



WINE

PAUMANOK VINEYARDS

LIST



WINE FLIGHTS

GRAND VINTAGE FLIGHT

Blanc de Chenin

Grand Vintage Cabernet Franc
Assemblage

Apollo Drive Petit Verdot
\$40

*Complimentary for
VIP & Connoisseur members*

WINEMAKER FLIGHT

Chenin Blanc

Dry Rosé

Merlot

minimalist Cabernet Franc
\$30

*Complimentary for
Wine Club members*

CREATE YOUR OWN FLIGHT

CHOOSE 4

Blanc de Chenin

Festival Chardonnay

Melon de Bourgogne

Sauvignon Blanc

Dry Riesling

Chenin Blanc

Barrel Chardonnay

Semi Dry Riesling

minimalist Sauvignon Blanc

Dry Rosé

Festival Red

Merlot

minimalist Cabernet Franc

Cabernet Sauvignon

Assemblage

Late Harvest Riesling
\$35

*Complimentary for all
Wine Club members*

POURS & BOTTLES

BUBBLES

2021 Blanc de Chenin 18/55

2013 Blanc de Blancs, magnum 175

WHITES

2025 Chenin Blanc 15/32

2025 minimalist Chenin Blanc 45

2025 Sauvignon Blanc 14/28

2025 minimalist Sauv. Blanc 36

2025 Dry Riesling 14/26

2025 Melon de Bourgogne 14/28

2025 Festival Chardonnay 12/24

2025 Barrel Chardonnay 14/32

2025 minimalist Chardonnay 48

2024 Semi Dry Riesling 12/24

PINKS

2025 Dry Rosé 12/24

NV Vin Rosé 24

REDS

2024 minimalist Cab Franc 16/45

2021 Grand Vintage Cab Franc 20/55

2023 Merlot 16/36

2022 Festival Red 12/24

2022 Cabernet Sauvignon 16/38

2021 Tuthills Ln. Cab Sauv 75

2021 Assemblage 60

2021 40th Anniversary 125

2021 Apollo Drive Petit Verdot 20/75

LATE HARVEST

2022 Sauvignon Blanc 50

2022 Riesling 12/40

PROBIOTIC, LOW ALCOHOL & NA WINES

Fermenting Juice 8

Selections change daily. Alcohol content is low, but varies. Ask your server. These juice offerings are actively fermenting and therefore are a probiotic beverage.

De Nada Sauvignon Blanc 8/18

De Nada Cabernet Sauvignon 8/18





FOOD

PAUMANOK VINEYARDS

MENU



PLATES

Brunch Board 40/75

Saturday & Sunday only

Local bagels, croissants,
Belgian waffles, cheese,
charcuterie, fruits, jam, honey

Cheese & Charcuterie 40

*Selection of cheese & meats,
olives, cornichons, dried
fruit, crackers, jam, baguette*

Goat Cheese Board 25

*Goat cheese, baguette, fig
jam, dried figs*

Cheddar & Fruit 22

*Pineland Creamery aged cheddar
cheese, fresh & dried fruit,
honey, GF crackers*

Lebanese Platter 22

*Manoushe by ilili, hummus,
olive tapenade, red peppers*

Peconic Escargot 22

Herbed butter, baguette

Warmed Bavarian Pretzel 15

German horseradish mustard

BEVERAGES

Saratoga Sparkling 5/8

Saratoga Still Water 5/8

Poppi Soda, assorted 5

Subtle Tea, assorted 5

Coke 3

RAW BAR

Paddlefish Caviar 55

Blinis, Crème Fraiche, Lemon

Local Oysters 18/34

*Saturday & Sunday only
Served with lemon & Holy
Schmitts cocktail sauce*

SANDWICHES 24

*Served with North Fork potato
chips & cornichons*

Figgy Piggy

*Prosciutto, ricotta, apple,
fig jam*

The Italian

*Coppa, salame, prosciutto,
mustard, roasted red pepper*

The Mediterranean

*Hummus, tapenade, lemon,
olive oil, roasted red pepper,
paprika*

SNACKS

Baguette w/French Butter 10

Salted Cashews 9

Mixed Olives 9

Belgian Waffle & Honey 8

Cornichons 6

North Fork Chips 4

Tate's Mini Cookies 3

PLEASE INFORM YOUR SERVER
OF ANY FOOD ALLERGIES PRIOR
TO ORDERING. PLEASE NOTE
THAT OUR KITCHEN HANDLES
BOTH NUTS & SHELLFISH.

