

447 HUDSON Clearwater

DINNER
NIGHTLY 5:30 PM - MIDNIGHT

Sparkling

PROSECCO, VALDO, VENETO, ITALY	11/44
SPARKLING ROSÉ, ROEDERER ESTATE, CALIFORNIA	19/89
CHAMPAGNE, HENRIOT BRUT, FRANCE 375ML	18/40
LAMBRUSCO MANTOVANO, MOLO 8, ITALY	11/44

White Wine

ROSÉ, DOMAINE GUEISSARD, PROVENCE, FRANCE '16	12/48
TXAKOLI, URRUZOLA, PAIS VASCO, SPAIN '15	13/52
CHENIN BLANC, VINCENT RAIMBAULT, FRANCE '14	12/48
SAUVIGNON BLANC, GIESEN, NEW ZEALAND '16	12/48
SANCERRE, LA CROIX SAINT LAURENT, FRANCE '16	16/64
GRÜNER VELTLINER, STADT KREMS, AUSTRIA '16	11/44
CHARDONNAY, POCO A POCO, CALIFORNIA '16	14/56

Red Wine

RIOJA, ERMITA SAN FELICES, SPAIN '15	12/48
PINOT NOIR, J CHRISTOPHER, OREGON '15	16/64
*CARIGNAN BLEND, COCHON VOLANT, FRANCE '16	12/48
†CÔTES DU RHÔNE, LA CABOTTE '16	14/56
*MALBEC, RIVUS, ARGENTINA '12	13/52
BORDEAUX, CHATEAU LA FLEUR BLANCHON '12	15/60
CABERNET, VINA ROBLES, CALIFORNIA '15	15/60

Dessert Wine

WELSCHRIESLING/CHARD, KRACHER, AUSTRIA '17	13/64
PASSITO DI PANTELLERIA, DONNAFUGATA, ITALY '11	18/90
PEDRO XIMENEZ, GRAN RESERVA, SPAIN '87	15/--
MADEIRA, LEACOCK'S RAINWATER, PORTUGAL	10/--
PORT, RAMOS PINTO TAWNY, PORTUGAL	10/--
PORT, TAYLOR FLADGATE 20-YEAR TAWNY, PORTUGAL	15/--
PORT, FONSECA BIN NO.27, DOURO, PORTUGAL 375ML	--/37

Beer

FULL SAIL SESSION LAGER, OREGON 5.1%	6
PILSNER URQUELL, CZECH REPUBLIC 4.4%	7
SLY FOX PIKELAND PILSNER, PENNSYLVANIA 4.9%	9
ANCHOR STEAM LAGER, CALIFORNIA 4.9%	8
BELL'S AMBER ALE, MICHIGAN 5.8%	8
ITHACA FLOWER POWER IPA, NEW YORK 7.2%	9
LA CHOUFFE BELGIAN PALE ALE, BELGIUM 8.0%	10
VICTORY SOUR MONKEY, PENNSYLVANIA 9.5%	10
DOWNEAST CIDER HOUSE, MASSACHUSETTS 5.1%	9

