



Choose any five wines to taste with a flight

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.

☐ **2020 Roussanne Reserve** 🇺🇸 **Full-bodied, Dry White**

13 / 40

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

☐ **2021 Vidal Blanc** 🍇 **Light-bodied, Off-dry White**

10 / 26

Floral aromas with a touch of sweet fruitiness. Pairs well with salty cheeses and fruit desserts.

☐ **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.

☐ **2020 Rosé** 🇺🇸 **Light, Dry Rosé**

10 / 26

Notes of pink grapefruit and passion fruit accented by crisp acidity. Pairs well with light Mexican dishes or soft cheeses.

☐ **Fräulein** 🇺🇸 **Sweet Blush**

9 / 26

Citrus aromas with bright dragon fruit and strawberry flavors.

Red & Dessert Wines on reverse side ➡



TEXAS GRAPES



TEXAS HIGH PLAINS GRAPES



AMERICAN GRAPES

**some specialty wines are excluded from tasting flights*

Red Wines

glass / bottle

☐ Ranch Red 🍷 Light-bodied, Dry Red

10 / 32

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

☐ 2020 Malbec 🇹🇽 Medium-bodied, Dry Red

12 / 38

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

☐ 2020 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.

☐ 2020 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

☐ 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 🇹🇽 Chocolate-flavored Red Dessert Wine

10 / 30

Full-bodied and robust with the rich sweetness of chocolate.



Flight of 5 Tastings

\$18

Coffee

\$2

Wine-a-Rita

\$9

Soda

\$2

Mimosa

\$11

White & Rosé Wines on reverse side ➡

 TEXAS GRAPES

 TEXAS HIGH PLAINS GRAPES

 AMERICAN GRAPES

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Appetizers & Small Plates

Charcuterie Board

\$21

Chef's selection of fine meats and cheeses, accompanied by breads, fruits, spreads, and other seasonal selections and creations

Hummus

\$9

Chickpeas blended with olive oil, tahini, lemon, garlic, and spices, served with toasted pita and fresh vegetables

Pizzas

Thin crust pizza by Uncles Family Kitchen in McKinney, TX

\$17

Pepperoni Pizza

Recommended Wine Pairing: Ranch Red

Supreme Pizza

Recommended Wine Pairing: Petit Verdot

Veggie Pizza

Recommended Wine Pairing: Cabernet Sauvignon

Desserts

Limoncello Sorbet

\$7

Tart and sweet with a hint of liquer.

Salted Caramel Gelato

\$7

Rich and creamy Italian-style gelato.