

## *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, Barrel Fermented Chardonnay,  
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.

### 2023 SAUVIGNON BLANC

Electricity reverberates through this wine with aromas of key lime, white florals, and white peach that meet a delightfully verdant palate reminiscent of joyfully ripe kumquat and a piercing passion fruit.  
\$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

### 2023 ROSÉ

Balanced and classically elegant nature with freshly picked strawberry, raspberry, and melon fruit, subtly aided by notes of basil, rose petal, and a starburst-charged finish.  
\$15 GLASS / \$32 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

### 2023 PINOT GRIS

Scintillating with aromas of fresh sea salt, green almond, and honeydew. The palate is generous, ample, and dense with an elegant weight that gives way to cantaloupe, lemon zest, and an umami-like salinity on the finish.  
\$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

### 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 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

## *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 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.

## 2022 CHARDONNAY

An enchanting nose of fresh sea salt brine, orange quince, and extra crisp Golden Delicious apple. Medium-plus bodied with a rounded mouthfeel and subtle notes of vanilla and exotic fruits. The oak shows its presence but is beautifully integrated as the wine finishes with a bright, mineral-driven 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

## 2015 SYRAH

Aromas of dried blueberry, black plum, and tobacco leaf dance on the nose. Coming from one of the best vintages the North Fork has seen, the near-decade of age on the wine has rewarded it with developed notes of dark chocolate, leather, and plum sauce, lifted with an essence of shaved green peppercorn.

\$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

## 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

## 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

### SAIL AWAY COLD BREW

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

### BEACHBALL ICED TEA

Strawberry Hibiscus  
\$5

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