

# 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 '16	13/52
PASSITO DI PANTELLERIA, DONNAFUGATA, ITALY '11	19/86
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	14/--
PORT, FONSECA BIN NO.27, DOURO, PORTUGAL 375ML	--/35

## 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, LABNEH YOGURT, OLIVES, LEMON, DILL	14
BABY KALE, STRAWBERRIES, PECORINO, PINE NUTS, TAHINI DRESSING	15
RED QUINOA, TATSOI, CUCUMBER, ALMONDS, MANCHEGO, PEAR VINAIGRETTE	15
ROASTED DUCK SALAD, GRAPEFRUIT, PICKLED CARROT, SPICED PEANUTS, PUFFED RICE, GRAPEFRUIT VIN	18

## Appetizers

GOLDEN BEET SOUP, HOUSE MADE RICOTTA, QUINOA-PUMPKIN SEED CRUNCH	10
ASSORTED CHEESES, CANDIED ALMONDS, LOCAL HONEY, FRESH BREADS	21
DOZEN/HALF-DOZEN EAST COAST OYSTERS*, MIGNONETTE, LEMON, FRESH HORSERADISH, COCKTAIL SAUCE	36/19
ROASTED TRUMPET & CREMINI MUSHROOM BRUSCHETTE, HERBED CLOUMAGE CHEESE	9
MONKFISH MEDALLIONS, SHIITAKE MUSHROOMS, BLACK GARLIC, MEYER LEMON, MADRAS CURRY	18
BURRATA, CHARRED JALAPEÑO & ONION, CHIMICHURRI-MARINATED CELERY	16
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, PEARL BARLEY, GOLDEN RAISIN PURÉE	29
GRILLED GRASS-FED NY HANGER STEAK HERBED POTATOES, ROMANESCO CAULIFLOWER, GREEN PEPPERCORN & CONFIT SHALLOT PURÉE	32
BRAISED ANGUS BEEF SHORT RIBS HEIRLOOM SPINACH, HARICOT VERT, SMOKED DATE PURÉE, PEANUT CRUMBLE	28
HOUSE-MADE SPELT CHITARRA PASTA FAVA BEANS, ENGLISH PEA PURÉE, PECORINO, URFÀ CHILI	26
**ADD SHAVED BLACK TRUFFLE TO ANY DISH 25**	

## Sides

SAUTÉED ASPARAGUS, WHIPPED TOFU, GARLIC CHIPS, CHILI, LEMON ZEST	10
ZUCCHINI, GOLD BAR SQUASH, ESTRAGON SPICE, MINER'S LETTUCE	9
SUGAR SNAP PEAS, FENNEL, RADISH, SESAME	8
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