



@judyssunsetpark

03/26/25

* = new

Ask About Cans / Bottles ! (We Have A LOT!)

BEERS ON DRAFT

Zero Gravity, Green St. Lager Pilsner (4.8% abv) **\$6 (16oz)**

Burlington, VT - As crisp and thirst quenching as fresh spring water streaming down the Green Mountains of Vermont. Sometimes the best things in life are the simple pleasures that never fail you. Cool sheets on a hot day, garlic and butter sizzling in a pan, a fresh tomato sliced thick with salt, and the Zero Gravity Green State Lager served ice cold.

SingleCut, The London Sessions Pale Ale (4.8% abv) **\$7 (16oz)**

Astoria, Queens - This brand new offering from SingleCut is "very Shagadelic." An English-style Pale Ale. Very old-school with subtle punishing hops and a pretty Amber color. Good for a rainy chilly afternoon or a foggy groggy evening.

Lawson's, Super Lemonova* Blonde Ale (5.1% abv) **\$8 (16oz)**

Waitsfield, VT - Our first blonde / wheat / saison draft of the 2025 Spring season! You can feel the tulips ripping out of the soil with this beer. Citrusy and wheaty and oh-so-lovely.

Grimm, Maypole* Maibock Lager (6.5% abv) **\$8 (16oz)**

Bushwick, Brooklyn - A seasonal favorite here at Judy's and a wonderful A+ lager for the Spring. You'll be dancing around a colorful load bearing beam with flowers in your hair after a few of these. Maibock is a very cool lager style that straddles the line between Vienna and Helles and has a punchier abv. Springy!

Schenker, Shadowed Path Black Lager (Schwarzbier) (5.2%) **\$8 (16oz)**

North Haven, CT - An extremely unique style a "Schwarzbier" is a black as night brew that's somewhere between a black lager and a light stout. Gently smoked, roasty toasty as hell and soul-warming. From one of my favorite ex-NYC brewers (now in CT) Joey Pepper! Made with "heirloom German Pilsner and Munich malts, along with a small percentage of specialty roasted malts,"

Talea Beer, Spicy Marg Sour (7.0% abv) **\$8 (16oz)**

Williamsburg, Brooklyn - How do you say no to a beer called "Spicy Marg" ? Talea specializes in these silly fun in the sun conceptual beers and this beauty is no exception. Absolutely delicious and "brewed in honor of Women's History Month" to boot!

Grimm, Shiny Side* IPA (7.3% abv) **\$8 (16oz)**

Williamsburg, Brooklyn - A bit of a confusing (and yet delicious!) "west coast" IPA from Grimm. I say confusing because it's mildly hazy and has big tropical fruit notes (alongside the west coast signature bitter and pine bites). I'm not one to doubt Grimm, but personally I'd prefer to call this a "hybrid style" and let you all be the judge. Either way, it's ridiculously refreshing and yummy! Citra and Mosaic hops.



03/23/25

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* = New Stuff

Wine : By The Glass!

Ask About Bottles!!

Ask About Wild Card Wine!!!



RED

- "Cheverny Rouge," Pascal Bellier (*Pinot Noir, Gamay*) France **\$10**
- Cabernet Sauvignon, Clos Julien (*Cab Sauv*) Sonoma, California **\$12**
- Pinot Noir, Günther Steinmetz (*Pinot Noir*) Mosel, Germany **\$15**

WHITE

- "Les 4 Cépages," Pajot (*Sauv Blanc, Colombard...*) Gascogne, France **\$10**
- Grechetto, Leonardo Bussoletti* (*Grechetto*) Umbria, Italy **\$12**
- Jacquère Apremont, Romain Chamiot* (*Jacquère*) Savoie, France **\$13**

PINK (ROSÉ)

- Provence Rosé, Val de Caire (*Syrah, Grenache, Carignan, Cunoise*) France **\$10**

SPARKLING

- Prosecco Extra Dry, Case Paolin (*Glera*) Veneto, Italy **\$11**
- "Branco Pet-Nat," UIVO (*Arinto, Bical, Rabigato, Moscatel Galego..*) Portugal **\$15**

ORANGE (SKIN CONTACT)

- Pignoletto, Orsi, "Monterodano"* (*Pignoletto*) Emilia-Romagna, Italy **\$15**

SAKE :

- "Demon Slayer," Onigoroshi Hyogo, Japan (*15% abv*) **\$8 (4oz) - \$5 (2.5oz)**
- "Catskills," Brooklyn Kura Sunset Park, BK (*16%*) **\$11 (4oz) - \$7 (2.5oz)**

SAKE COCKTAILS :

- Sake Toddy Nour's Special Recipe! 4oz Sake + Toddy Syrup **\$13**
- Sake Paloma ISH NA Paloma + 2.5oz Sake **\$15**

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BOTTLES & CANS

~ IPAs & PALE ALES ~

(to-go pricing) (4-packs +25% off!)

