

RG|NY

harvest is *here!*

8/31, 7:16am, block d3: pinot noir

9/6, 6:30am, blocks a2 + b1: chardonnay

9/9 7:04am, block d3: chardonnay

9/12 7:02am, blocks d3, c1, c3: pinot gris, sauv blanc

9/13 7:10am, block e2: pinot gris

TASTING FLIGHTS

RESERVE \$34

SCIELO \$28

SEPTEMBER \$30

SPARKLING ROSÉ

SAUVIGNON BLANC

SCIELO CHARDONNAY

SAUVIGNON BLANC-SEMILLON

RIESLING

SCIELO ROSÉ

PINOT NOIR

SCIELITO LINDO

SKIN-CONTACT GEWÜRZTRAMINER

SCIELO TINTO

SPARKLING MERLOT

DIA DE LOS MUERTOS MALBEC

WINE SELECTION

by the glass | by the bottle

RG

SCIELO

NV SPARKLING ROSÉ \$16 | \$41

2021 SAUVIGNON BLANC \$13 | \$31

2021 ANNIVERSARY WHITE SPARKLING \$16 | \$45

2019 RIESLING \$12 | \$29

2021 SAUVIGNON BLANC - SEMILLON \$12.80 | \$40

2022 ROSÉ \$10 | \$25

**20% SPOTLIGHT WINE OF THE MONTH!*

2022 TINTO \$14 | \$35

2022 PINOT NOIR \$20 | \$50

2023 SCIELITO LINDO \$12 | \$29

2021 WILD FERMENTED REDBLEND x | \$50

2022 SPARKLING MERLOT \$12 | \$29

2021 SKIN-CONTACT GEWÜRZTRAMINER x | \$50

NV RAINBOW ROSÉ \$10 | \$26

2023 WHITE MERLOT \$14 | \$36

2022 SPARKLING RIESLING \$12 | \$29

2022 CHARDONNAY \$12 | \$28

2023 DIA DE LOS MUERTOS MALBEC \$14 | \$33

BEVERAGES

ALDO'S COLDBREW \$8

MEXICAN COCA COLA or SPRITE \$5

HOUSE-BOTTLED AGUA FRESCAS \$6

SPARKLING OR FLAT SARATOGA \$7

hibiscus or cucumber-pineapple

ÜBERGEEK MEXICAN LAGER, IPA, OR PUMPKIN (16oz) \$9

LA CROIX \$2.50

cinnamon-sugar rim available, \$1



bites & boards

RG|MX BOARD \$37

a taste of home

ASSORTED CHEESES, CHORIZO, OLIVES, DRIED FRUIT ft. RG|MX
QUINCE PASTE, PECANS, + RG|MX FIG JAM

GUACAMOLE \$17

HOMEMADE & SERVED W. TOTOPOS + CRUDITE
GARNISH

CHEESE PLATE \$17

choose one, served with crackers

MANCHEGO

•

BRIE

•

MOZZERELLA

•

CHEDDAR

HUMMUS DE PIMIENTO ROJO \$14

CHICKPEAS, RED PEPPER OIL, With PEPPERS
+CRACKERS (V)

platos de Casa Carmen

TACOS \$17

order of 2, garnished with cilantro, onion, and lime

CARNITAS

michoacan pork

•

POLLO

diced chicken marinated in homemade adobo

•

HONGOS

sautéed mushrooms with jalapeno, epazote, garlic

CEVICHE VERDE \$24

LOCAL FLUKE, OLIVES, JALAPEÑO, TOMATILLO,
AVOCADO, LIME, TOSTADA

TOSTADA DE CANGREJO \$24

LUMP CRAB SALAD WITH TOASTED CORN, HABANERO
AIOLI AND CILANTRO ON TOSTADA

LOBSTER ROLL \$32

LOBSTER CLAW MEAT, CHIPOTLE AIOLI, BRIOCHE
BUN, POTATO CHIPS

EMPANADA DE PLÁTANO CON FRIJOL \$16

PLANTAIN, REFRIED BEANS, HABANERO AIOLI

something sweet

PALETAS \$5

by la newyorkina

CHURROS \$8

PASTEL DE ELOTE \$8

MANGO CHILE | MEXICAN CHOCOLATE

CINNAMON SUGAR SERVED WITH CHOCOLATE OR CAJETA DIPPING SAUCE

WARM CORN CAKE SERVED WITH FRESH CREAM



VinodeRG

FROM MEXICO TO NEW YORK
2019 ★★★★★ 2024

JOIN US FOR OUR EXPERIENCES



GREAT FOR LARGE GROUPS

SCIELO IN A BOTTLE



AVAILABLE EVERYDAY

CREATE YOUR OWN BLEND



SUMMER WEEKEND

OYSTERS & ROSÉ



AVAILABLE EVERYDAY

THE RG TASTING EXPERIENCE



SELECT SUNDAYS

BRUNCH A LA MEXICANA

Upcoming Sundays:
SEPTEMBER 15TH, OCTOBER 13TH,
AND NOVEMBER 10TH.



RG|NY

THE WINE CLUB

LEVEL UP AND DISCOVER OUR MOST ELEVATED EXPERIENCE

[Click hereto learn more!](#)

THE BENEFITS

- Feature events in NYC for both city and North Fork members
- Quarterly Pick Up Parties
- 25% Off Case Discount
- Quarterly gift that honors our North Fork and Mexican roots
- Three bottles of wine per quarter
- Two complimentary flights per visit
- One private wine tasting per year (up to six people)
- 15% off wine, merchandise, and RG events



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SATURDAY NOVEMBER 2ND

DÍA DE LOS MUERTOS

FEATURING
HOUSE OF YES,
CHEF CHEO AVILA,
& AGUA MÁGICA MEZCAL



GET YOUR TICKETS AT
WWW.RGNYWINE.COM

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EVERY FRIDAY
**LA HORA
MAGICA**

Rosé \$5
Scielito Lindo \$7
Riesling \$7
Sauvignon Blanc \$7
Happy Hour Flight \$15
Any Bottle 25% off
Guac and Chips \$10
Brie, Crackers + Jam \$12