

# 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

*GAMAY, LA GALOCHE, BEAUJOLAIS, FRANCE '15	\$ 13/52
PINOT NOIR, J CHRISTOPHER, OREGON '14	\$ 15/60
RIOJA, SEIS DE LUBERRI, SPAIN '13	\$ 12/48
CÔTES DU RHÔNE VILLAGES, FRANCE '14	\$ 15/60
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 '87	\$ 15/--
MADEIRA, LEACOCK'S RAINWATER, PORTUGAL	\$ 10/--
PORT, RAMOS PINTO TAWNY, PORTUGAL	\$ 10/--
PORT, GRAHAM'S 20-YEAR TAWNY, PORTUGAL	\$ 14/--
PORT, FONSECA BIN NO.27, DOURO, PORTUGAL 375ML	\$ --/35

## 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

### 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

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

BABY GEM LETTUCE, RAW & ROASTED VEGETABLES, HORSERADISH DRESSING \$ 13

BABY KALE, GALA APPLE, PECORINO, SUNFLOWER SEEDS, TARRAGON, LEMON \$ 14

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

ROASTED DUCK & ARUGULA SALAD, GRAPEFRUIT, MINT, CILANTRO, PEANUTS, GINGER VINAIGRETTE \$ 15

## Appetizers

CHILLED CUCUMBER & CHICKPEA SOUP, POMEGRANATE, SESAME \$ 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 CRUDO\*, CHAMPAGNE GRAPES, RADISHES, HERB VINAIGRETTE \$ 18

BURRATA, GRILLED GREEN TOMATOES, CROUTONS, MOJO SAUCE \$ 16

RICOTTA & ARUGULA RAVIOLI, GOLDEN RAISINS, ALMOND PURÉE, POPPY SEED EMULSION \$ 17

## Entrées

### SAUTÉED GNOCCHI

HEIRLOOM TOMATOES, BABY ARUGULA, RICOTTA SALATA, BLACK GARLIC, URFA PEPPER \$ 24

### PAN-SEARED WILD-CAUGHT ATLANTIC BASS

CHARRED CORN, OLIVES, PICKLED CUCUMBER, HERB YOGURT \$ 31

### SEARED LONG ISLAND DUCK BREAST

CARROT PURÉE, ROASTED CUBANELLE PEPPERS, RAINBOW CHARD, DUKKAH \$ 29

### GRILLED GRASS-FED HANGER STEAK

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

### NIMAN RANCH PORK CHOP

MUSTARD RUB, ROMANO BEANS, STEWED TOMATOES, SMOKED FARMER'S CHEESE \$ 28

### HOUSE-MADE FRESH LINGUINE

CLAMS, MUSSELS, SPINACH, PRESERVED LEMON, CALABRIAN CHILI, GARLIC \$ 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

BLUEBERRY CROSTATA, LEMON, VANILLA GELATO \$ 10

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

VANILLA BEAN CHEESECAKE, HUCKLEBERRIES, POPPY SEEDS \$ 11

WARM CHOCOLATE POT, PEANUT BUTTER 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