

BROOKLYN WINERY

BOARDS

choice of one (\$10), pick two items (\$18), or pick three items (\$24)

MARINATED OLIVES

garlic, citrus zest, sherry

SAINT ANDRÉ

pasteurized cow's milk
triple creme, soft ripened

MILD COPPA

rich, slightly fruity,
black pepper

PIMENTO CHEESE

creamy, tangy, spicy,
spreadable

SHROPSHIRE BLEU

pasteurized cow's milk,
unpressed, orange, tangy

CHEF MIKE'S PASTRAMI

rich, savory,
coriander, smoky

CHEF'S WHIM 48

an "in the moment" creation, including the chef's choice of vegetables, fruits, cheeses, and meats served with accompaniments. the board includes several items listed on the menu but is not limited to this menu. no board is ever the same. serves 2-4

ALL DAY BRUNCH

DONUT BATTER PANCAKES 16

caramelized banana and
chocolate chip ice cream

PASTRAMI HASH 18

roille, marble potatoes, egg,
pickled red onions

PASTRAMI BENEDICT 18

english muffins, poached
eggs, hollandaise sauce

AVOCADO TOAST 16

focaccia, sunny side up egg, duck
fat chili oil, arugula, lime

SHAKSHUKA 15

peppers, eggs, grilled pita

POMACE-CHOCOLATE CHIP COOKIES 8

2024 harvest grenache pomace

SIDES

THICK CUT BACON \$7

BUTTERMILK BISCUITS \$6

MOTHER'S DAY DRINK SPECIALS

SPRITZ CARAFES 40

*aperol spritz, mimosa, or hugo spritz
featuring BW Blanc de Blancs*

NON-ALCOHOLIC CARAFES 32

*cranberry orange sparkling punch or
non-alcoholic spritz*

ROSÉ ALL DAY!

*all day happy hour pricing on rosé by
the glass (\$10) and by the bottle (\$40)*

CHEF DE CUISINE

Michael Wells

EXECUTIVE CHEF

Shaun LaFountain

SOUS CHEF

Nicholas Palma

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% gratuity will be added to all parties of 6 or more.

BROOKLYN WINERY

SPARKLING

2019 BLANC DE BLANCS 18 / 72
finger lakes, ny | elegant, lively, generous

2025 VERMENTINO PET NAT 14 / 56
sanger, ca | tropical fruit, lime, salinity

WHITE

2017 RIESLING 12 / 48
finger lakes, ny | green apple, bright acidity

2018 CHARDONNAY - UNOAKED 14 / 56
finger lakes, ny | stone fruit, minerality

2021 SAUVIGNON BLANC 15 / 60
suisun valley, ca | tropical, fresh, crisp

2019 CHARDONNAY - BARREL FERMENTED 14 / 56
suisun valley, ca | fresh pear, butterscotch

ROSE & ORANGE

2021 ROSÉ 10 / 40 - MOTHERS DAY SPECIAL PRICING
madera, ca | bright, crisp, provençal style

2023 SKIN CONTACT VERMENTINO 14 / 56
sanger, ca | apricot, herbaceous, soft salinity

2020 MALVASIA BIANCA/PINOT GRIS 14 / 56
lodi, ca | apricot, black tea, orange peel

2018 PINOT GRIGIO RAMATO 15 / 60
lodi, ca | lofty acidity, supple texture

WINE-BASED COCKTAILS

BDB SPRITZ 16
aperol or amaro, brooklyn winery blanc de blancs,
club soda, bitters (with amaro only)

MCCARREN MIMOSA 16
orange, brooklyn winery blanc de blancs

BW SOUR 16
brooklyn winery zinfandel, lemon, bourbon

HOUSE MARTINI 16
housemade vermouth, bombay sapphire gin

NA SPRITZ 13
non-alcoholic aperitif, club soda, vinada sparkling

BROOKLYN BEERS

PLAYA DE BROOKLYN LIME LAGER 8
american light lager 4.8%

CAPTAIN LAWRENCE IPA 8
american IPA 7%

BROOKLYN LAGER 7
dark american lager (12 oz. bottle) 5.2%

BROOKLYN BREWERY SPECIAL EFFECTS (<0.5%) 7

RED

2018 PINOT NOIR 16 / 64
suisun valley, ca | raspberry, cocoa, bright,
elegant

2017 SANGIOVESE 14 / 56
madera, ca | wild strawberry & red cherry

2018 NEBBIOLO 16 / 64
clarksburg, ca | hibiscus, red fruit

2019 CUVÉE NOIR 14 / 56
lodi and madera, ca | smooth, ruby red
fruit

2018 BARBERA 14 / 56
suisun valley, ca | dark fruits and spice

2018 CABERNET FRANC 15 / 60
central valley, ca | vanilla, bell pepper

2018 ZINFANDEL 12 / 48
lodi, ca | dark fruit aromatics, velvety
texture

2018 MALBEC 14 / 56
suisun valley, ca | cherry, plum, vanilla

2017 CABERNET SAUVIGNON 16 / 56
suisun valley, ca | bold luscious fruit

2012 FORTITUDE 8 / 32
lodi, ca | dessert style, fiery
disposition

LIBRARY BOTTLES

2013 KING & QUEEN 80
sonoma, ca/finger lakes, ny
*co-ferment of cabernet sauvignon &
chardonnay*

2011 CABERNET SAUVIGNON/SYRAH 89
sonoma/mendocino, ca
black olive, cassis, rustic

2013 BARREL-FERMENTED CHARDONNAY 70
finger lakes, ny
baked apple, buttery, complex

2013 GEWÜRZTRAMINER 68
finger lakes, ny
guava, tangerine, lemongrass

2013 CABERNET SAUVIGNON 68
north fork, ny
blackberry, olive & leather components

WINEMAKER CHUCK GERGLEY