

447 HUDSON Clearwater

DINNER
NIGHTLY 5:30 PM - MIDNIGHT

Sparkling

BLANC DE BLANCS BRUT, PAUL DE COSTE, FRANCE	12/48
SPARKLING ROSÉ, ROEDERER ESTATE, CALIFORNIA	19/89
CHAMPAGNE, FREREJEAN FRÈRES, BRUT 1ER CRU, FR	20/96
*LAMBRUSCO SECCO, CA' MONTANARI, MODENA, ITALY	12/50

White Wine

ROSÉ, GUEISSARD 'LE PETIT', PROVENCE, FRANCE '18	13/52
TXAKOLI, URRUZOLA, PAIS VASCO, SPAIN '18	16/64
CHENIN BLANC, RAIMBAULT, VOUVRAY, FRANCE '17	14/56
SAUVIGNON BLANC, GIESEN, NEW ZEALAND '18	13/52
SANCERRE, REVERDY-DUCROUS, FRANCE '18	17/68
GRÜNER VELTLINER, STADT KREMS, AUSTRIA '18	12/48
†CHARDONNAY, POCO A POCO, CALIFORNIA '18	14/56

Red Wine

†CORNICAN BLEND, PERO LONGO, FRANCE '16	15/60
*CARIGNAN BLEND, COCHON VOLANT, FRANCE '18	13/52
PINOT NOIR, J CHRISTOPHER, OREGON '16	17/68
*MONICA, MORA & MEMO, SARDEGNA, ITALY '17	14/52
MALBEC, FINCA LOS ALTEPES, ARGENTINA '15	14/56
BORDEAUX, CHÂTEAU HYOT, FRANCE '15	18/73
CABERNET, VINA ROBLES, CALIFORNIA '16	16/64

Dessert Wine

WELSCHRIESLING/CHARD, KRACHER, AUSTRIA '17	13/64
PASSITO DI PANTELLERIA, C. PELLEGRINO, ITALY '16	10/46
PEDRO XIMENEZ, GRAN RESERVA, SPAIN '88	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%	7
PILSNER URQUELL, CZECH REPUBLIC 4.4%	9
SLY FOX PIKELAND PILSNER, PENNSYLVANIA 4.9%	9
ALLAGASH WHITE, MAINE 5.1%	11
ITHACA FLOWER POWER IPA, NEW YORK 7.2%	9
LA CHOUFFE BELGIAN PALE ALE, BELGIUM 8.0%	12
FIRESTONE WALKER NITRO MERLIN MILK STOUT, CA 5.5%	9
ANDERSON VALLEY BLOOD ORANGE 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 16

(ADD ORGANIC CBD OIL 3)

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

Velvet

MEZCAL, AÑEJO TEQUILA, GREEN
CHARTREUSE, LIME, GINGER, AGAVE,
BASIL, GRAPEFRUIT BITTERS

Old Cuban

AGED RUM, VELVET FALERNUM,
CHAMPAGNE, LIME, MINT,
OLD-FASHIONED BITTERS

Hot Stone Fence

BOURBON, MULLED APPLE CIDER,
LEMON, CINNAMON STICK

Salads

GEM LETTUCE CAESAR, 3 MIN EGG, ANCHOVY, PARMESAN, GLUTEN-FREE CROUTONS, BLACK PEPPER	17
MIXED GREENS, PEARS, CANDY CANE BEETS, MANCHEGO, WALNUTS, PEAR VINAIGRETTE	16
VEGAN KALE SALAD, SUNFLOWER SPROUTS, BLOOD ORANGE, HEMP HEARTS, MEYER LEMON DRESSING	15
ROASTED DUCK, ARUGULA, CLEMENTINE, ALMONDS, POMEGRANATE, CITRUS VINAIGRETTE	18

Appetizers

VEGAN BUTTERNUT SQUASH SOUP, GINGER, CHIPOTLE, CUMIN, COCONUT YOGURT, PEPITAS	10
ASSORTED CHEESES, CANDIED ALMONDS, LOCAL HONEY, HOUSE-MADE OAT CRACKERS	23
ONE DOZEN EAST COAST OYSTERS*, MIGNONETTE, LEMON, FRESH HORSERADISH, COCKTAIL SAUCE	36
HERBED RICOTTA CROSTONE, HERBES DE PROVENCE, BEETS, PISTACHIO DUKKAH, LOCAL HONEY	12
BURRATA, ASIAN PEAR MOSTARDA, RADICCHIO, VINCOTTO	17
BUTTERNUT SQUASH & GOAT CHEESE CAPPELLACCI, SHALLOT CONFIT, BROWN BUTTER, WALNUT PICADA	18
POTATO-CRUSTED SCALLOPS, CELERY ROOT PURÉE, ENDIVE, BLOOD ORANGE, CITRUS BROWN BUTTER VIN	20
PAN-SEARED POLENTA, MIXED MUSHROOMS, WILTED SPINACH, GARLIC, LEMON BUTTER	16

Entrées

SAUTÉED RICOTTA GNOCCHI ARUGULA, CHÈVRE, POMEGRANATE, LEMON VINAIGRETTE	26
PAN-ROASTED LOCAL ATLANTIC BASS ROASTED FENNEL PURÉE, SWISS CHARD, MEYER LEMON, PISTACHIO GREMOLATA	32
SEARED LONG ISLAND DUCK BREAST ROASTED RAINBOW BABY CARROTS, BLOOD ORANGE, TARRAGON VINAIGRETTE, DUCK JUS	31
GRILLED GRASS-FED NY HANGER STEAK HERBED POTATOES, SMOKED PAPRIKA, GREEN PEPPERCORN CREAM	33
BRAISED SHORT RIB PARSNIP PURÉE, GREEN HARISSA, SUNFLOWER DUKKAH	29
HOUSE-MADE MALFATTI LAMB RAGU, ENGLISH PEAS, FAVA BEANS, AGED PECORINO	28

VEGAN SHEPHERD'S PIE
POTATO, RUTABAGA, MUSHROOMS, CARAMELIZED ONION, CASHEW CHEESE 27

Sides

SAUTÉED BRUSSELS SPROUTS, SHALLOTS, VINCOTTO, SHAVED PECORINO	11
VEGAN ROASTED BROCCOLINI, PECAN ROMESCO, LEMON	9
FRIED ARTICHOKE HEARTS, LEMON & CRACKED PEPPER AIOLI, ZA'ATAR	10
VEGAN HEIRLOOM CARROTS, CHICKPEA & TAHINI HUMMUS, CARROT TOP PISTOU, SUMAC	11

Desserts

VEGAN GLUTEN-FREE PANNA COTTA, LIME, BLOOD ORANGE	10
DARK CHOCOLATE-CHUNK BREAD PUDDING, PEAR COMPOTE, MASCARPONE CHANTILLY (ADD VANILLA GELATO 3)	10
WARM CHOCOLATE POT, WALNUT GELATO, SALTED TOFFEE BRITTLE	11
VANILLA BEAN CHEESECAKE, HUCKLEBERRIES, POPPY SEEDS	12
SINGLE SCOOP OF 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; GLUTEN-FREE & VEGAN OPTIONS AVAILABLE UPON REQUEST

EXECUTIVE CHEF TOMAS CURI