



White & Rosé Wines

glass / bottle

Effervesce 🍷 Sparkling Brut 12 / 38

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

2021 Trebbiano 🍷 Light-bodied, Dry White 10 / 26

Delicate floral aromas accented by citrus notes. Pairs well with seafood, pesto, and Italian cheeses.

2021 Sauvignon Blanc 🍷 Light-bodied, Dry White 10 / 28

Delicate floral aromas with gentle acidity. Pairs well with light salads, seafood, or goat cheese.

2021 Albariño 🍷 Light-bodied, Dry White 10 / 28

Lemon and yellow apple with notes of almond on the finish. Pairs well with tapas and seafood.

2021 Roussanne 🍷 Medium-bodied, Dry White 10 / 28

Rich pear and subtle tropical flavors. Pairs well with brie cheese or chicken and vegetable dishes.

2021 Roussanne Reserve 🍷 Full-bodied, Dry White 13 / 40

Barrel-fermentation lends a silky texture with notes of apricot, dried herbs and hints of nuttiness.

Nectar 🍷 Sweet, White 9 / 26

Notes of pear, mandarin orange, and honeysuckle are accented with a sweet finish. Pairs well with soft cheeses and fresh fruit.

2022 Rosé 🍷 Dry Rosé 10 / 28

This rosé is light bodied and fruit-forward. Characterized by crisp strawberry and melon aromas, it proves to be complex yet approachable.

Fräulein 🍷 Sweet Blush 9 / 26

Citrus aromas with bright dragon fruit and strawberry flavors.

Nectar Nero 🍷 Sweet, Dessert Rosé Wine 10 / 28

This seductively sweet rosé is absolutely overflowing with intense cherry blossom and tangerine aromas.

Red Wines

glass / bottle

Ranch Red 🍷 Light-bodied, Dry Red 10 / 32

Fruit-forward notes of plum and black cherry with a smooth finish.

2021 Merlot 🍷 Light-Medium bodied, Dry Red 12 / 36

This fruit forward Merlot features dark red fruit aromas with tannins so soft that it manages to come across the palate as a bit sweet.

Malbec 🍷 Medium-bodied, Dry Red 12 / 38

Notes of dark red fruit and plum, accented with a subtle tobacco finish and medium tannins.

2021 Cabernet Sauvignon 🍷 Medium-bodied, Dry Red 12 / 38

Rich dark red fruit flavors accented with subtle oak and a smooth finish. Pairs well with steak, lamb, and grilled meats.

2021 Tempranillo 🍷 Full-bodied, Dry Red 12 / 38

This Tempranillo is dominated by dark fruit flavors of ripe blackberries with a subtle touch of oak and light tannins. It pairs well with tacos, & pepperoni pizza.

2021 Petit Verdot 🍷 Full-bodied, Dry Red 14 / 44

Notes of dried herbs and leather with prominent fruit flavors and a dry finish. Pairs well with grilled flank steak or barbecue.

2021 Chambourcin 🍷 Light-bodied, Semi-Sweet Red 10 / 28

Fruit forward with a touch of sweetness. Soft and full of fresh cranberry flavors, accented by subtle notes of fresh herbs.

Hausfrau Hooch 🍷 Semi-Sweet Blackberry & Red Wine Blend 9 / 26

Notes of blackberry with a subtle sweet finish.

Bullberry 🍷 Sweet Blueberry Wine 9 / 26

Fresh blueberry flavors with a sweet finish. Pairs with soft cheeses, cheesecake, or salads with fruits and nuts.

Dessert Wines

Cream Portejas 🍷 Cream Sherry Style White Wine 12 / 30

This sweet, sherry-style wine has a rich, creamy texture and flavors of pecan and caramel. - Splash tasting available upon request.

Portejas 🍷 Port Style Red Wine 12 / 38

Blended from multiple vintages of Texas-grown Touriga Nacional grapes. Tawny and full-bodied with round sweetness.

Chocolate Portejas 🍷 Port Style Red Wine 10 / 44

This port-style wine is brimming with sweet chocolate decadence. - Splash tasting available upon request.

Join the Wine Club

Sign up today and get a buy one, get one glass of wine!

- 4, 6 or 12 Bottle Clubs available in quarterly shipments at 15% or 20% discounts
- 15% off 4 or 6 Bottle Club
- 20% off 12 Bottle Club
- Customize your order or receive Winemaker's Selections
- 5 Free Camp nights (Tent or RV)
- 10% off food
- 6 Free Mountain Bike Trail Passes
- Exclusive Member-Only Events
- 10% off GastHaus Stays
- 20% off Wine Education Programs
- Treat a Friend: Complimentary Tasting for 2 Non-member guests. 4 times a Year.
- Priority Tastings on New Release Wines



Wine Flights (Five 1.5oz. Pours)

\$18 | Dry White Flight

Effervesce - Trebbiano - Sauvignon Blanc - Albariño - Roussanne

\$18 | Dry Red Flight

Ranch Red - Malbec - Merlot - Cabernet - TX Tempranillo

\$18 | Dry Mixed Flight

Sauvignon Blanc - Albariño - Ranch Red - Malbec - Cabernet

\$18 | Sweet Flight

Hooch - Chambourcin - Nectar - Bullberry - Nectar Nero

Ciders (by the glass)

\$9 | ElderHop Hard Cider

Marker Cellars' dry hopped cider is infused with Elderflower. This hazy cider was inspired by a crisp, tropical New England IPA. 5% ABV

Specialty Drinks (by the glass)

\$12 | Mimosa

Ask your server for available juice options

\$43 | Build-Your-Own Mimosa

A bottle of 4R Effervesce Sparkling Wine with your choice of three juices. Ask your server for available juice options.

