

POC WINE AND BEVERAGE MENU

ALBA ESTATE VINEYARD

Founded in 1980, Alba Estates Vineyard is nestled in the beautiful New Jersey upland valleys. Located in the heart of the scenic Musconetcong River Valley and centered in the Warren Hills viticulture region. The hillside estate is primarily focused on the Pinot Noir, Dijon Clone Chardonnay and Riesling with minor planting of Gewurztraminer, Cabernet Franc, Barbera, Chambourcin, Vidal Blanc and Cayuga. The site's diversity of soils and slopes translates directly into the layers of the complex flavors in our fruit. We craft our wines from the ground up; they are truly a unique expression of the land and the people who care for it.

RED WINES

2015 ESTATE PINOT NOIR

\$36.00

Our Estate 2015 Pinot Noir features nicely perfumed aromas of ripe black cherry and cranberry. Rich, full-bodied, and smooth-textured our Pinot delivers a pure core of dark fruit and wild berry flavors that are intense and persistent

CHELSEA CELLARS 2015 CABERNET SAUVIGNON

\$40.00

The hand-harvested fruit is immediately flash chilled insuring the finest quality grapes on arrival at our crush pad 72 hours after picking. Crushed, fermented, and pressed at our winery the Cabernet Sauvignon was then aged for 30 months in the finest French Oak barrels. Striking for its elegance and refinement, with pure rich, supple dark berry, fresh loamy earth, and dried herb flavor. Amazingly polished and most impressive for its graceful finish where the flavors are long and persistent.

2014 HERITAGE CABERNET FRANC

\$56.00

Harvested in October at the end of a warm, dry autumn, the estate-grown Cabernet Franc was picked at optimum quality. Concentrated fruit combined with 30 months in the finest French oak barrels.

OLD MILL RED (HOUSE WINE)

\$18.00

Produced in a style for everyday enjoyment, our Old Mill Red is a medium-bodied wine packed with cherry and dried fruit character that finishes soft and velvety. Made from a cellar blend of estate grown fruit, Chambourcin, Pinot Noir and a little Cab Franc, hand harvested in mid-October. After pressing, the Old Mill Red blend is aged in French oak barrels for up to one year.

CHELSEA CELLARS 2014 SYRAH

\$29.00

Our 2014 Syrah is crafted from the finest handpicked fruit grown to our specifications by Sagemoor Vineyards, one of the premium growers in the Columbia Valley of Washington State. Crushed, fermented, and pressed at our winery in New Jersey, the Syrah was then aged for two years in the finest French Oak barrels. The result is a balanced wine with fruit intensity and elegance, as well as the strength and structure necessary for cellaring.

ROSE

2017 CHELSEA DRY ROSÉ

\$36.00

The only processing of the cold fruit was a soft whole cluster press to retain the aromatic fruit character of the grapes. A long, slow, cool fermentation preceded Sur-Lie aging for 6 months in small stainless-steel tanks which resulted in a deep pink color and bold fruit flavors of fresh strawberry and ripe watermelon.

WHITE WINES

2016 ESTATE RESERVE CHARDONNAY

\$28.00

Hand harvested at optimal ripeness at the beginning of September. Whole cluster pressed, fermented and aged sur lies in 100% Francois Freres, 85% new, 15% one year used French oak barrels. In late autumn, the wine completed malolactic fermentation to help soften the finish and broaden the palate with additional layers of complexities.

Beautifully crafted with Burgundian techniques rendering a creamy, multifaceted wine with layers of fig, pear, and melon ~ supported by ample acidity. Pure and minerality mid-pallet with a powerful finish that offers a finely textured toasty oak and silkiness.

2016 RIESLING

\$28.00

Fermentation was slow and cold to retain all of the rich, ripe fruit character. The finished wine, while slightly sweet, is well balanced due to the high acidity of the grapes and exhibits enticing floral and peach aromas, with great mineral notes, truly capture this easy drinking vineyard driven wine; all leading to a long refreshing finish. Our 2016 Riesling is a classic example of what this versatile grape has to offer.

CUVEE

\$18.00

"GTR" FIELD WHITE

Gewurztraminer, Traminette, and Riesling. An aromatic field blend comprising of 30%, 30%, and 40% respectively. Hand harvested all on the same day, whole cluster pressed together, and co-fermented at a slow, cool 55 degrees.

Fresh, crisp, with a vibrant acidic back bone that leads to the distinctive minerality our terroir is known for. Enjoy simply as an everyday white or over the table with pacific rim dishes, seafood or hard cheeses.

ROSA ROSÉ

\$19.00

"Not just another pretty wine!" A delicious depth of berry flavor accented by hints of peach and grapefruit and finished with a soft touch of sweetness. Alba Rosa goes well with a variety of foods.

DESSERT WINE

RED RASPBERRY/ BLUEBERRY

\$28.00

It is produced entirely from whole red raspberries/blueberries, fermented on the skins for twenty days to maximize the fresh berry character. As a result, it is one of the few wines that can marry well with chocolate desserts. It is delicious mixed with Champagne, as in a "Kir Royale," or simply served in a small glass as one would serve port or sherry.

BEVERAGES

Juice

\$2.49

(Apple, Orange Cranberry or Pineapple Juice)

Soft Drink	\$2.49
(Pepsi, Diet Pepsi, Sierra Mist, Ginger ale, Crush, Ice Tea, Pink Lemonade Seltzer and Root Beer)	
Pellegrino 500 ml	\$3.75
Pellegrino 750 ml	\$5.50
Regular or Decaf Coffee	\$2.89
Tea	\$2.89
Hot Chocolate	\$2.99
Cappuccino	\$4.25
Espresso	\$2.95
Double Espresso	\$3.95
Latte	\$4.25
Kids Drink	\$1.99
Bottled Water	\$1.99
Soda Can	\$1.50

HOURS AND PRICING

MONDAY – FRIDAY	LUNCH	11:30AM - 2:30PM	\$16.99
MONDAY – THURSDAY	DINNER	5:00PM - 10:00PM	\$29.99
FRIDAY	DINNER	5:00PM – 10:00PM	\$32.99
SATURDAY – SUNDAY	BRUNCH	11:00AM – 3:00PM	\$22.99
SATURDAY	DINNER	4:30PM – 10:00PM	\$32.99
SUNDAY	DINNER	4:30PM - 9:00PM	\$32.99

RESERVATIONS

PLEASE BE ADVISED THAT RESERVATIONS WILL NOT BE HELD FOR MORE THAN 15 MINUTES AND PARTIES WILL NOT BE SAT UNTIL ENTIRE PARTY ARRIVES

2 HOUR MAX

POC RESERVES THE RIGHT TO CHARGE AN ADDITIONAL FEE (20% OF CHECK) FOR PARTIES STAYING LONGER THAN THE 2 HOURS GIVEN.

GRATUITY POLICY

ANY PARTIES WITH 6 PERSONS OR MORE ARE SUBJECT TO AN AUTOMATIC 15% GRATUITY FEE

“WHERE FOOD IS ART AND YOU ARE THE PRIORITY”