### Sparkling White

Slightly sweet and crisp with an undertone of lemon and apricot made with Vidal Blanc.

**\$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 made with Vidal Blanc has rich aromas and flavors of apricots & honey that fill the nose & palate.

**\$32**

### 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

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

**\$15/\$12**

### Peach Reserve

Semi-sweet wine made from 100% NJ peaches. Pairs well with appetizers & desserts.

**\$15**

*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 or 2023 Chardonnay

**2 for \$36**

### RED WINES

2021 Syrah or 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	\$12
Spanish Meatballs	\$15
Beef Empanadas (2)	\$12
Chicken Empanadas (2)	\$12
Vegetarian Empanadas (2) v	\$12
Vegetarian Samosa (2) v <i>NEW</i>	\$12
Pan con Tomate	\$12
Pan con Tomate with Serrano Ham	\$15
Bacon Wrapped Dates	\$12
Spanish Marcona Almonds <i>v/gf</i>	\$8
Spanish Olives <i>v/gf</i>	\$5

## SOUP & SALAD

Potato Leek Soup	\$8
Smooth and creamy, made with flavorful leeks and hearty potatoes.	
Mixed Salad <i>gf</i>	\$12
Romaine, tomato, onion, carrot, Manchego Cheese & balsamic dressing.	
Add chicken \$5	
Add shrimp \$7	
Caesar Salad <i>gf (without croutons)</i>	\$15
Add chicken \$5	
Add shrimp \$7	
Empanada Salad <i>gf</i>	\$16
Romaine, Chicken Empanada filling, topped with Manchego cheese & aioli sauce	

## BOARDS

Trio of Dips v	\$15
Spinach dip, Hummus, & Tzatziki, with Picos & Bread.	
Spanish Artisan Board	\$32
Imported Spanish Chorizo, Serrano ham, Mahón & Manchego cheese, olives, Marcona almonds, grapes and Picos.	
Imported Serrano y Chorizo Board	\$28
Thinly sliced Serrano ham & Chorizo served with Spanish Picos & imported olives.	
Hand-Sliced Cheese Board	\$28
Manchego, Mahón, & Cheddar cheese with Marcona almonds, imported olives and Picos.	

## SANDWICHES

Served w/ Side Salad & Balsamic Dressing

Serrano Ham	\$16
Serrano ham, Manchego cheese & tomato.	
Grilled Chicken	\$16
Chicken Breast, Lettuce, Tomato & Bravas Sauce.	
Marty's Meatball	\$16
Pork & Beef meatballs in a rich tomato sauce & Manchego cheese.	
Vegetable Sandwich v	\$16
Manchego cheese and imported quince paste.	
Add Serrano ham - \$3	
Grilled Chorizo Sandwich	\$16
Grilled Chorizo, tomato, Manchego cheese & brava sauce.	
Spanish Cheeseburger	\$16
Served with lettuce, tomato, onion & cheese	

## ENTREES & PAELLA

Paella del Chef	\$20
Imported Bomba rice, chicken, chorizo, grouper & shrimp - <i>gf</i>	
Vegetable Paella	\$18
Imported Bomba rice, yellow & green zucchini, asparagus, broccoli, carrots & squash - <i>gf/v</i>	
Grilled Chicken	\$21
Grilled chicken breast served with mashed potatoes & vegetables.	
Roasted Salmon	\$28
Oven roasted Salmon served with rice & vegetables - <i>gf</i>	
Grass-Fed Ribeye	\$38
12 oz ribeye, grilled and served with mashed potatoes & vegetables.	
Chef's Signature Oxtail	\$36
Braised in Old York Cellars Syrah and spices, served with mashed potatoes.	

## WEEKEND ENTREE SPECIALS

Available Friday, Saturday & Sunday

Barbeque Pork	\$27
Chef's signature barbeque ribs & chorizo served with Potatas Bravas & a side salad.	
Barbeque Chicken	\$23
Roasted & barbequed bone-in chicken served with mashed potatoes & vegetables.	
Barbeque Steak	\$27
Chef's signature barbeque steak served with Potatas Bravas & a side salad.	
Barbeque Platter for Two	\$75
Best of all Chef's signature barbeque with pork, Chicken and steak served with Potatas Bravas & a side salad served with two (2) glasses of wine	

# CHEF JOSÉ'S WINE PAIRING MENUS

Each course paired with a wine by Old York Cellars wine experts

## 3-COURSE PAIRING

(Available Daily – In the Vista Room)

**\$52**

### Starter

Select One

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

### Entrée

Select One

Grilled Chicken Breast  
w/ Chimichurri sauce & mashed potatoes  
Oven Roasted Salmon  
w/rice & vegetables - gf  
Grass Fed Rib Eye **+\$5**  
w/mashed potatoes & vegetables – gf  
Vegetable Paella  
Asparagus, Broccoli, Carrots, Zucchini & Squash– gf/v

### Dessert

Select One

Poached Pear  
(poached in DMC Red Wine) v/gf  
Tarte de Santiago  
(almond cake) v  
Caramel Flan v/gf

## 5-COURSE PAIRING

(Friday, Saturday & Sunday ONLY – In the Vista Room)

**\$79**

### 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 **+\$5**  
w/mashed potatoes & vegetables – gf  
Vegetable Paella  
Asparagus, Broccoli, Carrots, Zucchini & Squash– gf/v

### Dessert

Select One

Poached Pear  
(poached in DMC Red Wine) v/gf  
Tarte de Santiago  
(almond cake) v  
Caramel Flan v/gf

## WEEKDAY PAIRING SPECIAL

(Wednesday & Thursday)

**\$30**

Choose one dish from each course

### Starter

- Potato Leek Soup - v
- Spanish Meatballs with Rice
- Chicken Empanada (1)
- Mixed Salad – v
- Charcuterie Sampler – gf

### Entrée

- 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 & Sun: 11:30 – 2:30 pm

## BRUNCH TAPAS PAIRING \$42

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

## SPARKLING BRUNCH for 2 \$65

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

## BRUNCH MENU

### Huevos Rotos

\$15

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

### Cheeseburger Sliders

\$16

Two mini-cheeseburgers served with Tetilla cheese, served with potatas bravas.

### Tostada Española

\$13

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

### Patatas Bravas Del Chef

\$16

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

### Barcelona Sandwich

\$16

Grilled cheese with ham served with a side salad & balsamic dressing

### Tostada de Salmón

\$20

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

### Huevos de Old York

\$18

Oven baked eggs served in Old York Cellars Marinara sauce with Chorizo and crispy Serrano ham on the side

### Churros con Chocolate

\$8

Fried cinnamon churros with semi-sweet chocolate dipping sauce

## SWEETS & SNACKS

**Artisan Truffles** from *The Fudge Shoppe* \$12

**Raspberry Blush Cheesecake** \$8

**Caramel Flan** v/gf \$8

**Poached Pear** in DMC Red Blend Wine gf \$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