



White & Rosé Wines

	<i>glass / bottle</i>
Effervesce 🍷 Sparkling Brut	13 / 36
Citrus, pear, and floral aromas. The effervescence brings forth light citrus and a smooth, round mouth feel.	
2021 Trebbiano 🍷 Light-bodied, Dry White	11 / 28
Delicate floral aromas accented by citrus notes. Pairs well with seafood, pesto, and Italian cheeses.	
2022 Sauvignon Blanc 🍷 Light-bodied, Dry White	11 / 28
Dominated by floral aromas that give way to refreshing acidity. Pairs well with light salads, seafood, or goat cheese.	
2022 Albariño 🍷 Light-bodied, Dry White	11 / 28
True to its Spanish roots, this Albariño has notes of yellow apple and subtle citrus. Pairs well with tapas and seafood.	
2022 Roussanne 🍷 Medium-bodied, Dry White	11 / 28
Full of rich pear and subtle tropical flavors accented with a hint of oak. The perfect Texas substitute for Chardonnay.	
2023 Rosé 🍷 Light-bodied, Dry Rosé	10 / 28
Notes of crisp strawberry and honeydew melon create a complex yet approachable Rosé. Pairs well with chicken dishes, soft cheeses and salads.	
Nectar 🍷 Sweet, White	10 / 26
Notes of pear, mandarin orange, and honeysuckle are accented with a sweet finish. Pairs well with soft cheeses and fresh fruit.	
Nectar Nero 🍷 Sweet, Dessert Rosé	10 / 26
This seductively sweet rosé is absolutely overflowing with intense cherry blossom and tangerine aromas.	

Red Wines

	<i>glass / bottle</i>
Ranch Red 🍷 Light-bodied, Dry Red	12 / 34
Fruit-forward notes of plum and black cherry with a smooth finish.	
2021 Malbec 🍷 Medium-bodied, Dry Red	14 / 36
Notes of dark red fruit and plum, accented with a subtle tobacco finish and medium tannins.	
2021 Cabernet Sauvignon 🍷 Medium-bodied, Dry Red	14 / 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	14 / 42
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	15 / 44
Notes of dried herbs and leather with prominent fruit flavors and a dry finish. Pairs well with grilled flank steak or barbecue.	
Hausfrau Hooch 🍷 Semi-Sweet Blackberry & Red Blend	10/26
Notes of blackberry with a subtle sweet finish.	
Bullberry 🍷 Sweet Blueberry Wine	10/26
Fresh blueberry flavors with a sweet finish. Pairs with soft cheeses, cheesecake, or salads with fruits and nuts.	

Dessert Wines

	<i>glass / bottle</i>
Portejas 🍷 Ruby Port Style Red	10 / 44
Rich notes of dark red fruit, black fruit, and mocha aromas accented with the perfect touch of sweetness.	
Cream Portejas 🍷 Cream Sherry Style White	10 / 30
This sweet, sherry-style wine has a rich, creamy texture and flavors of pecan and caramel.	
Chocolate Portejas 🍷 Port-Style Red	10 / 44
Rich notes of dark red fruit, black fruit, and mocha aromas balanced perfectly with chocolate.	

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  TEXAS GRAPES
  TEXAS HIGH PLAINS GRAPES
  AMERICAN GRAPES

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- 4, 6 or 12 Bottle Clubs available in quarterly shipments at 15% or 20% discounts
- Customize your order or receive Winemaker's Selections
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- Treat a Friend: Complimentary Tasting for Non-member guests. 4 times a Year.
- Opportunity to buy more wine at deeper discounts

4R Club Only Wine

2021 Winemaker Reserve 🍷 Full-bodied, Dry Red	18 / 58
A 50/50 blend of fruit-forward Teroldego & tannic notes of Petit Sirah. Each variety was aged for 9 months in French Oak barrels.	

