



OLD YORK CELLARS

WINE TASTINGS

OYC Favorites -	\$15
2023 Chardonnay, 2022 Pinot Gris, 2021 Vidal Blanc, DMC Red Blend, 2022 Cabernet Sauvignon, 2021 Merlot	
Sweet Selection -	\$15
Apple White, Peach Reserve, Raspberry Blush, Blackberry Red, Blueberry, Spiced Apple Reserve	
Red Selection -	\$15
DMC Red Blend, 2021 Cabernet Franc, 2022 Cabernet Sauvignon, 2021 Merlot, 2021 Malbec, 2021 Syrah	
White Selection -	\$15
2022 Pinot Gris, 2021 Vidal Blanc, 2022 Albariño, 2022 Sauvignon Blanc Reserve, 2022 Chardonnay Reserve, 2023 Riesling	
Reserve Selection -	\$20
2022 Sauvignon Blanc Reserve, 2022 Chardonnay Reserve, 2021 Rosé Reserve, 2021 Cabernet Sauvignon Reserve, Vintner's Blend Red IX, Blackberry Reserve	

WINE PAIRINGS

Charcuterie & Chocolate Pairing -	\$30
A selection of Old York Cellars wines paired with Spanish cured meats, cheeses and chocolate truffles from our local chocolatier, <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> .	

SEASONAL COCKTAILS

SPICED MULLED WINE | \$10

Apple White & What Exit White Blend wines, Apple Cider, Old York Cellars honey, fresh fruit & spices. Served Warm.

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.

BLUEBERRY SPRITZ | \$12

Southpaw White & Sparkling Blueberry wines topped with lemon juice & garnished with fresh blueberries & lemon.

SPIKED HOT CHOCOLATE | \$10

Classic hot chocolate spiked with a shot of our 2022 Malbec.

OYC MOJITO | \$12

Southpaw White wine, cucumber, lime, & mint juices, seltzer, garnished with fresh cucumber, lime & mint.

PEACH BELLINI | \$10

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

SOUTHPAW WHITE TONIC | \$12

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

CLASSIC BRUNCH COCKTAILS

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 2022 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 & berries.

WINE LIST

RED WINES

2024 BeauJerséy Nouveau **\$24/\$10**

Made with 100% Chambourcin, this wine has aromas of fresh green apple, flavors of red fruits & a bright finish.

2021 Cabernet Franc **\$26/\$10**

Flavors of dark berries and black pepper with a hint of spices & light oak, soft tannins, smooth finish.

2022 Cabernet Sauvignon **\$28/\$10**

This medium-body wine has bright berry aromas of cloves & spices, featuring fresh fruit on the palate with light cherry notes.

2021 Cabernet Sauvignon Reserve **\$32/\$12**

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

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

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

2022 King DMC Reserve Red **\$28**

Special release from our DMC collection, a rich blend of Syrah, Cabernet Sauvignon and Malbec with a bright berry nose, bold fruit character & a smooth finish. *New Release*

2022 Malbec **\$25/\$10**

Aged for 24 months in French oak. This medium-bodied wine is deep purple color with aromas of raisin with subtle notes of black currant & a long finish.

2021 Merlot * **\$27/\$10**

Hints of plum, young dried cherry & spice with strong, yet balanced acids & tannins.

2021 Syrah * **\$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 IX *Club Members Only* **\$26**

A blend of 63% Syrah and 37% Merlot, this wine is full-bodied, displaying good structure with medium tannins, dry on the palate with jammy fruit on the finish.

What Exit Red **\$15**

A blend of Merlot, Syrah, Cabernet Franc, Chambourcin & Cabernet Sauvignon with a bright nose, dried fruit characteristics & a smooth finish.

Bottle/Glass WHITE WINES Bottle/Glass

2022 Albariño **\$26/\$10**

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

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

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

2023 Chardonnay * **\$23/\$10**

All steel, medium-bodied with a soft acidity & highlights fruit flavors of peaches and apricots with a clean, crisp finish.