\$3 | Coffee, Hot Tea, Hot Cocoa, Soda

Soda: Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Sprite, San Pellegrino - Blood Orange

\$12 | Monthly Wine Cocktail

Ask your server about this month's creation

\$10 | Wine-A-Rita

Frozen wine based cocktail

Blueberry Pomegranate with 4R Hausfrau Hooch & Rosé

Strawberry Mango with 4R Trebbiano & Viognier

\$3 | Juice

Grape, Orange, Ruby Red, White Cranberry, Cranberry Pomegranate, Cranberry Lemonade, Sparkling Apple

Featured Eats

\$26 | Charcuterie Board for Two

Includes three meats & three artisan cheeses paired with savory olives & pickles, a crunchy pub mix, dried fruit, and an assortment of crackers

\$12 | Tamales

Pairs well with **4R Cabernet or Albariño**, two lightly spiced pork tamales with of sour cream and a side our corn tostada chips and homemade salsa.



\$26 | Charcuterie Board

Chef's selection of three meats & three cheeses paired with savory olives & pickles, a crunchy pub mix, dried fruit, and an assortment of crackers.

\$12 | Hummus Infusion

Chickpeas, olive oil, tahini, lemon, garlic, cumin, cayenne, and nutmeg perfectly blended and served with pita bread and veggies. **Choose between Classic Spice or Basil Pesto**

Recommended Wine Pairing: Classic Spice 4R Ranch Red - Basil Pesto 4R Roussanne

\$11 | Pepper Jelly Goat Cheese

Creamy goat cheese topped with your choice of pepper jelly served with a side of buttery crackers

Choose between: Jalapeño or Red Pepper

Recommended Wine Pairing: Jalapeño: 4R Tempranillo - Red Pepper: 4R Trebbiano

\$10 | Chips & Salsa

Corn tostada chips & homemade red salsa

Recommended Wine Pairing: 4R Tempranillo or Albariño

\$12 | Tamales

Two lightly spiced pork tamales with sour cream and a side of our corn tostada chips & homemade red salsa

Recommended Wine Pairing: 4R Cabernet Sauvignon or Albariño

\$17 | Uncle's Flatbread Pizza

Thin crust pizza with a three cheese blend.

Pepperoni

Recommended Wine Pairing: 4R Ranch Red

Supreme

Recommended Wine Pairing: 4R Malbec

Cheese

Recommended Wine Pairing: 4R Sauvignon Blanc

Veggie

Recommended Wine Pairing: 4R Albariño

Sausage

Recommended Wine Pairing: 4R Tempranillo

Desserts

\$12 | Tiramisu

Exquisite mascarpone placed on a bed of sponge cake soaked in coffee liqueur. Decorated with cocoa and drizzled with creamy 4R Portejas infused fudge

Recommended Wine Pairing: 4R Cabernet Sauvignon or Portejas

\$10 | Tahitian Vanilla Gelato

A sweet delicious treat drizzled with caramel sauce infused with 4R Cream Portejas

Recommended Wine Pairing: 4R Effervesce or Cream Portejas

\$10 | Butterfingers Gelato

A vanilla gelato with crispy, crunchy, peanut-buttery infusion of Butterfinger candies drizzled with chocolate fudge infused with 4R Portejas

Recommended Wine Pairing: 4R Chambourcin or Portejas

Available Sundays, 10am-1pm only
Reservations Required



Brunch

\$30 | *Brunch Board for Two*

- includes breakfast meat & cheese paired with hardboiled eggs, fruit, yogurt parfait, crostini with jam & honey

RECOMMENDED WINE

glass/bottle

Effervescence - Sparkling Brut

12 | 38

Sauvignon Blanc - Light Dry White

10 | 28

Albariño - Light Dry White

10 | 28

Ranch Red - Light Dry Red

10 | 32

Hausfrau Hooch - Semi-Sweet Red

9 | 26

SPECIALTY DRINKS

\$12 | *Mimosa*

\$43 | *Build Your Own Mimosa*

- Bottle of Effervescence with choice of 3 juice options

\$10 | *Wine-a-Rita*

- Blueberry Pomegranate or Strawberry Mango

\$3 | *Coffee, Hot Tea, Cocoa, Soda, Juice*

A LA CARTE

\$8 | *Yogurt Parfait*

\$6 | *Three hard-boiled eggs*

\$12 | *Blueberry Sausage links with crostini*



JOIN US FOR
Brunch

SUNDAYS 10 AM - 1 PM

By reservation only

Scan here to reserve!



