

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	14/56
CHENIN BLANC, VINCENT RAIMBAULT, FRANCE '16	13/52
SAUVIGNON BLANC, GIESEN, NEW ZEALAND '16	13/52
*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

†CORNICAN BLEND, PERO LONGO, FRANCE '15	14/56
*CARIGNAN BLEND, COCHON VOLANT, FRANCE '16	12/48
PINOT NOIR, J CHRISTOPHER, OREGON '15	17/68
BARBERA, GIOVANNI ROSSO, ITALY '14	13/52
*MALBEC, RIVUS, ARGENTINA '12	13/52
BORDEAUX, CHÂTEAU BOYREIN, FRANCE '11	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
PILSNER URQUELL, CZECH REPUBLIC 4.4%	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
PEEKSKILL SIMPLE SOUR, NEW YORK 4.5%	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)

Upstate Rose

APPLEJACK, RYE,
APPLE CIDER, LIME,
POMEGRANATE GRENADINE

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

BLACK MISSION FIGS, BABY WATERCRESS, PROSCIUTTO, SABA	17
GRILLED GEM LETTUCE, CONFIT OLIVES, ESPELETTE, RADISH, DILL, PRESERVED LEMON VINAIGRETTE	14
ROASTED BEETS, ORANGES, BLUE CHEESE, ORANGE VINAIGRETTE	16
BABY KALE, CHARRED LEMON, AJÍ DULCE, SMOKED LABNE, TOASTED PECANS, SQUASH SEED VINAIGRETTE	15

Appetizers

ROASTED GOLDEN BEET SOUP, RICOTTA, PUMPKIN SEED QUINOA CRUMBLE	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, SHAVED BRUSSELS SPROUTS, PEAR MOSTARDA	12
BURRATA, MARINATED CHICKPEAS, SUN-DRIED TOMATO, TOAST	17
SWEET POTATO & GOAT CHEESE TORTELLINI, SALSA VERDE, WATERCRESS	19
POTATO-CRUSTED SEARED SCALLOPS, MOJO SAUCE, AVOCADO MOUSSE, CHIPOTLE	20
CRISPY PAN-SEARED OCTOPUS, ISRAELI COUSCOUS, CHORIZO, POMEGRANATE, ROASTED PEPPER COULIS	18

Entrées

SAUTÉED RICOTTA GNOCCHI ROASTED MUSHROOMS, ARUGULA, STRACCIATELLA, ROASTED GARLIC VINAIGRETTE	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, GREEN PEPPERCORN & CONFIT SHALLOT PURÉE	33

BRAISED SHORT RIB
CAMELIZED ONION PURÉE, CIPPOLINI ONIONS, APPLE BUTTER, FARRO 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 BUTTERNUT SQUASH, BROWNED BUTTER, PEPITAS	10
CHARRED BRUSSELS SPROUTS, GREEN OLIVE TAPENADE, AGED BALSAMIC	11

Desserts

LEMON BRÛLÉE TART, MIXED BERRIES, CHANTILLY CREAM	11
UPSTATE APPLES & BOURBON POT PIE (ADD VANILLA GELATO 3)	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