2022 Chardonnay Reserve **\$29/\$12**

Bright palate with flavors of peach & apple, balanced finish with just the right amount of acidity.

2022 King DMC Reserve White **\$28**

Special release from DMC collection, an off-dry white blend of Pinot Gris & Vidal Blanc with apricot notes & a smooth finish with medium acidity. *New Release*

2022 Pinot Gris **\$22/\$10**

Slightly off-dry, fragranced nose of rose flowers & flavors of tropical fruit.

2023 Riesling **\$22/\$10**

This off-dry Riesling has a crisp acidity & is fruit forward with hints grapefruit and melon & floral aromas with a long clean finish.

2022 Sauvignon Blanc Reserve **\$29/\$12**

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

2021 Vidal Blanc * **\$22/\$10**

A crisp, clean and well-balanced wine with hints of tropical fruit. This wine is a local favorite.

What Exit White **\$15**

Off-dry white blend of Vidal Blanc, Cayuga & Chardonnay with apricot notes and a smooth finish with medium acidity.



VINTNER'S CLUB

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WINERY EXPERIENCE.

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SCAN TO LEARN MORE

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 & 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 locally grown blueberries.

\$15/\$8

Peach *

Made from 100% locally grown peaches fresh from the orchard. Medal Winner – Best Fruit Wine in the State

\$15/\$8

Raspberry Blush *

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

\$15/\$8

ADD A CHOCOLATE SHOT

Served in a milk chocolate shot cup

Choose

Blackberry Red or Southpaw Red

\$2.50

All of our wines are Vegan & Gluten-free

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. Great with Brunch.

\$25/\$12

DESSERT WINES

Bottle/Glass

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 & Vidal Blanc, expressing hints of honey and tropical fruit with a smooth finish.

\$31

Spiced Apple Reserve

Apple wine infused with raisins, cinnamon & cloves. Delicious served warm or cold, a special wine recipe of our winemaker's great-grandfather.

\$15/\$12

Blackberry Reserve

Light & sweet with the perfect balance of fresh and tart flavors.

\$15/\$12

Peach Reserve

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

\$15

FIND OUR WINES AT

Wegmans

IN NEW JERSEY & EASTERN PENNSYLVANIA

* - Wine Available at all Wegmans in NJ

** - Wine Also Available at select Wegmans in PA

BOTTLES TO GO SPECIALS

DARRYL MACK CELLARS

DMC Red
DMC White

2 for \$32

WHITE WINES

2021 Vidal Blanc
2023 Chardonnay

2 for \$36

RED WINES

2021 Syrah
2021 Merlot

2 for \$44

WHAT EXIT WINES

Red, White or Blush blends

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

Tortila Española	\$12
Spanish Meatballs	\$15
Beef Empanadas (2)	\$12
Chicken Empanadas (2)	\$12
Vegetarian Empanadas (2) v	\$12
Vegetarian Samosa (2) v	\$12
Pan con Tomate	\$12
Pan con Tomate with Serrano Ham	\$15
Bacon Wrapped Dates	\$12
Spanish Marcona Almonds v/gf	\$8
Spanish Olives v/gf	\$5

SOUP & SALAD

Potato Leek Soup v Smooth and creamy, made with flavorful leeks and hearty potatoes.	\$8
Mixed Salad gf Romaine, tomato, onion, carrot, Manchego Cheese & balsamic dressing. Add chicken \$5 Add shrimp \$7	\$12
Empanada Salad gf Romaine, Chicken Empanada filling, topped with Manchego cheese & aioli sauce v - Vegetarian gf – Gluten-Free	\$16

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.	\$32
Imported Serrano y Chorizo Board Thinly sliced Serrano ham & Chorizo served with Spanish Picos & imported olives.	\$28
Hand-Sliced Cheese Board Manchego, Mahón, & Cheddar cheese with Marcona almonds, imported olives and Picos.	\$28

