

# 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	19/42
*LAMBRUSCO SECCO, CA' MONTANARI, MODENA, ITALY	12/50

## White Wine

ROSÉ, DOMAINE GUEISSARD, PROVENCE, FRANCE '16	12/48
TXAKOLI, URRUZOLA, PAIS VASCO, SPAIN '16	13/52
CHENIN BLANC, VINCENT RAIMBAULT, FRANCE '16	12/48
SAUVIGNON BLANC, GIESEN, NEW ZEALAND '16	12/48
*SANCERRE, LA CROIX SAINT LAURENT, FRANCE '17	16/64
GRÜNER VELTLINER, STADT KREMS, AUSTRIA '16	11/44
CHARDONNAY, POCO A POCO, CALIFORNIA '16	14/56

## Red Wine

PINOT NOIR, J CHRISTOPHER, OREGON '15	17/68
*CARIGNAN BLEND, COCHON VOLANT, FRANCE '16	12/48
†CORNICAN BLEND, PERO LONGO, FRANCE '15	14/56
BARBERA, GIOVANNI ROSSO, ITALY '14	13/52
*MALBEC, RIVUS, ARGENTINA '12	13/52
BORDEAUX, CHATEAU LA FLEUR BLANCHON '12	16/64
CABERNET, VINA ROBLES, CALIFORNIA '15	15/60

## Dessert Wine

WELSCHRIESLING/CHARD, KRACHER, AUSTRIA '17	13/64
PASSITO DI PANTELLERIA, C. PELLEGRINO, ITALY '16	10/46
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
SIXPOINT THE CRISP PILSNER, NEW YORK 5.4%	8
SLY FOX PIKELAND PILSNER, PENNSYLVANIA 4.9%	9
ANCHOR STEAM LAGER, CALIFORNIA 4.9%	8
ALLAGASH WHITE, MAINE 5.1%	10
ITHACA FLOWER POWER IPA, NEW YORK 7.2%	9
LA CHOUFFE BELGIAN PALE ALE, BELGIUM 8.0%	11
ANDERSON VALLEY BRINEY MELON GOSE, CA 4.2%	9
DOWNEAST CIDER HOUSE, MASSACHUSETTS 5.1%	9

\* = ORGANIC WINE † = BIODYNAMIC WINE

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

## COCKTAILS 15

(ADD ORGANIC CBD OIL 3)

### Lila-Jane

GIN, ELDERFLOWER LIQUEUR,  
LEMON, CUCUMBER

### 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

### Valver

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

CHARRED PEACHES, BABY WATERCRESS, PROSCIUTTO, PISTACHIO, SABA	17
GRILLED GEM LETTUCE, CONFIT OLIVES, ESPELETTE, RADISH, DILL, PRESERVED LEMON VINAIGRETTE	14
HEIRLOOM TOMATOES, ROASTED GARLIC LABNEH, ZA'ATAR, SMOKED OLIVE OIL	16
BABY KALE, APRICOTS, CHÈVRE, SUNFLOWER SEEDS, WILDFLOWER HONEY VINAIGRETTE	15

## Appetizers

HEIRLOOM TOMATO GAZPACHO, CUCUMBER, SWEET PEPPER, BASIL	10
ASSORTED CHEESES, CANDIED ALMONDS, LOCAL HONEY, FRESH BREADS	23
ONE DOZEN EAST COAST OYSTERS*, MIGNONETTE, LEMON, FRESH HORSERADISH, COCKTAIL SAUCE	36
GRILLED & MARINATED ARTICHOKE-HEART BRUSCHETTE, RICOTTA SALATA	9
DUCK CONFIT RILLETTE, HEIRLOOM GRAPES, CROSTINI	12
BURRATA, MARINATED CHICKPEAS, SUN-DRIED TOMATO, TOAST	17
GOAT CHEESE MEZZALUNA RAVIOLI, CHERMOULA RELISH, PEPPERONATA	19
POTATO-CRUSTED SEARED SCALLOPS, MOJO SAUCE, AVOCADO MOUSSE, CHIPOTLE	20
LUMP CRAB CAKES, JALAPEÑO-PICKLED CUCUMBER SALAD, MINT	18

## Entrées

SAUTÉED RICOTTA GNOCCHI BLISTERED HEIRLOOM TOMATOES, ROASTED GARLIC, ARUGULA, STRACCIATELLA	25
PAN-ROASTED LOCAL ATLANTIC BASS SPAGHETTI SQUASH, EGGPLANT-PEPPER PURÉE, DELICATA SQUASH TEMPURA	32
SEARED LONG ISLAND DUCK BREAST GRILLED BROCCOLI RABE, SWISS CHARD, APRICOT-WHITE WINE PURÉE	30
GRILLED GRASS-FED NY HANGER STEAK HERBED POTATOES, BABY CARROTS, ROASTED MUSHROOMS, GREEN PEPPERCORN & CONFIT SHALLOT PURÉE	33
BRAISED & GRILLED SHORT RIB CHARRED CELERY ROOT PURÉE, SHAVED GOLD BEET & APPLE SALAD	29
HOUSE-MADE FRESH LINGUINE LITTLENECK CLAMS, SPINACH, PRESERVED LEMON, CALABRIAN CHILI, GARLIC	27

## Sides

BLISTERED SHISHITO PEPPERS, AGED COTIJA CHEESE, CHILI, LIME	10
CRISPY CAULIFLOWER FLORETS, WILTED GREENS, WHIPPED CAULIFLOWER PURÉE	9
ROASTED CORN, CORN PURÉE, VADOUVAN, CILANTRO, CORN SHOOTS	10
CHARRED BRUSSELS SPROUTS, GOOSEBERRIES, AGED BALSAMIC VINEGAR	11

## Desserts

LEMON BRÛLÉE TART, SUMMER BERRIES, CHANTILLY CREAM	11
VANILLA-GINGER PANNA COTTA, BOURBON PEACHES, GLUTEN-FREE CORNMEAL CRUMBLE	10
WARM CHOCOLATE POT, COOKIES & CREAM GELATO, SALTED TOFFEE BRITTLE	11
VANILLA BEAN CHEESECAKE, HUCKLEBERRIES, POPPY SEEDS	12
ASSORTED GELATO OR SORBET	6

\*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