

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 IER 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 '16	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 '17	14/56

Red Wine

†CORSIKAN BLEND, PERO LONGO, FRANCE '16	15/60
*CARIGNAN BLEND, COCHON VOLANT, FRANCE '18	13/52
PINOT NOIR, J CHRISTOPHER, OREGON '15	17/68
*MONICA, MORA & MEMO, SARDEGNA, ITALY '15	14/52
MALBEC, FINCA LOS ALTEPES, ARGENTINA '15	14/56
BORDEAUX, CHÂTEAU HAUT-SIMARD, FRANCE '04	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
SIXPOINT THE CRISP, AMERICAN PILSNER, NY 5.4%	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
ANDERSON VALLEY BRINEY MELON GOSE, CA 4.2%	9
FIRESTONE WALKER NITRO MERLIN MILK STOUT, CA 5.5%	9
DOWNEAST CIDER HOUSE, MASSACHUSETTS 5.1%	9

\* = ORGANIC WINE    † = BIODYNAMIC WINE

COCKTAILS 15  
(ADD ORGANIC CBD OIL 3)

Revival

GIN, LILLET, ABSINTHE,  
ORANGE LIQUEUR, LEMON,  
DICKEL CHERRY

Lila-Jane

GIN, ELDERFLOWER LIQUEUR,  
LEMON, CUCUMBER

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

GEM LETTUCE, ASIAN PEAR, BLACKBERRIES, ESPELETTE, SHERRY VINAIGRETTE	15
SUMMER GREENS, ROASTED SQUASH, RUNNER BEANS, PLUMS, FETA, MUSTARD VINAIGRETTE	14
BABY KALE, SUNFLOWER SPROUTS, AVOCADO, HEMP HEARTS, DRIED CHERRIES, MEYER LEMON VIN	16
ROASTED DUCK, TORN HERBS, ARUGULA, FIGS, ALMONDS, POMEGRANATE, CITRUS VINAIGRETTE	18

Appetizers

VEGAN CORN SOUP, TURMERIC, GINGER, CHIPOTLE, 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
LEMON-RICOTTA CROSTONE, ROASTED TOMATO, FRESH HERBS	12
BURRATA, HEIRLOOM TOMATOES, CAPE GOOSEBERRIES, HUCKLEBERRIES, OLIVE OIL, MINT	17
HOUSE-MADE TORTELLINI, LEMON-HERB RICOTTA, CHARRED EGGPLANT, SUMMER SQUASH, SUNGOLD TOMATO	19
POTATO-CRUSTED SCALLOPS, BICOLOR SWEET CORN RELISH, JALAPEÑOS	20
CRISPY POLENTA, SEARED SHRIMP, PECORINO ROMANO, ROASTED GARLIC, CHILI	18

Entrées

SAUTÉED RICOTTA GNOCCHI BLISTERED CHERRY TOMATOES, ASPARAGUS, ARUGULA, PECORINO, ROASTED GARLIC VIN	25
PAN-ROASTED LOCAL ATLANTIC BASS ROASTED CHERRY TOMATOES, SPINACH, WHITE BEANS, CASTELVETRANO OLIVES, FENNEL	32
SEARED LONG ISLAND DUCK BREAST SWEET CORN & SUNGOLD TOMATO, VADOUVAN, BLACKBERRY CHUTNEY, SUMAC	31
GRILLED GRASS-FED NY HANGER STEAK HERBED POTATOES, GRILLED FAIRYTALE EGGPLANT, SMOKED PAPRIKA, SALSA VERDE	33

GRILLED PORK CHOP  
MIXED SUMMER SQUASH, RUNNER BEANS, LEMON 29

HOUSE-MADE LINGUINE & LITTLENECK CLAMS  
CHERRY TOMATOES, GARLIC, WHITE WINE, PARSLEY, CALABRIAN CHILI 28

Sides

GRILLED ASPARAGUS, ALMOND ROMESCO, LEMON	10
ROASTED CAULILINI, AVOCADO VEGAN YOGURT, SPICED CHIA SEEDS	9
FRIED ARTICHOKE HEARTS, LEMON & CRACKED PEPPER AIOLI, ZA'ATAR	10
BLISTERED SHISHITO PEPPERS, PECORINO, LIME	11

Desserts

MIXED BERRY CRISP, GLUTEN-FREE CRUMBLE, VANILLA GELATO, SALTED OLIVE OIL	11
CHOCOLATE-CHUNK & BANANA BREAD PUDDING, STRAWBERRIES, MASCARPONE CREAM, HOT FUDGE (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

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