((+\$1.50 - \$2.00 for beers to-stay))

PALE ALES:

Pipeworks, Lizard King Pale Ale (6.0% abv) **\$5.50** (16oz)

IPAs:

Deschutes, Fresh Squeezed IPA (west coast) (6.4%) **\$5.50** (12oz)

Two Villains, Glory, Gold & Glitter IPA (6.5% abv) **\$7.00** (12oz)

Fat Orange Cat, Baby Leprechauns IPA (5.9%) **\$7.00** (16oz)

Tilted Barn Brewing, Little Field IPA (6.3% abv) **\$7.50** (16oz)

Threes Brewing, All Or Everything IPA (wc) (6.8%) **\$7.50** (16oz)

Eat Beer, IPA IPA (7.0% abv) **\$7.50** (16oz)

Long Live, 7 Lives* IPA (7.0% abv) **\$7.50** (16oz)

Singlecut, Pop! IPA (6.2% abv) **\$8.00** (16oz)

Fonta Flora, Hello, Gorgeous IPA (7.0% abv) **\$8.00** (16oz)

Grimm, Crystal Vibration IPA (west coast) (7.0% abv) **\$8.00** (16oz)

DIPAs / TIPAs:

Pipeworks, Unichrome DIPA (9.1% abv) **\$7.50** (16oz)

Mighty Squirrel, Double Cloud Candy DIPA (7.8%) **\$8.00** (16oz)

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BOTTLES & CANS

~ LIGHT , DARK , SOUR , WHEAT ~

(to-go pricing) (4-packs +25% off!)

((+\$1.50 - \$2.00 for beers to-stay))

PILSNERS / LAGERS / EASY DRINKIN' :

Medalla, Lite Lite Lager (4.2% abv)	\$3.00 (10oz)
Budweiser Pale Lager (5.0% abv)	\$3.50 (12oz)
Stillwater Artisanal, Extra Dry Sake-Style Saïsson (4.2% abv)	\$5.00 (16oz)
West Kill Brewing, Brookie* Lager (4.2% abv)	\$5.50 (12oz)
Oxbow, Luppolo "Italian-Style" Pilsner (5.0% abv)	\$7.00 (16oz)

DARK / STOUTS / PORTERS :

Left Hand, Milk Stout Nitro Stout (6.0% abv)	\$4.50 (12oz)
Oxbow, Town Line Porter Porter (5.5% abv)	\$6.00 (12oz)
KCBC, Parrots Of The Caribbean Stout (6.2% abv)	\$6.00 (16oz)
The Veil, Hornswoggler Stout (7.0% abv)	\$8.50 (16oz)

SOURS :

Burlington Beer, Neon Nightlights Sour (5.5%)	\$7.50 (16oz)
KCBC, Z•O•M•B•I•E•S Sour (5.5% abv)	\$8.00 (16oz)
Hudson Valley, Silhouette : Mixed Berry Sour (5.0%)	\$8.00 (16oz)

BELGIAN / WITTE / WHEAT:

La Chouffe, Belgian Blonde Ale Blonde Ale (8.0% abv)	\$5.50 (11oz)
Ommegang, Witte Wheat (5.2% abv)	\$6.00 (12oz)

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* = new stuff



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~ CIDERS, SELTZER, SAKE, NA, OTHER ~

(4-packs +25% off!) (+\$1.50 - \$2.00 for cans to-stay)

CIDERS :

Downeast Cider, Original Unfiltered Sweet Cider (5.1% abv) **\$5.50** (12oz)

Shacksbury, Dry Dry Cider (5.1% abv) **\$5.00** (12oz)

Citizen Cider, Dirty Mayor Cider w/ Ginger (5.2% abv) **\$6.00** (16oz)

OTHER :

QNSY, Mojito Mojito Hard Seltzer (5.0% abv) **\$6.50** (12oz)

Hoop Tea, Original Spiked Iced Tea (5.0% abv) **\$4.50** (12oz)

Tepache Sazón Tepache (7.0% abv) **\$8.00** (16oz)

Sake Toddy Nour's Special Recipe! 4oz Sake + Toddy Syrup **\$13.00** (16oz)

Sake Paloma ISH NA Paloma + 2.5oz Sake **\$15.00** (16oz)

