



APPLEWOOD

Wine and Cider Tasting Flights

Mixed Flight - \$20

Merlot, Wawayanda White, Harvest Time, Vineyard Sunset, Pink Moscato

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

Willow's Garage Fruit Wine Flight - \$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, Pumpkin, Smashed Cherry Mead

Specialty Hard Cider Flight - \$13

Sidra, Imperial, Cider Beer, Lemon Ginger

NYS Sales Tax Not Included



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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

Pumpkin Spice & Everything Nice - Applejack Bourbon, Naked Flock Pumpkin Cider, Cinnamon

Monthly Cocktail Special

Pumpkin Spice Mule - Applewood Vodka, Naked Flock Pumpkin Cider, apple cider, ginger simple, lime

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Applewood Cider Café Menu

Classic Cheese Box - \$16.99

Classic Charcuterie Box - \$23.99

Below is available Friday - 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 - **\$18.99**

Pepperoni - **\$19.99**

Vegetable - **\$21.99**

Peppers, Onions, Pepperoni - **\$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

Apple Pie Slushie (Non-Alcoholic!) - \$10

Apple Cider Donuts (Fresh Daily!)

Single - **\$2**, ½ Dozen - **\$11**, Baker's Dozen - **\$22**

Soda/ Water/ Seltzer - \$2

Smart Water - \$5

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. NYS Sales Tax not included.



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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)

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*