

## *tasting flights*

### CLASSIC FLIGHT

Flight of 4 Classic wines  
Stainless Steel Chardonnay,  
Barrel Fermented Chardonnay,  
Cabernet Franc, Cabernet Sauvignon  
\$38

### CHOCOLATE PAIRING FLIGHT

Flight of 4 wines and truffles  
Classic Rosé, Estate Rosé,  
Lightly Chilled Red, Cabernet Sauvignon  
Orange, Hazelnut, Sea Salt, Espresso  
\$50

### EV&EM2 FLIGHT

Flight of 4 ev&em2 wines  
Stainless Steel Chardonnay,  
Lightly Chilled Red, Merlot,  
Cabernet Sauvignon  
\$32

## *classic*

Our flagship wines. We believe these represent the truest essence of what Long Island wine has to offer. Made with structure and concentration in mind, these are wines that can be enjoyed now or cellared for a few years.

### 2021 ROSÉ

Delicate salmon hues with aromas of strawberry, orange zest, watermelon, and white peach. Dry and lean on the palate, with green and floral spiced flavors and an invigorating citrus and berry finish.  
\$15 GLASS / \$32 BOTTLE

### 2022 PINOT GRIS

Concentrated and refreshing with aromas of honeydew, melon, and white peach. Piercingly vibrant on the palate, with a hint of waxy texture and persistent flavors of salinity and nectarine peel.  
\$16 GLASS / \$40 BOTTLE

### 2022 STAINLESS STEEL CHARDONNAY

Vivaciously bright and crisp with perfumed notes of peach, melon, and ginger with a mineral, saline-driven texture on the palate.  
\$16 GLASS / \$40 BOTTLE

### 2022 BARREL FERMENTED CHARDONNAY

Aromas of golden apple, lemon curd, fresh pineapple, and a hint of sweet baking spice. Dry and medium-bodied with bright acidity, moderate alcohol and a saline-driven finish.  
\$17 GLASS / \$45 BOTTLE

### 2021 CABERNET FRANC

Bright raspberry, fresh green bell pepper, and sweet fennel aromas delight the senses. This wine has a concentrated palate with expressive, dusty tannin and a pronounced finish, highlighted by ripe strawberry and dense, gravelly minerality.  
\$18 GLASS / \$55 BOTTLE

### 2022 PINOT NOIR

Aromas of red cherry, blackberry, raspberry coulis, and sweet soil. A beautifully structured, medium-bodied, concentrated palate with a fleshy core of ripe fruit, powdery tannins, and supple texture with fine acidity.  
\$18 GLASS / \$65 BOTTLE

### 2021 CABERNET SAUVIGNON

Layered dark-berry fruit, bell pepper, and cedar with a hint of graphite aromatics. The generous body and broad tannin structure are elevated by savory black cherry, ripe black currant, classic baking spices, and a pronounced finish.  
\$18 GLASS / \$55 BOTTLE

### 2021 MERLOT \*

Rich plum, fresh tobacco, and a concentrated black cherry compote on the nose. The luxurious fruit continues on the palate, accentuated by spiced notes of clove and cedar, expressing velvety tannins with a refined bitter chocolate note, framing an elegant and satisfying finish.  
\$19 GLASS / \$75 BOTTLE

## *reserve*

The most powerful expression of the Ev&Em winemaking philosophy. Each Reserve wine is crafted by utilizing fully ripe, intensely-flavored and structured grapes from our estate. What is available may change from one vintage to the next.

### 2021 PINOT GRIS

Notes of lemon rind, bitter almond, and sea salt spray dominate this wine's unctuous yet zesty nose, marked by palate-coating notes of white peach, citrus, honeysuckle, crushed gravel, and smoky ginger.  
\$18 GLASS / \$65 BOTTLE

### 2021 ESTATE ROSÉ

A rosé with a boisterous flair, teeming with strawberry, watermelon, and prickly pear. Deep-red ruby in color and powerful in body with a shimmer of sea spray and densely packed fruit that carries through to a gusher-like finish.  
\$17 GLASS / \$49 BOTTLE

### 2021 CHARDONNAY

Bright and generous nose of grilled almond, vanilla, honey, powdery iris, and balsamic. On the palate, the wine is broad with notes of lemongrass, green apple, salted butter, and honey. The finish has a defined minerality, refreshing lift, and remarkable concentration.  
\$18 GLASS / \$65 BOTTLE

# ev&em2

The first wines to appear in the Ev&Em tasting room, our ev&em2 wines are fruit forward, generous, and playful; just as fun as their labels. Bottlings under this label are chosen based on style and drinkability.

## 2020 CHARDONNAY

The vibrant, fruity expression of a Chardonnay shows succulent flavors of grapefruit and citrus with a mineral finish.  
\$16 GLASS / \$32 BOTTLE

## LIGHTLY CHILLED RED NV

A bright, refreshing take on classic Bordeaux variatels. This wine is bursting with raspberry, red cherry, red currant, and cranberries. It's zippy acidity and lightly crunchy tannins are the perfect combination to wake your palate and invigorate your senses.  
\$16 GLASS / \$32 BOTTLE

## 2013 MERITAGE

Aromas of raspberry, mesquite, and a pinch of pepper are followed by notes of black cherry, dark chocolate, and essences of raspberry on the palate. The 10 years of age on the wine is beginning to show in an elegant fashion with subtle notes of dark chocolate, coffee, and freshly tilled earth shining at the finish.  
\$16 GLASS / \$40 BOTTLE

## 2019 MERLOT

The nose shares subtle hints of roasted maze and cocoa nib. Rich, earthy tannins pair with luxurious notes of black fruit and sage on the palate.  
\$16 GLASS / \$40 BOTTLE

## 2021 CABERNET SAUVIGNON

Overtone of cherry, peppermint, and dark chocolate to the nose. Fresh red currant and subtle mint bursts on the palate, showing excellent body, good length, and a refreshing acidity.  
\$16 GLASS / \$40 BOTTLE

## bites

### CHEESE - \$20

Camembert - Old Chatham Creamery  
Gouda - Murray's Cheese  
Welsh Cheddar - 5 Spoke Creamery  
Dried Fruit, Fig Spread

### NORTH FORK CHIPS - \$6 LG/\$3 SM

Salted  
Sweet Potato  
Salt & Vinegar  
Barbecue  
Sour Cream & Onion

### HAL'S NY POPCORN - \$3

Kettle Corn  
Sea Salt

### CHARCUTERIE - \$28

Sweet Soppressata - Salumeria Biellese  
Bresaola - Brooklyn Cured  
Camembert - Old Chatham Creamery  
Gouda - Murray's Cheese  
Welsh Cheddar - 5 Spoke Creamery  
Dried Apricots, Fig Spread  
Whole Grain Mustard

### FRUIT AND NUTS - \$14

Apricots, Mission Figs, Marcona Almonds

### MEZZE - \$15

Hummus, Olives, Pita

### SARATOGA SPARKLING/STILL

\$10 LG/\$5 SM

### BOXED WATER

\$4

### SAIL AWAY COLD BREW

Classic Black  
Sea Salt & Caramel  
Touch of Sweet  
Horchata  
\$6

### BEACHBALL ICED TEA

White Peach  
\$5

\*A 20% gratuity is added to parties of 6 or more.