SANDWICHES

<i>Served w/ Side Salad & Balsamic Dressing</i>	
Serrano Ham Serrano ham, Manchego cheese & tomato.	\$16
Grilled Chicken Chicken Breast, Lettuce, Tomato & Bravas Sauce.	\$16
Marty's Meatball Pork & Beef meatballs in a rich tomato sauce & Manchego cheese.	\$16
Galician Sandwich v Manchego cheese and imported quince paste. Add Serrano ham - \$3	\$16
Grilled Chorizo Sandwich Grilled Chorizo, tomato, Manchego cheese & brava sauce.	\$16
Spanish Cheeseburger Served with lettuce, tomato, onion & cheese and Potatas Bravas (instead of salad)	\$16

ENTREES & PAELLA

Paella del Chef Imported Bomba rice, chicken, chorizo, grouper & shrimp - gf	\$20	Roasted Salmon Oven roasted Salmon served with rice & 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 & vegetables.	\$38
Roasted Half-Chicken Roasted bone-in chicken breast served with mashed potatoes & vegetables. - gf	\$21	Chef's Signature Oxtail Braised in Old York Cellars Syrah and spices, served with mashed potatoes.	\$36

CHEF JOSÉ'S WINE PAIRING MENUS

Each course is paired with one of our wines by Old York Cellars wine experts

3-COURSE WINE PAIRING MENU

(Available Daily – In the Vista Room)

\$60

Vintner's Club Members - Silver \$54 - Gold \$51

Starter

Select One

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

Entrée

Select One

Oven Roasted Chicken
w/ Chimichurri sauce & mashed potatoes - gf
Oven Roasted Salmon
w/ rice & vegetables - gf
Grass Fed Rib Eye
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 WINE PAIRING MENU

(Friday & Saturday ONLY – In the Vista Room)

\$80

Vintner's Club Members - Silver \$72 - Gold \$68

Welcome

Garlic & Red Pepper Hummus with picos

Starter

Charcuterie Sampler - gf

Soup or Salad

Select One

Potato Leek Soup - v/gf
Mixed Salad - v

Entrée

Select One

Oven Roasted Salmon
w/ rice & vegetables - gf
Oven Roasted Chicken
w/ Chimichurri sauce & mashed potatoes -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

WEEKDAY SPECIALS

(Wednesday & Thursday ONLY)

1/2 OFF - 3 COURSE PAIRINGS

1/2 OFF - GLASSES OF WINE

1/2 OFF - WINE COCKTAILS

v - Vegetarian gf – Gluten-Free

BRUNCH

Sat & Sun: 11:30 – 2:30 pm

WINE & BACON PAIRING \$25

Canadian Bacon with Quail Egg, Grilled Pork Belly, Extra Thick Cut Bacon with bacon wrapped Spanish Chorizo & Iberian Bacon with Bacon wrapped Date paired with a flight of four wines.

BRUNCH TAPAS PAIRING \$42

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

SPARKLING BRUNCH for 2 \$65

Tortilla Española, Manchego, Chorizo, Serrano ham, Pan con Tomate, Potatas Bravas, Smoked Salmon, Bacon 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 Tefilla 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.

Bacon Sampler

\$15

Canadian Bacon with Quail Egg, Grilled Pork Belly, Extra Thick Cut Bacon with bacon wrapped Spanish Chorizo & Iberian Bacon with Bacon wrapped Date

SWEETS & SNACKS

Artisan Truffles <i>from The Fudge Shoppe</i>	\$12
Raspberry Blush Cheesecake	\$8
Caramel Flan <i>v/gf</i>	\$8
Poached Pear <i>in DMC Red Blend Wine gf</i>	\$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
Bottled Water	\$3

v - Vegetarian *gf* - Gluten-Free