* = ORGANIC WINE † = BIODYNAMIC WINE

447 HUDSON STREET NEW YORK, NY 10014
WWW.HUDSONCLEARWATER.COM

COCKTAILS 14

Revival

GIN, LILLET, ABSINTHE,
ORANGE LIQUEUR, LEMON,
DICKEL CHERRY

Duchess

GIN, AVERELL DAMSON PLUM,
EARL GREY TEA, BLACKBERRIES,
LEMON, AGAVE, LEMON TWIST

Hudson Mule

BISON-GRASS VODKA,
GINGER BEER,
LIME, CANDIED GINGER

King's County

RYE, BYRRH, CYNAR, CHARTREUSE,
CARDAMOM, ORANGE BITTERS

Calacas

JALAPEÑO TEQUILA, BEET, LIME,
AGAVE, CHILI-LIME SALT

Volver

MEZCAL, AÑEJO TEQUILA, GREEN
CHARTREUSE, LIME, GINGER, AGAVE,
BASIL, GRAPEFRUIT BITTERS

Old Cuban

AGED RUM, VELVET FALERNUM,
CHAMPAGNE, LIME, MINT,
OLD-FASHIONED BITTERS

Sparrow

PISCO, YUZU, EGG WHITE,
ORANGE BLOSSOM,
ANGOSTURA BITTERS

Salads

BABY RED ROMAINE LETTUCE, WALNUTS, MAHÓN CHEESE, SABA BALSAMIC VINEGAR	13
GEM LETTUCE, ENGLISH PEAS, OLIVES, PRESERVED LEMON, MINT LABNEH YOGURT, DILL	14
BABY KALE, POMEGRANATE, PECORINO, PINE NUTS, TAHINI DRESSING	15
RED QUINOA, TATSOI, CUCUMBER, ALMONDS, MANCHEGO, PEAR VINAIGRETTE	15

Appetizers

CHILLED EDAMAME SOUP, GINGER, HOUSE-MADE RICOTTA, CUCUMBER	10
ASSORTED CHEESES, CANDIED ALMONDS, LOCAL HONEY, FRESH BREADS	21
DOZEN/HALF-DOZEN EAST COAST OYSTERS*, MIGNONETTE, LEMON, FRESH HORSE RADISH, COCKTAIL SAUCE	36/19
ROASTED TRUMPET & CREMINI MUSHROOM BRUSCHETTA, HERBED CLOUMAGE CHEESE	9
DUCK CONFIT RILLETTE, FIG COMPOTE, SORREL, GRILLED BREAD	10
BURRATA, CHARRED JALAPEÑO & ONION, CHIMICHURRI-MARINATED CELERY	16
POTATO-CRUSTED SEARED SCALLOPS, MOJO SAUCE, AVOCADO MOUSSE, CHIPOTLE	19
FLUKE CRUDO, SPICY AIOLI*, PICKLED SCALLIONS, SUNFLOWER SHOOTS, BEAN SPROUTS	17
ROASTED LEEK & BLACK KALE MEZZALUNA RAVIOLI, RADISH, LEMON, SHAVED TRUFFLE	19

Entrées

SAUTÉED RICOTTA GNOCCHI FENNEL CONSERVA, ROASTED GARLIC, ARUGULA, STRACCIATELLA	24
POACHED LOCAL ATLANTIC BASS PRESERVED LEMON COUSCOUS, EGGPLANT-ROASTED PEPPER PURÉE, PEA SHOOTS	31
SEARED LONG ISLAND DUCK BREAST GOLD BAR SQUASH, WILD RICE, OLIVES, PEARL ONIONS, HARISSA, GOLDEN RAISIN PURÉE	29
GRILLED GRASS-FED NY HANGER STEAK HERBED POTATOES, ASPARAGUS, WILD MUSHROOMS, GREEN PEPPERCORN & CONFIT SHALLOT PURÉE	32
GRILLED BERKSHIRE PORK CHOP BROCCOLINI, SMOKED CHILI JAM, DIAKON, MINT, CILANTRO, AMARANTH FLOWER	28
HOUSE-MADE SPELT CHITARRA PASTA FAVA BEANS, ENGLISH PEAS, PEA PURÉE, PARMESAN, URFA CHILI	26
ADD SHAVED BLACK TRUFFLE TO ANY DISH	25

Sides

SAUTÉED ASPARAGUS, WHIPPED TOFU, GARLIC CHIPS, CHILI, LEMON ZEST	10
ZUCCHINI, GOLD BAR & PATTY PAN SQUASH, RAMP-WALNUT PESTO, MINER'S LETTUCE	9
BABY CARROTS, CRÈME FRAÎCHE, TARRAGON, PICKLED GREEN ALMONDS	9
ROASTED BRUSSELS SPROUTS, SMOKED CARAMELIZED ONIONS, MUSTARD VINAIGRETTE	11

Desserts

LEMON BRÛLÉE TART, CHANTILLY CREAM	10
VANILLA BEAN CHEESECAKE, HUCKLEBERRIES, POPPY SEEDS	12
WARM CHOCOLATE POT, WALNUT NOCELLO GELATO, HONEYCOMB CRISP	10
VANILLA PANNA COTTA, ALMOND TUILE, SLOW ROASTED STRAWBERRIES	11
ASSORTED GELATO OR SORBET	5

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
WE SERVE ONLY HORMONE & ANTIBIOTIC-FREE BEEF, FISH, POULTRY, DAIRY & EGGS