

WHITE & ROSÉ WINES

EFFERVESCE 7/30

Sparkling Brut

Citrus, pear and floral aromas with a hint of yeast. The effervescence brings forth light citrus and a smooth, round mouth feel.

2019 VIOGNIER 6/24

Medium-Bodied, Dry White wine

Rich pear and apricot flavors accent floral aromas to create a complex yet refreshing wine. This Viognier will pair well with seafood, roasted vegetables and salads.

2020 ROUSSANNE 7/26

Medium-Bodied, Dry White wine

This medium-bodied Texas Roussanne is full of rich pear and subtle tropical flavors. Serve it with brie or chicken and vegetables for a delightful pairing.

NECTAR 5/18

Sweet, White wine

Notes of pear, mandarin orange, and honeysuckle are accented with a sweet finish. This wine pairs well with soft cheeses and fresh fruit. Nectar is sure to be the life of the party.

2020 ROSÉ 5/20

Light, Dry Rosé

This aromatic rosé has notes of pink grapefruit and passion fruit accented by refreshingly crisp acidity. Pair with light Mexican dishes or soft cheeses.

2019 MOURVEDRE ROSÉ 5/20

Light, Dry Rosé

Delicate floral and pink grapefruit aromas give way to refreshingly crisp acidity. Dominated by red plum and melon, it has subtle notes of green apple and dried herbs. Paired with Mediterranean or Mexican food, this dry rosé is the perfect feature for a twilight dinner with friends.

FRÄULEIN VON 4R 5/20

Sweet Blush

Citrus aromas give way to bright dragon fruit and strawberry flavors in this teasingly sweet blush.

Flight of 4 Tastings: \$10

Wine-a-Ritas (Red, White, or Swirl): \$5

Mimosa: \$5

Coffee: \$1

Soda: \$1

RED WINES

☐ RANCH RED 6/24

Light-Bodied, Dry Red wine

With fruit forward flavors of plum and black cherry and a smooth finish, this wine is sure to appeal to almost anyone. This wine pairs well with barbecue, and grilled pork. Ranch Red is the perfect red wine for a summer cook-out.

☐ 2019 MERLOT 7/28

Medium-Bodied, Dry Red wine

This fruit forward Texas Merlot has notes of red berries and plums with soft tannins. Pair it with pork and lamb dishes for an enjoyable meal.

☐ 2019 MALBEC 8/30

Medium-Bodied, Dry Red wine

This Malbec is filled with dark, red fruit and plum flavors accented with a subtle tobacco finish and medium tannins.

☐ 2019 CABERNET SAUVIGNON 8/30

Medium-Bodied, Dry Red wine

Rich dark, red fruit flavors are accented with subtle oak and a smooth finish. This Cabernet will pair well with steak, lamb, or even a grilled hamburger.

☐ 2019 PETIT VERDOT 7/28

Medium-Bodied, Dry Red wine

This Petit Verdot has notes of dried herbs and leather with subtle baked plum and a dry finish. Pair it with grilled flank steak or barbecue for an outstanding meal.

☐ 2018 ZINFANDEL 7/28

Full-Bodied, Dry Red wine

This Mature Zinfandel is brimming with notes of toasted oak and baked plum complimented with soft tannins. It pairs well with red meats or hearty stews.

☐ HAUSFRAU HOCH 6/22

Semi-Sweet Blend of Blackberry & Red Wines

Notes of blackberry and pomegranate give way to a subtle sweet finish. This wine is sure to appeal to anyone.

DESSERT WINES

☐ NECTAR NERO 5/18

Dessert Rosé

With a rich aroma of rose petal and flavors of apricot and tangerine peel, this wine is deceptively complex for a sweet wine. Pair it with salty desserts or let it stand as dessert on its own.

☐ PORTEJAS 8/38

Port Style Red wine

Blended from multiple vintages of Texan-grown Touriga Nacional grapes. This tawny beauty warms the heart with round sweetness and a finish that lasts until long after sunset.

Flight of 4 Tastings: \$10

Wine-a-Ritas (Red, White, or Swirl): \$5

Mimosa: \$5

Coffee: \$1

Soda: \$1

Cheese Board: Small \$10 (Feeds 2-4) Large \$20 (Feeds 4-6). Ask your server for today's choices.

Gazpacho Soup: Served with Bread and Butter. \$8.

Recommended Wine Pairing: Albariño

Sunflower Salad: A lovely blend of the season's freshest vegetables with suggested Poppy Seed Dressing. \$11. Add Chicken \$14

Recommended Wine Pairing: Albariño Other Dressings: Bleu Cheese, Ranch, Balsamic, Honey Mustard.

Beet, Walnut & Pear Salad: Beet and chard microgreens with Honey Balsamic Drizzle \$11 Recommended Wine Pairing: Albariño

Fish Tacos: Two Corn Tortillas Filled with Seasoned Cod that is Sauteed with Spices, Onion, and Bell Peppers. Topped with Napa Cabbage, Parmesan Cheese, and Spicy Ranch Aioli. Served with Tortilla Chips and Cowboy Caviar. \$14

Recommended Wine Pairing: Fraulein von 4R Blush

Camo Burger with Cajun Chips: Double Burger on a Toasted Brioche Bun, Bacon, Jalapenos, French Onions, Swiss Cheese, Arugula Lettuce, Tomato and Spicy Aioli \$15 Recommended Wine Pairing: 2019 Cabernet Sauvignon

Pepperoni Flatbread: Served on Fresh Flatbread. We take our House Made Marinara Sauce and add lots of Cheese. Toasted to Perfection. \$12

Recommended Wine Pairing: Ranch Red

Chicken Spinach & Artichoke Flatbread: Served on Fresh Flatbread. We take our House Made Spinach & Artichoke dip and add grilled chicken and balsamic glaze. Toasted to Perfection. \$12 Recommended Wine

Pairing: 2019 Viognier

Brambles Bourbon, Bleu Cheese, & Bacon Burger: Burger on a brioche bun featuring our bourbon bacon jam, sauteed mushrooms, and grilled onions. Served with Camo Fries. \$15 Recommended Wine Pairing: 2019 Mourvèdre Rose or 2019 Malbec

Chicken Pita Gyro with Chips: House made flatbread filled with lemon pepper chicken grilled to perfection with feta, red onion, pickles, tomatoes, microgreens, and Tzatziki sauce. \$10 Recommended Wine Pairing: Albariño

Chef's Special: Ask your server about today's Chef's Special.

Chef's Choice Dessert: Ask your server about today's choice.