SAKE :

"Demon Slayer," Onigoroshi Hyogo, Japan (15% abv) **\$8** (4oz) - **\$5** (2.5oz)

"Catskills," Brooklyn Kura Sunset Park, BK (16% abv) **\$11** (4oz) - **\$7** (2.5oz)

PHONY COCKTAILS & NON-ALC BEER :

Athletic, Run Wild NA Craft Beer (0.5% abv) **\$4.50** (12oz)

BKE Kombucha, Citrus, Coriander & Ginger Kombucha (0.0%) **\$6.50** (12oz)

St. Agrestis, Phony Negroni NA Negroni (0.0% abv) **\$8.25** (12oz)

ISH, Paloma NA Paloma (0.0% abv) **\$8.50** (12oz)

NON-ALCOHOLIC OTHER :

Hibiscus Ice Tea **\$3.25** **Pelligrino Limonata** **\$4.25**

Mexican Coke **\$5.00** **Mott's Apple Juice** **\$3.50**

Reed's Ginger Beer **\$5.50** **Saratoga Sparkling Water** **\$4.00**

03/28/25

No espresso based drinks after 4:30pm, cold brew and drip all night



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Coffee

Drip Coffee	\$3.00 (12oz)	\$3.75 (16oz)
Cold Brew	\$4.75 (16oz)	\$5.75 (20oz)
Retail Coffee Beans	\$18 - \$20	

Espresso / Barista Drinks

Espresso	\$3.50	Flat White	\$4.75
Americano	\$3.75	Cafe con Leche	\$4.00
Cappuccino	\$4.75	Chai Latte	\$4.75
Latte	\$4.75	Hot Chocolate	\$4.00
Machiato	\$4.25	Mocha	\$5.25
Cortado	\$4.25	Matcha Latte	\$5.25

Modifiers

Oat or Almond Milk	\$0.50	Iced Drink	\$0.75
Lavender or Vanilla Syrup	\$0.50	Extra Shot	\$3.00
Decaf	\$0.50	No Ice in Cold Drink	\$0.50
Extra Milk	\$0.50		

Harney's Tea \$3.00

- Peppermint Earl Gray
- Chamomile Japanese Sencha (Green Tea)
- Cylon (Similar to English Breakfast)

Soda & More

Hibiscus Ice Tea	\$3.25	Reed's Ginger Beer	\$5.50
Saratoga Sparkling Water	\$4.00	Pelligrino Limonata	\$4.25
Mexican Coke	\$5.00	Mott's Apple Juice	\$3.50
Athletic, Run Wild NA Beer	\$6.00	St. Agrestis, Phony Negroni	\$10.25
BKE Kombucha	\$8.00	ISH, Paloma NA Paloma	\$10.50

03/15/25

* = new stuff
ASK ABOUT WILD CARD WINE!



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Red Wine : By The Bottle!

Don't Forget to Ask About the Wild Card Wine!!



RED WINES BY THE BOTTLE

"Cheverny Rouge," Pascal Bellier (*Pinot Noir, Gamay*) France **\$30**

We love a "Chev Rouge" here at Judy's! A true Beauty and the Beast kinda wine. Ripping red cherries dancing with smokey wet earth. Burnt rose petals and smashed cranberries. The wonderful tango of fruit and funky earth. Cha cha cha! (2022)

Calabria Rosso, Du Cropio* (*Gaglioppo, Malvasia Nera..*) Calabria, Italy **\$30**

Robust and lythe, bright and spicy! Carmelized raspberries smeared on buttered toast. Calabrian wines are incredibly underrated, particularly those from the Cirò region just off the Gulf of Taranto! This wine has serious years on it, too. Chianti and Nebbiolo lovers should backflip to the bar and give this beauty a try. 70% Gaglioppo, 15% Malvasia Nera and 15% Greco Nero. (2016)

Cabernet Sauvignon, Clos Julien (*Cab Sauv*) Sonoma, California **\$36**

Fear not! This is not your stodgy (although oh-so-endearing) Uncle's dusty ol' Cab Sauv. This is lively fresh and exuberant. Raspberries dipped in chocolate with the faintest hint of vanilla and tanned leather. An absolute steal at this price and ready to comfort the soul as we dredge through a blustery winter. (2022)

Burgundy, Thevenet, "Le Clos"* (*Pinot Noir*) Bourgogne, France **\$39**

Silky and light and fresh as a daisy. Blackberries, violettes, crushed thyme, and class. This is a serious and extremely pretty wine and it's *our very first Burgundy by the glass* at Judy's. I like a Burgundy as much as any wine snob (they are the gold standard for a reason!), but we have never been able to find a value bottle to pour here until NOW. This wine is the steal of the century and could be dangerous as this style is not a cheap habit to get into. From the gently sloping lieu dit of Le Clos in the village of Bussières. (2023)