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WINE FLIGHTS

(Five 1.5oz. Pours)

\$18 | Dry White Flight

Effervesce - Trebbiano - Sauvignon Blanc - Albariño - Roussanne

\$18 | Dry Red Flight

Malbec - Ranch Red - Tempranillo - Cabernet Sauvignon - Petit Verdot

\$18 | Dry Mixed Flight

Sauvignon Blanc - Roussanne - Malbec - Ranch Red - Cabernet Sauvignon

\$18 | Sweet Flight

Hooch - Bullberry - Nectar - Nectar Nero - Portejas

HARD CIDERS

\$15 | Hard Cider Flight

Three 3 oz pours. **ASK SERVER FOR AVAILABLE CIDERS.**

\$9 | Fiona Apfé

Hard apple cider finished in a Mouvedre Barrel. 7% ABV

\$9 | Hot Tropic

Infused pineapple into apple base. 7% ABV

\$9 | Eat A Peach

Hard cider infused with peaches, peaches & more peaches. 7% ABV

SPECIALTY DRINKS

\$12 | Mimosa

4R Effervesce & your choice of juice
orange, grapefruit, cran-pom, white cranberry, apple, grape

\$43 | Build Your Own Mimosa

4R Effervesce & your choice of three (3) mini juice carafes
orange, grapefruit, cran-pom, white cranberry, apple, grape

\$12 | Blueberry Mimosa

4R Effervesce, blueberry syrup, lemonade, blueberry, lemon

\$12 | Cherry Blossom

4R Nectar Nero, cherry syrup, lemon-lime soda, lemon, amarna cherry

\$12 | Strawberry Paloma

4R Albariño, grapefruit juice, honey syrup, strawberries, club soda

\$9 | Blueberry-Pomegranate Wine-A-Rita

4R Hausfrau Hooch, Sauvignon Blanc, blueberries, pomegranate

\$9 | Peach Bellini Wine-A-Rita

4R Sauvignon Blanc, Trebbiano, Nectar, peaches

BEVERAGES

\$8 | Mocktails

Make any of our specialty wine cocktails into a Non-Alcoholic Wine Cocktail

Blueberry Mimosa

Blueberry syrup, lemonade, lemon-lime soda, blueberry, lemon

Cherry Blossom

cherry syrup, strawberry syrup, lemon-lime soda, lemon, cherry

Strawberry Paloma

grapefruit juice, strawberry puree, honey syrup, strawberry, club soda

\$3 | The Basics

Soda

Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Sprite, Blood Orange Sparkling Water, Club Soda

Juice

Orange, Grapefruit, Cran-Pom, White Cranberry, Apple, Grape

Lemonade

Original, Strawberry Lemonade, Blueberry Lemonade

Other

Snapple Peach Tea, Capri Sun

\$3 | Hot Drinks

Coffee

Espresso, Donut Shop, Decaf, Pumpkin Spice, Holiday Blend

Tea

English Breakfast

Cocoa

Chocolate, Pumpkin Spice



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SHAREABLES



\$15 | Butter Board

Italian & roasted garlic infused butter, fig jam, honey & walnut infused butter, whole wheat baguettes.

Wine Pairing: 4R Roussanne

\$11 | Pepper Jelly Goat Cheese

goat cheese, jalapeño or red pepper jelly, buttery crackers.

GF *Gluten Free crackers available upon request.*

Wine Pairing: Jalapeño: 4R Malbec - Red Pepper: 4R Trebbiano

\$12 | Hummus Infusion

chickpeas, olive oil, tahini, lemon, garlic, cumin, cayenne, nutmeg, pita bread, veggies. **Choose between Classic Spice or Basil Pesto or Half & Half**

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

\$10 | Chips & Salsa

corn tostada chips, homemade red salsa.

GF *Gluten Free tortilla chips available upon request.*

Wine Pairing: 4R Ranch Red or Albariño

\$12 | Hot Spinach & Artichoke Dip

spinach, artichoke, cajun spices, parmesan, mozzarella, pita chips.

