



APPLEWOOD

Wine and Cider Tasting Flights

Mixed Flight - \$20

Merlot, Wawayanda White, Harvest Time, Vineyard Sunset, Apple Blossom Blush

Dry Flight - \$20

Seyval/Chardonnay Reserve, Riesling, Vidal, Merlot, Cabernet Franc

Red Flight - \$20

Merlot, Cabernet Franc, International Red, Blackberry, Ruby's Kiss

White Flight - \$20

Seyval/Chardonnay Reserve, Riesling, Wawayanda White, Summer Fields, Traminette

Sweet Flight - \$20

Wawayanda White, Summer Fields, Harvest Time, International Red, Ruby's Kiss

Wine and Chocolate Pairing Flight - \$30

Pre-selected 5 wines & 5 Artisan Chocolates

Gearshift Tasting Tour from Willow's Garage - \$15

Backseat Mistakes, Wild Child, Joy Ride, Midnight Rider, Dirty Talk

Spirit Flight - \$15

Applewood Vodka, Applewood Gin, Applejack, Cherry Brandy

Standard Hard Cider Flight - \$13

Draft, Rosé, Lemon Ginger, Smashed Cherry Mead

NYS Sales Tax Not Included

2.6% Discount for Cash Purchases



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Wines By The Glass - \$10

All wines are available by the glass

Ciders By The Glass - \$8

Draft, Rosé, Smashed Cherry, and more! Ask your server for specials

Wine Slushie (Contains Alcohol) - \$12

Apple Pie or Sangria flavor

Cocktails - \$16

Naked in the Garden - *Applewood Gin, Naked Flock Rosé Cider, lavender simple, lime*

Old Fashioned Flock - *Applejack Bourbon, Naked Flock Draft Cider, orange simple, orange bitters*

Lemon Ginger Shandy - *Applewood Vodka, Naked Flock Lemon Ginger Cider, lemonade*

Naked Mule - *Applewood Vodka, Naked Flock Draft Cider, Ginger syrup, lime*

Monthly Cocktail Special

Gin Rickey - *Applewood Gin, Naked Flock Draft Cider, lime*

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Applewood Cider Café Menu

Classic Cheese Board - \$16.99

Classic Charcuterie Board - \$23.99

Below is available Saturday/ Sunday Only

Hudson Valley Farmer - \$24.99

Cheese board featuring locally sourced Hudson Valley cheeses

Jammin' Brie - \$25.99

Warm brie with Beth's Farm Kitchen Wild Berry Jam

12" Wood Fired Pizza (GF Crust +\$2)

Plain - \$17.99

Pepperoni - \$18.99

Vegetable - \$20.99

Peppers, Onions, Pepperoni - \$21.99

Special - \$22.99

Jumbo Bavarian Pretzel - \$14.99

With house made honey mustard and house made boom boom sauce

Mediterranean Olives - \$14.99

Marinated in-house with citrus, herbs, and spices for a bold, zesty bite.

Vegan Homemade Hummus - \$16.99

Served with house made pickled vegetables

Happy Hour Combos! - \$19.99

Friday's 5-7:30pm: Cheese/ Charcuterie with any glass of wine or cider

Saturday's 5pm-7:30pm: Any pizza paired with any glass of wine or cider

Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts, milk, and other allergens.

Please let your server know if you have an allergy.

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White Wines (Dry to Sweet)

Seyval/Chardonnay Reserve: Aged in American oak (\$20.99)

Vidal: Dry white with tropical and citrus notes (\$17.99)

Riesling: Off-dry, great with seafood (\$20.99)

Traminette: A floral wine with notes of pineapple and lychee (\$17.99)

Summer Fields: Fruity seyval blanc, notes of peach and melon (\$16.99)

Wawayanda White: Cayuga grapes, light and fruity (\$16.99)

Harvest Time: Apple wine infused with cinnamon and clove (\$17.99)

Rosé Wines (Dry to Sweet)

Vineyard Sunset: Dry rosé with cayuga, riesling, traminette grapes (\$17.99)

Apple Blossom Blush: Sweet apple wine fermented on merlot grapes (\$16.99)

Pink Moscato: Sweet rosé with notes of roses and raspberries (\$17.99)

Red Wines (Dry to Sweet)

Merlot: Red fruits, easy drinking with a soft finish (\$23.99)

Cabernet Franc: Aged in oak, dry and peppery red (\$23.99)

International Red: A fruity blend best served chilled (\$17.99)

Ruby's Kiss: Concord grape wine. Sweet, juicy, jammy (\$15.99)

Blackberry: Made with 100% real blackberries (\$23.99)

Naked Flock Cider and Mead

Draft Cider: Dry, bright, crisp (\$12.99)

Rosé Cider: Hibiscus Infusion (\$12.99)

Smashed Cherry Mead: Honey with tart cherry juice (\$13.99)

Lemon Ginger Cider: Subtle notes of ginger and citrus (\$12.99)

Pumpkin Cider: Infused with pumpkin pie spices (\$12.99)

Willow's Garage Fruit Wines

Backseat Mistakes: Peach Wine (\$17.99)

Wild Child: Strawberry Wine (\$17.99)

Joy Ride: Cherry Wine (\$17.99)

Midnight Rider: Blueberry Wine (\$17.99)

Dirty Talk: Apple Dessert Wine (\$17.99)

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Mocktails - \$8

Shirley Temple - *Sprite, Grenadine*

Mock Mule - *House Made Ginger Simple,
Lime, Seltzer*

Lavender Lemonade - *House Made
Lavender Simple, Lemonade, Orange*

Hibiscus Pink Lemonade - *House Made
Hibiscus Simple, Lemonade, Lime*