

# HUDSON GRILLE

*drinks*

## SIGNATURE COCKTAILS

Bartender Favorite

<b>Endless Summer</b>	15
Tito's Vodka, Malibu Coconut Rum, Peach Schnapps, Cranberry, Pineapple and Orange Juice	
<b>Berry Cosmo</b>	11
Elyx Vodka, Crème Yvette, Cranberry Juice, Blueberry Purée, Lime Juice	
<b>Espresso Martini</b>	14
Elyx Vodka, Patrón XO Cafe, Simple Syrup, Espresso	
<b>Paloma</b>	14
Tequila, Aperol, Grapefruit and Lime Juice	
<b>Margarita</b>	13
Sauza Blue Silver, Cointreau, Agave Nectar, Lime	
<b>Negroni</b>	14
Corgi Spirits Pembroke Gin, Campari, Sweet Vermouth	
<b>Rum Old Fashioned</b>	11
Bacardi Dark Rum, Angostura Bitters, Sugar	
<b>Fred &amp; Ginger</b>	14
Gosling's Gold Rum, The Botanist Gin, Ginger Ale, Simple Syrup, Lime Juice, Angostura Bitters	
<b>Mai Tai</b>	9
10 Cane Rum, Myer's Dark Rum, Orange Curaçao, Simple Syrup, Almond Syrup, Lime Juice, Pineapple	
<b>Newport's Newest Fashioned</b>	15
Bulleit Bourbon, Maple Syrup, Angostura, Orange Bitters	
<b>Jersey City's Manhattan</b>	12
Corgi Spirits Cardigan Whiskey, Sweet Vermouth, Angostura Bitters	
<b>Strawberry Mule</b>	10
Seagram's 7 Crown Whiskey, Lime, Strawberry-Basil Purée, Ginger Beer, Basil	
<b>Berry Whiskey</b>	10
J&B Scotch, Peach Syrup, Lime Juice, Raspberries	

## WINE BY THE GLASS

*whites*

	6 oz	9 oz
<b>Decoy Chardonnay</b> Sonoma, California	16	19
<b>Sonoma-Cutrer Russian River Ranches Chardonnay</b> Russian River Valley, California	19	22
<b>Terlato Pinot Grigio</b> Friuli Colli Orientali, Italy	20	23
<b>Chateau Ste. Michelle Riesling</b> Columbia Valley, Washington	11	14
<b>Wairau River Sauvignon Blanc</b> Marlborough, New Zealand	17	20

*reds*

<b>Columbia Crest H3 Cabernet Sauvignon</b> Horse Heaven Hills, Washington	16	19
<b>Bodega Norton Reserva Malbec</b> Mendoza, Argentina	19	22
<b>Wente Vineyards Sandstone Merlot</b> Livermore Valley, California	17	20
<b>Cambria "Julia's Vineyard" Pinot Noir</b> Santa Maria Valley, California	21	24
<b>Murrietta's Well "The Spur" Red Blend</b> Livermore Valley, California	22	25

*bubbles*

<b>Moët Impérial Brut Champagne</b>	60
<b>Fleur de Mer Sparkling Rosé</b> Côtes de Provence, France	18
<b>Riondo Spumante Prosecco</b> Veneto, Italy	20

## DRAUGHT BEER

16 oz: \$8 • 22 oz: \$11

**Flight of Any 3 Draught Beers: \$12**

*local*

<b>Departed Soles IPA</b> Jersey City
<b>Departed Soles Seasonal</b> Jersey City
<b>River Horse IPA</b> Jersey City

<b>Tröegs Harvest Ale</b> The Bronx, New York City
<b>Brooklyn Lager</b> Brooklyn, New York City
<b>Captain Lawrence IPA</b> Elmsford, New York

*imports*

<b>Guinness</b>
<b>Stella Artois</b>

*domestics*

<b>Blue Moon</b>
<b>Bud Light</b>
<b>Goose Island IPA</b>

## BOTTLED BEER

Domestics: \$6 • Imports & Crafts: \$8

*domestics*

<b>Blue Moon</b>
<b>Budweiser</b>
<b>Bud Light</b>
<b>Coors Light</b>
<b>Michelob Ultra</b>
<b>Miller Light</b>
<b>Sam Adams</b>

*imports*

<b>Corona</b>
<b>Corona Light</b>
<b>Dos Equis</b>
<b>Guinness</b>
<b>Heineken</b>
<b>Heineken 0.0</b>
<b>Modelo</b>
<b>Stella Artois</b>

*crafts*

<b>Lagunitas IPA</b> Petaluma, California
<b>Sierra Nevada Brewing Co. Hazy Little Thing</b> Chico, California

## WINE BY THE BOTTLE

*whites & rosé*

<b>Sanford Estate Chardonnay</b> Santa Rita Hills, California	70
<b>Columbia Crest Grand Estates Chardonnay</b> Columbia Valley, Washington	40
<b>Whispering Angel Rosé</b> Côtes de Provence, France	50
<b>Langlois-Chateau Sancerre</b> Loire Valley, France	60

*reds*

<b>Conn Creek Cabernet Sauvignon</b> Napa Valley, California	90
<b>DAOU Cabernet Sauvignon</b> Paso Robles, California	70
<b>Bodega Norton Reserva Malbec</b> Mendoza, Argentina	45
<b>Ponzi Vineyards Tavola Pinot Noir</b> Willamette Valley, Oregon	60
<b>Meiomi Pinot Noir</b> Central Coast, California	55
<b>Prisoner Red Blend</b> Napa Valley, California	90

*bubbles*

<b>Dom Perignon Champagne</b>	550
<b>Veuve Clicquot Yellow Brut Champagne</b>	160
<b>Veuve Clicquot Rosé Champagne</b>	170
<b>Ruinart Brut Rosé Champagne</b>	200
<b>Chandon étoile Rosé</b> North Coast, California	90
<b>Chandon Brut</b> Napa Valley, California	60
<b>Domaine Ste. Michelle Brut</b> Columbia Valley, Washington	40

## MOCKTAILS

<b>Gingerita</b> Ginger Ale, Simple Syrup, Lime and Orange Juice	10
<b>Tropical Sunrise</b> Orange Juice, Sprite, Grenadine	10
<b>Sour &amp; Spice</b> Ginger Beer, Lime Juice	10