

447 HUDSON

Clearwater

DINNER TAKEOUT & DELIVERY  
NIGHTLY 5 PM - 10 PM

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

†CORSICAN 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

Appetizers

VEGAN BUTTERNUT SQUASH SOUP, GINGER, CHIPOTLE, CUMIN, COCONUT YOGURT, PEPITAS 10

BURRATA, ASIAN PEAR MOSTARDA, RADICCHIO, VINCOTTO 17

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

ORGANIC GRASS-FED BEEF BURGER  
GEM LETTUCE, TOMATO, RED ONION, PICKLES, JALAPEÑO AIOLI\*, BRIOCHE BUN, POMME FRITES 20  
(ADD CABOT CHEDDAR, JALAPEÑO CHEDDAR, ROQUEFORT BLUE, MANCHEGO, OR CRISPY SHALLOTS 1)

GRILLED UPSTATE NY CHICKEN BREAST  
APPLEWOOD-SMOKED BACON, GEM LETTUCE, TOMATO, LEMON AIOLI, POMME FRITES 19

Sides

SAUTÉED BRUSSELS SPROUTS, SHALLOTS, VINCOTTO, SHAVED PECORINO 11

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 10  
(ADD VANILLA GELATO 3)

VANILLA BEAN CHEESECAKE, HUCKLEBERRIES, POPPY SEEDS 12

\*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