

447 HUDSON Clearwater

DINNER
NIGHTLY 5:30 PM - MIDNIGHT

Sparkling

PROSECCO, VALDO, VENETO, ITALY	10/40
SPARKLING ROSÉ, ROEDERER ESTATE, CALIFORNIA	19/89
CHAMPAGNE, HENRIOT BRUT, FRANCE 375ML	18/40
LAMBRUSCO MANTOVANO, MOLO 8, ITALY	11/44

White Wine

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, LA CROIX SAINT LAURENT, FRANCE '16	16/64
GRÜNER VELTLINER, STADT KREMS, AUSTRIA '16	11/44
CHARDONNAY, POCO A POCO, CALIFORNIA '16	14/56

Red Wine

*RIOJA, INTEUS JOVEN, SPAIN '16	12/48
PINOT NOIR, J CHRISTOPHER, OREGON '15	16/64
*CARIGNAN BLEND, COCHON VOLANT, FRANCE '16	12/48
†CÔTES DU RHÔNE, LA CABOTTE '16	14/56
*MALBEC, RIVUS, ARGENTINA '12	13/52
BORDEAUX, CHATEAU LA FLEUR BLANCHON '12	15/60
CABERNET, VINA ROBLES, CALIFORNIA '15	15/60

Dessert Wine

WELSCHRIESLING/CHARD, KRACHER, AUSTRIA '16	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, TAYLOR FLADGATE 20-YEAR TAWNY, PORTUGAL	14/-
PORT, FONSECA BIN NO.27, DOURO, PORTUGAL 375ML	--/35

Beer

FULL SAIL SESSION LAGER, OREGON 5.1%	6
PILSNER URQUELL, CZECH REPUBLIC 4.4%	7
SLY FOX PIKELAND PILSNER, PENNSYLVANIA 4.9%	9
ANCHOR STEAM LAGER, CALIFORNIA 4.9%	8
BELL'S AMBER ALE, MICHIGAN 5.8%	8
ITHACA FLOWER POWER IPA, NEW YORK 7.2%	9
LA CHOUFFE BELGIAN PALE ALE, BELGIUM 8.0%	10
VICTORY SOUR MONKEY, PENNSYLVANIA 9.5%	10
DOWNEAST CIDER HOUSE, MASSACHUSETTS 5.1%	9

* = ORGANIC WINE † = BIODYNAMIC WINE

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

COCKTAILS 14

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

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

BABY RED ROMAINE LETTUCE, WALNUTS, MAHÓN CHEESE, SABA BALSAMIC VINEGAR	13
GEM LETTUCE, LABNEH YOGURT, CRISPY CHICKPEAS, OLIVES, LEMON, DILL	14
BABY KALE, AVOCADO, PECORINO, PINE NUTS, TAHINI DRESSING	15
WARM RED QUINOA, CHOPPED KALE, ALMONDS, MANCHEGO, RADISH, PEAR VINAIGRETTE	15
ROASTED DUCK SALAD, GRAPEFRUIT, MINT, CILANTRO, CRISPY CARROT, PEANUTS, GINGER VIN	18

Appetizers

GOLDEN BEET SOUP, HOUSE MADE RICOTTA, QUINOA-PUMPKIN SEED CRUNCH	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 TRUMPET & CREMINI MUSHROOM BRUSCHETTE, HERBED CLOUMAGE CHEESE	9
PAN-ROASTED MONKFISH MEDALLIONS, CURRIED CARROT PURÉE, CHILI-LIME SAUCE, UPLAND CRESS	18
FLUKE TARTARE, BERGAMOT, RADISH, ESPELETTE	16
MUSHROOM DUXELLE TORTELLINI, PARMESAN SUGO, THYME OIL, BRESAOLA	17

Entrées

SAUTÉED RICOTTA GNOCCHI FENNEL CONSERVA, ROASTED GARLIC, ARUGULA, STRACCIATELLA	24
POACHED LOCAL ATLANTIC BASS PRESERVED LEMON COUSCOUS, EGGPLANT-ROASTED PEPPER PURÉE, PEA SHOOTS	31
SEARED LONG ISLAND DUCK BREAST CELERY ROOT PURÉE, CREAMY FARRO, PICKLED PEAR	29
GRILLED GRASS-FED NY HANGER STEAK POMMES PAILLASSON, HERB SALAD, CONFIT SHALLOT & GREEN PEPPERCORN PURÉE	32
BRAISED ANGUS BEEF SHORT RIBS SMOKED DATE PURÉE, HEIRLOOM SPINACH, PARSNIPS, PECAN CRUMBLE	28
HOUSE-MADE FRESH LINGUINE STEAMED CLAMS, SPINACH, CALABRIAN CHILI, GARLIC, HERB BREADCRUMBS, PARMESAN	26
ADD SHAVED BLACK TRUFFLE TO ANY DISH 25	

Sides

SAUTÉED ASPARAGUS, WHIPPED TOFU, GARLIC CHIPS, CHILI, LEMON ZEST	10
ALIGOT POTATOES, COMTÉ CHEESE, BROWNEED BUTTER	8
CHARRED BROCCOLINI, ROASTED GARLIC, CHIPOTLE, FLORY'S TRUCKLE CHEDDAR	9
ROASTED BRUSSELS SPROUTS, SMOKED CARAMELIZED ONIONS, MUSTARD VINAIGRETTE	10

Desserts

LEMON BRÛLÉE TART, CHANTILLY CREAM	10
VANILLA BEAN CHEESECAKE, HUCKLEBERRIES, POPPY SEEDS	11
WARM CHOCOLATE POT, WALNUT NOCELLO GELATO, HONEYCOMB CRISP	10
VANILLA PANNA COTTA, ALMOND TUILE, SLOW ROASTED STRAWBERRIES	11
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