"Ypsilon," Tenuta di Castellaro* (*Corinto, Nero d'Avola, Alicante*) Sicily, Italy **\$39**

Smashed crans and ashy smokey earth. Mega-fresh and lively, seductive and silky. Medium to full bodied. My favorite new producer of 2025! From the tiny volcanic Aeolian Islands off the coast of Sicily (did you know Sicily had mini-sub-islands?!) this bottle is attentive and ready to carry you into the sea. An intoxicating whiff of Framboise and a grind of spice in the Molcajete. Truly exciting stuff! (2021)

Pinot Noir, Günther Steinmetz (*Pinot Noir*) Mosel, Germany **\$45**

From the steep cliffs of the Mosel comes this unbelievable Pinot, screaming down the hillside in a sled yelling "holyyyy shiiiiit!!" Light and complex with bay leafs and red cherry droplets. Cranberries ripped from the bog and the faintest whiff of smoke and funky cheese rind. Ripping acidity and a tense mineral backbone, umami, fruit, and florality galore all wrapped in a tight pleasure bomb. German Pinot! A fantastic contrast to the French Burgundian Pinot also on the list at the moment! They couldn't be more different. (2022)

03/25/25

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ASK ABOUT WILD CARD WINE!

Judy's

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White Wine : By The Bottle!

Don't Forget to Ask About the Wild Card Wine!!

WHITE WINES BY THE BOTTLE



"Bernabeleva," Navaherreros (*Malvar, Macabeo, Albillo...*) Madrid, SP **\$30**

This Spanish beauty is nutty and lush, medium bodied and balanced. Not too fruity, not too spikey, an absolute delight. A white wine with a bit of weight and a honeyed bitter finish. A winter weather crispy refresh-o-machine. Malvar, Macabeo, Albillo, Moscatel. **(2023)**

"Les 4 Cépages," Pajot (*Sauv Blanc, Colombard...*) Gascogne, France **\$30**

A mega-fresh mega-blend of summer French power. Sauv Blanc, Colombard, Ugni Blanc, and Gros Manseng join forces like the Mighty Morphin Power Rangers to give you lime zest and green leeks. Zippy citrus and round mouth watering minerals and fruit. Super gluggable with a huge awesome nose. Thirst quenching crispocity from the super underrated Gascogne. You could chop down a tree with the laser beam zip on this beautiful wine. **(2023)**

Jacquère Apremont, Romain Chamiot (*Jacquère*) Savoie, France **\$36**

Yellow cherries with soft whipped cream and crushed nuts. Minerally and savory magic from the alpine mountains of France. Savoie is a majorly under-explored and under-rated region. Think alpine wines that transport you to a pristine day in the sky. This wine is all about clarity and clean fresh air. Energetic with wonderful interesting fruit quality. **(2023)**

Grechetto, Leonardo Bussoletti (*Grechetto*) Umbria, Italy **\$36**

Clean, bright and minerally with a nice pihty finish. Green melon, green apples, and pears. Crisp like a snap of celery, but with a soft roundness. Leonardo Bussoletti's white wines are some of my favorite "bang for ya buck" in Italy, but we haven't been able to get them in for a few years so this is a cause for celebration. Explode the confetti over the bar. Dance with a neighbor. **(2023)**

"Racines Métisses," Barth* (*Pinot Auxerrois, Pinot Gris...*) Alsace, France **\$36**

A green apple with a crack of white pepper and lime zest. A whispering kiss of sweetness. This field blend (Pinot Auxerrois, Muscat, Pinot Gris, Gewurztraminer, Riesling) from Alsace is absolutely classic and exotic at the same. Dangerously easy drinking and a beguiling mix of French / German wine sensibilities. **(2022)**

"São Bento," Dominó* (*Pérola, Arinto...*) Lisboa, Portugal **\$42**

This absolutely killer Portuguese blend is here to spin your top. Salty lemon curd and stoney minerals. High altitude alpine wine. A field blend of Pérola, Arinto, Rabo de Ovelha, Alicante Branco, Tamarez. Forget Conclave, this wine wins "Best Ensemble" SAG award. Fresh and breezy like linens drying in the sun. White peaches and cream. **(2023)**



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Pink, Orange, Sparkling Wine : By The Bottle!

