

447 HUDSON Clearwater

DINNER
NIGHTLY 5:30 PM - MIDNIGHT

Sparkling

PROSECCO, VALDO, VENETO, ITALY	\$ 9/36
SPARKLING ROSÉ, ROEDERER ESTATE, CALIFORNIA	\$ 19/89
CHAMPAGNE, HENRIOT BRUT, FRANCE 375ML	\$ 18/40
LAMBRUSCO MANTOVANO, MOLO 8, ITALY	\$ 11/44

White Wine

ROSÉ, GUEISSARD, PROVENCE, FRANCE '16	\$ 11/44
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, PATIENT COTTAT, FRANCE '16	\$ 15/60
GRÜNER VELTLINER, STADT KREMS, AUSTRIA '16	\$ 11/44
CHARDONNAY, POCO A POCO, CALIFORNIA '15	\$ 14/56

Red Wine

PINOT NOIR, J CHRISTOPHER, OREGON '14	\$ 15/60
RIOJA, SEIS DE LUBERRI, SPAIN '13	\$ 13/52
CÔTES DU RHÔNE VILLAGES, FRANCE '14	\$ 15/60
NEBBIOLO, MALABAILA DI CANALE, ITALY '14	\$ 13/52
MALBEC, RIVUS, ARGENTINA '12	\$ 12/48
BORDEAUX, CHATEAU HAUT MYLES, FRANCE '12	\$ 14/56
CABERNET, VINDICATED, CALIFORNIA '15	\$ 15/60

Dessert Wine

WELSCHRIESLING/CHARD, KRACHER, AUSTRIA '13	\$ 13/52
PASSITO DI PANTELLERIA, DONNAFUGATA, ITALY '11	\$ 19/86
PEDRO XIMENEZ, GRAN RESERVA, SPAIN '86	\$ 14/-
MADEIRA, LEACOCK'S RAINWATER, PORTUGAL	\$ 10/-
PORT, RAMOS PINTO TAWNY, PORTUGAL	\$ 10/-
PORT, GRAHAM'S 20-YEAR TAWNY, PORTUGAL	\$ 14/-

Beer

FULL SAIL SESSION LAGER, OREGON	\$ 7
SIXPOINT THE CRISP PILSNER, NEW YORK	\$ 8
SLY FOX PIKELAND PILSNER, PENNSYLVANIA	\$ 9
ANCHOR STEAM LAGER, CALIFORNIA	\$ 8
ITHACA FLOWER POWER IPA, NEW YORK	\$ 9
GREAT DIVIDE COLETTE FARMHOUSE ALE, COLORADO	\$ 9
LA CHOUFFE BELGIAN STRONG PALE ALE, BELGIUM	\$ 10
ANDERSON VALLEY BRINEY MELON GOSE, CALIFORNIA	\$ 9
DOWNEAST CIDER HOUSE, MASSACHUSETTS	\$ 9

COCKTAILS \$ 14

Duchess

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

Lila-Jane

GIN, ELDERFLOWER LIQUEUR,
LEMON, CUCUMBER

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

Volter

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

HEIRLOOM TOMATOES, PEACH, LAVENDER, MIZUNA, TARRAGON VINAIGRETTE \$ 15

BIBB LETTUCE, SHAVED SUMMER VEGETABLES, BLUEBERRIES, WALNUT & MINT PESTO, PARMESAN \$ 13

BABY KALE, WATERCRESS, WATERMELON, PISTACHIOS, PICKLED RED ONIONS, BASIL VINAIGRETTE \$ 14

RED QUINOA, TATSOI, CUCUMBERS, ALMONDS, MANCHEGO, PEAR VINAIGRETTE \$ 14

ROASTED DUCK & CORN SALAD, AVOCADO, CILANTRO, SMOKED TOMATO VINAIGRETTE \$ 15

Appetizers

CHILLED TOMATO-STRAWBERRY GAZPACHO, FETA, PINENUTS \$ 10

ASSORTED CHEESES, CANDIED ALMONDS, LOCAL HONEY, FRESH BREADS \$ 18

DOZEN/HALF-DOZEN EAST COAST OYSTERS*, MIGNONETTE, LEMON, FRESH HORSERADISH, COCKTAIL SAUCE \$ 34/18

SCALLOP CEVICHE, CANTALOUPE, CHILI, PICKLED SHALLOTS, YOGURT \$ 18

BURATTA, OLIVES, ROASTED PLUM TOMATOES, SALSA VERDE \$ 16

SWEET CORN & RED PEPPER RAVIOLI, GOAT CHEESE, HYSSOP, GREEN TOMATO RELISH \$ 17

PAN-ROASTED SQUID, CHICKPEAS, CHERRY TOMATOES, SPINACH, MIXED HERBS \$ 17

Entrées

HERB GNOCCHI

ASPARAGUS, BABY ARUGULA, LEMON, RICOTTA \$ 23

PAN-SEARED WILD-CAUGHT ATLANTIC BASS

CHARRED CORN, SWEET CHERRIES, SHAVED YOUNG CARROTS \$ 29

SEARED LONG ISLAND DUCK BREAST

CONFIT BABY LEEKS, APRICOT, COUSCOUS, ALMONDS, MINT \$ 31

GRILLED GRASS-FED HANGER STEAK

SCALLION RÖSTI, SUMMER SQUASH, WATERCRESS, CHIMICHURRI \$ 32

NIMAN RANCH PORK CHOP

SUGAR SNAP PEAS, CHERRY TOMATOES, MUSTARD GREENS, PISTOU \$ 28

HOUSE-MADE FRESH LINGUINE

CLAMS, MUSSELS, ALEPPO, WHITE-WINE, GARLIC, FRESH HERBS, PARMESAN \$ 26

Sides

CRISPY FINGERLING POTATOES, CHIPOTLE AIOLI, COTIJA CHEESE \$ 10

ROASTED SUMMER SQUASH, PINE NUTS, ARUGULA, AGRODOLCE \$ 9

BLISTERED SHISHITO PEPPERS, LEMON, PARMESAN, SEA SALT \$ 9

ROASTED CORN, HEIRLOOM CHERRY TOMATOES, SCALLIONS, BASIL \$ 10

Desserts

APRICOT CROSTATA, THYME, MASCARPONE GELATO \$ 10

PISTACHIO SPONGE CAKE, ELDERFLOWER CREAM, MACERATED BERRIES \$ 9

VANILLA BEAN CHEESECAKE, HUCKLEBERRIES, POPPY SEEDS \$ 11

WARM CHOCOLATE POT, TOASTED ALMOND GELATO, HONEYCOMB CRISP \$ 10

ASSORTED GELATO OR SORBET \$ 4

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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