GF *Gluten Free crackers or chips available upon request.*

Wine Pairing: 4R Ranch Red or Trebbiano

SELECT TWO FOR \$17

Half Panini / Half Salad / Soup of the Day

PANINI

paninis come with a side of kettle chips

\$15 | Gravel Grinder

ham, pepperoni, genoa salami, provolone, pepperoncini, red onion, tomato, sub sandwich dressing, salt, pepper, ciabatta bread

\$15 | Gourmet Grilled Cheese

smoked gouda, provolone, cheddar, parmesan, garlic butter, Italian bread

\$15 | Chicken Caprese

chicken, provolone, tomato, balsamic glaze, basil, ciabatta bread

\$17 | Italian Beef

roast beef, provolone, green bell peppers, red onion, creamy horseradish, au jus dipping sauce, ciabatta bread

SALAD

choice of ranch or blue cheese dressings

\$14 | Chef Salad

romaine, ham, hard boiled eggs, cherry tomato, bacon bits, crumbled feta, red onion

\$12 | Italian Caprese

romaine, mozzarella, tomato, balsamic glaze, olive oil, salt, pepper, basil

THE BOARDS

\$26 | Chef's Charcuterie

pepperoni, genoa salami, hot calabrese, spanish manchego, port wine derby, chef's cheese pick, olive, cornichon pickles, dried apricot, dried cranberries & dried mission fig, served with an assortment of crackers

GF *Gluten Free crackers available upon request.*

\$26 | Cheese & Chocolate Charcuterie

danish brie, english stilton, milk chocolate candies, milk chocolate pretzels, dark chocolate almonds, dark chocolate truffles, fresh blueberries, strawberries, raspberries & blackberries, cherry preserves, water crackers

GF *Gluten Free crackers available upon request.*

ENTREE

\$17 | Tavern Pizza

12" crispy yet tender crust, red tomato sauce, and three cheese blend.

Cheese - classic tavern pizza with three cheese blend.

pairs with 4R Sauvignon Blanc

Pepperoni - three cheese blend & zesty italian pepperoni

pairs with 4R Ranch Red

Sausage - three cheese blend & savory italian sausage

pairs with 4R Tempranillo

Supreme - three cheese blend, bell peppers, onions,

mushrooms, pepperoni & italian sausage

pairs with 4R Malbec

Veggie - three cheese blend, bell peppers, onions,

mushrooms

pairs with 4R Albariño

\$15 | Chicken Nachos

corn tortillas, fajita chicken, mexican shredded cheese, pico de gallo, jalepeno, cilantro lime sauce, homemade salsa red salsa, tortilla chips

GF *Gluten Free tortilla chips available upon request.*

DESSERTS

\$12 | Tiramisu

coffee infused ladyfingers, mascarpone, espresso, 4R Portejas infused chocolate sauce.

\$10 | Gelato

Tahitian Vanilla

Italian Panna Cotta

Chocolate Ganche

\$12 | Campfire S'mores

Two toasted marshmallow, melted chocolate, graham crackers, 4R Portejas infused chocolate sauce.



Brunch

\$30 | *Brunch Board for Two*

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

\$15 | *BYOBB - Build Your Own Brunch Board*

Choose 3

Blueberry Sausage

Brie Cheese

Yogurt parfait

Country Ham

3 Hard Boiled Eggs

Cherry Tomatoes

Fresh Fruit

Strudel

A LA CARTE

\$4 | *Fresh Fruit Cup*

\$8 | *Strudel*

\$8 | *Yogurt Parfait*

\$6 | *Three hard-boiled eggs*

\$12 | *Blueberry Sausage links with crostini*



Brunch beverages



SPECIALTY DRINKS & COCKTAILS

\$12 | *Mimosa*

\$43 | *Build Your Own Mimosa*

- Bottle of Effervesce with choice of 3 juice options

\$10 | *Wine-a-Rita*

- Peach Bellini or Blueberry Pomegranate

\$12 | *Wine Cocktails*

- Bluebonnet Mimosa, Cherry Blossom, Strawberry Paloma

\$9 | *Hard Cider*

- Eat a Peach, Fiona Apfel, Hot Tropic

NON-ALCOHOLIC

\$8 | *Mocktail*

- Turn any wine cocktail into a non-alcoholic drink!

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

- Espresso, Breakfast Blend, Decaf, Pumpkin Spice

- English Breakfast Tea

- Chocolate Cocoa, Pumpkin Spice Coca

\$3 | *Juice*

- Orange, Apple, White Cranberry, Cranberry-Pom, Ruby Red,
Lemonade, Strawberry Lemonade, Peach Snapple Tea

\$3 | *Soda*

- Coke, Diet Coke, Dr Pepper, Diet Dr. Pepper, Sprite, Club Soda