Don't Forget to *Ask About the Wild Card Wine!!*



PINK WINE (ROSE)

Provence Rosé, Val de Caire (*Syrah, Grenache, Carignan, Counoise*) France **\$30**

Absolutely classic. Provence Rosé is the gold standard for a reason and this bottle shows why. Clean and mean; light and bright. Warm rose petals with a drop of dew on the nose. White peaches and rhubarb with a brisk mineral finish on the glug. Balanced, classy and oh-so-easy-going with sneaky complexity. Extremely lovely and executed to a tee. **(2023)**

Trepát Patxanga Rosé, Succés Vinícola* (*Trepát*) Catalonia, Spain **\$36**

Fresher than fresh, ripping pink juice. Succés is a winemaker we've had on in various forms since DAY ONE. A Judy's OG all-star, but we've never managed to get their much coveted and very delicious Rosé on until now. Ripe watermelon and red cherries. A touch weightier than a mega-light Provence, but the refreshment measurements are through the roof, they broke the refresh-o-meter. A joy! **(2023)**

SPARKLING WINE (CLASSIC!)

Prosecco Extra Dry, Case Paolin (*Glera*) Veneto, Italy **\$33**

This outrageously good Prosecco will have you dancing on the ceiling like Lionel Richie and Prosecco doubters should give this a try, it's a wine that *challenges* all of your assumptions. Sneaky complex and bone dry. Fantastic crisp fruit (green apples! lemon peel!) and a super long finish. Yum factor through the roof. **(NV)**

SPARKLING WINE (PET NAT, ROSÉ, OTHER)

"Branco Pet-Nat," UIVO (*Arinto, Bical, Rabigato, Moscatel Galego..*) Portugal **\$45**

Breakfast in bed! Briney, lively and hazy like a West Coast oyster. Ripping acidity with green apples and lime zest. A little funky dunk, but not overwhelming. A witches brew of sunshine refreshment. Like a tangy lemonade chilling in an ice bucket on a picnic. **(2022)**

"Marachelle," Diletta Tonello (*Durella, Chardonnay*) Veneto, Italy **\$36**

Think bubbly lemoncello, a mountain of lemon zest, peels and citrus. Foamy frothy fun and refreshing as all get out. Tropical fruit (pineapple, mangos) and cool-whip. This is sunshine and lollipops and joyful youthful happy wine to soothe the pain. 90% Durella with a pinch of Chardonnay. **(NV)**

ORANGE WINE ----->

ORANGE WINE

Mtsvane, Ocho, "Do U Believe?"* (*Mtsvane*) Kakheti, Georgia **\$42**

Georgia on my mind! Light and spicy with a firm and yet subtle grip. Oolong tea and tangerine zest. A summersault through the spice shop and a backflip through the hay field. Aged in submerged Qvevri in the earth, the signature Gerogian technique that has Somms fawning for these wines all over Brooklyn. Happy to have Georgia back on the list! **(2022)**

Pignoletto, Orsi, "Monterodano" (*Pignoletto*) Emilia-Romagna, Italy **\$45**

Orsi is back on the list! A winemaker we've featured since day one, Orsi is located on the hills outside Bologna and makes some of my favorite wines in Italy. This beautiful orange is lightly mascerated with bee-bop notes of marmalade and peach skin. Clementine juice and warm teak wood. Savory and dry as a bone, but precise and refreshing as all get out. Lovely and lively. **(2023)**

11/11/24

Outside food is welcome,
but our pretzel is surprisingly
delicious ;0



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Food!

Cookies / Pastries

Chocolate Chip Cookie	\$3.50
Impossible Chocolate Cookie (gf) (v)	\$3.75
Blueberry Muffin	\$4.00
Pumpkin Quickbread (v)	\$4.25
Stroopwaffle (Pack of 2)	\$4.50

Pretzel

Sigmund's Pretzel w/ Spicy Dijon Mustard (10oz "Uber")	\$13.00
Sigmund's Pretzel w/ Spicy Dijon Mustard (5oz "Regular")	\$7.00



09/13/24

Merchandise!

Blue "Tie Dye" Shark Tee (<i>S / M / L / XL, XXL</i>)	\$33.00
Black Shark Crop Top (<i>S / M / L / XL, XXL</i>)	\$31.00
Black Shark Tank-Top (<i>S / M / L / XL / XXL</i>)	\$26.00
Blue Shark Sweatshirt (<i>S / M / L / XL, XXL</i>)	\$52.00
Grey Snow Hoodie (<i>S / M / L / XL, XXL</i>)	\$55.00
Judy's Hat (<i>White Text / Red Text</i>)	\$34.00