

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

*RIOJA, BODEGAS Y VIÑEDOS INTEUS, SPAIN '17	12/48
PINOT NOIR, J CHRISTOPHER, OREGON '15	17/68
*CARIGNAN BLEND, COCHON VOLANT, FRANCE '16	12/48
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 14

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

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 MELON & FETA SALAD, PROSCIUTTO, PISTACHIO, CUCUMBER, SUMAC	16
GEM LETTUCE, ENGLISH PEAS, OLIVES, ESPELETTE, DILL, PRESERVED LEMON VINAIGRETTE	13
BABY KALE, POMEGRANATE, PECORINO, PINE NUTS, TAHINI DRESSING	15
RED QUINOA, TATSOI, CUCUMBER, ALMONDS, MANCHEGO, PEAR VINAIGRETTE	15

Appetizers

HEIRLOOM TOMATO GAZPACHO, CUCUMBER, SWEET PEPPER, BASIL	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 HEIRLOOM GRAPE TOMATO BRUSCHETTE, FRESH DILL, TZATZIKI	9
DUCK CONFIT RILLETTE, SWEET CHERRIES, SORREL, GRILLED BREAD	10
BURRATA, CHARRED JALAPEÑO & ONION, CHIMICHURRI-MARINATED CELERY	16
SPIGARELLO & GOAT CHEESE MEZZALUNA, PATTYPAN SQUASH, RADISH, ZUCCHINI BLOSSOM, MINT	19
POTATO-CRUSTED SEARED SCALLOPS, MOJO SAUCE, AVOCADO MOUSSE, CHIPOTLE	20
TUNA CRUDO, CHARRED CORN, SUNFLOWER SPROUTS, FENNEL POLLEN, CITRUS CHILI OIL	17

Entrées

SAUTÉED RICOTTA GNOCCHI BLISTERED HEIRLOOM TOMATOES, ROASTED GARLIC, ARUGULA, STRACCIATELLA	24
POACHED LOCAL ATLANTIC BASS PRESERVED LEMON COUSCOUS, EGGPLANT-PEPPER PURÉE, ARTICHOKE HEARTS	31
SEARED LONG ISLAND DUCK BREAST WAX BEANS, ENDIVE, APRICOT-WHITE WINE PURÉE	29
GRILLED GRASS-FED NY HANGER STEAK HERBED POTATOES, ASPARAGUS, WILD MUSHROOMS, GREEN PEPPERCORN & CONFIT SHALLOT PURÉE	32
GRILLED BERKSHIRE PORK CHOP PEACHES, SMOKED CHILI JAM, DAIKON, MINT, CILANTRO	28
HOUSE-MADE FRESH LINGUINE LITTLENECK CLAMS, SPINACH, PRESERVED LEMON, CALABRIAN CHILI, GARLIC	26

Sides

BLISTERED SHISHITO PEPPERS, AGED COTIJA CHEESE, CHILI, LIME	9
GOLD BAR SQUASH, SUMMER SQUASH BABA GANOUSH, CUCUMBER, CHILI	10
ROASTED CORN, CORN PURÉE, VADOUVAN, CILANTRO, CORN SHOOTS	9
CHARRED BRUSSELS SPROUTS, CHERRIES, AGED BALSAMIC VINEGAR	11

Desserts

LEMON BRÛLÉE TART, SUMMER BERRIES, CHANTILLY CREAM	10
VANILLA-GINGER PANNA COTTA, BOURBON PEACHES, GLUTEN-FREE CORNMEAL CRUMBLE	11
WARM CHOCOLATE POT, WALNUT NOCELLO GELATO, HONEYCOMB CRISP	10
VANILLA BEAN CHEESECAKE, HUCKLEBERRIES, POPPY SEEDS	12
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